



# University of HUDDERSFIELD

## University of Huddersfield Repository

Morris, Gordon, de al Torre, J. G., Ortega, A., Castile, J., Smith, A. and Harding, S. E.

Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis

### Original Citation

Morris, Gordon, de al Torre, J. G., Ortega, A., Castile, J., Smith, A. and Harding, S. E. (2008) Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis. *Food Hydrocolloids*, 22 (8). pp. 1435-1442. ISSN 0268-005X

This version is available at <http://eprints.hud.ac.uk/id/eprint/10448/>

The University Repository is a digital collection of the research output of the University, available on Open Access. Copyright and Moral Rights for the items on this site are retained by the individual author and/or other copyright owners. Users may access full items free of charge; copies of full text items generally can be reproduced, displayed or performed and given to third parties in any format or medium for personal research or study, educational or not-for-profit purposes without prior permission or charge, provided:

- The authors, title and full bibliographic details is credited in any copy;
- A hyperlink and/or URL is included for the original metadata page; and
- The content is not changed in any way.

For more information, including our policy and submission procedure, please contact the Repository Team at: [E.mailbox@hud.ac.uk](mailto:E.mailbox@hud.ac.uk).

<http://eprints.hud.ac.uk/>



# University of HUDDERSFIELD

## University of Huddersfield Repository

Morris, Gordon, de al Torre, J. G., Ortega, A., Castile, J., Smith, A. and Harding, S. E.

Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis

### Original Citation

Morris, Gordon, de al Torre, J. G., Ortega, A., Castile, J., Smith, A. and Harding, S. E. (2008) Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis. *Food Hydrocolloids*, 22 (8). pp. 1435-1442. ISSN 0268-005X

This version is available at <http://eprints.hud.ac.uk/21005/>

The University Repository is a digital collection of the research output of the University, available on Open Access. Copyright and Moral Rights for the items on this site are retained by the individual author and/or other copyright owners. Users may access full items free of charge; copies of full text items generally can be reproduced, displayed or performed and given to third parties in any format or medium for personal research or study, educational or not-for-profit purposes without prior permission or charge, provided:

- The authors, title and full bibliographic details is credited in any copy;
- A hyperlink and/or URL is included for the original metadata page; and
- The content is not changed in any way.

For more information, including our policy and submission procedure, please contact the Repository Team at: [E.mailbox@hud.ac.uk](mailto:E.mailbox@hud.ac.uk).

<http://eprints.hud.ac.uk/>

# Molecular flexibility of citrus pectins by combined sedimentation and viscosity analysis

Gordon A. Morris<sup>a,✉</sup>, José García de al Torre<sup>b</sup>, Alvaro Ortega<sup>b</sup>, Jonathan Castile<sup>c</sup>,  
Alan Smith<sup>c</sup> and Stephen E. Harding<sup>a</sup>

<sup>a</sup>National Centre for Macromolecular Hydrodynamics, School of Biosciences, University of Nottingham, Sutton Bonington, LE12 5RD, U.K.

<sup>b</sup>Departamento de Química Física, Facultad de Química, Universidad de Murcia, 30071 Murcia, Spain.

<sup>c</sup>Archimedes Development Limited, Albert Einstein Centre, Nottingham Science and Technology Park, University Boulevard, Nottingham, NG7 2TN, U.K.

✉Corresponding author

Tel: +44 (0) 115 9516149

Fax: +44 (0) 115 9516142

Email: [gordon.morris@nottingham.ac.uk](mailto:gordon.morris@nottingham.ac.uk)

## **Abstract**

The flexibility/ rigidity of pectins plays an important part in their structure – function relationship and therefore on their commercial applications in the food and biomedical industries. Earlier studies based on sedimentation analysis in the ultracentrifuge have focussed on molecular weight distributions and qualitative and semi-quantitative descriptions based on power law and Wales-van Holde treatments of conformation in terms of “extended” conformations (Harding, Berth, Ball, Mitchell & García de la Torre. (1991). *Carbohydrate Polymers*, 168, 1-15.; Morris, Foster & Harding. (2000). *Food Hydrocolloids*, 14, 227-235). In the present study four pectins of low degree of esterification 17 - 27 % and one of high degree of esterification (70 %) were characterised in aqueous solution (0.1 M NaCl) in terms of intrinsic viscosity  $[\eta]$ ; sedimentation coefficient ( $s_{20,w}^{\circ}$ ) and weight average molar mass ( $M_w$ ). Solution conformation/ flexibility estimated qualitatively using the conformation zoning method of Pavlov, Rowe and Harding (Pavlov, Rowe & Harding. (1997). *Trends in Analytical Chemistry*, 16, 401-405) and quantitatively (persistence length  $L_p$ ) using the traditional Bohdanecky and Yamakawa-Fujii relations combined together by minimisation of a target function. Sedimentation conformation zoning showed an extended coil (Type C) conformation and persistence lengths all within the range  $L_p = 10-13$  nm (for a fixed mass per unit length).

**Keywords:** intrinsic viscosity; sedimentation coefficient; persistence length; conformation zoning; target function

## Introduction

Pectins are a family of complex polyuronide-based structural polysaccharides, which constitute approximately one third of the dry weight of higher primary plant cell walls (Van Buren, 1991; Tombs & Harding, 1998). These molecules are particularly prevalent in fruit cell walls (Ridley, O'Neil & Mohnen, 2001; Willats, McCartney, Mackie & Knox, 2001), especially citrus fruits and apple pommace. The main pectin chain is composed of  $\alpha$  (1 $\rightarrow$ 4) linked D-galacturonic acid residues. Many of the galacturonic acid residues have been esterified at C-6 to form methyl esters. Theoretically the degree of esterification (DE) can range from 0-100 % (Pilgrim, Walter & Oakenfull, 1991). Pectins with a degree of esterification (DE) > 50 % are classified as high methoxyl (HM) pectins and consequently low methoxyl (LM) pectins have a DE < 50 % (Pilgrim, Walter & Oakenfull, 1991). Rhamnose residues are incorporated into the main chain at random intervals, which results in a kink in the otherwise linear chain (Axelos & Thibault, 1991). Side chains of arabinans and galactans are also present, either randomly dispersed or in localised "hairy" regions (Tombs & Harding, 1998). Besides the primary structure (Perez, Rodríguez-Carvajal & Doco, 2003) (depicted in *Figure 1*) the conformation and flexibility of a pectin molecule is important to the functional properties in the plant cell wall and also significantly affects their commercial use in the food and biomedical industries (Tombs & Harding, 1998; Lapasin & Prici, 1995).

