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1 **Structural properties and biological activities of collagens**
2 **from four main processing by-products (skin, fin, cartilage,**
3 **notochord) of sturgeon (*Acipenser gueldenstaedti*)**

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23 **Abstract**

24 During the processing of sturgeon, large amounts of by-products, such as skin, fin, cartilage, and
25 notochord, are produced. These by-products have not been effectively used, resulting in a serious waste
26 of sturgeon resources. In this study, we aimed to obtain the collagen from these by-products and
27 evaluate the fibril-forming characteristics of the collagen molecules and the antioxidant activity of the
28 collagen peptides. The structural properties of pepsin-soluble collagen were analyzed by SDS-PAGE
29 and FTIR. Collagen fibril-forming characteristics were detected by turbidity assay and SEM
30 observation. The antioxidant activities of collagen peptides were determined by Hydroxyl and ABTS
31 radical scavenging assays. SDS-PAGE results showed that the skin and fin collagens were
32 characterized as type I collagen, and the cartilage and notochord collagens were characterized as type II
33 collagen. Sturgeon type II collagens could only be self-assembled into fibrils at low phosphate ion
34 concentration, whereas sturgeon type I collagens could be self-assembled into fibrils at long range of
35 phosphate ion concentrations. The fibril-forming ability of sturgeon type I collagen was higher than
36 that of porcine type I collagen. The fibril diameter of type I collagen was higher than that of type II
37 collagen. The antioxidant activity of notochord and skin collagen peptides was higher than that of the
38 other two collagen peptides. The results of this study will provide helpful information for the
39 application of sturgeon collagen in the functional food and biomedical material industries. Meanwhile,
40 it will promote the effective use of collagen from different sturgeon by-products.

41 **Graphical abstract**



45 **Keyword:** Sturgeon by-products; Collagen; Structural properties; Fibril-forming characteristics;

46 Collagen peptides; Antioxidant activity

47 **Statement of Novelty**

48 In China, more than 16,000 tons of female sturgeon are used for caviar production. After roe retrieval,

49 collagen-rich by-products, which are not suit for edible, will be produced during the processing of fish.

50 This work was the first to clarify and compare structural properties of collagen extracted from four

51 main by-products (fin, skin, notochord, cartilage) of sturgeon in one research. Furthermore, this work

52 was the first to discuss the biological properties of sturgeon collagen from high molecular collagen

53 fibril and low molecular collagen peptides, respectively. The results of this study will provide helpful

54 information of sturgeon collagens in different by-products. Meanwhile, according to its own functional

55 characteristics, different collagen will be used reasonably and effectively in a suitable field.

56

57 **Introduction**

58 Sturgeon is an economically valuable fish known for its caviar. Due to overfishing and destruction of

59 the living environment, since 1997 all wild sturgeons have been listed as critically endangered and

60 protected species by the International Union for Conservation of Nature [1]. To meet the demand for

61 caviar and reduce the pressure on wild sturgeon, aquaculture industry has developed rapidly in the past

62 20 years. The total global harvest of farmed sturgeon increased from 18,000 ton in 2003 to more than

63 102,000 ton in 2019 [2]. China is the biggest sturgeon farming and caviar producing country in the

64 world. In 2017, the aquaculture volume of sturgeon in China exceeded 80,000 tons, accounting for 85%

65 of the world's total production; the output of caviar exceeded 100 tons, accounting for 78% of the

66 world's total production [2, 3]. Currently, approx. 20% of China's total sturgeon production is the large

67 females that produces caviar.

68 Russian sturgeon (*Acipenser gueldenstaedti*) is one of species of sturgeon native to the sea area at
69 the junction of Asia and Europe [4]. In current, it is a commercial sturgeon species accounting for 10%
70 of the annual production of sturgeon in China [5, 6]. The main purpose of Russian sturgeon farming is
71 to produce caviar. Since it takes more than 10 years to obtain roe, Russian sturgeon is more expensive
72 to farm than other fishes, including hybrid sturgeon. After egg retrieval, these large fish bodies (over
73 1.5 meters) are divided into several parts for further processing. During the production process, huge
74 amounts of inedible by-products, such as head, skin, bone, fin, and viscera, are produced. These by-
75 products are not suitable for consumption and represent up to more than 70% of the total fish body. In
76 the past, sturgeon by-products were often discarded as waste or used as material for direct feeding in
77 aquaculture and raising of livestock and fur animals in China. As known, discarding these sturgeon by-
78 products will aggravate the problem of environmental pollution. The lack of efficient use of these by-
79 products other than caviar limits the profitability of aquaculture industry and leads to waste of fish
80 sources. Efficient utilization of these by-products will increase the value of Russian sturgeon, create
81 more economic benefits, and promote the development of sturgeon aquaculture. Meanwhile, it will
82 avoid wasting Russian sturgeon resources. Previous studies have shown that some sturgeon by-
83 products contained a variety of bioactive collagens [7, 8, 9].

84 Collagen is a main structural protein in the connective tissue of living organism [11]. *In vivo*,
85 collagen interacts with other components, such as proteoglycan and other proteins, to form a stable
86 network of fibrils. This fibrillar structure provides an appropriate growth environment for cells and
87 affects cellular functions [9]. *In vitro*, fibrillar collagen molecules can self-assemble into fibrils that
88 reassemble native tissue forms under suitable conditions [10]. Due to this special biological property,

89 collagen is widely used as biomedical materials to repair or replace damaged or diseased human tissues
90 and organs. In recent years, with the increasing demand for high value-added utilization of aquatic
91 waste, more and more researches on fish collagen have been conducted [9]. With no zoonotic risks and
92 religious restrictions, fish by-products are considered as a safe natural source of collagen [11, 12]. Our
93 recent studies have reported the biochemical characteristics and fibril-forming properties of collagen
94 from hybrid sturgeon (*Huso huso* × *Acipenser ruthenus*) skin, swim bladder, and notochord [7, 8, 13].
95 We found that different tissues contained different types of collagens and that there were significant
96 differences in the fibril-forming ability of collagen in tissues specific. For example, collagen extracted
97 from sturgeon swim bladder and skin was type I collagen, while collagen extracted from sturgeon
98 notochord was type II collagen [7, 8]. Although both swim bladder and skin collagen were type I
99 collagen, the fibril-forming ability and fibril morphology of two collagens were significant different
100 [13]. The *in vitro* fibril-forming ability is closely related to the application of collagen in biomedical
101 materials. In addition, the morphological characteristics of collagen fibrillar materials, including their
102 diameter, shape, and orientation, have a determining influence on the adhesion, alignment,
103 proliferation, and differentiation of anchorage-dependent cells [14]. Therefore, in order to utilize
104 collagens from different Russian sturgeon by-products, it is necessary to clarify and compare the
105 structural properties and fibril-forming properties of collagens in different tissues. To our knowledge,
106 no previous study has reported the *in vitro* fibril-forming properties of Russian sturgeon collagens.

107 On the other hand, low molecular collagen peptides attracted high attention of researchers because
108 of their various bioactivities, such as antioxidant, antihypertensive, antimicrobial, anticancer activities,
109 and so on [15]. Due to these bioactivities, collagen peptides are used as functional ingredient additives
110 in health foods and cosmetics. In aerobic organisms, reactive oxygen species (ROS) with a high

111 reaction activity, including hydroxyl radical, superoxide anion radical, hydrogen peroxide, and singlet
112 oxygen, are generated during the metabolism [16]. In general, cellular antioxidases, such as superoxide
113 dismutase, glutathione peroxidase, and catalase, can keep ROS in a state of balance [17]. Ultraviolet
114 irradiation, aging, stress, environmental deterioration, and other reasons can disrupt the balance, and
115 excess ROS in the body can induce enzyme inactivation, polysaccharide depolymerization, DNA
116 cleavage, and cell membrane destruction [17]. Till now, amounts of studies have been conducted on the
117 antioxidant activity of collagen peptides from fish tissues [18]. For sturgeon, some studies have
118 investigated the antioxidant activity of collagen peptides from their skin and cartilage [19, 20].
119 However, there was no study on the antioxidant activity of collagen peptides from notochord and fin.
120 Furthermore, the antioxidant activity of different types of collagen peptides, such as type I and II
121 collagen peptides, have never been compared in previous studies.

122 The aim of this study was to clarify the structural properties of collagen extracted from four main
123 by-products of Russian sturgeon, and to evaluate the fibril-forming characteristics of the four collagen
124 molecules and the antioxidant activity of the four collagen peptides. Firstly, we extracted pepsin-
125 soluble collagen from the four main by-products of fin, skin, backbone cartilage, and notochord in the
126 same method. Then, we evaluated *in vitro* fibril-forming properties of collagen molecules using
127 turbidity assay and SEM observation. Finally, we compared the antioxidant activities of collagen
128 enzymatic hydrolysates using ABTS and Hydroxyl radical-scavenging assays. The results of this study
129 will clarify the properties of collagen from the four main by-products and promote the efficient
130 utilization of collagen in different tissues of Russian sturgeon. Meanwhile, it will provide helpful
131 information for the application of Russian sturgeon collagen in the biomedical material and functional
132 food industries.

