

Characterization of peptides via Capillary Electrophoresis coupled with Ion Mobility Mass Spectrometry

Evan Seyssens¹, Simon Godaux¹, Erwin Quiroga², Ana Fernandez Salina³, Nathalie Gillard³, Johann Far¹, Gauthier Eppe¹

université

¹Laboratory of Mass Spectrometry (MSLab), MolSys Research Unit group, B6C, Université de Liège ²University of Liège, Center for Protein Engineering, Liège, Belgium ³CER Groupe - Analytical Laboratory, Marloie, Belgium Contact: e.seyssens@uliege.be

INTRODUCTION AND CONTEXT

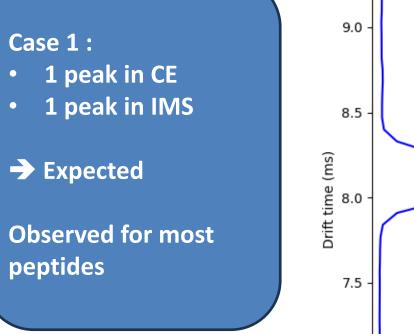
Wallonia Region's Peptiboost project focuses on the valorization of protein-rich byproducts from the agri-food industry as a source of bioactive peptides for food and feed. The characterization of the generated peptides after enzymatic digestion in native conditions without non-compliant additives in regard of food safety, or from fermentation requires novel analytical approaches. Capillary electrophoresis (CE) coupled with ion mobility spectrometry (IMS) and mass spectrometry (MS) was investigated as an alternative technique to liquid chromatography (LC)-MS for the comprehensive characterization of peptides in terms of peptides sequences and higher order structures.

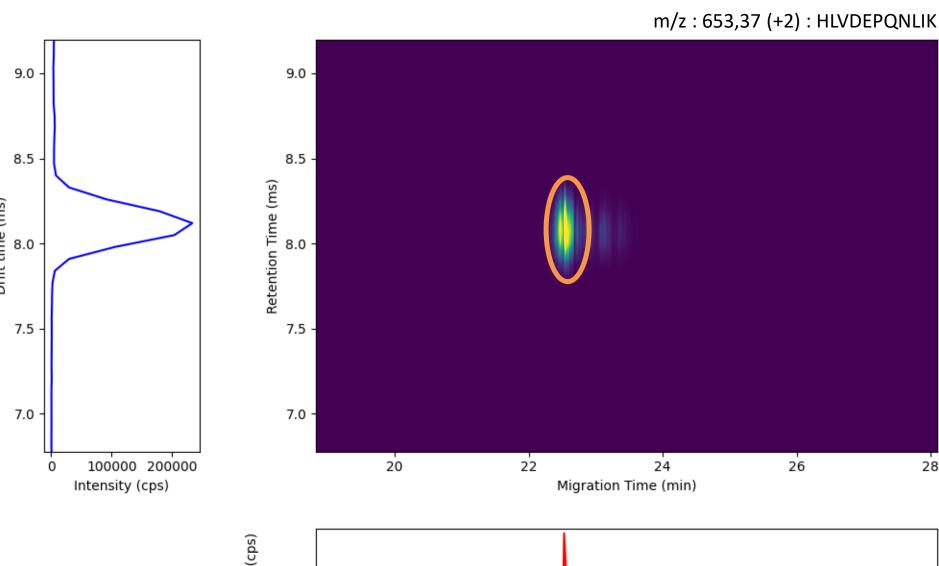
The higher order structures of peptides in solution under physiologically relevant conditions determine their biological activities. In contrast to LC-MS, CE achieves separation of ionizable compounds in denaturing or nondenaturing and physiologically relevant conditions based on their average charge in solution (depending on the pH of the background electrolytes) and their hydrodynamic radius (that is shape dependent). The separation of highly hydrophobic and hydrophilic compounds is achievable by CE while providing insights into the structural characteristics of analytes in solution.

