

Comparative analysis of triacylglycerols from different *Stichococcus* strains by RP-HPLC/APCI-MS and chiral HPLC

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Abstract The main analytical benefit of this study is the development of methods enabling a rapid determination of triacylglycerols (TAGs) in different strains of the green alga *Stichococcus bacillaris* and detailed identification and quantification of a complex mixture of natural TAGs by reversed phase liquid chromatography-atmospheric pressure chemical ionization mass spectrometry (RP-HPLC/APCI-MS) and chiral HPLC. Neutral ion scan can readily identify, both qualitatively and semiquantitatively, triacylglycerols containing 16:2 and 16:3 fatty acids (FAs) in the molecule. Since more detailed studies in this respect have been stymied by the shortage of 16:2 and 16:3 FAs, we decided to study the alga *Stichococcus* as a potential new biotechnological source of C16 polyunsaturated fatty acids (PUFAs). We conclude that the genus *Stichococcus* is a major producer of C16 PUFAs mostly contained in TAGs. Further, the ratio of regioisomers and enantiomers of TAGs depends on the content of fatty acids; with lowering temperature, the proportion of the achiral TAG increases, and so does the enantiomer ratio from 1:1. Dienoic FAs preferentially esterify position *sn*-3, whereas in trienoic acids, it is position *sn*-1.

Keywords Green alga · *Stichococcus bacillaris* · Triacylglycerols · APCI · Neutral loss scan · RP-HPLC/APCI-MS · Chiral LC

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Introduction

The genus *Stichococcus* (Chlorophyta) consists of small cylindrical cells which can be connected in short filaments and was originally classified within Ulothrichales (Ulvophyceae). However, according to currently accepted taxonomy, it belongs to the class Trebouxiophyceae (e.g., Karsten et al. 2005). It is a cosmopolitan genus with a wide ecological distribution, which can be found as terrestrial alga in alpine soils, cryobiontic one in polar regions where it causes a greenish tinge of snow, and in various freshwater, brackish, and marine habitats but also in warm springs (Van den Hoek et al. 1996). *Stichococcus* is highly variable; in culture, it is characterized by rapid growth. The most frequently cultured species is *Stichococcus bacillaris*, which represents a suitable experimental system for studies of physiological regulation and production of lipids and fatty acids.

Almost one third of algal strains in the Culture Collection of Algae at Göttingen University (SAG) contain 16:2 ω -6 (7,10-hexadecadienoic) acid. Most of these strains belong to classes Chlorophyceae or Trebouxiophyceae. The highest proportions of 16:2 ω -6 were found in algae of two orders, Chlamydomonadales or Microthamniales, respectively, especially in the genus *Chlamydomonas* and also in the genus *Stichococcus* in which this fatty acid (FA) was found in 17 out of 18 strains (Lang et al. 2011). A similar situation was with 7,10,13-hexadecatrienoic acid (16:3 ω -3), the content of which sometimes even exceeds 20 % of total FAs; all the studied 18 strains contained this acid. Interestingly, a number of other studies (Chen et al. 2012; Olivieri et al. 2011, 2012) did not describe these polyunsaturated FA (PUFA) in the genus *Stichococcus*, although this green alga has been found to be an important producer of biotechnologically relevant PUFAs with 16 carbon atoms (Teoh et al. 2004; Lang et al. 2011).

Essential fatty acids (EFAs) are those fatty acids that are beneficial for animal and human health but have to be

replenished in the body via nutrition because the body cannot synthesize them (EFSA 2010, Simopoulos 1999). Linoleic acid, i.e., ω -6 FA (9,12–18:2), and α -linolenic acid, i.e., ω -3 FA (9,12,15–18:3), cannot be synthesized in mammals which lack the appropriate desaturases that introduce a double bond in fatty acids at carbon atoms farther than C₉.

Nearly 20 years ago, a study using isotope ratio mass spectrometry showed that rats fed on uniformly ¹³C-labeled hexadecadienoate or hexadecatrienoate contained C18, C20, and C22 PUFAs. Hexadecatrienoate can cover about 5 % of the requirement for α -linolenate in the rat (Cunnane et al. 1995). The same holds also for tetradecadienoate (14:2 ω -6) and tetradecatrienoate (14:3 ω -3) but not for C12 PUFAs (Cunnane 2003). C14 PUFAs have so far not been found in sufficient amounts in nature, but C16 PUFAs are commonly present in low concentrations in green parts of plants, e.g., broccoli or spinach. A suitable non-animal source of C16 PUFAs could be represented by algae.

The effect of temperature on the composition of phospholipid membranes and content of FAs in algae has been intensively studied (Morgan-Kiss et al. 2006). Similar studies concerning lipids are much fewer (Chen et al. 2008), and to our mind, the effect of temperature on the ratio of regioisomers and enantiomers of triacylglycerols (TAGs) has not yet been studied at all.