133 **Materials and methods**

134 **Isolation and purification of collagen**

135 The fin, skin, backbone, and notochord of the Russian sturgeon (*Acipenser gueldenstaedti*) after
136 spawning were obtained from the Sturgeon Biological Technology Co. Ltd. (Xinchang county,
137 Zhejiang province, China). The samples were washed with chilled tap water, and lyophilized in a freeze
138 dryer (FreeZone 2.5 L, American Labconco Co, Ltd, Kansas City, USA). The fat of backbone cartilage,
139 fin, and skin was removed over 24 h in anhydrous ethanol (two solution-changes) at 4 °C, with a
140 sample : solution ratio of 1:10 (w/v). Defatted samples and notochord sheath were cut into small pieces
141 for collagen extraction. Due to antigenic telopeptides existing at both ends of the collagen molecule,
142 acid-soluble collagen may not be suitable for direct use as biomaterials [21]. Pepsin can cleave the
143 peptides in the telopeptide region in extraction process [22]. In this study, we focused on pepsin-soluble
144 collagen from sturgeon by-products. Isolation and purification progress of pepsin-soluble collagen were
145 performed according to the procedures reported by our previous method [8, 23]. Porcine skin and
146 bovine cartilage collagens were used to compare the structural properties and biological activities of
147 Russian sturgeon collagens. The samples were obtained from Fuyang Jiuxian Beef Slaughtering Co.
148 Ltd. (Hangzhou, Zhejiang province, China). The pepsin-soluble collagen extraction method was the
149 same as above.

150 **Sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE)**

151 SDS-PAGE was performed according to the method of Laemmli [24]. The lyophilized collagen was
152 dissolved in pH 2.0 HCl at a concentration of 1 mg/ml. The collagen samples were mixed at a ratio of
153 1:1(v/v) with sample buffer (0.5 M Tris-HCl buffer, pH 6.8, with 4% SDS and 20% glycerol)
154 containing 10% β-mercaptoethanol. The mixed solution was boiled for 3 min. Ten micrograms of

155 mixture were loaded onto each lane. Electrophoresis was performed at 15 mA for the stacking gel and
156 25 mA. Collagen molecule electrophoresis was running with the 8% running gel, collagen enzymatic
157 hydrolysates was running with the 15% running gel. After electrophoresis, the gel was stained for 30
158 min with a 0.1% Coomassie Brilliant Blue R250 solution and de-stained with a mixture of 20%
159 methanol, 5% acetic acid, and 2.5% glycerin.

160 **Fourier-transform infrared (FTIR) spectroscopy analysis**

161 FTIR spectroscopy of collagen was recorded with an infrared spectrophotometer (Nicolet iS10, Thermo
162 Scientific, Madison, USA). The collagen powder was ground together with potassium bromide (w/w
163 1:200), and then pressed into a 1 mm pellet for measurement in the spectra range of 500-4000 cm^{-1} .
164 The potassium bromide powder was used as the background.

165 **Solubility of collagen in different pH**

166 The solubility of collagen was measured using the method proposed by Atef et al [25]. with a slight
167 change. Dry collagen was dissolved in aqueous solutions with different pH (2, 4, 6, 8, 10, 12) to
168 3mg/ml. The collagen solution was shake for 12 h at 21 °C. Then, each collagen solution was
169 centrifugated at 20,000 $\times g$ for 20 min at 4 °C, the protein concentration of the supernatant was
170 measured by Lowry method [26], using bovine serum albumin as a standard. The solubility of collagen
171 was defined as the percentage of the collagen concentration in the solution, ie, the solubility of collagen
172 at different pH conditions.

173 **Collagen fibril formation *in vitro***

174 The fibril formation process of collagen was evaluated by the method of Meng et al [8]. Lyophilized
175 collagen was dissolved in pH 2.0 HCl solution to 0.3% (w/v). The collagen solution was mixed with a
176 Na-phosphate buffer (PB) solution (pH 7.4), having a Na-phosphate concentration of 45, 90, and 180

177 mM, respectively. The collagen solution/PB ratio was set to 1:2 (v/v), which resulted in a final PB
178 concentration of 30, 60, and 120 mM, respectively. The mixed solution was placed into a quartz cuvette,
179 and the subsequent fibril formation at 21 °C was monitored by measuring increased turbidity via optical
180 absorbance at 320 nm, using a spectral monitor (Evolution 60 s, Thermo fisher scientific, Waltham,
181 USA). The fibril formation of skin and fin collagen was monitored for 1 h. The fibril formation of
182 backbone and notochord collagen was monitored for 10 h.

183 **Morphology of collagen fibrils**

184 The microstructure of fin and skin collagen fibrils was observed using scanning electron microscope
185 (SEM; Sigma 500, Carl Zeiss Ltd, Germany), as previously described in Meng et al [8]. Collagen fibrils
186 were formed using the same conditions as described above. Sample suspensions were centrifuged at
187 20,000 ×g for 20 min at 4 °C to obtain precipitates of collagen fibrils. The fibrils were fixed with 2.5%
188 (v/v) glutaraldehyde in phosphate buffer (pH 7.4) for 3 h at room temperature, rinsed with phosphate
189 buffer to remove the fixative, dehydrated with a graded series of ethanol solutions, and then soaked in
190 two 30-min changes of t-butyl alcohol solution. Finally, collagen fibrils were freeze-dried in a t-butyl
191 alcohol solution with a freeze-drying device and coated with gold-platinum using an auto fine coater
192 (JFC-1600; JEOL Ltd.). After the SEM observations, digital images of the sample were taken, and the
193 diameters of 100 randomly selected fibrils were determined using the software ImageJ. The
194 measurements were performed three times using different photographs.

195 **Degree of fibril formation**

196 The fibril formation degree was determined followed by the method of Zhang et al [7]. After fibril
197 formation, the mixture was centrifuged at 20,000 ×g for 20 min at 4 °C, the protein concentration of
198 the supernatant was measured by Lowry method [26], using bovine serum albumin as a standard. The

199 degree of fibril formation was defined as the percentage of the decrease of collagen concentration in
200 the solution, which meant the percentage of collagen molecules that formed the fibrils. The fibril
201 formation degree was detected after completion of fibril formation for each sample.

202 **Enzymatic hydrolysis of collagen**

203 Purified collagens were soaked in distilled water with a sample/solution ratio of 1:60 (w/v) at 60 °C for
204 1 h for gelatinization. Papain was used to hydrolyze purified collagens with a concentration of 2.5%
205 (w/w) for 4 h at 50 °C. The reaction was terminated by boiling samples for 10 min. The reaction
206 solution was filtered with cellulose acetate membrane filter (pore size 0.45 µm) remove the
207 unhydrolyzed residues. Then, all hydrolysates were lyophilized and stored at -30 °C until use. The
208 percentage of dry weight of collagen hydrolysate in comparison with dry weight of the initial collagen
209 was calculated as the collagen peptide yield.

210 **Hydroxyl scavenging activity of collagen peptides**

211 Hydroxyl radical scavenging activity was determined according to the method of Pan et al. [27].
212 Briefly, a 1,10-phenanthroline solution (1.0 ml, 1.865 mM) was mixed with 2 ml of the sample
213 solution, and then FeSO₄·7H₂O solution (1.0 ml, 0.75 mM) was pipetted into the mixture. The reaction
214 was initiated by adding 1.0 ml of H₂O₂ (0.01% v/v). After incubation at 37°C for 60 min, the
215 absorbance was measured at 536 nm against a reagent blank. The reaction solution without antioxidants
216 was used as a negative control, and the mixture without H₂O₂ was used as the blank. Vitamin C (Vc)
217 was used as positive control. The hydroxyl radical scavenging activity was calculated according to Eq.
218 1:

$$219 \text{ Scavenging activity (\%)} = [(A_s - A_n) / (A_b - A_n)] \times 100\%$$

220 where A_s, A_n, and A_b are the absorbance values at 536 nm of the sample, negative control, and blank

221 after the reaction, respectively.

222 **ABTS radical scavenging activity of collagen peptides**

223 The ABTS radical scavenging activity was determined by the method of Re et al. [28]. In brief, ABTS
224 radical cation was generated by mixing the ABTS stock solution (7 mM) with potassium persulfate
225 (2.45 mM). The mixture was left in the dark at room temperature for 16 h. The ABTS radical solution
226 was diluted in 5 mM phosphate buffered saline at pH 7.4 to an absorbance of 0.7 at 734 nm. One
227 milliliter of diluted ABTS radical solution was mixed with 1 ml of different concentrations of samples.
228 Ten minutes later, the absorbance was measured at 734 nm against the corresponding blank. Vc was
229 used as positive control. The ABTS radical scavenging activity of samples was calculated according to
230 Eq. 2:

$$231 \text{ Scavenging activity (\%)} = [(A_c - A_s) / A_c] \times 100\%$$

232 where A_s and A_c are the absorbances with and without a sample.

233 **Statistical analysis**

234 Each experiment was replicated three times. The data of collagen solubility, fibril formation degree,
235 and radical scavenging activity were expressed as means \pm standard errors.