Previous hydrodynamic studies based on sedimentation velocity in the analytical ultracentrifuge have focussed on qualitative/ semi-quantitative methods of estimating the conformation based around "power law" Mark-Houwink-Kuhn-Sakurada relations (Tombs & Harding, 1998) which link sedimentation coefficient with molar mass  $s \sim M^b$  and intrinsic viscosity with molar mass  $[\eta] \sim M^a$ ,  $a$  and  $b$  having particular values for random coils (0.5-0.8 and 0.4-0.5 respectively), spheres (0 and 0.67) and rods (1.8 and 0.15), the translational frictional ratio (Tanford, 1961)  $f/f_0$  (minimum value of 1 for a compact unhydrated sphere) and the "Wales-van Holde" ratio (Wales & Van Holde, 1954)  $R$  of the sedimentation concentration regression coefficient,  $k_s$  to the intrinsic viscosity (with limiting values of 1.6 for random coils and compact spheres and 0.15 for a rod) (Tombs & Harding, 1998). A picture of an extended conformation for pectins irrespective of degree of esterification (and charge) emerged from those

studies. Morris, Foster & Harding (2000) found for a series of citrus pectins of weight average molecular weight  $M_w \sim 200,000$  g/mol and degrees of esterification  $\sim 30 - 80$  % in a solution of ionic strength  $I = 0.1$  M frictional ratios between 7.8 and 9.6 and  $R$  values between 0.3 - 0.8, and a suggestion of increasing flexibility with increasing degree of esterification. An earlier study (Harding, Berth, Ball, Mitchell & García de la Torre, 1991) on fractions across a wide range of  $M_w$  (from 36,000 g/mol to 300,000 g/mol) from one particular pectin of DE  $\sim 70$  % in a solution of  $I = 0.3$  M had given lower values for  $R$  (0.1 - 0.2, with one fraction  $\sim 0.7$ ).

In this paper we make semi-quantitative estimates of the overall solution conformation of pectins of different degrees of esterification using the Wales – van Holde ratio ( $R$ ) and the translational frictional ratio as before but then use the sedimentation conformation zoning method of Pavlov and co-workers (Pavlov, Rowe and Harding, 1997; Pavlov, Harding and Rowe, 1999) to establish the conformation zone or type: this method requires measurement of the sedimentation coefficient, the concentration regression coefficient  $k_s$ , and knowledge of the mass per unit length  $M_L$ . Finally we make a quantitative estimate of the conformational flexibility as manifested by the persistence length  $L_p$  using a combination of the Bohdanecky (1983) and Yamakawa & Fujii (1973) representations for the intrinsic viscosities and sedimentation coefficients respectively of worm-like coils (Ortega & García de la Torre, in preparation).

## **Materials and Methods**

### *Samples*

Pectin samples ( $> 65$  % galacturonic acid) and of degree of esterification (DE) of 21 ( $P_{21}$ ), 19 ( $P_{19}$ ), 17 ( $P_{17}$ ) and 27 % ( $P_{27}$ ) respectively were obtained from CP Kelco (Lille Skensved, Denmark) and a further pectin ( $P_{70}$ ) of DE 70 % was a gift from Citrus Colloids (Hereford, U.K.). Pectin samples  $P_{17}$ ,  $P_{27}$ , and  $P_{70}$  (200 mg) were dissolved in 0.1 M NaCl (70 ml) with stirring for 16 hours, whilst pectin samples  $P_{19}$  and  $P_{21}$  (400 mg) were dissolved in distilled water (70 ml) and exhaustively dialysed against distilled water to remove sucrose ( $\sim 50$  % by weight) added by the manufacturer to standardise the material prior to equilibrium dialysis against 0.1 M NaCl. The resultant solutions ( $\sim 3$  mg/ml) were diluted to the appropriate concentrations required for biophysical characterisations.

### *Capillary Viscometry*

Solutions and reference solvents were analysed using a 2 ml automatic Schott-Geräte Oswald viscometer, under precise temperature control ( $25.00 \pm 0.01$  °C). The relative,  $\eta_{rel}$  and specific viscosities,  $\eta_{sp}$  were calculated as follows:

$$\eta_{rel} = \left( \frac{t}{t_0} \right) \left( \frac{\rho}{\rho_0} \right) \quad (1)$$

$$\eta_{sp} = \eta_{rel} - 1 \quad (2)$$

where  $t$  is the average (of 5 replicates) flow time of the pectin solution at each concentration,  $t_0$  is the flow time for 0.1 M NaCl (88.31 s) and because of the low concentrations used ( $\rho/\rho_0$ ) was taken to be unity (Harding, 1997).

Measurements were made at different concentrations and extrapolated to infinite dilution using both the Huggins (1942) and Kraemer (1938) approaches:

$$\frac{\eta_{sp}}{c} = [\eta](1 + K_H [\eta]c) \quad (3)$$

$$\frac{\ln(\eta_{rel})}{c} = [\eta](1 - K_K [\eta]c) \quad (4)$$

where the intrinsic viscosity  $[\eta]$  is taken as the mean of the intercepts from equations (3) and (4) and  $K_H$  and  $K_K$  are the Huggins and Kraemer constants respectively.

### *Sedimentation Velocity in the Analytical Ultracentrifuge*

Sedimentation velocity experiments were performed using a Beckman Instruments (Palo Alto, U.S.A.) Optima XLI Analytical Ultracentrifuge. Pectin solutions (380  $\mu$ l) at six concentrations from 0.1 – 2.5 mg/ml and 0.1 M NaCl (400  $\mu$ l) were injected into the solution and reference channels respectively of a double sector 12 mm optical path length cell. Samples were centrifuged at 45000 rpm at a temperature of 20.0 °C.