We studied three strains of the green alga *S. bacillaris* that differed in their habitats. Strain CCALA 906 was isolated from soil collected on Svalbard, Norway; strain CCALA 493 was isolated from the Hafner See in Austria with mild climate; and strain NAP was isolated from a hot sulfur spring in Sicily, Italy. The purpose of our study was to determine how these strains respond to different temperatures in terms of production of TAGs, i.e., how, for instance, the strain from a cold habitat would respond to cultivation at 30 °C, a temperature suitable for the growth of a thermophilic strain.

The analysis of intact TAGs is usually performed by using two methods of analysis: either direct sample inlet to a mass spectrometer or a connection of a liquid chromatograph to a mass spectrometer (LC/MS). Using chiral LC on a polysaccharide-based chiral stationary phase, Iwasaki et al. (2001) separated enantiomers of TAGs, e.g., eicosapentaenoyl-dicapryoyl-glycerol (e.g., *sn*-ECC or *sn*-CCE). Nagai et al. (2011) and Gotoh et al. (2011) used chiral LC for the separation of dioleoyl-palmitoyl-glycerol (*sn*-OOP and/or *sn*-POO) from palm oil. Lisa and Holcapek (2013) separated, on two columns connected in series, TAG enantiomers containing from one to eight double bonds including both synthetic standards and TAGs from two natural mixtures—hazelnut oil and human plasma. In our preceding paper, we succeeded, by using chiral LC with the phase 3,5-dimethylphenyl carbamate-modified β -cyclodextrin, in separating TAGs containing palmitoleic acid from 11 different strains of yeast (Rezanka et al. 2013).

One of the first studies describing the determination of intact molecular species of TAGs from the alga *Phaeodactylum tricornutum* containing C16 PUFAs, e.g., PnPn or PnPnPo (Pn—7,10,13–16:3; Po—9–16:1), was published in 1993 (Yongmanitchai and Ward 1993). Rapid development of the analysis of intact algal TAGs came some 15 years later, spurred by the rapidly developing technique of mass spectrometry (Jones et al., 2012).

Algal TAGs containing C16 PUFAs were analyzed by means of the electrospray ionization mass spectrometry (ESI-MS), either as a direct inlet (Yu et al. 2009) or by ultra high performance liquid chromatography (UHPLC) coupled with positive ESI-MS and tandem MS (MS²) modes (Samburova et al. 2013).

This study describes the identification of regioisomers and enantiomers of triacylglycerols of hexadecadienoic and hexadecatrienoic acids in three strains of the alga *S. bacillaris* cultivated at different temperatures using mass spectrometry with reversed and chiral phase liquid chromatography-mass spectrometry. The use of the two different phases contributes to ready identification, both qualitative and semiquantitative, of regioisomers and enantiomers of triacylglycerols containing 16:2 and 16:3 acids in the molecule. Our atmospheric pressure chemical ionization mass spectrometry (APCI-MS) method is well suited for direct determination of TAG profiles and for comparing the production of lipids after a change in microorganism cultivation conditions.

Materials and methods

Standards

Acetonitrile, 2-propanol, tetrahydrofuran (THF), hexane, chloroform, and methanol were purchased from Sigma-Aldrich (Prague, Czech Republic). Standards of *sn*-PnPIPn, *sn*-PIpPn, *sn*-PIpPl, and *sn*-PIPIPn were prepared by stereospecific esterification of 2,3-isopropylidene-*sn*-glycerol, removal of the protecting group, and another esterification yielding appropriate TAGs.

Cultivation of *Stichococcus* strains

The strains of the green alga *Stichococcus bacillaris* Nägeli were obtained from the Culture Collection of Autotrophic Organisms at the Institute of Botany ASCR, Třeboň, Czech Republic (CCALA 493 Hindák 1984/15 and CCALA 906 Elster 1998/28) and from the Algal Collection at University Federico II, Naples, Italy (ACUF 149/150 R. Taddei, abbreviated to NAP). The strains were isolated from contrasting ecological conditions: Hafner See in Austria with mild climate (CCALA 493); soil on a newly deglaciated moraine in Ny-

Ålesund, Svalbard (CCALA 906); and a sulfur spring, Mintina, San Cataldo, Sicily, Italy (NAP). The cultures were grown in liquid Bold's basal medium (BBM) (Bischoff and Bold 1963) at 10, 20, and 30 °C under continuous light provided by cool white fluorescent lights. After reaching stationary phase (determined by optical density at 750 nm), the cultures were harvested by centrifugation at 2,000 rpm for 15 min, and the samples were stored frozen in aluminum foil until solvent extraction. The yield of dry weight, total lipids, TAGs, and C16 PUFAs can be found in Table 1.