236 **Results and Discussion**

237 **SDS-PAGE**

238 The α -chain pattern of collagens was shown in Fig. 1. Fin and skin collagens (Lane 1 and 2) contained
239 two α -chains (approx. 120 kDa and 110 kDa) as the major constituents and a small amount of β -chain.
240 The major α -chains at 120 kDa and 110 kDa were attributed to the $\alpha 1(I)$ or $\alpha 3(I)$, and $\alpha 2(I)$ of type I
241 collagen, respectively. The molecular weight of sturgeon type I collagen was a little lower than that of
242 porcine skin type I collagen, but they had the similar α -chain pattern (Lane 5). The α -chain pattern of

243 skin collagen in this study was consistent with our previous study on the skin collagen of hybrid
244 sturgeon (*Huso huso* × *Acipenser ruthenus*) [8]. The band of $\alpha 1(I)$ in fin collagen was much thicker
245 than that in skin collagen, indicating differences in the molecular structure of fin and skin collagens.
246 Nagai et al. reported that the sea-bass fin collagen was type I collagen, which only contained a single α
247 band [29]. Liu et al. found that bighead carp fin collagen had both $\alpha 1(I)$ and $\alpha 2(I)$ in a ratio of 2.12
248 [30]. It is well known that type I collagen comprises two $\alpha 1(I)$ chains and one $\alpha 2(I)$ chain in a ratio of
249 2:1, and its molecular form is $[\alpha 1(I)]_2\alpha 2(I)$ [31]. Meanwhile, Saito et al. reported that a heterotrimer of
250 type I collagen containing three non-identical α -chains, $\alpha 1(I)$ $\alpha 2(I)$ $\alpha 3(I)$, was found in the skin and
251 muscle collagen of rainbow trout [32]. Since $\alpha 3(I)$ and $\alpha 1(I)$ had similar molecular weight, they could
252 not be separated by electrophoresis. Low $\alpha 2(I)$ was detected by electrophoresis in SDS-PAGE result
253 indicated that the molecular structure of sturgeon fin collagen might contain more triple helical
254 molecules with α -chain patterns of $\alpha 1[I]_3$, $\alpha 1[I]_2\alpha 3[I]$, $\alpha 1[I]\alpha 3[I]_2$, and $\alpha 3[I]_3$. Zhang et al. reported that
255 the ratio of $\alpha 1/\alpha 2$ gene expression was higher in the fin than in the skin of Amur sturgeon (*Acipenser*
256 *schrenckii*). Although different sturgeon species might have different gene expression, the gene
257 expression results was consistent with the SDS-PAGE results of this study [33].

258 The notochord collagen (Lane 3) contained a single major band at approx. 130 kDa, which was
259 the characteristic of type II collagen α -chain [8]. β -chain was not detected in the notochord collagen. A
260 slight high molecular weight band above major α -chain was presumed to be type IX or XI collagen
261 [34]. The α -chain composition of notochord collagen was consistent with that of bovine cartilage
262 collagen (Lane 6). These results were consistent with the α -chain properties of Bester sturgeon (*Huso*
263 *huso* × *Acipenser ruthenus*) notochord collagen [7]. It suggested that the α -chain pattern of notochord
264 collagen was independent of sturgeon species.

265 The cartilage collagen (Lane 4) contained three α -chains (approx. 130 kDa, 120 kDa and 110 kDa)
266 as the major constituents and a small amount of β -chain. The major α -chain at 130 kDa was attributed
267 to the $\alpha 1(\text{II})$ of type II collagen. The other two α -chains (approx. 120 kDa and 110 kDa) were
268 corresponded to $\alpha 1(\text{I})$ and $\alpha 2(\text{I})$ of type I collagen. This result was consistent with the conclusion that
269 type II collagen was the main collagenous component in cartilage tissue [35]. The reason for the
270 presence of type I collagen in backbone was thought to be cartilage ossification. Ossification is a
271 process by which bone form in soft tissues, such as cartilage [36]. Zhang et al. showed that ossification
272 of the spine cartilage was observed in hybrid sturgeon (*H. huso* \times *A. ruthenus*) [37]. Leprévost et al.
273 also reported that bone was deposited around the spine cartilage of Siberian sturgeon (*Acipenser*
274 *Baerii*) [38]. As known, type I collagen constituted approx. 95% of total collagen in bone [39]. The
275 exact proportion of type I collagen in sturgeon backbone was not known from this study. It might be
276 related to the degree of cartilage ossification. Leprévost et al. found that the bone thickness on the
277 cartilage varied with the region of cartilage and the age of sturgeon [38]. In addition, Zhang et al.
278 reported that gene of *ascoll1 α 1* (Col I) and *ascoll2 α 1* (Col II) were expressed in sturgeon vertebral
279 cartilage [40]. It demonstrated the presence of type I collagen in sturgeon backbone cartilage by
280 molecular analyses. The results of α -chain patterns in this research were consistent with this finding.

281 Mizuta et al. and Luo et al. reported that type I collagen was the major collagenous components in
282 the vertebral cartilage of White sturgeon (*Acipenser transmontanus*) and Siberian sturgeon (*Acipenser*
283 *baeri*) [41, 42]. Liang et al. and Zhu et al. reported that the pepsin-soluble collagens extracted from the
284 cartilage of Hybrid sturgeon (*Acipenser schrencki* \times *Huso dauricus*) and Amur sturgeon (*Acipenser*
285 *schrenckii*) were type II collagen [34, 43]. The differences in α -chain patterns among sturgeon species
286 were thought to be caused by different extraction processes. In our previous study, we found that type

287 II collagen was more difficult to extract than type I collagen by the same extraction method [8]. In this
288 research, we stopped the collagen extraction process until there was no residue in the extract. It allowed
289 complete extraction of type I and type II collagen molecules. Since the purification process of two
290 collagens was same, the pepsin-soluble cartilage collagen purified in this study contained both two type
291 collagens. Furthermore, during collagen purification process, the NaCl concentration used might be
292 another reason for obtaining different types of collagens. Because, during salting out process, different
293 type of collagens could be precipitated in a biological tissue using different concentrations of NaCl
294 [44]. In fact, we found that in the current studies, the NaCl concentrations used to isolate the sturgeon
295 cartilage collagen were all different in these studies [34, 41, 42, 43].

296 **FTIR spectroscopic analysis**

297 The FTIR spectra was presented in Fig. 2. showing the intact triple helical structure in collagens.
298 According to Plepis et al [45], the ratio of absorbance of amide III to peak between 1400 to 1454 cm^{-1}
299 wavelength is close to 1.0, indicating that the triple helical structure of collagen is intact. In this study,
300 the ratios of fin, skin, notochord, and cartilage collagen were 0.97, 1.05, 1.01 and 0.99, respectively.
301 The ratios of porcine skin and bovine cartilage collagen were 1.00 and 0.99, respectively. It indicated
302 that the complete triple helical structure was retained in all collagens. Otherwise, the main
303 characteristic absorption peaks of collagen contained amide A, amide B, amide I, amide II, and amide
304 III. The amide A band of fin, skin, notochord, and cartilage collagen was 3326.36, 3290.14, 3293.34,
305 and 3283.22 cm^{-1} , respectively. The amide A band of porcine skin and bovine cartilage collagen was
306 3304.35 and 3300.23 cm^{-1} , respectively. Muyonga et al. reported that the absorption band of amide A,
307 associated with N-H stretching vibration [46]. The amide B band of fin, skin, notochord, and cartilage
308 collagen was observed at 2931.10, 2947.55, 2933.68, and 2927.90 cm^{-1} , respectively. The amide B

309 band of porcine skin and bovine cartilage collagen was observed at 2935.82 and 2933.76 cm^{-1} ,
310 respectively. It was associated with the asymmetrical stretching of CH_2 . The amide I band frequencies
311 from 1600 to 1700 cm^{-1} were mainly related to carbonyl group stretching vibrations and were
312 characteristic of the secondary coil structure [47]. The amide I band of fin, skin, notochord, and
313 cartilage collagen was observed at 1658.96, 1661.35, 1631.48, and 1633.41 cm^{-1} , respectively. The
314 amide I band of porcine skin and bovine cartilage collagen was observed at 1628.50 and 1630.56
315 cm^{-1} , respectively. This observation confirmed the formation of hydrogen bonds between N-H stretch,
316 where the C=O residues were responsible for stabilizing the triple helical structure [46]. The amide II
317 and III of fin, skin, notochord, and cartilage collagen were observed at 1453.92, 1452.80, 1547.60, and
318 1541.81 cm^{-1} ; 1239.56, 1239.76, 1238.08, and 1236.15 cm^{-1} , respectively. The amide II and III of
319 porcine skin and bovine cartilage collagen were observed at 1548.20 and 1546.15; 1237.33 and
320 1237.32 cm^{-1} , respectively. The amide II band corresponded to N-H bending vibration, and the amide
321 III band represented C-H stretching [47]. The FTIR spectra of all collagens were consistent with the
322 structural properties of collagen.

