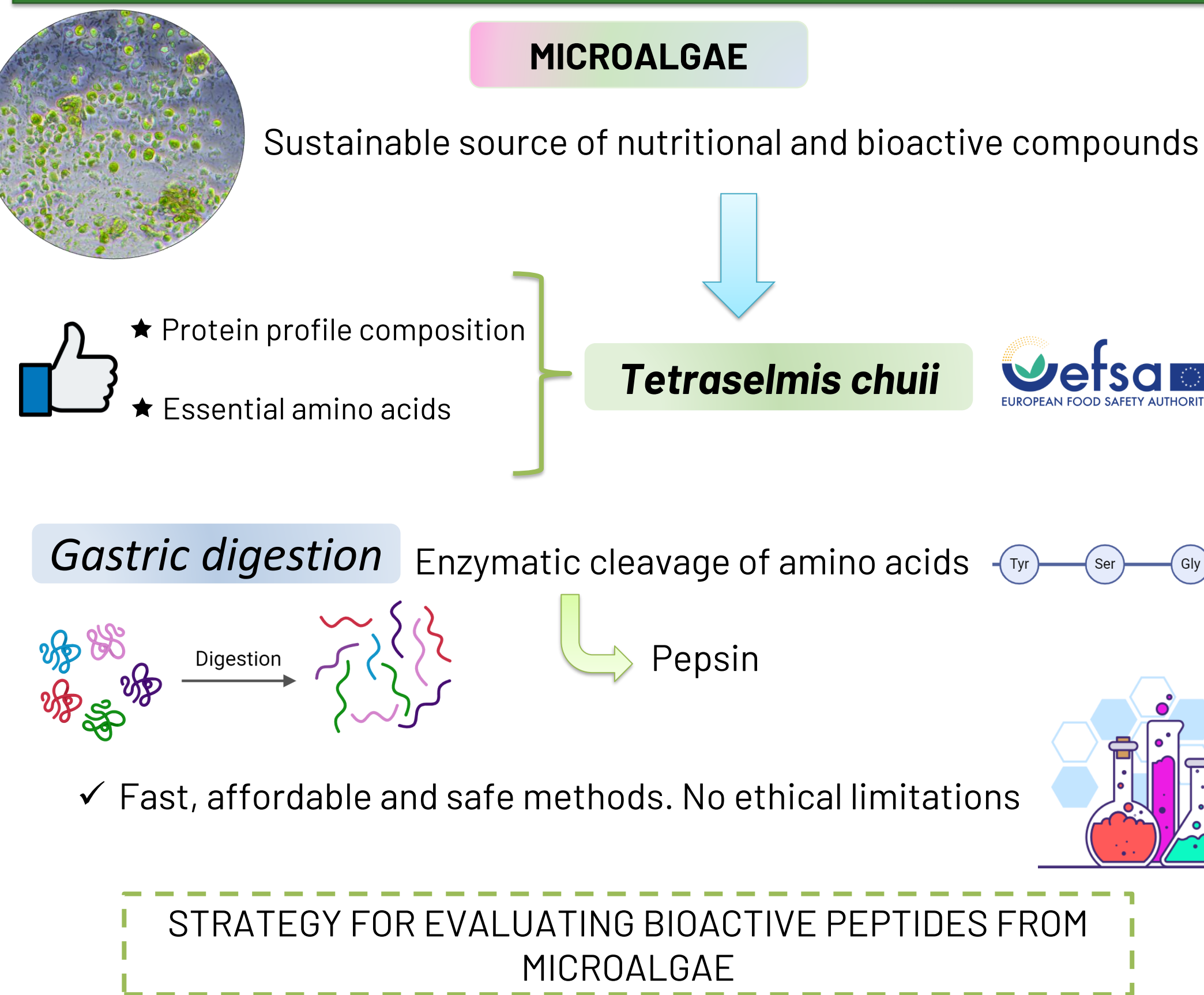


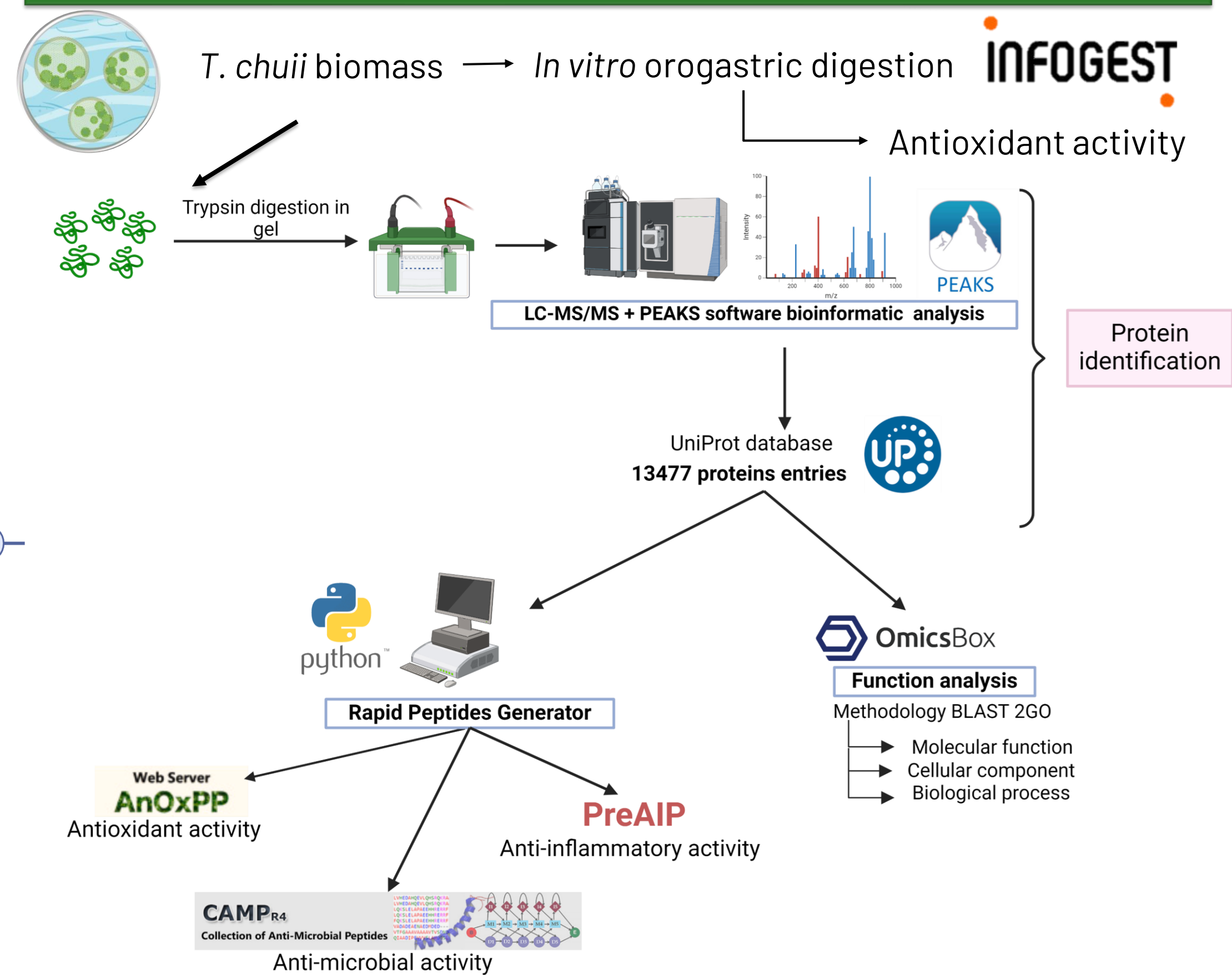
## Proteomic approaches to identify antioxidant peptides from the microalga *Tetraselmis chuii* after its simulated orogastric digestion