Isolation of lipids

The extraction procedure was based on the method of Bligh and Dyer (1959). Briefly, the sample is vortexed with $\text{CHCl}_3/\text{MeOH}$ 1:2 (v/v), water and CHCl_3 are added at equal volumes, and CHCl_3 bottom phase is separated, except that 2-propanol was substituted for methanol, since isopropanol does not serve as a substrate for phospholipases (Kates 1986). The alcohol-water mixture of the lyophilized cells was cooled, one part chloroform was added, and the lipids were extracted for 30 min. Insoluble material was sedimented by centrifugation

and the supernatant was separated into two phases. The aqueous phase was aspirated off and the chloroform phase was washed three times with two parts of 1 M KCl each. The resulting chloroform phase was evaporated to dryness under reduced pressure and weighed.

Total lipid extracts (see Table 1) were applied to Sep-Pak Cartridge Vac 35 cc (Waters; with 10 g of aminopropyl silica-based polar bonded phase), and neutral lipids with 40 mL of chloroform-methanol (7:3, v/v) and acidic lipids were eluted from the cartridge with 30 mL of chloroform-methanol-concentrated aqueous ammonia (70:30:2, v/v/v) containing 0.4 % (w/v) ammonium acetate. The eluate of neutral lipids was reduced in volume and mixed with 1 mL of hexane and the mixture was stirred for 15 min. The solution was filtered, hexane was evaporated and weighed, and the oil samples were dissolved in an acetonitrile-2-propanol-hexane mixture (1:1:1, v/v/v), which was injected on the HPLC column.

Analysis of fatty acid methyl esters

The total TAGs (~5 mg) were saponified overnight in 10 % KOH-MeOH at room temperature. A fatty acid fraction

Table 1 Yield of dry weight, total lipids, TAGs, C16 PUFAs, and fatty acid content (%) in TAGs from different strains of *S. bacillaris* cultivated at different temperatures

		Temperature							
		10 °C			20 °C			30 °C	
		906	493	NAP	906	493	NAP	493	NAP
Dry weight (g L^{-1})		2.25	1.98	2.13	2.59	2.41	2.67	1.76	1.83
Lipids (mg L^{-1})		429.8	318.8	470.7	644.9	706.1	643.5	242.9	333.1
Lipids in % of dry weight		19.1	16.1	22.1	24.9	29.3	24.1	13.8	18.2
TAGs in mg		232.5	208.2	275.4	399.2	516.9	362.9	128.3	166.9
TAGs in % of total lipids		54.1	65.3	58.5	61.9	73.2	56.4	52.8	50.1
mg PI/1 L		19.76	15.20	19.28	24.75	31.53	21.05	6.54	6.18
mg Pn/1 L		42.08	29.56	31.40	45.11	50.66	20.69	7.95	8.01
Abbreviation	Shorthand designation								
M	14:0	0.1±0.1	0.4±0.1	0.9±0.2	0.1±0.1	0.7±0.2	2.5±0.6	4.3±0.3	3.7±0.6
P	16:0	0.3±0.1	1.1±0.2	4.8±0.8	3.4±0.6	10.3±2.1	21.7±2.8	35.9±4.2	42.4±3.7
Po	9–16:1	0.7±0.2	0.9±0.2	4.4±0.4	1.9±0.5	2.4±1.0	5.2±1.2	6.5±1.0	6.3±1.1
PI	7,10–16:2	8.5±0.9	7.3±0.9	7.0±1.3	6.2±2.4	6.1±0.7	5.8±1.0	5.1±0.7	3.7±0.5
Pn	7,10,13–16:3	18.1±1.3	14.2±1.5	11.4±1.8	11.3±2.7	9.8±2.3	5.7±0.7	6.2±1.2	4.8±0.6
O	9–18:1	0.2±0.1	0.9±0.2	3.6±0.7	1.8±0.7	5.9±0.9	12.8±2.5	10.7±0.9	18.7±2.2
L	9,12–18:2	12.5±1.2	24.4±2.7	22.3±2.5	24.8±3.5	22.7±3.4	15.9±2.2	16.9±2.4	9.5±1.4
Ln	9,12,15–18:3	44.1±2.4	42.7±3.9	41.7±4.1	42.6±4.1	36.7±3.8	28.4±3.6	12.9±1.3	9.8±0.9
A	5,8,11,14–20:4	8.1±0.7	4.9±0.8	1.4±0.7	4.5±0.9	2.9±1.0	0.9±0.2	0.3±0.1	0.2±0.1
E	5,8,11,14,17–20:5	7.4±0.8	3.2±0.6	2.5±1.1	3.4±0.8	2.5±0.7	1.1±0.4	1.2±0.5	0.9±0.3
UI ^a		299	272	244	262	230	173	126	101