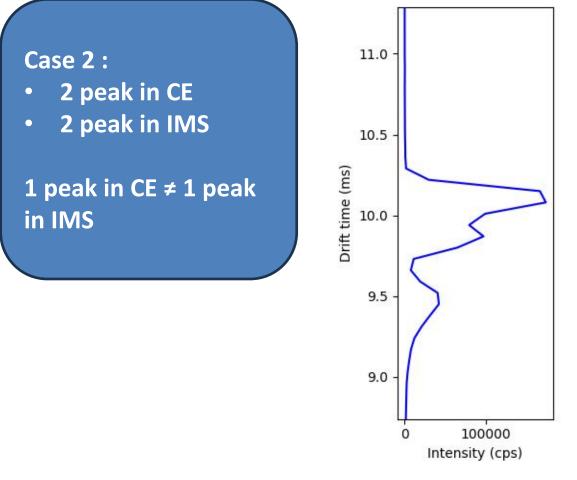
Ion mobility coupled to mass spectrometry (IM-MS) detection operates in the gas phase, providing additional dimensions of separation to the upstream separation methods, including LC or CE. Ion mobility provide structural parameters in the form of the Collision Cross Section (CCS) and mass spectrometry (MS and MSMS) provides m/z and stoichiometry, sequence of peptides, resilience to the fragmentation (breakdown curves) and the resilience of the structure in the gas phase under soft collision activation (collision induced unfolding).

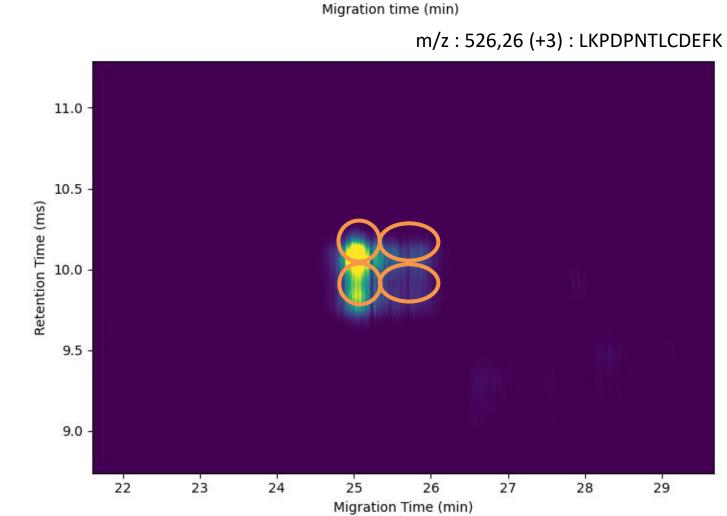
CE was hyphenated in-line with ion mobility mass spectrometer using sheath liquid or sheathless interfaces.

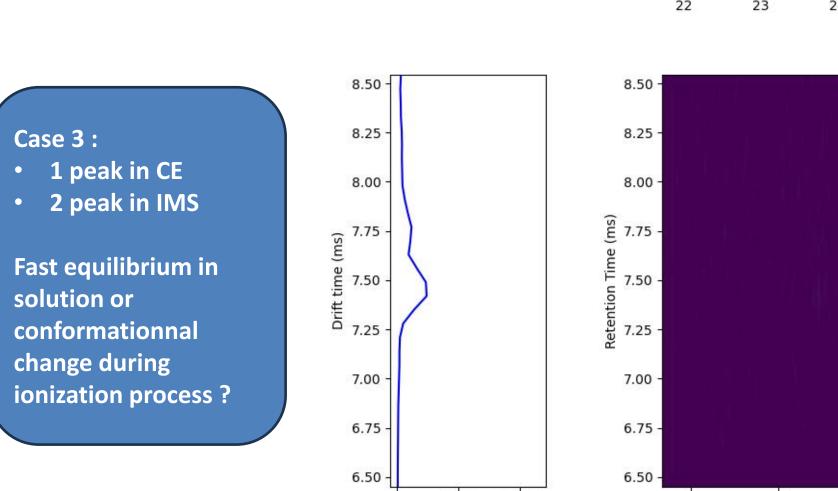
BSA TYPTIC PEPTIDES CONFORMATION IN THE LIQUID (CE) AND GAS PHASE (IMS)