323 **Solubility of collagen**

324 Collagen molecules have the minimum solubility at their isoelectric point and therefore suitable for
325 fibril formation *in vitro* [48]. To discuss the suitable pH condition for fibril-forming, the influence of
326 pH on collagen molecule solubility was investigated as shown in Fig. 3. For fin collagen (Fig. 3-a), the
327 highest solubility appeared at pH 2. The solubility significantly decreased with pH value increasing to
328 6. The minimum solubility of fin collagen appeared at pH value between 6 and 8. It indicated that the
329 isoelectric point of fin collagen was between pH 6 to 8. A slight increase in solubility was found at pH
330 values of 8 to 12. When the pH value increased to 12, the solubility of fin collagen was dramatically

331 rose to 63.0%. The reason for the high solubility of collagen on the alkaline side might be due to the pH
332 being far from its isoelectric point. For skin collagen (Fig. 3-b), it solubilized to a greater extent in the
333 acidic pH range from 2 to 3. The solubility significantly decreased with pH value increased to 8. The
334 minimum solubility of skin collagen appeared at pH values between 6 to 8. It indicated that the
335 isoelectric point of skin collagen was between pH 6 to 8. When the pH value increased to 10, the
336 solubility of skin collagen rose sharply to 51.1%. It suggested that the solubility of skin collagen was
337 more sensitive to pH change to alkaline side than that of fin collagen.

338 Cartilage collagen (Fig. 3-d) solubilized to a greater extent in the acidic pH range from 2 to 3. The
339 solubility significantly decreased with pH value increasing to 10. The minimum solubility of cartilage
340 collagen appeared at pH values between 8 and 10. It indicated that the isoelectric point of cartilage
341 collagen was between pH 8 and 10. When the pH value increased to 12, the solubility of cartilage
342 collagen was dramatically rose to 78.3%. For notochord collagen (Fig. 3-c), the highest solubility
343 appeared at pH 2. The solubility of notochord collagen was more sensitive to pH change than that of
344 cartilage collagen. As pH value increased to 6, the solubility sharply decreased to 0.57%. A slight
345 increase in solubility was found at alkaline pH values of 8 to 10. It suggested that the isoelectric point
346 of notochord collagen was between pH 6 and 8. Like cartilage collagen, the solubility of notochord
347 collagen increased rapidly with increasing pH value to 12. The solubility results indicated that there
348 were differences in the molecular properties and conformations of the four collagens. Furthermore,
349 amino acid composition is also a non-negligible factor that affects the protein isoelectric point, which
350 in turn affects protein solubility [49].

351 The solubility of collagen with changes in pH may play a crucial role in its extraction method. So
352 far, many studies have discussed the effect of different pH values from 1 to 10 on type I collagen

353 solubility [31]. In this study, we found for the first time that the solubility of sturgeon collagen
354 increased, when the pH was increased to 12. It suggested that part of the collagen molecules could be
355 dissolved in alkaline solution. In our previous study, we reported that sturgeon collagen was lost during
356 the alkaline pretreatment [8]. This result was consistent with the results of collagen solubility,
357 indicating that the alkali-soluble collagen was presented in the sturgeon by-products. Therefore,
358 although alkaline pretreatment can improve collagen extraction efficiency, the conditions of the
359 alkaline pretreatment need to be considered to avoid more collagen loss.

360 **Collagen fibril formation *in vitro***

361 In general, collagen fibril-forming process is divided into three phases: lag phase (no turbidity
362 changes), growth phase (turbidity increasing), and plateau phase (turbidity stabilization) [13]. The
363 progression of fin and skin collagen fibril-forming at different phosphate ion concentrations was shown
364 in Fig. 4 (a and b). When the phosphate ion concentration of solution was 30 mM, the turbidity curves
365 of the two collagens were similar, with no lag phase. At 120 mM phosphate ion concentration, the
366 turbidity of both two collagens did not change. It indicated that collagen fibrils were not formed at 120
367 mM phosphate ion concentration. The effect of phosphate ion concentration on skin collagen fibril-
368 forming were consistent with our previous studies [13]. Significant differences between fin and skin
369 collagen turbidity curves occurred at 60 mM phosphate ion concentration. At this condition, the
370 turbidity curve of fin collagen contained a long lag phase and a smooth growth phase. The plateau
371 phase was not observed after 1 h reaction. For skin collagen, after a short lag phase, a steep growth
372 phase was observed with a rapid increase in turbidity value to near 2. In our previous study, we
373 demonstrated that high phosphate ion concentration inhibited the fibril-forming of sturgeon type I
374 collagen [13]. The inhibitory effect of phosphate ion concentration on fin collagen fibril-forming was

375 more significant than that of skin collagen. During collagen fibril-forming, linear aggregation of
376 collagen molecules occurred in the lag phase to form subfibrillar units. These subfibrillar units
377 aggregate laterally in the growth phase to form fibrils [50]. The turbidity curve results indicated that, at
378 high phosphate ion concentration, fin collagen needed longer time to form subfibrillar units and was
379 more difficult to self-assemble into thick fibrils than skin collagen. The rate of fibril-forming was
380 mainly controlled by intermolecular interaction between collagen molecules [51]. The progression of
381 porcine skin type I collagen fibril-forming at different phosphate ion concentrations was shown in Fig.
382 4-c. The turbidity changes of porcine skin type I collagen only appeared at 30 mM phosphate ion
383 concentration. The turbidity increasing of porcine skin type I collagen was much slower than sturgeon
384 type I collagen. It indicated that the fibril-forming ability of sturgeon type I collagen was higher than
385 that of porcine skin type I collagen.

386 Type II collagen took more time to self-assemble into fibrils than type I collagen. Notochord and
387 cartilage collagens could only form fibril at 30 mM phosphate ion concentration (Fig. 4 c and d). As
388 phosphate ion concentration increased to 60 mM, the turbidity of both two collagens did not change. It
389 indicated that type II collagen could only form fibrils at low phosphate ion concentration compared to
390 type I collagen. No lag phase with no changes in turbidity was observed in the two turbidity curves. It
391 was because the fibril formation speed was too fast that no lag phase was detected in both two type II
392 collagens. The progression of bovine cartilage type II collagen fibril-forming at different phosphate ion
393 concentrations was shown in Fig. 4-f. The turbidity change trends of sturgeon and bovine type II
394 collagens under different phosphate ion concentration conditions were similar. It suggested that
395 sturgeon and bovine type II collagens had similar fibril-forming ability under the same phosphate ion
396 concentration condition. However, the turbidity curves of bovine and rat type II collagens have been

397 reported to have a longer lag phase during fibril formation [10, 52]. Long lag phase might be due to the
398 different ionic environments in solution. The initial turbidity of cartilage collagen started at 0.53, and
399 then the turbidity curve increased slowly with reaction time. The final turbidity of cartilage collagen
400 ended at 0.70. The initial turbidity of notochord collagen was 0.38, and then the turbidity curve rose
401 rapidly in the first 100 min. After that, the rate of turbidity growth slowed down and the final turbidity
402 ended at 0.78. The turbidity change trend of notochord collagen in this study was consistent with that
403 of Bester sturgeon notochord collagen [8]. The difference in absorbance values came from the amount
404 of collagen added. Comparing to cartilage collagen, the notochord collagen formed fibril with a longer
405 growth phase. It suggested that the fibril formation speed of cartilage collagen was faster than that of
406 notochord collagen. Our previous study reported that collagen fibril lateral aggregation occurred during
407 the growth phase, and the final turbidity value reflected fibril thickness [13]. This result indicated that
408 the fibril diameter of notochord collagen was larger than that of cartilage collagen. Different
409 conformations and molecular structures of collagens might be responsible for their different fibril-
410 forming properties.

411 **Fibril formation degree**

412 The degree of fin and skin collagen fibril formation was assessed after 1 h, and the results were shown
413 in Fig. 5 (a and b). When phosphate ion concentration was 30 mM, the fibril formation degree of fin
414 collagen and skin collagen were $93.34 \pm 0.23\%$ and $94.93 \pm 0.11\%$, respectively. When phosphate ion
415 concentration was 60 mM, the fibril formation degree of fin collagen and skin collagen were $90.15 \pm$
416 1.07% and $94.05 \pm 0.71\%$, respectively. At the same phosphate ion concentration, the fibril formation
417 degree of skin collagen was slightly higher than that of fin collagen. The fibril formation degree of both
418 two collagens decreased with increasing phosphate ion concentration. This trend was consistent with

419 Bester sturgeon swim bladder and skin type I collagens [13]. The fibril formation degree of skin
420 collagen at 60 mM phosphate ion in this research was much higher than that of Bester sturgeon skin
421 collagen [13]. Different species of sturgeon were thought to be responsible for different skin collagen
422 fibril formation processes.

423 The degree of notochord and cartilage collagen fibril formation was assessed by 10 h
424 fibrillogenesis, and the results were shown in Fig. 5 (c). Both notochord and cartilage collagens showed
425 high fibril formation degree with values of $95.13 \pm 0.15\%$ and $98.32\% \pm 0.03\%$, respectively. It meant
426 that almost all collagen molecules re-assembled into collagen fibrils after 10 h reaction. The degree of
427 fibril formation in notochord collagen was consistent with that of Bester sturgeon notochord collagen
428 [13].