Arithmetic means from three analyses ± standard deviations

^a Unsaturation index, which was calculated as the number of double bonds per 100 fatty acids (the percent abundance of each fatty acid × number of double bonds, summed up for all fatty acids)

($\sim 1 \mu\text{g } \mu\text{L}^{-1}$ in methanol) were chromatographed on two Astec CYCLOBOND™ I 2000 3,5-dimethylphenyl (DMP) carbamate-modified β -cyclodextrin chiral LC columns connected in series, $5 \mu\text{m}$, $25 \text{ cm} \times 4.6 \text{ mm}$ from Sigma. Mobile phase was a gradient from 90 % of A and 10 % of B at 0 min to 50 % of A and 50 % during 120 min, where A is hexane and B is hexane-2-propanol (99:2, v/v) mixture (Rezanka et al. 2013). The flow rate, column temperature, and injection volume were 0.5 mL min^{-1} , 25°C , and $10 \mu\text{L}$, respectively. Other separation conditions used were as in the RP-LC (see above).

The LC system used for separation in the chiral mode was the same as that used in the reversed phase mode. TAGs

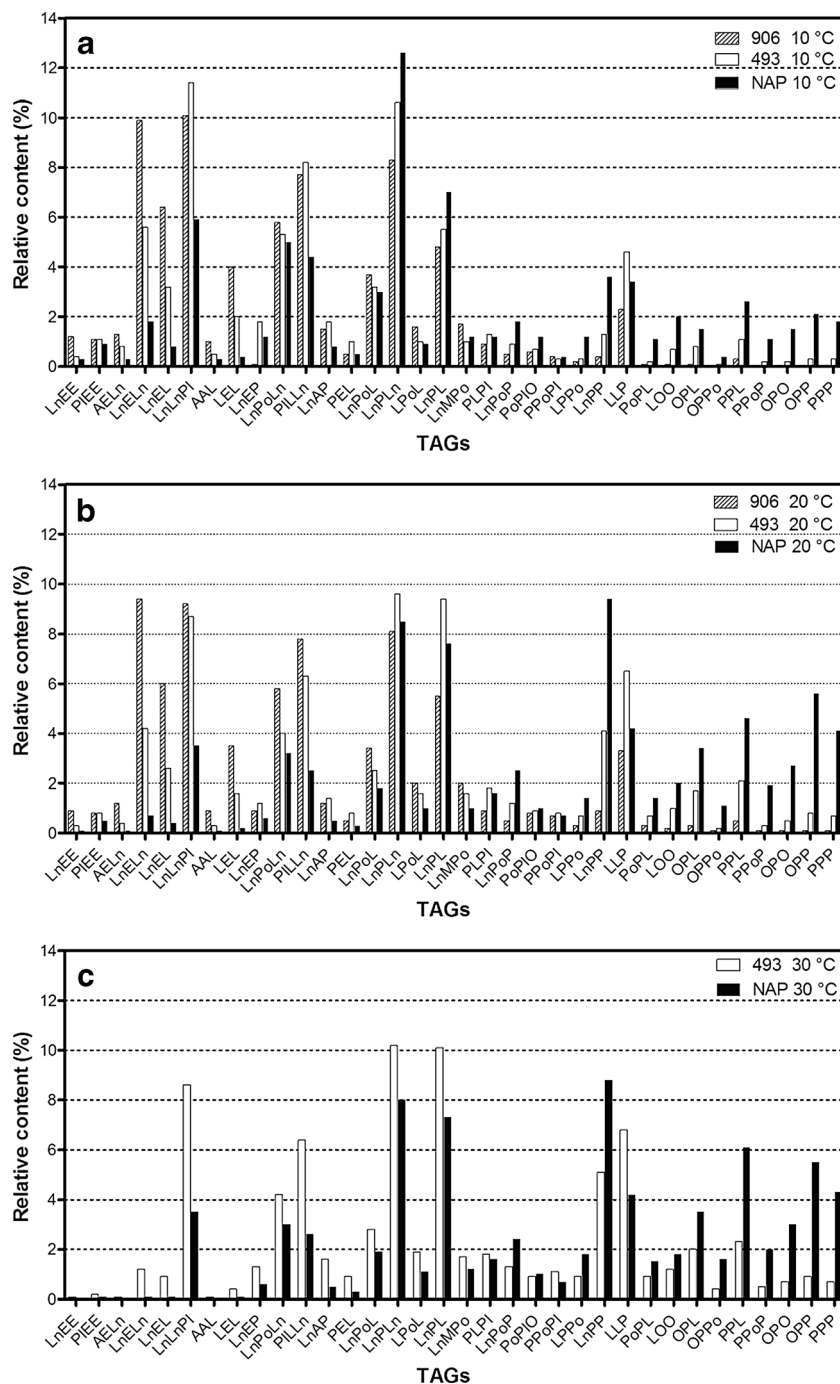
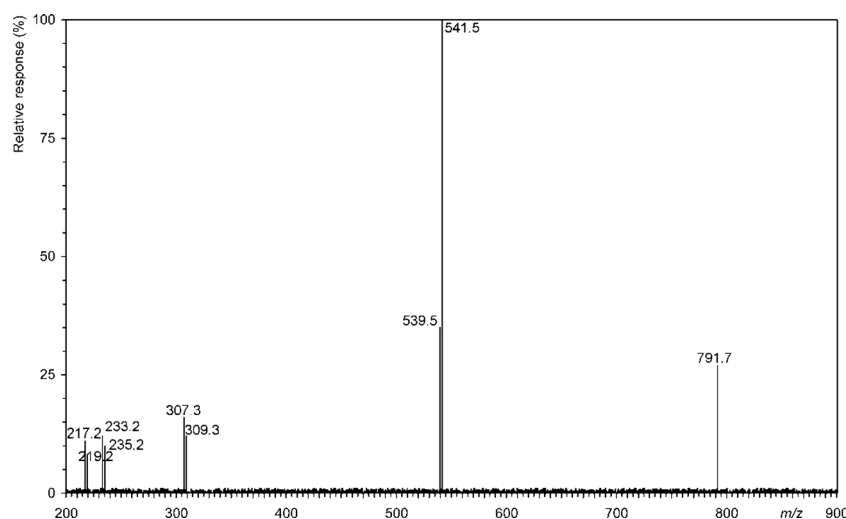