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### INTRODUCTION & AIM

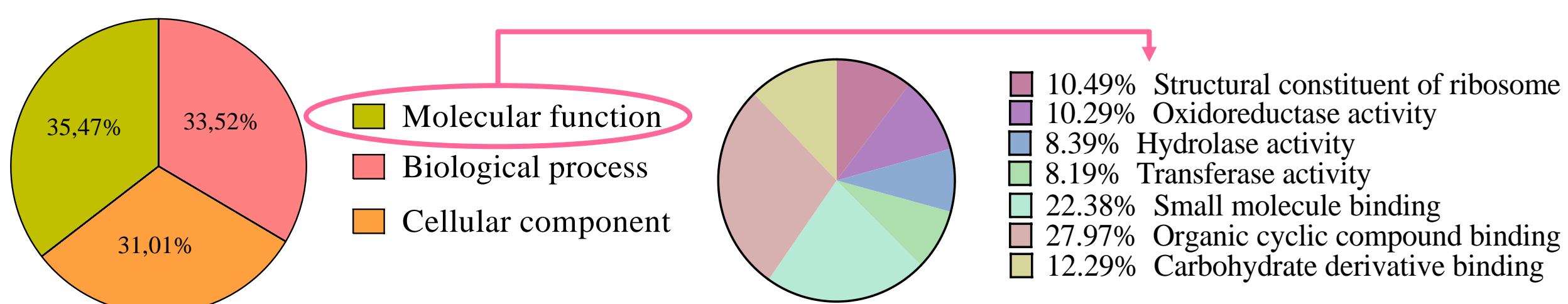


### METHOD

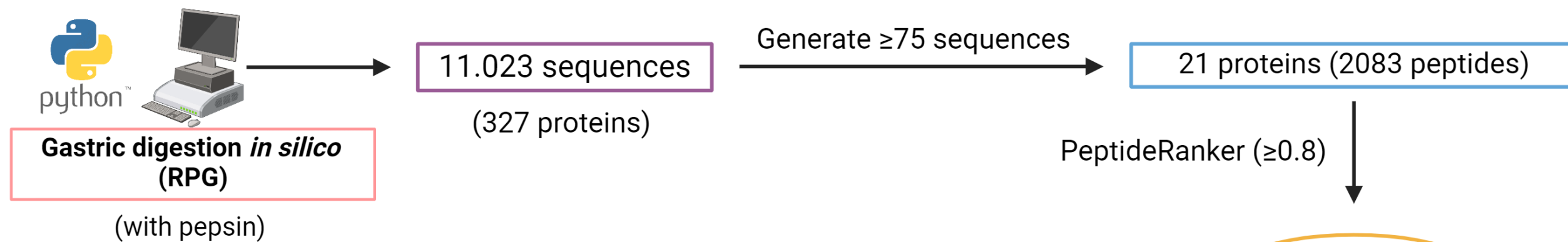
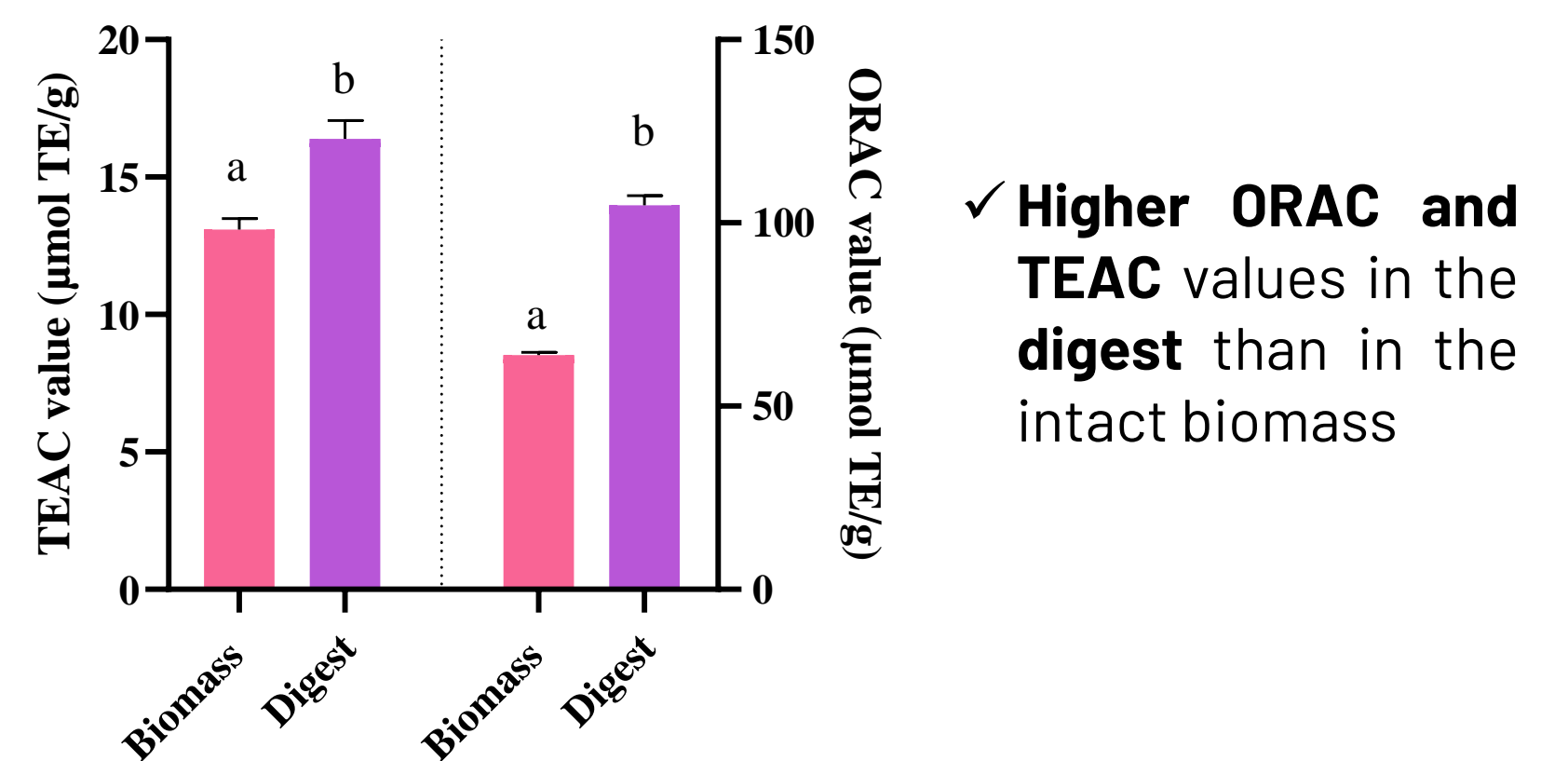