429 **Fibril diameter and morphology**

430 SEM images of fin and skin collagen fibrils formed after incubation for 1 h were shown in Fig. 6, while
431 the diameter distributions of the fibrils were shown in Fig. 8 (a and b). For both collagens, fibril
432 diameter became thicker with increasing phosphate ion concentration in solution. This trend was
433 consistent with the sturgeon swim bladder type I collagen reported in our previous study [13].
434 Increasing the magnification of the SEM observation in this study showed the fibrillar morphology
435 more clearly than our previous results. At 30 mM phosphate ion concentration, the thick fibrils
436 appeared in both fin and skin collagen fibrils. Many oriented long fibrils were interlaced with thin
437 fibrils. The mean fibril diameter for fin and skin collagen was 58.0 and 60.7 nm, respectively. At a
438 phosphate ion concentration of 60 mM, the mean fibril diameter for fin and skin collagen was 154.9
439 and 209.0 nm, respectively. The range of the fibril diameter increased significantly comparing with at
440 30 mM phosphate ion concentrations. There were no fibrils less than 50 nm in diameter throughout the

441 fibrillar structure, and the maximum diameter of fin and skin collagen fibrils were 334 and 477 nm,
442 respectively. The fibril morphology and diameter results suggested that the phosphate ion concentration
443 had a certain influence on the morphology of sturgeon fin collagen fibrils. However, unlike skin
444 collagen, fin collagen could not be formed thick fibrillar structure even at high phosphate ion
445 concentration. Sturgeon fin collagen could only form fine fibrils *in vitro*. From Fig. 6 (a-1 and a-2 60
446 mM PB), we found a special dense network structure interlaced with the fibrils and attached to the
447 surface of the fibrils. These special structures formed steric hindrance and inhibited the aggregation of
448 collagen fibrils into thick fibrils. It might be the reason for that fin collagen fibrils were much thinner
449 than skin collagen fibrils. From this study, the exact composition of these dense network structures was
450 not known. Combined with the discussion in the SDS-PAGE section, we speculated that these special
451 structures might be composed of other collagens. Histochemistry method and molecular analyses will
452 be used to demonstrated this hypothesis in our further study. Another characteristic of fibrils under this
453 condition was that a transverse periodic band pattern structure could be observed on fin and skin
454 collagen fibrils. It is well known that the 67 nm D-periodic band pattern is the characteristic of the
455 natural type I collagen fibril *in vivo* [53]. To investigate whether these periodic band patterns resemble
456 the structure of native collagen fibrils *in vivo*, detailed observation of the fibrils using transmission
457 electron microscopy is required in further studies.

458 In Fig. 6 (b-2 60 mM PB), the ends of the thick fibrillar structure were clearly observed in the skin
459 collagen fibrils (as shown by the white arrow). The tip of the fusiform structure consisted of several
460 skin collagen fibrils. The coarse fibrils were formed by random parallel convergence of several fine
461 fibrils. This process occurred during the growth phase, and many long fibrils accumulated into thick
462 fibrils, resulting in a rapid increase in the turbidity of the solution. Our previous study showed that the

463 thick fusiform structure was found in the swim bladder collagen fibrils at 60 mM phosphate ion
464 concentration, but the structure of the tip of the fusiform was not observed clearly [13]. In this research,
465 we increased observation magnification of SEM and clearly observed the structural properties of the
466 fusiform fibril.

467 SEM images of the notochord and cartilage collagen fibrils after 10 h of incubation were shown in
468 Fig. 7. The diameter distributions of the fibrils were shown in Fig. 8 (c and d). The mean fibril
469 diameters of notochord and cartilage collagens were 52.0 nm and 37.3 nm, respectively. The diameter
470 distribution of notochord collagen fibrils ranged from 11 to 157 nm. The fibrils with diameters less than
471 75 nm accounted for 83.3% of the total fibrils. The diameter distribution of cartilage collagen fibrils
472 ranged from 9 to 127 nm, and the fibrils with diameters less than 50 nm accounted for 77.2% of the
473 total fibrils. Overall, notochord collagen fibrils contained more thick fibrils than cartilage collagen
474 fibrils. Weiss et al. reported that type II collagen fibrils in human articular cartilage have diameters in
475 the range of 40-80 nm [54]. It suggested that the re-assembled fibrils of sturgeon notochord and
476 cartilage type II collagens had a similar thickness degree to native human cartilage fibrils.

477 The unordered, net-like appearance of fine fibrils exhibited in both notochord and cartilage
478 collagen fibrils (Fig 8 a-1 and b-1). Comparing to cartilage collagen fibrils, notochord collagen fibrils
479 contained more thick fusiform structure interwoven with fine fibrils (white arrows in Fig 8 b-2 and b-
480 3). These special fusiform structures enable notochord collagen fibrils had a higher fibril diameter
481 distribution than cartilage collagen fibrils. As shown by white arrows in Fig. 7 b-3, the thick fusiform
482 structure was formed by the accumulation of many fine fibrils. This result was consistent with the
483 result of turbidity curve. During the long growth phase of notochord collagen, more fine fibrils
484 accumulated into thick fibrils. The formation of fibrils with different morphology might be due to the

485 presence of a small amount of type I collagen in cartilage collagen. In our previous study, we
486 demonstrated that the amino acid compositions were different between type I and type II collagens [8].
487 Therefore, the molecular conformations of two types collagens were also different. The formation of
488 collagen fibrils *in vitro* was a highly regular self-assembly process. The presence of type I collagen
489 might cause steric hindrance to the regular self-assembly process of type II collagen molecules. Lapiere
490 et al. reported that the addition of other collagens reduced the lateral aggregation of type I collagen
491 fibrils, resulting in the formation of fine fibril networks [55]. Adachi & Hayashi also reported that type
492 V collagen restricted the growth of type I collagen fibrils to thick fibrils *in vitro* [56]. To our best
493 knowledge, till now there was no similar studies on type II collagen fibril formation. Here we
494 hypothesize that the presence of type I collagen will affect the fibril-forming process and fibril
495 morphology of cartilage type II collagen. In our further study, pure type I and type II collagens will be
496 used to demonstrate this hypothesis.

497 **Yields and molecular distribution of collagen peptides**

498 Papain was a plant-derived protease for food processing. In our recent study, Li et al demonstrated that
499 papain hydrolysates of skate cartilage had higher antioxidant activity and lower molecular weight than
500 other protease hydrolysates (such as trypsin, chymotrypsin, and pepsin) [57]. In addition, papain is
501 comparatively less expensive than the other proteolytic enzymes [57]. Considering the production
502 efficiency and the cost for large-scale production, we used papain to treat four sturgeon collagens in
503 this study. The yields of collagen peptides for fin, skin, notochord, and cartilage were 78.8%, 99.1%,
504 74.2%, and 89.2%, respectively. The SDS-PAGE of collagen peptides was shown in Fig. 9. Notochord
505 collagen peptide was smeared after CBB staining with no clear bands, whereas other collagen peptides
506 showed several bands at molecular weight above 17 kDa. Cartilage collagen peptide showed two bands

507 at molecular weight above 24 kDa. It suggested that notochord collagen peptide had more low
508 molecular peptides compared to the other three collagen peptides, while cartilage collagen peptide had
509 more high molecular weight peptides. Except for notochord collagen peptide, the other three collagen
510 peptides had a smearing area on the SDS-PAGE. The smearing area was an aggregate of collagen
511 peptides with similar molecular weight. It also indicated that the molecular weight of notochord
512 collagen peptide was lower than that of the other three collagen peptides.

513 **Antioxidant activity of collagen peptides**

514 Among the ROS generated in an animal body, the hydroxyl radical is the primary active oxygen species
515 with the strongest reactivity. Therefore, the scavenging of hydroxyl radicals is one of the most effective
516 defense mechanisms of a living body against various diseases. Hydroxyl radical scavenging activity of
517 the collagen peptides was summarized in Fig. 10-a. The activities of all collagen peptides increased in
518 concentration-dependent manners. At the same concentration, the Hydroxyl radical scavenging activity
519 of the four collagen peptides was notochord > skin > fin > bovine cartilage > porcine skin > cartilage.
520 The antioxidant activity of notochord collagen peptide was higher than that of Vc, when the sample
521 concentration was 5 mg/mL.

522 ABTS radical scavenging activity of collagen peptides was shown in Fig. 10-b. All collagen
523 peptides showed ABTS radical scavenging activity in a dose-dependent manner. At the same
524 concentration, the ABTS radical scavenging activity order of the four collagen peptides was skin >
525 notochord > fin > bovine cartilage > cartilage > porcine skin. Although the molecular weight of
526 notochord collagen peptide was lower than that of skin collagen peptides, the antioxidant activity of skin
527 collagen peptide was higher than that of notochord collagen peptides. It suggested that the antioxidant
528 activity of collagen peptides was not only related to the molecular weight of peptides. The results of

529 two free radical scavenging activities also showed that the antioxidant activity of collagen peptides was
530 directly related to collagen type. Comparing with the other two sturgeon by-products, the skin and
531 notochord was more suitable for producing antioxidant collagen peptide.

532 **Conclusions**

533 The present study was the first to clarify the collagen structural characteristics of collagens, which
534 extracted from four Russian sturgeon by-products. Meanwhile, the biological properties of the four
535 collagens were compared through the fibril formation ability of the collagen molecule and the antioxidant
536 activity of the collagen peptide. The α -chain pattern results indicated that the main collagen of fin and
537 skin was type I collagen, and the main collagen of notochord and cartilage was type II collagen. The
538 solubility results of collagen at different pH suggested that the isoelectric points of the skin, fin, and
539 notochord collagens were approx. in the pH range of 6 to 8. Notochord and cartilage type II collagen
540 could only self-assemble into fibril at low phosphate ion concentration condition, while skin and fin type
541 I collagen could self-assemble into fibril at a wide range of phosphate ion concentration. The fibrillar
542 morphology of type I collagen was more diversified than that of type II collagen. Under the same
543 hydrolysis of papain, the molecular weight of notochord collagen peptide was lower than that of the other
544 three collagen peptides. The antioxidant activity of notochord and skin collagen peptide was better than
545 that of the other collagen peptides. Since there is no previous study on the utilization of Russian sturgeon
546 collagen, this study will provide basic data for the application of Russian sturgeon collagen in the food
547 and biomedical material industries. Meanwhile, the effective utilization of collagen will be a feasible
548 way to increase the value of Russian sturgeon by-products.