Concentration profiles and the movement of the sedimenting boundary in the analytical ultracentrifuge cell were recorded using the Rayleigh interference optical system and converted to concentration (in units of fringe displacement relative to the meniscus,  $j$ ) versus radial position,  $r$  (Harding, 2005). The data was then analysed using the “least squares, ls-g( $s$ ) model” incorporated into the SEDFIT (Version 9.4b) program (Schuck, 1998; Schuck, 2005). This software based on the numerical solutions to the Lamm equation follows the changes in the concentration profiles with radial position and time and generates an apparent distribution of sedimentation coefficients in the form of  $g^*(s)$  versus  $s_{T,b}$ , where the \* indicates that the distribution of sedimentation coefficients has not been corrected for diffusion effects (Harding, 2005).

As sedimentation coefficients are temperature and solvent dependent it is conventional to convert sedimentation coefficients (or their distributions) to the standard conditions of 20.0 °C and water using the following equation (Ralston, 1993).

$$s_{20,w} = s_{T,b} \left[ \frac{(1 - \bar{v} \rho_{20,w}) \eta_{T,b}}{(1 - \bar{v} \rho_{T,b}) \eta_{20,w}} \right] \quad (5)$$

where  $\bar{v}$  is the partial specific volume of pectin (Morris, Foster & Harding, 2002) (0.63 ml g<sup>-1</sup>) and  $\eta_{T,b}$  and  $\rho_{T,b}$  are the viscosity and density of the experimental solvent (0.1 M NaCl) at the experimental temperature (20.0 °C) and  $\eta_{20,w}$  and  $\rho_{20,w}$  are the viscosity and density of water at 20.0 °C.

To account for hydrodynamic non-ideality (co-exclusion and backflow effects), the apparent sedimentation coefficients ( $s_{20,w}$ ) were calculated at each concentration and extrapolated to infinite dilution using the following equation (Gralén, 1944; Rowe, 1977; Ralston, 1993).

$$\frac{1}{s_{20,w}} = \frac{1}{s_{20,w}^0} (1 + k_s c) \quad (6)$$

where  $k_s$  ( $\text{ml g}^{-1}$ ) is the sedimentation concentration dependence or “Gralén” coefficient (Gralén, 1944).

#### *Size Exclusion Chromatography coupled to Multi-Angle Laser Light Scattering (SEC-MALLS)*

Analytical fractionation was carried out using a series of SEC columns TSK G6000PW and TSK G4000PW protected by a similarly packed guard column (Tosoh Bioscience, Tokyo, Japan) with on-line MALLS (Harding, Vårum, Stokke & Smidsrød, 1991; Wyatt, 1992) (Dawn DSP, Wyatt Technology, Santa Barbara, U.S.A.) and refractive index (Optilab rEX, Wyatt Technology, Santa Barbara, U.S.A.) detectors. The eluent (0.1 M NaCl) was pumped at 0.8 ml/min (PU-1580, Jasco Corporation, Great Dunmow, U.K.) and the injected volume was 100  $\mu\text{l}$  (~ 2.0 mg/ml) for each sample (in triplicate). Absolute weight-average molar masses ( $M_w$ ) were calculated using the ASTRA<sup>®</sup> (Version 5.1.9.1) software (Wyatt Technology, Santa Barbara, U.S.A.), using the refractive index increment,  $dn/dc = 0.146 \text{ ml g}^{-1}$  for pectin (Chapman, Morris, Selvendran & O’Neill, 1987).

## **Results and Discussion**

### *Capillary Viscometry*

Intrinsic viscosities (*Table 1*) in the range 325 – 600  $\text{ml g}^{-1}$  are in general agreement with previous studies on citrus pectins (Harding et al., 1991; Cros, Garnier, Axelos, Imbery & Perez, 1996; Morris et al., 2000; Ralet, Bonnin & Thibault, 2001; Fishman, Chau, Kolpak & Brady, 2001; Morris et al., 2002; Yoo, Fishman, Hotchkiss & Lee, 2006). It can also be seen that the intrinsic viscosity decreases with decreasing DE.

### *Sedimentation Velocity in the Analytical Ultracentrifuge*

The  $1s\text{-g}(s^*)$  plots for each pectin sample show that the samples are homogeneous (*Figure 2*). The distribution of sedimentation coefficients (not corrected for buffer effects) shows a maximum at ~ 2.0 S and after correction for buffer effects and extrapolation to infinite dilution all pectins have a sedimentation coefficient of ~ 2.1 S (*Table 1*) which is in good agreement with previous studies (Harding et al., 1991; Morris, Foster & Harding, 1999; Morris et al., 2000; Morris et al., 2002).

## *Size Exclusion Chromatography coupled to Multi-Angle Laser Light Scattering (SEC-MALLS)*

Molar mass estimates are in broad agreement with previous estimates for citrus pectins (Cros et al., 1996; Morris et al., 2000; Corredig, Kerr & Wicker, 2000; Fishman et al., 2001; Morris et al., 2002; Yoo et al., 2006). All material appeared to be eluted in the void/ total volume limits. A single, wide peak at the elution volume ~12 – 22 ml is evident for all samples (*Figure 3*). There appears to be some difference in molar masses (*Table 1*) with pectin P<sub>17</sub> being of slightly lower molar mass which is consistent with a lower intrinsic viscosity and although pectins P<sub>21</sub>, P<sub>19</sub>, P<sub>27</sub> and P<sub>70</sub> have similar molar masses pectin P<sub>70</sub> elutes slightly earlier in agreement with a higher intrinsic viscosity.

### **Conformational analysis**

*The translational frictional ratio,  $f/f_0$*

The translational frictional ratio (Tanford, 1961),  $f/f_0$  is a parameter which depends on conformation *and* molecular expansion through hydration effects. It can be measured experimentally from the sedimentation coefficient and molecular weight:

$$\frac{f}{f_0} = \frac{M_w(1 - \bar{v}\rho_{20,w})}{(N_A 6\pi\eta_{20,w} s_{20,w}^0)} \left( \frac{4\pi N_A}{3\bar{v} M_w} \right)^{1/3} \quad (8)$$

Large translational frictional ratios are found for all the pectins studied, and all in the region of 7 – 9 (*Table 2*). These values are in agreement with previous estimates for citrus pectin (Morris et al., 2000; Morris et al., 2002) and symptomatic of expanded extended structures for these molecules.