Fig. 4 Tandem mass spectrum of natural PnPIPn TAG

determine the positions of the double bonds. The only results suitable for comparison are thus those of Lang et al. (2011), in which the positions of double bonds were determined and, to our mind, correct.

Identification of triacylglycerols

Preliminary identification of TAGs, which was later confirmed by tandem MS, was based on the elution order, which best expresses the equivalent carbon number (ECN) ($\text{ECN} = \text{ACN} - 2 \times \text{DB}$ (ACN = acyl carbon number; DB = number of double bond(s))) (Mu and Hoy 2000; Momchilova et al. 2004). TAGs having the same ECN value can be separated on a high-efficiency column such as a combination of two 25 cm columns in series (Rezanka et al. 2011), which provides an efficiency of about 52,000 theoretical plates. The combination effectively separated the TAGs and, in addition, also regioisomers of TAGs, as illustrated in Table 1S and Figs. 1 and 2.

MS analysis produces a large number of scans. To simplify the identification, we used the neutral loss scan (NLS) method. Its principle is in the first and third quadrupoles being scanned together, but with a constant mass offset, which permits the selective identification of all ions fragmenting in the second quadrupole and leads to the loss of neutral fragment (in our case, 16:2 and 16:3 acids). This method greatly simplifies the analysis of complex mixtures such as algal TAGs. Figure 3 depicts total ion current (TIC) and two NLS of the hexadecadienoic and hexadecatrienoic acids, i.e., ions $[\text{M} + \text{H-C}_{15}\text{H}_{27}\text{COOH}]^+$ and $[\text{M} + \text{H-C}_{15}\text{H}_{25}\text{COOH}]^+$. Corresponding neutral ion fragments were identified in the MS/MS spectra; based on their abundances, it was possible to determine the relative proportions of the corresponding molecular species of TAGs given in Table 1S.

Positive ion APCI mass spectra of TAGs typically exhibited $[\text{M} + \text{H}]^+$ ion and fragment ions of type $[\text{M} + \text{H-RCOOH}]^+$ ($[\text{DAG}]^+$), resulting from the loss of an acyl chain from TAG. Monoacyl glycerol ($[\text{MAG}]^+$) is equivalent to $[\text{RCO} + 74]^+$