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698

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704 **Competing Interests**

705 The author declares that he has no conflict of interest.

706 **Author Contribution**

707 All authors had read and agreed with the published version of the manuscript. Dawei Meng:

708 Conceptualization, Methodology, Data curation, Investigation, Writing-original draft. Qiwei Wei:

709 Supervision. Prof. Yasuaki Takagi: Methodology, Writing-review & Editing. Prof. Zhiyuan Dai:

710 Resources. Yan Zhang: Methodology. All authors read and approved the final manuscript.

711 **Data availability**

712 Not applicable.

713

714 **Fig. 1** SDS-PAGE of collagen. M: Molecular weight marker; Lane 1: fin collagen; Lane 2: skin collagen;

715 Lane 3: notochord collagen; Lane 4: backbone cartilage collagen; Lane 5: porcine skin collagen;

716 Lane 6: bovine cartilage collagen

717 **Fig. 2** Infra-red spectra of the sturgeon (a) fin collagen; (b) skin collagen; (c) notochord collagen; (d)

718 backbone cartilage collagen; (e) porcine skin collagen; (f) bovine cartilage collagen

719 **Fig. 3** Solubility of the sturgeon (a) fin collagen; (b) skin collagen; (c) notochord collagen; (d) backbone

720 cartilage collagen at different pH

721 **Fig. 4** Fibril formation in vitro by (a) fin collagen; (b) skin collagen; (c) porcine skin collagen; (d)

722 notochord collagen; (e) backbone cartilage collagen; (f) bovine cartilage collagen measured by

723 optical absorbance at 320 nm with different PB buffer concentration (30, 60, 120 mM)

724 **Fig. 5** The degree of fibril formation of collagen. (a) fin collagen in 30 mM and 60 mM PB buffer; (b)

725 skin collagen in 30 mM and 60 mM PB buffer; (c) notochord and backbone cartilage collagen in 30

726 mM PB buffer

727 **Fig. 6** Scanning electron micrographs of sturgeon fin and skin collagen fibrils in 30 mM and 60 mM PB
728 buffer. (a) fin collagen; (b) skin collagen. Scale bars: (1) 10 μm ; (2) 1 μm . White arrow in b-2 60
729 mM PB: The fusiform structure at the tip of skin collagen fibril

730 **Fig. 7** Scanning electron micrographs of sturgeon notochord and backbone cartilage collagen fibrils in
731 30 mM PB buffer. (a) notochord collagen; (b) backbone cartilage collagen. Scale bars: (1) 2 μm ; (2)
732 2 μm ; (3) 0.2 μm . White arrow: Thick fusiform structure of notochord collagen fibril

733 **Fig. 8** Diameter distribution of sturgeon collagen fibril (a) fin collagen fibril in 30 mM and 60 mM PB
734 buffer; (b) skin collagen fibril in 30 mM and 60 mM PB buffer; (c): notochord collagen fibril in 30
735 mM PB buffer; (d) backbone cartilage collagen fibril in 30 mM PB buffer

736 **Fig. 9** SDS-PAGE of sturgeon collagen peptides. M: molecular maker; Lane 1: fin collagen peptide; Lane
737 2: skin collagen peptide; Lane 3: notochord peptide; Lane 4: backbone cartilage peptide.

738 **Fig. 10** Hydroxyl (a) and ABTS (b) radical scavenging activities of collagen peptides.

Four main sturgeon by-products

Cartilage Notochord

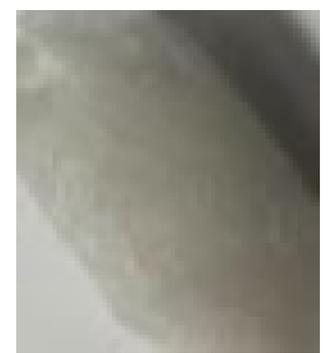


Acipenser gueldenstaedti

Skin Fin

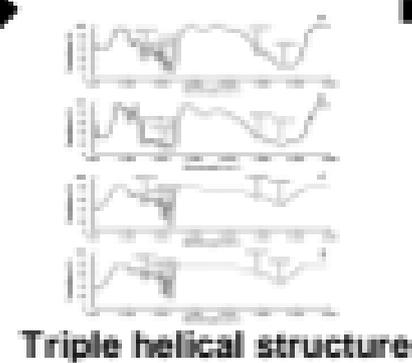
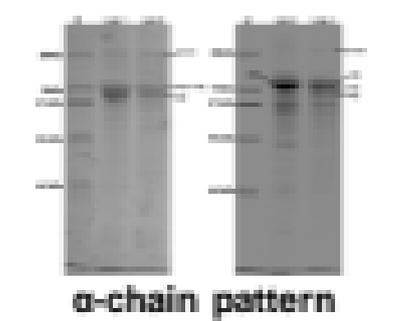


Collagen extraction



Undenatured collagen
(Lyophilized sample)

Structural characteristics



Biological properties

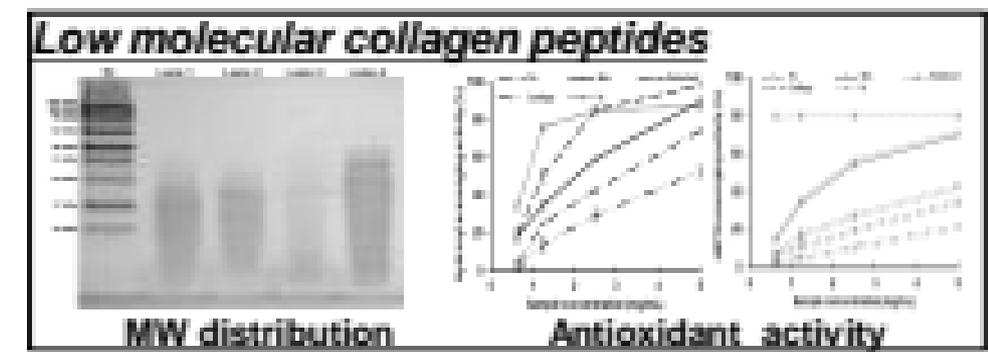
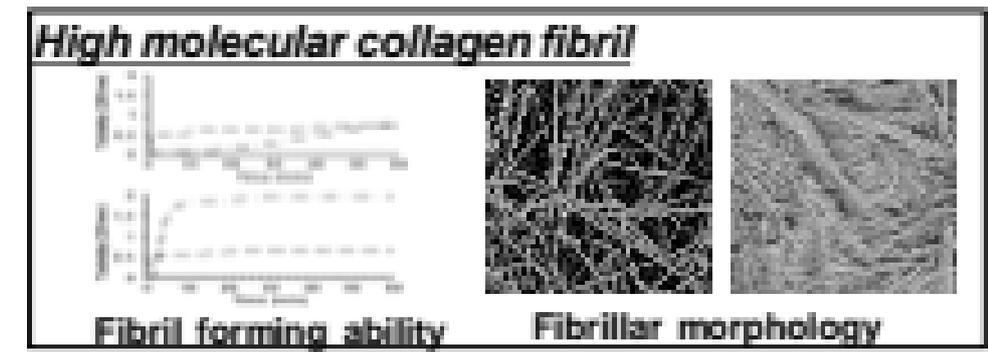