*Wales-van Holde ratio,  $R$*

Values in the range 0.45-0.65 are obtained for  $R = k_s/[\eta]$ , again consistent with extended structures (Morris et al., 2000) but short of the limit for rod found for one pectin (0.15) (Harding et al., 1991).

### *Sedimentation Conformation Zoning*

The sedimentation conformation zone (Pavlov et al., 1997; Pavlov et al., 1999) plot  $k_s M_L$  versus  $[s]/M_L$  enables an estimate of the “overall” solution conformation of a macromolecule in solution ranging from Zone A (extra rigid rod) to Zone E (globular or branched). The parameter  $[s]$  related to the sedimentation coefficient by the relation

$$[s] = \frac{s^0_{20,w} \eta_{20,w}}{(1 - \bar{v} \rho_{20,w})} \quad (9)$$

and  $M_L$  the mass per unit length is just

$$M_L = \frac{m}{l} \quad (10)$$

The average mass of pectin monomer,  $m$  is  $176 \text{ g mol}^{-1}$  for anhydrogalacturonic acid (Norziah, Fang & Abd Karim, 2000) and will be approximately  $\sim 180 \text{ g mol}^{-1}$  and  $\sim 190 \text{ g mol}^{-1}$  for low methoxyl (DE 20 %) and high methoxyl (DE 75 %) pectins respectively where  $l$  is the diameter of a monosaccharide (Picout, Ross-Murphy, Errington & Harding, 2001)  $\sim 0.54 \text{ nm}$ , assuming no significant branching. As can be seen from the sedimentation conformation zoning plot (*Figure 4*) all five pectins have an extended or “semi-flexible” conformation (Zone C). However to get more quantitative information about the flexibility of the pectins we need to consider the way in which the sedimentation coefficient and intrinsic viscosity changes with molecular weight.

### *Combined Analysis method (HYDFIT)*

The linear flexibility of polymer chains are represented in terms of the persistence length,  $L_p$  of equivalent *worm-like chains* (Kratky & Porod, 1949) where the persistence length is defined as the average projection length along the initial direction of the polymer chain and for a theoretical perfect random coil (Tombs and Harding, 1998)  $L_p = 0$  and for the equivalent extra-rigid rod (Harding, 1997)  $L_p = \infty$ , although in practice limits of  $\sim 1 \text{ nm}$  for random coils (*e.g.* pullulan) and  $200 \text{ nm}$  for a

extra-rigid rod (*e.g.* DNA) are more appropriate (Tombs & Harding, 1998). Chain persistence lengths,  $L_p$  can be estimated using several different approaches using either intrinsic viscosity (Bohdanecky, 1983; Stockmayer & Fixman, 1963; Hearst, 1963) or sedimentation coefficient (Yamakawa & Fujii, 1973; Hearst & Stockmayer, 1962) measurements. For example the Bohdanecky relation (Bohdanecky, 1983):

$$\left(\frac{M_w^2}{[\eta]}\right)^{1/3} = A_0 M_L \Phi^{-1/3} + B_0 \Phi^{-1/3} \left(\frac{2L_p}{M_L}\right)^{-1/2} M_w^{1/2} \quad (11)$$

where  $\Phi$  is the Flory-Fox constant ( $2.86 \times 10^{23} \text{ mol}^{-1}$ ) and  $A_0$  and  $B_0$  are tabulated coefficients (Bohdanecky, 1983, and the Yamakawa & Fujii (1973) equation:

$$s^0 = \frac{M_L(1-\bar{v}\rho_0)}{3\pi\eta_0 N_A} \times \left[ 1.843 \left(\frac{M_w}{2M_L L_p}\right)^{1/2} + A_2 + A_3 \left(\frac{M_w}{2M_L L_p}\right)^{-1/2} + \dots \right] \quad (12)$$

Yamakawa and Fujii (1973) showed that  $A_2$  can be considered as negative of  $\ln(d/2L_p)$  and  $A_3 = 0.1382$  if the  $L_p$  is much higher than the chain diameter,  $d$ . Difficulties arise if the mass per unit length is not known, although both relations have now been built into an algorithm Multi\_HYDFIT (Ortega & García de la Torre, in preparation) which estimates the best values – or best range of values of  $L_p$  and  $M_L$  based on minimisation of a target function  $\Delta$ . An estimate for the chain diameter  $d$  is also known but extensive simulations have shown that the results returned for  $L_p$  are relatively insensitive to the value chosen for  $d$  (taken here as 0.8nm for each pectin). The blue contour in *Figure 5A-E* represents the minimum in the target function within experimental error and a continuum of possible values for  $L_p$  up to 15 nm and mass per unit lengths  $M_L$  up to  $400 \text{ g mol}^{-1} \text{ nm}^{-1}$  are allowed within experimental error. However if we use the same values of  $M_L$  used for the conformation zoning plots a more specific value for  $L_p$  can be found for each pectin. Using  $M_L$  fixed at  $330 \text{ g mol}^{-1} \text{ nm}^{-1}$  and  $350 \text{ g mol}^{-1} \text{ nm}^{-1}$  for low methoxyl pectins and high methoxyl pectin respectively the results are shown in *Table 2* and *Figure 6*: a persistence length of 10-13 nm for all the pectins are returned which agree well with previous estimates from computer modelling (Cros et al., 1996; Braccini, Grasso & Perez, 1999; Noto, Martorana, Bulone & San Biagio, 2005).

The Multi\_HYDFIT (Ortega & García de la Torre, in preparation) approach also allows for the estimation of the average persistence length for a homologous series of polymers using sets of  $s_{20,w}^0$  and  $[\eta]$  versus  $M_w$  (*Figure 5F* and *Figure 6*). Although in this case we are not strictly speaking considering a homologous series it is clear that as all pectin molecules are of similar conformation we can justify this approach and we have furthermore extended this to the pectins studied by Morris et al (2000), which also have a Zone C-type conformation (plots not shown). Again results agree well with one another and with previous estimates from computer modelling (Cros et al., 1996; Braccini et al, 1999; Noto et al, 2005).

An extended coil-type (Zone C) conformation for citrus pectins of high galacturonan (> 65 %) content seems likely but it should be noted that pectin conformation will not only depend on degree of methyl esterification but on the distribution of methyl ester groups (*i.e.* block-wise or random) galacturonan content and by the degree of branching by neutral sugars (*e.g.* galactose and arabinose). Therefore we may expect to see quite different solution conformations for more heavily branched pectins (*e.g.* sugar beet and apple pectins).