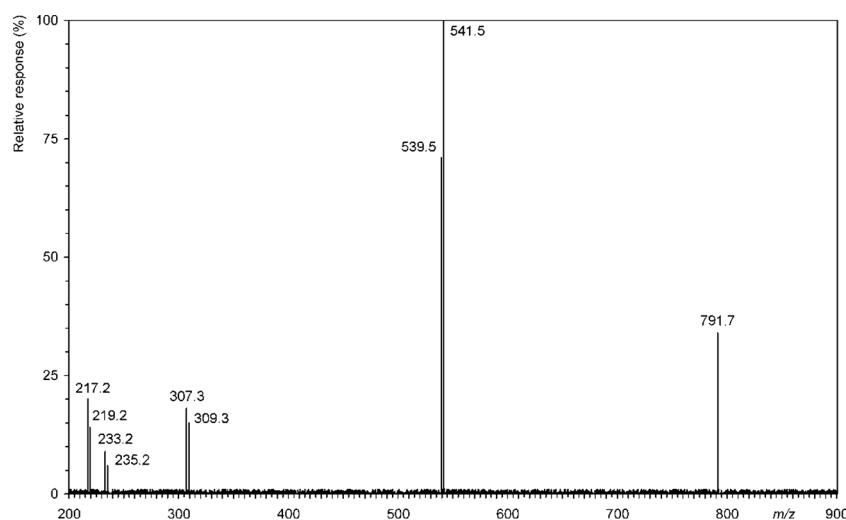
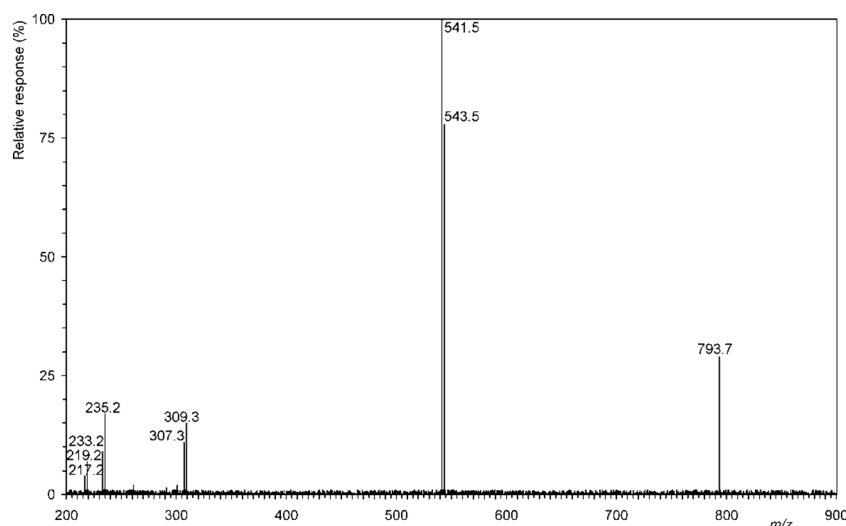
Fig. 5 Tandem mass spectrum of natural PIPnPn TAG

Fig. 6 Tandem mass spectrum of natural PIPn TAG



ion. The positive ion APCI mass spectrum (PIPn, for abbreviations of FAs, see Table 1), i.e., the peak at tR 28.2 min, shows $[M + H]^+$ ion at m/z 791.7 and the fragment ions $[M + H - RCOOH]^+$ at m/z 539.5 $[PnPn]^+$ and at m/z 541.5 $[PnPn]^+$. Further ions at m/z 309.3 $[PI + 74]^+$ and at m/z 307.3 $[Pn + 74]^+$ or $[RCO]^+$ at m/z 235.2 [palmitolinoleyl] and at m/z 233.2 [palmitolinolenyl] and also $[RCO-18]^+$ (16:2) at 219.2 Da and $[RCO-18]^+$ (16:3) at 217.2 Da were also present. These ions were observed with sufficient intensity to analyze the mass spectrum.

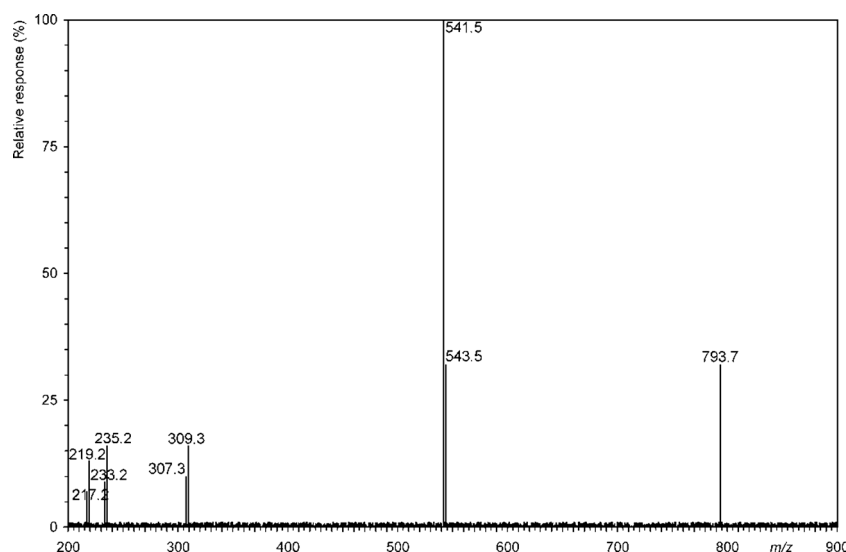
Further TAGs were identified in a similar manner; the identification was often complicated by the coelution of several TAGs. For instance, two TAGs, PPIPn and MPIPI, were coeluted to form the peak at retention time 54.6 min. They, as well as other coeluted peaks, were identified by tandem MS, which clearly identified peaks of the $[DAG]^+$ type, i.e., $[PPI]^+$ at m/z 547.5, $[PPn]^+$ at m/z 545.5, and $[PIPn]^+$ at m/z 541.5, or $[MPI]^+$ and $[PIPI]^+$ at m/z 519.5 and m/z 543.5. TAGs often

occur as regioisomers, i.e., positional isomers on the glycerol backbone (Mottram et al. 2001).