Fig.1

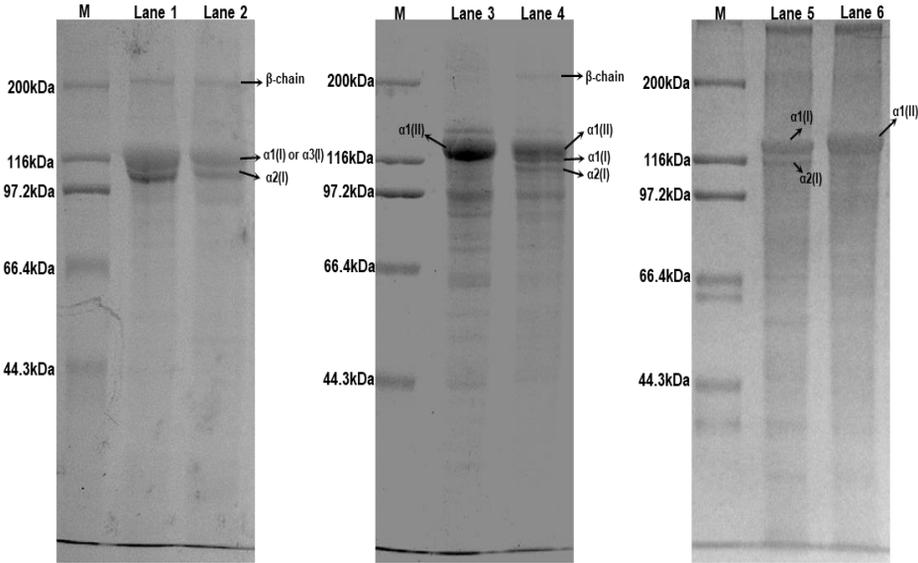


Fig.2

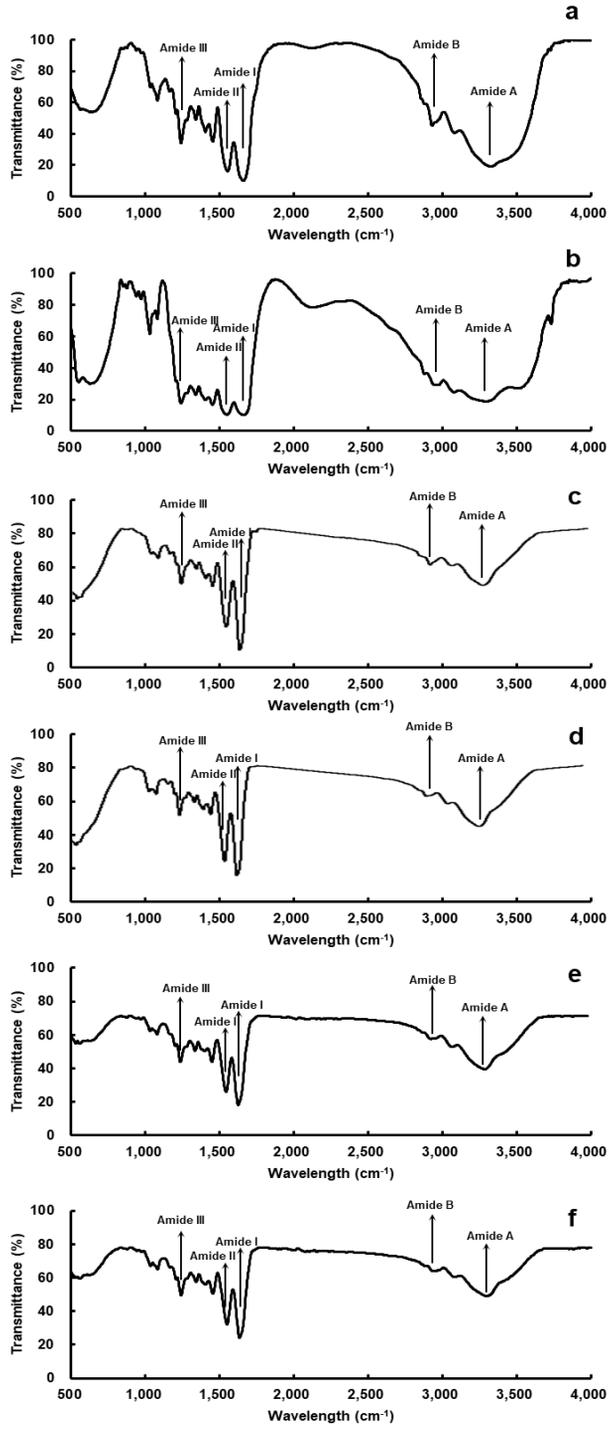


Fig.3

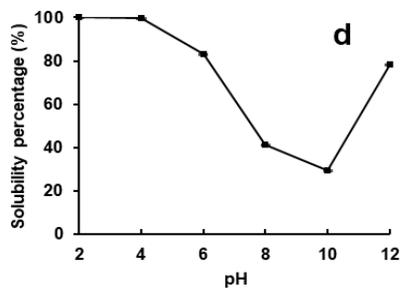
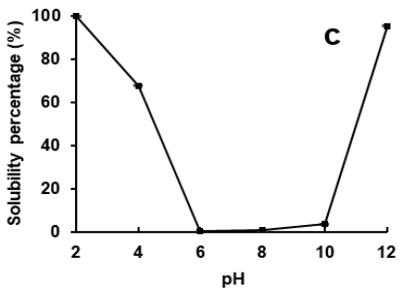
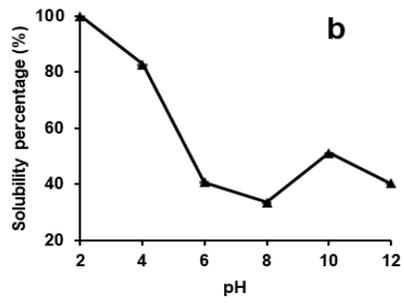
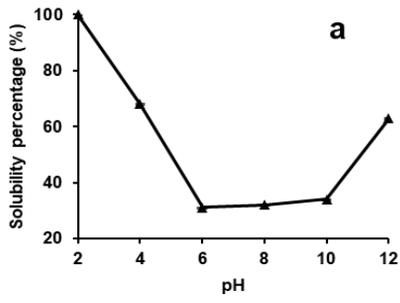


Fig.4

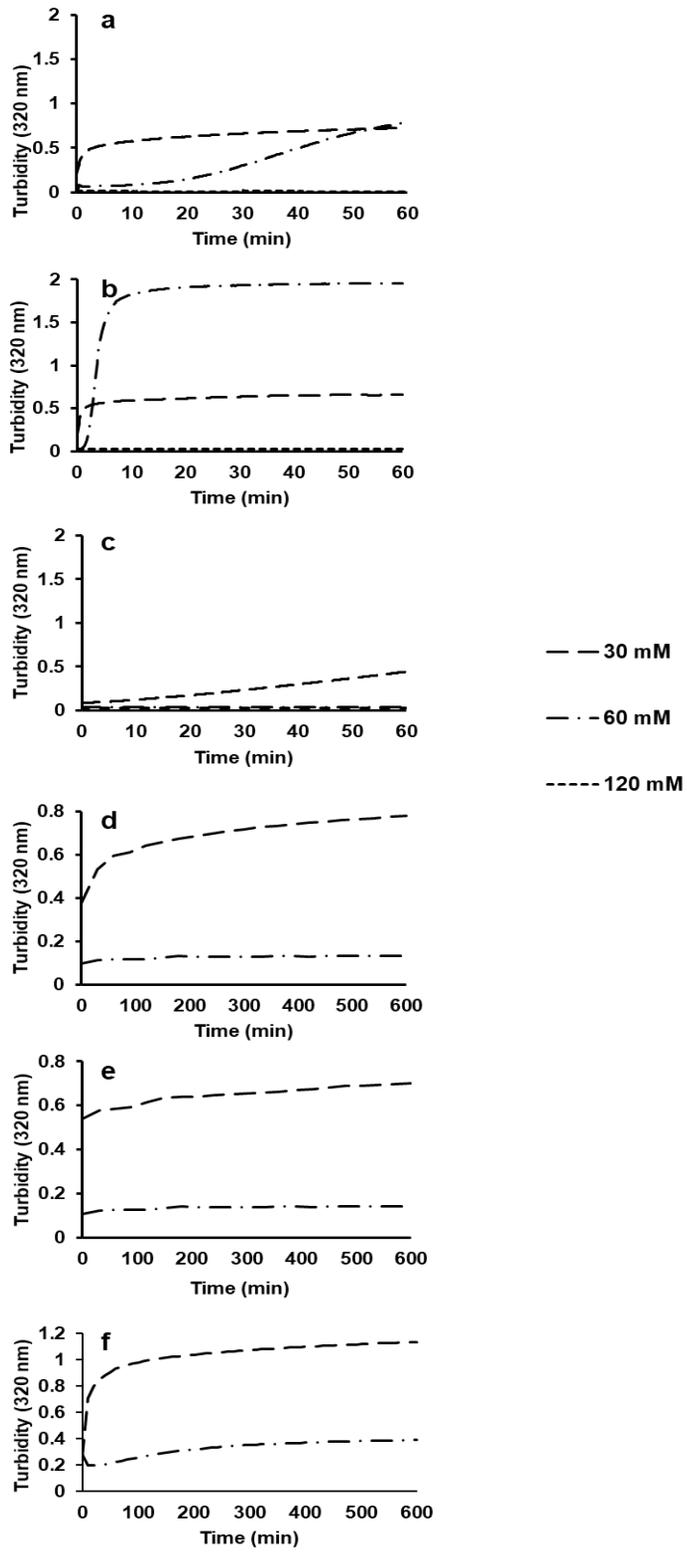


Fig.5

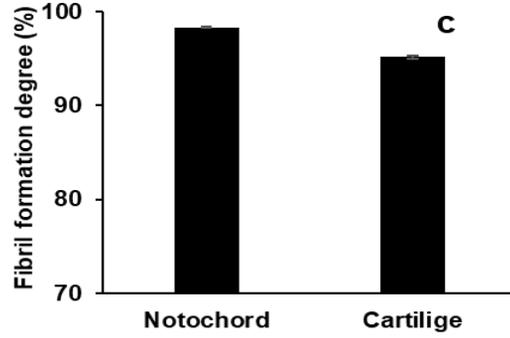
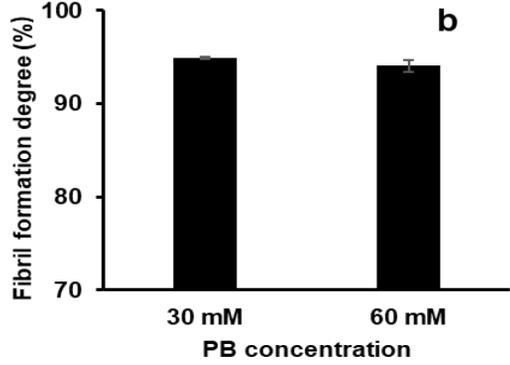
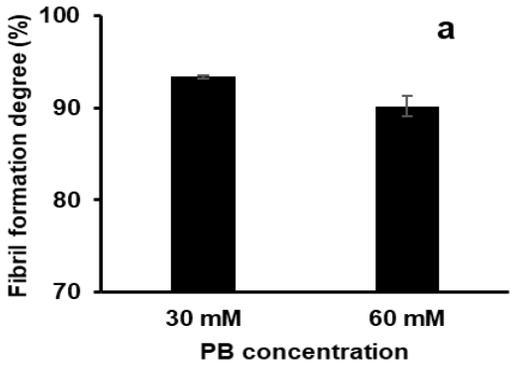