### **Acknowledgements**

We thank the United Kingdom Biotechnology and Biological Sciences Research Council (BBSRC), the Ministerio de Educacion y Ciencia (MEC), Fonds Européen de Développement Régional (FEDER) and Caja Murcia for their financial support.

## References

- Axelos, M. A. V., & Thibault, J.-F. (1991). The chemistry of low-methoxyl pectin gelation. In R. H. Walter (Ed). *The Chemistry and Technology of Pectin* (pp 109-118). San Diego: Academic Press.
- Bohdanecky, M. (1983). New method for estimating the parameters of the wormlike chain model from the intrinsic viscosity of stiff-chain polymers. *Macromolecules*, 16, 1483-1492.
- Braccini, I.; Grasso, R. P., & Perez, S. (1999). Conformational and configurational features of acidic polysaccharides and their interactions with calcium ions: a molecular modeling investigation *Carbohydrate Research*, 317, 199-130.
- Chapman, H. D.; Morris, V. J.; Selvendran, R. R., & O'Neill, M. A. (1987). Static and dynamic light-scattering studies of pectic polysaccharides from the middle lamellae and primary cell walls of cider apples. *Carbohydrate Research*, 1653, 53-68.
- Corredig, M.; Kerr, W., & Wicker, L. (2000). Molecular characterisation of commercial pectins by separation with linear mix gel permeation columns in-line with multi-angle light scattering detection. *Food Hydrocolloids*, 14, 41-47.
- Cros, S. C.; Garnier, C.; Axelos, M. A. V.; Imbery, A., & Perez, S. (1996). Solution conformations of pectin polysaccharides: determination of chain characteristics by small angle neutron scattering, viscometry and molecular modeling. *Biopolymers*, 39, 339-352.
- Fishman, M. L.; Chau, H. K.; Kolpak, F., & Brady, J. (2001). Solvent effects on the molecular properties of pectins. *Journal of Agricultural and Food Chemistry*, 49, 4494-45019.
- Gralén, N. (1944). *Sedimentation and diffusion measurements on cellulose and cellulose derivatives*. PhD Dissertation, University of Uppsala, Sweden.
- Harding, S. E. (1997). The intrinsic viscosity of biological macromolecules. Progress in measurement, interpretation and application to structure in dilute solution. *Progress in Biophysics and Molecular Biology*, 68, 207-262.

- Harding, S. E. (2005). Analysis of polysaccharides size, shape and interactions. In D. J. Scott, S. E. Harding, & A. J. Rowe (Eds.). *Analytical Ultracentrifugation Techniques and Methods* (pp. 231-252). Cambridge: Royal Society of Chemistry.
- Harding, S. E.; Berth, G.; Ball, A.; Mitchell, J. R., & García de la Torre, J. (1991). The molecular weight distribution and conformation of citrus pectins in solution studied by hydrodynamics. *Carbohydrate Polymers*, 168, 1-15.
- Harding, S. E., Vårum, K. M., Stokke, B. T., & Smidsrød, O. (1991). Molecular weight determination of polysaccharides. In C. A. White (Ed.) *Advances in Carbohydrate Analysis* (pp. 63-144). Greenwich: JAI Press Ltd.
- Hearst, J. E. (1963). Rotatory diffusion constants of stiff-chain macromolecules. *Journal of Chemical Physics*, 38, 1062-1065.
- Hearst, J. E., & Stockmayer, W. H. (1962). Sedimentation constants of broken chains and wormlike coils. *Journal of Chemical Physics*, 37, 1425-14335.
- Huggins, M. L. (1942). The Viscosity of Dilute Solutions of Long-chain Molecules. IV. Dependence on Concentration. *Journal of the American Chemical Society*, 64, 2716-2718.
- Kraemer, E. O. (1938). Molecular weights of cellulose and cellulose derivatives. *Industrial and Engineering Chemistry*, 30, 1200-1203.
- Kratky, O., & Porod, G. (1949). Röntgenuntersuchung gelöster fadenmoleküle. *Recueil Des Travaux Chimiques Des Pays-Bas*, 68, 1106-1109.
- Lapasin, R., & Pricl, S. (1995). *Rheology of Industrial Polysaccharides: Theory and Applications* (pp 134-160). London: Blackie.
- Morris, G. A.; Foster, T. J., & Harding, S. E. (1999). Elevated-temperature analytical ultracentrifugation on a low-methoxy polyuronide. *Progress in Colloid and Polymer Science*, 113, 205-208.
- Morris, G. A.; Foster, T. J., & Harding, S. E. (2000). The effect of degree of esterification on the hydrodynamic properties of citrus pectin. *Food Hydrocolloids*, 14, 227-235.

- Morris, G. A.; Foster, T. J., & Harding, S. E. (2002). A hydrodynamic study of the depolymerisation of a high methoxy pectin at elevated temperatures. *Carbohydrate Polymers*, 48, 361-367.
- Norziah, M. H.; Fang, E. O., & Abd Karim, A. (2000). Extraction and characterisation of pectin from pomelo peels. In P. A. Williams, & G. O. Philips (Eds.). *Gums and Stabilisers for the Food Industry 10* (pp 27-36). Cambridge: Royal Society of Chemistry.
- Noto, R.; Martorana, V.; Bulone, D., & San Biagio, B. L. (2005). Role of charges and solvent on the conformational properties of poly(galacturonic acid) chains: a molecular dynamics study. *Biomacromolecules*, 6, 2555-2562.
- Ortega, A., & García de la Torre, J. (in preparation). See also Ortega, A. (2005). *Metodologías computacionales para propiedades en disolución de macromoléculas rígidas y flexibles*. PhD Dissertation, Universidad de Murcia.
- Pavlov, G. M.; Rowe, A. J., & Harding, S. E. (1997). Conformation zoning of large molecules using the analytical ultracentrifuge. *Trends in Analytical Chemistry*, 16, 401-405.
- Pavlov, G. M.; Harding, S. E., & Rowe, A. J. (1999). Normalized scaling relations as a natural classification of linear macromolecules according to size. *Progress in Colloid and Polymer Science*, 113, 76-80.
- Perez, S.; Rodríguez-Carvajal, M. A., & Doco, T. (2003). A complex plant cell wall polysaccharide: rhamnogalacturonan II. A structure in quest of a function. *Biochimie*, 85, 109-121.
- Picout, D. R.; Ross-Murphy, S. B.; Errington, N., & Harding, S. E. (2001). Pressure cell assisted solution characterization of polysaccharides. 1. Guar gum *Biomacromolecules*, 2, 1301-1309.
- Pilgrim, G. W.; Walter, R. H., & Oakenfull, D. G. (1991). The chemistry of high-methoxyl pectins. In R. H. Walter (Ed). *The Chemistry and Technology of Pectin* (pp 24-50). San Diego: Academic Press.
- Ralet, M.-C.; Bonnin, E., & Thibault, J.-F. (2001). Chromatographic study of highly methoxylated lime pectins de-esterified by different pectin methyl-esterases. *Journal of Chromatography B*, 753, 157-166.