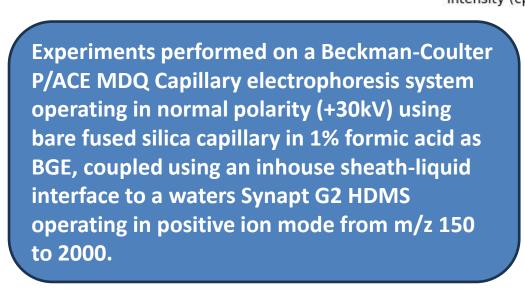


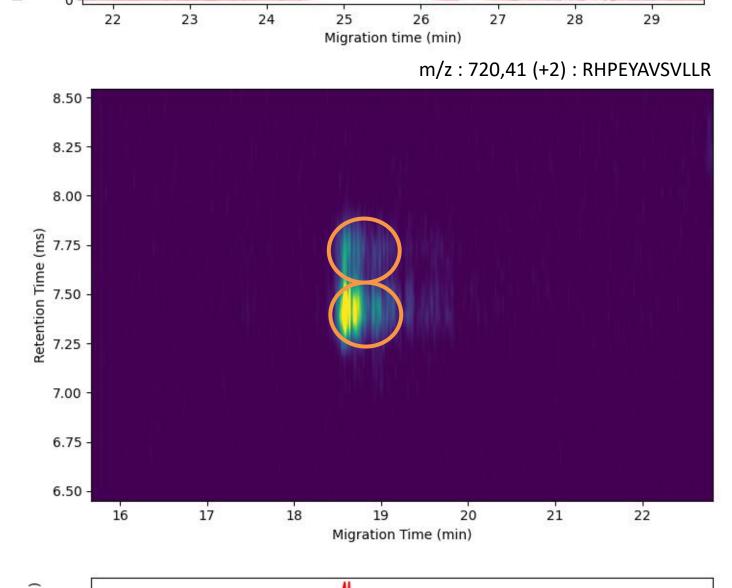


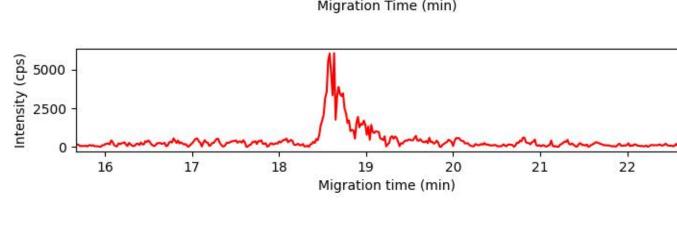










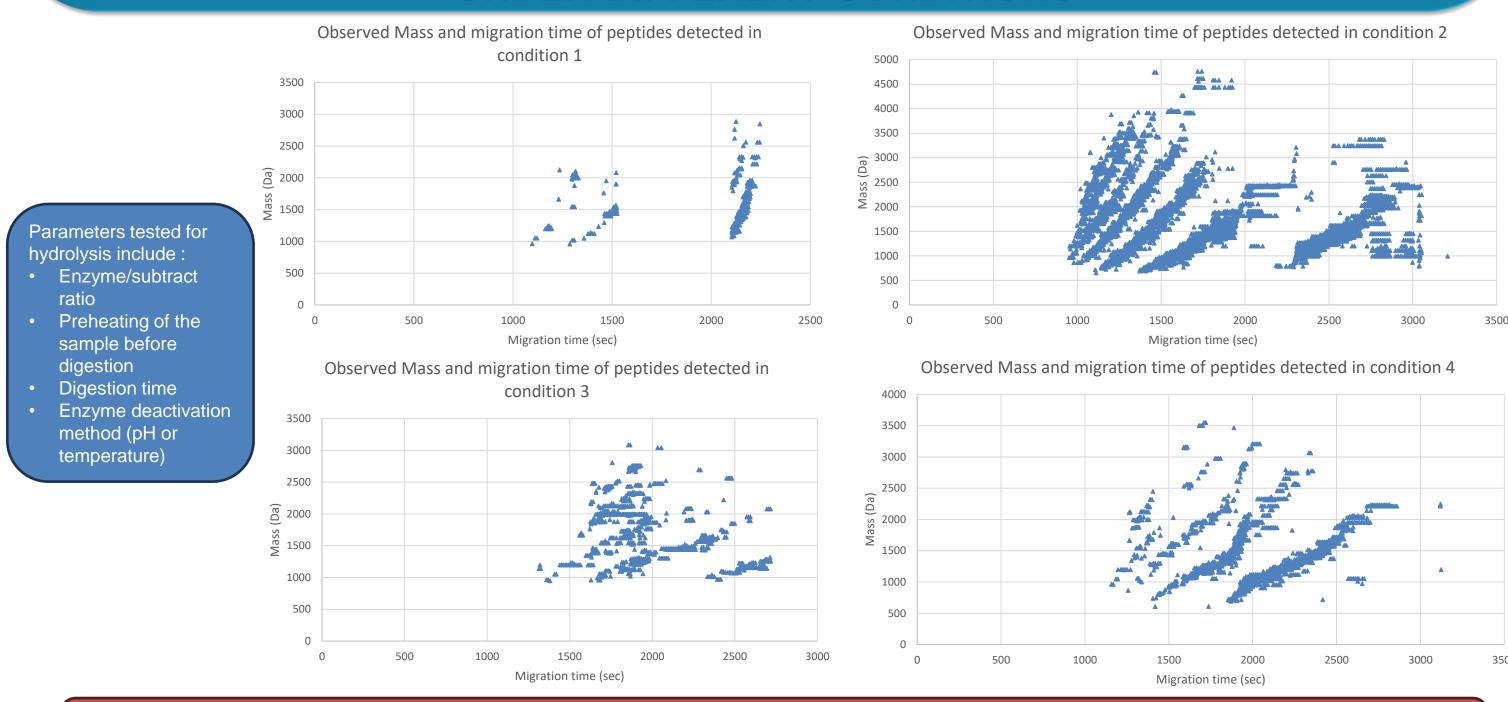


For small peptides (<20 AA), the conformation observed in the gas phase may no be directly correlated with the conformation observed in solution. Thus, precaution must be taken when drawing conclusion about a peptide conformation based solely on gas phase data.

BOVINE COLOSTRUM PROTEOMICS NanolC vs CE

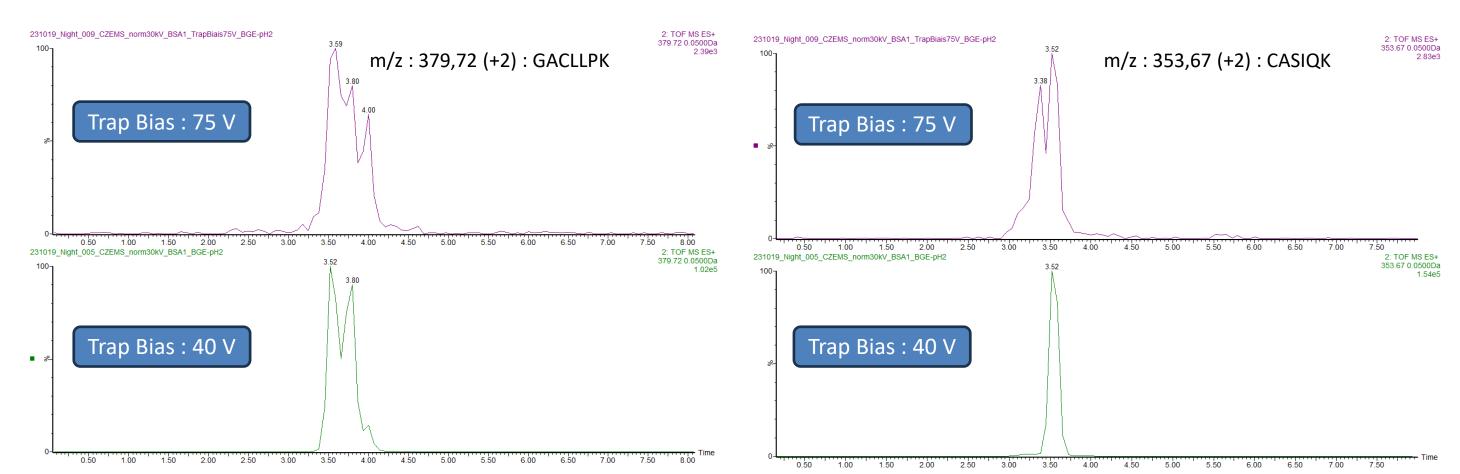


DISTRIBUTION OF MASS AND MIGRATION TIME OF PEPTIDES DETECTED IN REDUCED AND ALKYLATED COLOSTRUM PEPTIDE HYDROLYSATES UNDER DIFFERENT CONDITIONS



As expected, slight differences in hydrolysis condition leads to differences in peptides length and variety that can be easily screened using CE-MS experiment.

CIU of BSA TRYPTIC PEPTIDES



The conformation of peptides in the gas phase could be affected by the uptake of internal energy due to collision with neutral gas in the ion optics.

Here we intentionally softly increase the collision energy before the separation of ionized peptides by the ion mobility cell.

Additional arrival time distribution (ATD) could be induced (see examples here) while several ATD can merge due to CIU (data not shown). Correlation between the mobility peaks in solution (CE) and in the gas phase (IMS) have to be wisely

accessed. CIU might be used as a supplementary fingerprinting tool for peptide identification.



Acknowledgment

20000

The research leading to these results has been funded by recherche the Public Service of Wallonia (Economy, Employment and Research), under the FoodWal agreement n°2210182 from the Win4Excellence project of the Wallonia Recovery Plan.