Fig.6

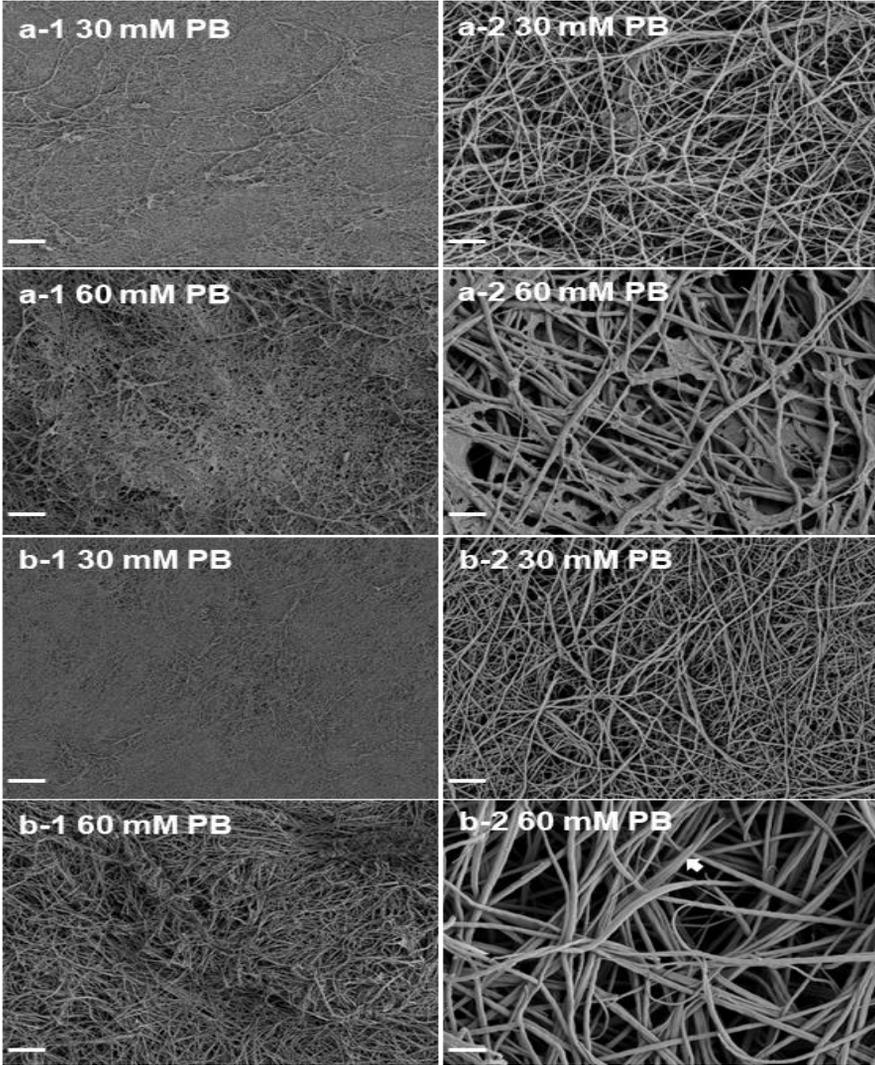


Fig.7

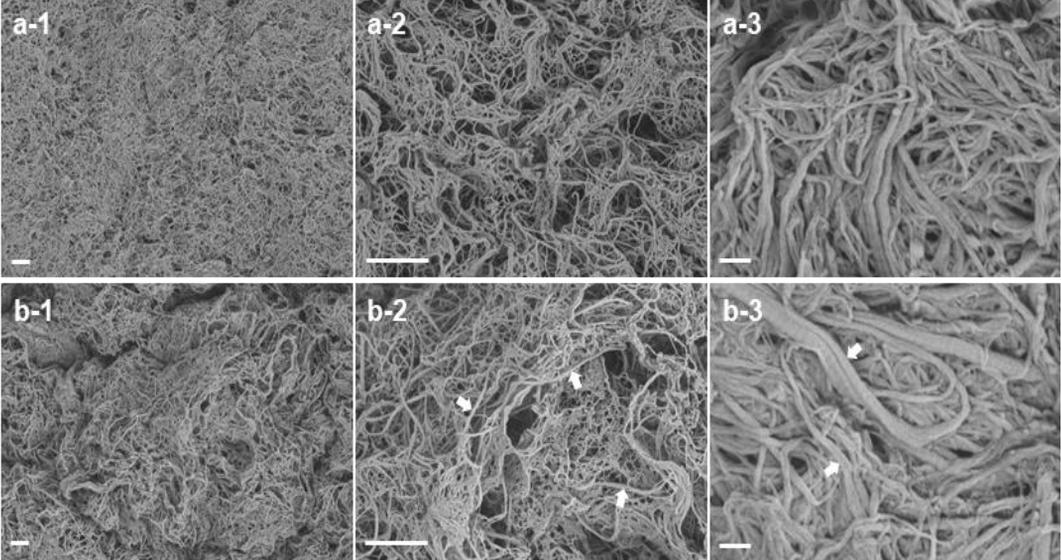


Fig.8

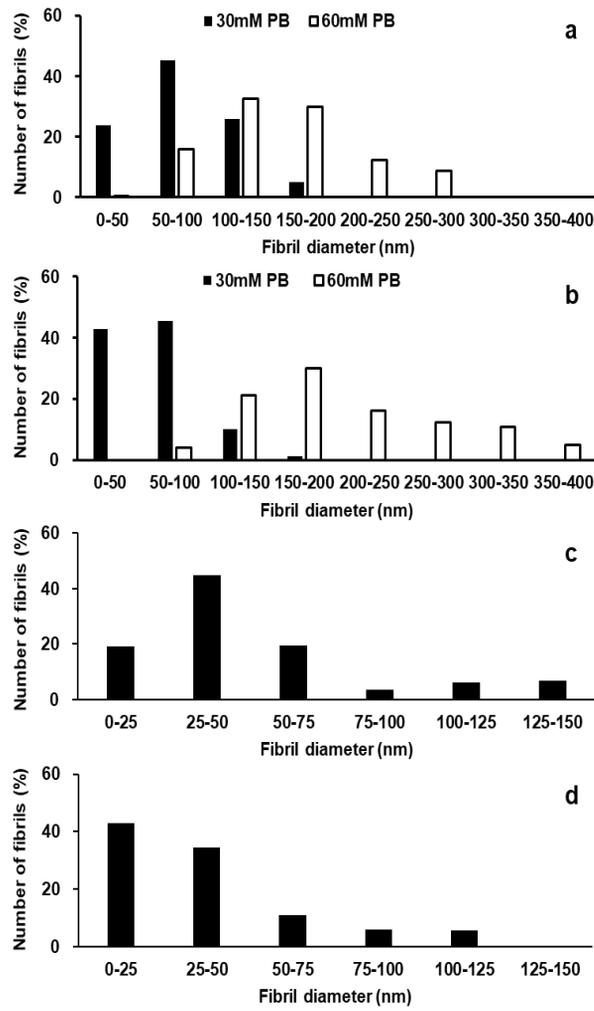


Fig.9

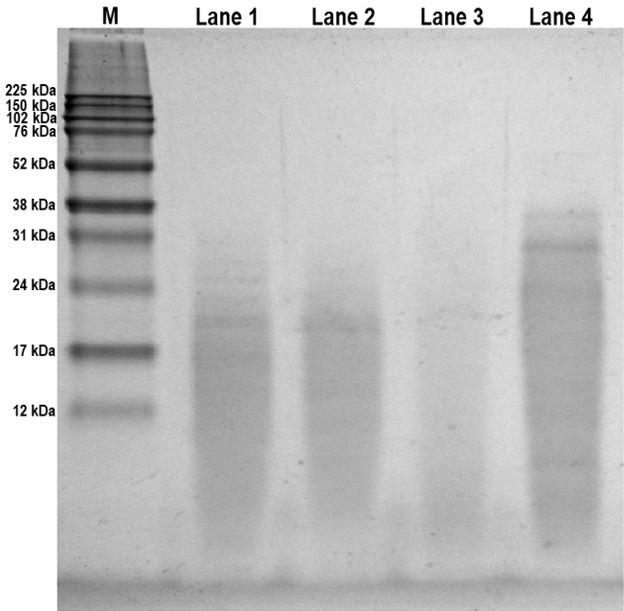


Fig.10