Ralston, G. (1993). *Introduction to Analytical Ultracentrifugation* (pp 27-28). Palo Alto: Beckman Instruments Inc.

Ridley, B. L.; O'Neil, M. A., & Mohnen, D. (2001). Pectins: structure, biosynthesis and oligogalacturonide-related signalling. *Phytochemistry*, 57, 929-967.

Rowe, A. J. (1977). The concentration dependence of transport processes: a general description applicable to the sedimentation, translational diffusion and viscosity coefficients of macromolecular solutes. *Biopolymers*, 16, 2595-2611.

Schuck, P. (1998). Sedimentation analysis of noninteracting and self-associating solutes using numerical solutions to the Lamm equation. *Biophysical Journal*, 75, 1503-1512.

Schuck, P. Diffusion-deconvoluted sedimentation coefficient distributions for the analysis of interacting and non-interacting protein mixtures. In D. J. Scott, S. E. Harding, & A. J. Rowe (Eds.). *Analytical Ultracentrifugation Techniques and Methods* (pp. 26-50). Cambridge: Royal Society of Chemistry.

Stockmayer, W. H., & Fixman, M. J. (1963). On the estimation of unperturbed dimensions from intrinsic viscosities. *Journal of Polymer Science C*, 1, 137-141.

Tanford, C. (1961). *Physical Chemistry of Macromolecules*. New York: John Wiley and Sons.

Tombs M. P., & Harding, S. E. (1998). *An Introduction to Polysaccharide Biotechnology* (pp. 14-20). London: Taylor and Francis.

Van Buren, J. P. (1991). Function of pectin in plant tissue structure and firmness. In R. H. Walter (Ed). *The Chemistry and Technology of Pectin* (pp 1-22). San Diego: Academic Press.

Wales, M., & van Holde, K. E. (1954). The concentration dependence of the sedimentation constants of flexible macromolecules. *Journal of Polymer Science*, 14, 81-86.

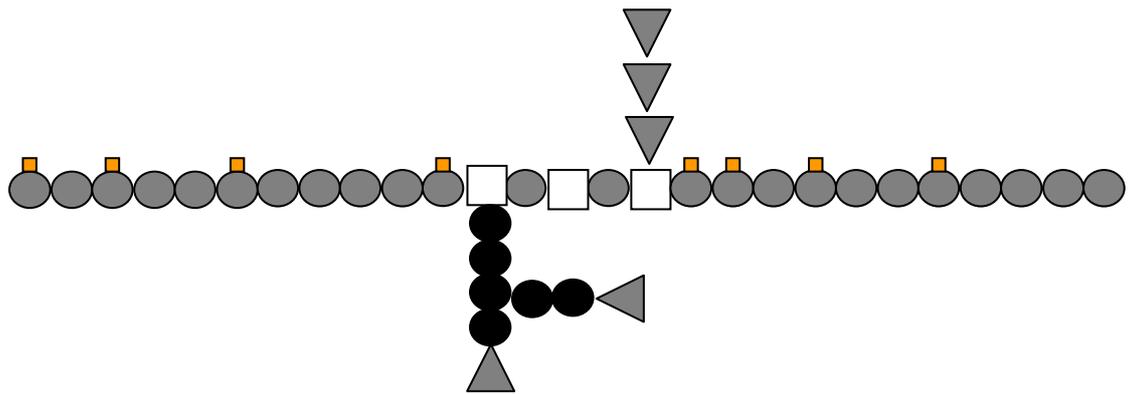
Willats, W. G. T.; McCartney, L.; Mackie, W., & Knox J. P. (2001). Pectin: cell biology and prospects for functional analysis. *Plant Molecular Biology*, 47, 9-27.

Wyatt, P. J. (1992). Combined differential light scattering with various liquid chromatography separation techniques. In S. E. Harding, D. B. Sattelle, & V. A. Bloomfield (Eds.). *Laser Light Scattering in Biochemistry* (pp 35-58). Cambridge: Royal Society of Chemistry.

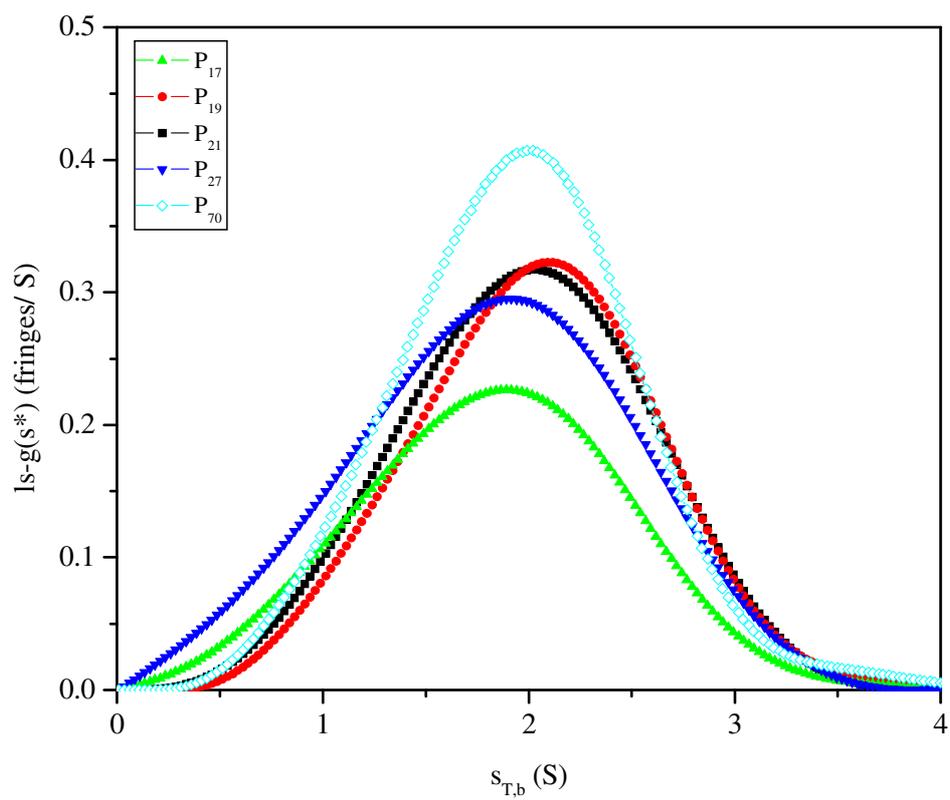
Yamakawa, H., & Fujii, M. (1973). Translational friction coefficient of wormlike chains. *Macromolecules*, 6, 407-405.