### RESULTS & DISCUSSION

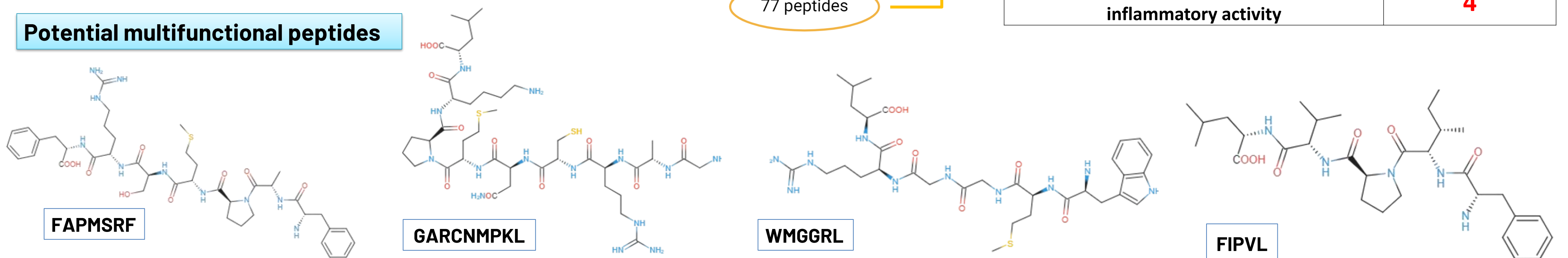
#### Functional analysis



#### Antioxidant activity *in vitro*



#### Potential multifunctional peptides



Activity	Peptides
Antioxidant activity	57
Antimicrobial activity	23
Anti-inflammatory activity	21
Antioxidant, antimicrobial and anti-inflammatory activity	<b>4</b>

### CONCLUSION

- The proteomic analysis of *T. chuii* allows the identification of proteins with biological functions differentiated into three main groups: biological process, cellular component and molecular function.
- Orogastric *in vitro* digestion increases the antioxidant activity of *T. chuii* microalgae.
- In silico* gastric digestion of *T. chuii* yields bioactive peptides, such as FAPMSRF, WMGGRL, GARCMPKL, FIPVL with multifunctional (antioxidant, anti-inflammatory and antimicrobial) properties.

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