Achiral TAGs of the POP type were eluted before the corresponding chiral TAGs such as PPO (Lin et al. 1997; Momchilova et al. 2004). The identification of regioisomers is based on the fact that the loss of FA in the secondary hydroxyl is assumed to be energetically less favorable than the loss of FA from the primary hydroxyls (Mottram et al. 2001; Byrdwell 2005).

In the present study, we examined two pairs of regioisomers of the most abundant TAGs having C16 PUFAs, i.e., *sn*-PnPn (Fig. 4), *sn*-PIPn (Fig. 5), *sn*-PIPnPI (Fig. 6), and *sn*-PIPIPI (Fig. 7, see also Table 1S). The least abundant $[M - RCOO]^+$ ion ($[DAG]^+$ ion, i.e., $[PnPn]^+$ at m/z 539.5) is formed by the loss of palmitolinoleate from the *sn*-2 position. The more abundant $[DAG]^+$ ion is due to loss of palmitolinolenate from *sn*-1 or *sn*-3 position giving $[PIPn]^+$ ion at m/z 541.5. The $[PnPn]^+/[PIPn]^+$ ratio observed

Fig. 7 Tandem mass spectrum of natural PIPIPI TAG



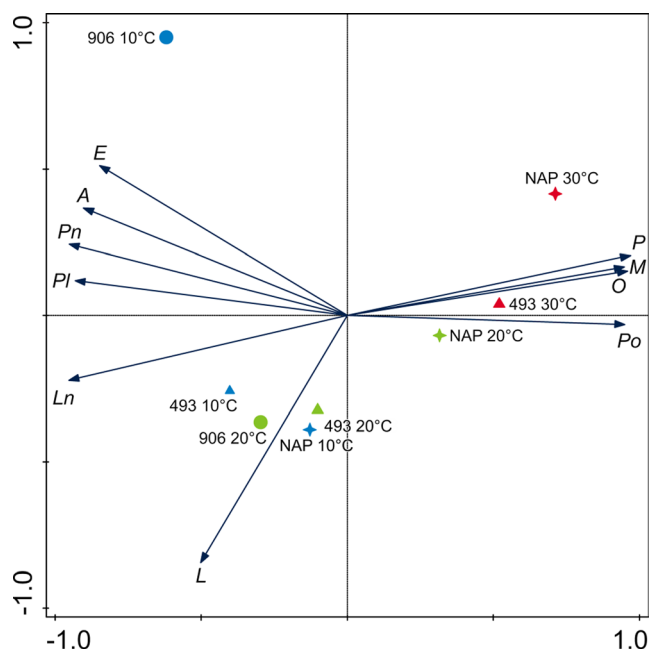


Fig. 8 Principal component analysis (PCA) of fatty acid composition in the three strains of *S. bacillaris* cultivated at 10, 20, and 30 °C. The first two canonical axes are plotted; they explained 94.5 % of the variability. For FA abbreviations, see Table 1

for PnPIpN is 35:100. Consequently, the two enantiomers show mass spectra differing only in intensities of [DAG]⁺ ions.

A similar situation was found in another pair of regioisomers. Two compounds, i.e., PIPnPI and PIPn, were separated with elution times 40.9 and 41.0 min, respectively. The mass spectra also demonstrate the structure of separated TAGs. Different abundances of [PIPI]⁺ and [PIpN]⁺ ions were again found, their ratio for PIPnPI being 36:100 and for PIPn 78:100.

Composition of fatty acids

The fatty acid composition in green algae (Chlorophyta) is very diverse and dependent on environmental conditions (Wright et al. 1980; Ahlgren et al. 1992). The three strains of *Stichococcus* showed a considerable proportion of PUFAs (especially C16 and C18), which was reflected in relatively

high unsaturation indexes (Table 1). In another member of the family Trebouxiophyceae, *Chlorella vulgaris*, Maazouzi et al. (2012) also reported an unsaturation index >200. In contrast to *Stichococcus*, it was significantly influenced by an increased content of C20 and C22 PUFAs.