Yoo, S.-H.; Fishman, M. L.; Hotchkiss, A. T., & Lee, H. G. (2006). Viscometric behavior of high-methoxy and low-methoxy pectin solutions. *Food Hydrocolloids*, 20, 62-67.

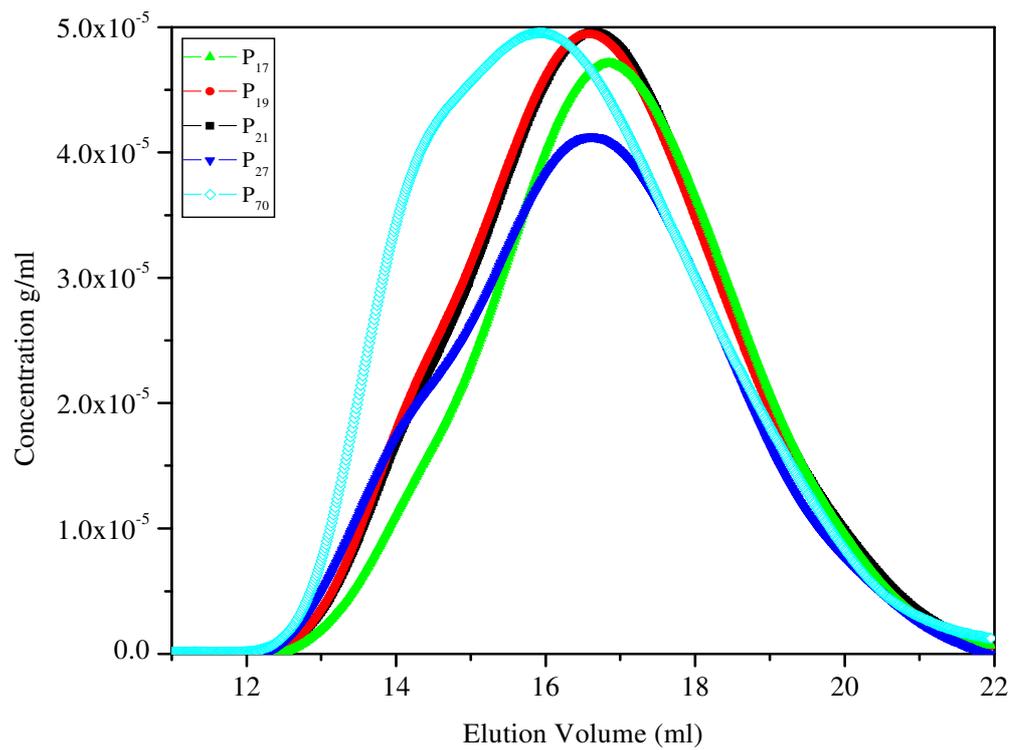
## Legends to Figures



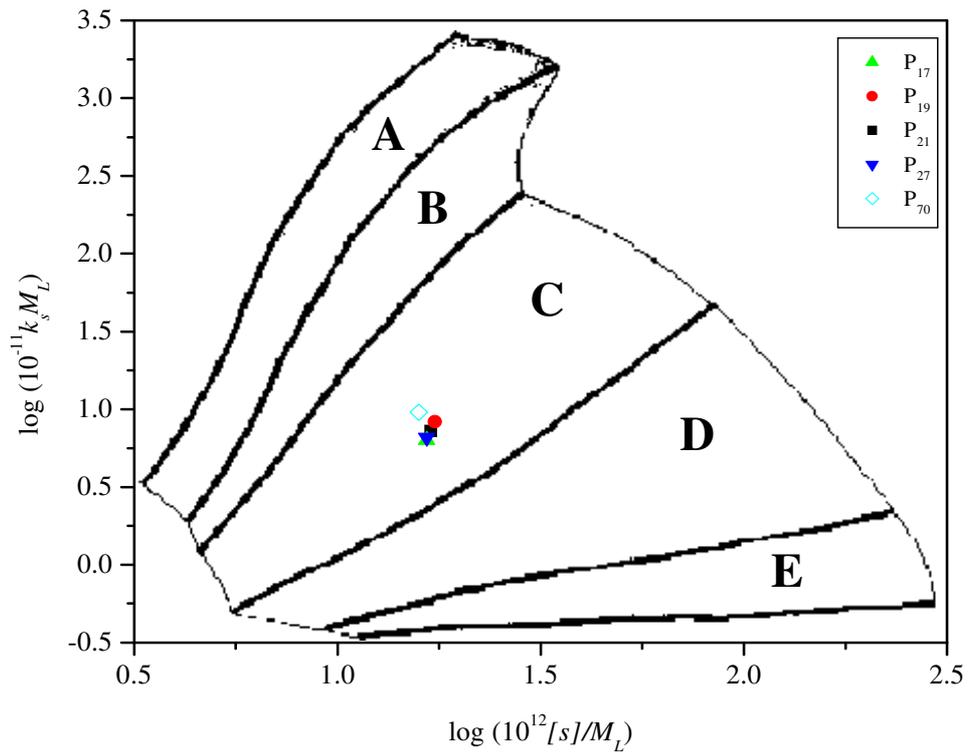
**Figure 1.** Schematic structure for pectin: galacturonic acid (●); galactose (●); arabinose (▼); rhamnose (□) and methyl groups (■). Adapted from Perez et al., 2003.