A clear pattern was observed with respect to cultivation temperature. We cultivated the strains of *S. bacillaris* at 10, 20, and 30 °C. Only two strains grew at 30 °C, while the strain CCALA 906 isolated from a cold habitat (Svalbard) failed to grow even at 20 °C. Teoh et al. (2004) stated that their strain did not grow even at 20 °C. Significant differences in temperature optima of growth between *Stichococcus* strains originating from cold and temperate localities were observed by Kvíderová and Lukavský (2005). The content of FAs in the eight cultivations performed in this study is given in Table 1, which shows the trend of increasing content of PUFAs and decreasing content of saturated FAs with decreasing cultivation temperature. A principal component analysis confirmed this pattern, separating the cultivations at contrasting temperatures along the first canonical axis (Fig. 8). The general response of the strains to different temperature conditions was similar. However, the fatty acid composition of the particular strains differed; the highest proportion of PUFAs was recorded in the strain CCALA 906 (Table 1, Fig. 8). As mentioned above, the comparison of the proportions of FAs in our cultivations with previous data on genus *Stichococcus* is complicated by the incomplete analysis of FAs. Thus, Chen et al. (2012) did not identify C16 PUFAs, i.e., 16:2 and 16:3 acids. Even so, some comparison can be done. The significantly higher proportion of PUFAs with decreasing temperature indicates that fatty acid unsaturation is apparently an important mechanism of cold adaptation in *Stichococcus* (Morgan-Kiss et al. 2006). However, Chen et al. (2012) found that the amount of 18:3 acid in *S. bacillaris* NJ-10 increased in the interval of 4–15 °C and then dropped in algae cultured at 25 °C, whereas in strain FACHB753, the production of this acid merely decreased with increasing cultivation temperature. An increase in the content of 18:3, with a maximum at 9 °C, and a subsequent drop with increasing cultivation temperature were also described by Teoh et al. (2004).

The content of the requisite 16:2 and 16:3 acids varied between 3.7 and 18.1 % of total FAs. It depended on two

Table 2 Relative quantities (%) of regioisomers and enantiomers of TAGs from *S. bacillaris*

	10 °C 906	20 °C 906	10 °C 493	20 °C 493	30 °C 493	10 °C NAP	20 °C NAP	30 °C NAP
PnPIpN	2.0	1.5	1.0	0.7	0.6	0.6	0.5	0.4
PIpNPI	0.7	0.6	0.3	0.6	0.5	0.5	0.4	0.3
PnPIpN	2.6	2.4	1.4	1.3	0.7	0.9	0.8	0.5
PIpNPI	0.8	0.7	0.3	0.2	0.2	0.2	0.1	0.1
PnPIpI	1.9	1.3	0.8	0.4	0.5	0.4	0.5	0.4
PIpNPI	2.6	2.2	1.3	1.0	0.7	0.6	0.9	0.6

major in the two trios of TAGs mentioned above as well as in two trios of other TAGs, i.e., *sn*-LEL, *sn*-LLE, and *sn*-ELL and also *sn*-LnPLn, *sn*-LnLnP, and *sn*-PLnLn. This holds for all three strains at all temperatures. The ratio of enantiomers depends above all on the content of fatty acids. In general, with lowering temperature, the proportion of the achiral TAG increases, and so does the enantiomer ratio from 1:1. The effect of temperature on the relative proportions of regioisomers and enantiomers is demonstrated using a principal component analysis, where the first axis scores of the samples are clearly correlated with the temperature of cultivation (Fig. 8). PCA analysis of the 30 most abundant TAGs is shown in Fig. 4S, even if the image is not so illustrative as compared with Fig. 9.

Dienoic FAs preferentially esterify position *sn*-3, whereas in trienoic acids, it is position *sn*-1. This situation, which occurs irrespective of the chain length but is recorded always in 9,12- and 9,12,15-PUFAs, is best illustrated in Fig. 3S in Supplements. By contrast, this preference does not hold in the case of 20:5, i.e., 5,8,11,14,17-eicosapentaenoic acid, and also in saturated FAs such as palmitic acid. We attribute this phenomenon to the different affinities of the enzymes *sn*-glycerol-3-phosphate acyltransferase and diglyceride *O*-acyltransferase for the substrate, i.e., for methylene interrupted unsaturated chains of PUFAs. Our literature search did not reveal any such case, and this observation thus requires further measurements in order to establish a valid hypothesis about the biosynthesis of TAGs.

Conclusion

In this study, we showed that the temperature of cultivation affects the ratio of regioisomers and enantiomers of TAGs. The reason for this effect is as yet unknown. The data in Fig. 9 and mainly in Fig. 10 or 4S show that the PCA can be used as a highly sensitive tool for identifying the effect of cultivation conditions on the production of a specific compound by a microbial strain and may help biotechnologists in finding the most suitable production conditions.

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