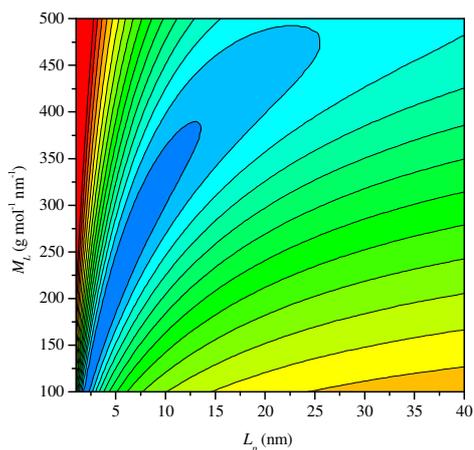
**Figure 2.**  $I_s-g(s^*)$  distribution for pectins, P<sub>17</sub> ▲ ( $c = 0.15$  mg/ml); P<sub>19</sub> ● ( $c = 0.19$  mg/ml); P<sub>21</sub> ■ ( $c = 0.20$  mg/ml); P<sub>27</sub> ▼ ( $c = 0.21$  mg/ml) and P<sub>70</sub> ◇ ( $c = 0.23$  mg/ml)



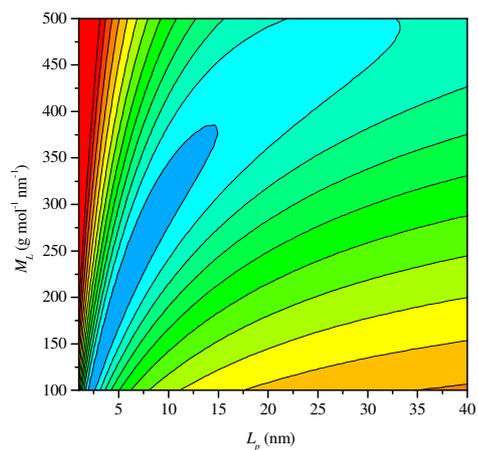
**Figure 3.** Concentration profiles for pectins, P<sub>17</sub> ▲ (c = 1.86 mg/ml); P<sub>19</sub> ● (c = 2.06 mg/ml); P<sub>21</sub> ■ (c = 2.06 mg/ml); P<sub>27</sub> ▼ (c = 1.77 mg/ml) and P<sub>70</sub> ◆ (c = 2.32 mg/ml)



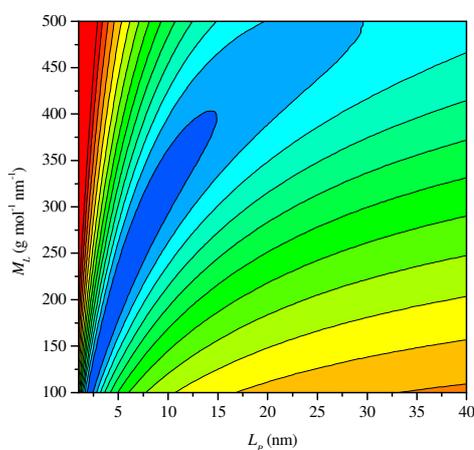
**Figure 4.** The sedimentation conformation zoning plot (adapted from reference 33). Zone A: extra rigid rod; Zone B: rigid rod; Zone C: semi-flexible; Zone D: random coil and Zone E: globular or branched. Individual pectins are marked:  $P_{17}$  ▲;  $P_{19}$  ●;  $P_{21}$  ■;  $P_{27}$  ▼ and  $P_{70}$  ◇



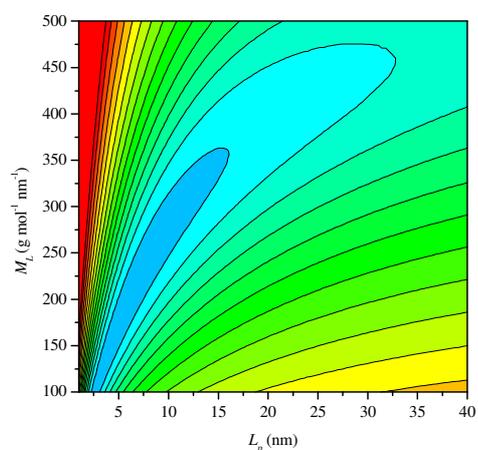
**Figure 5 A**



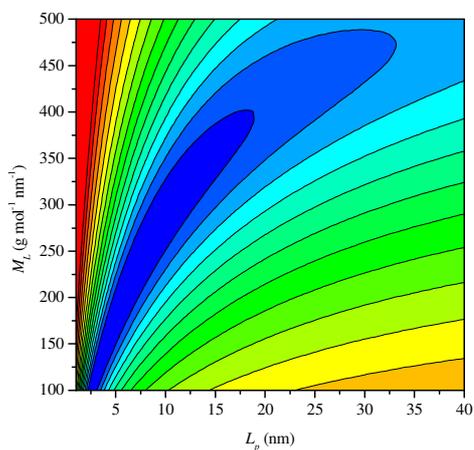
**Figure 5 B**



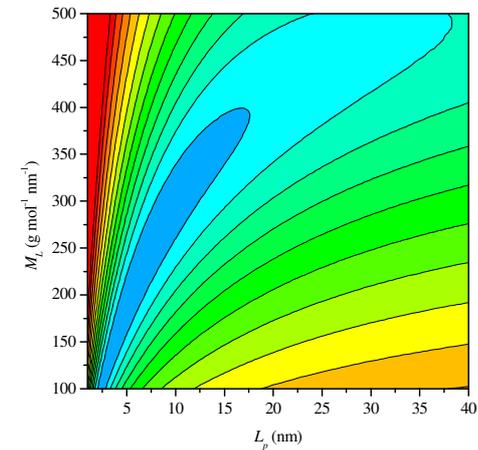
**Figure 5 C**



**Figure 5 D**



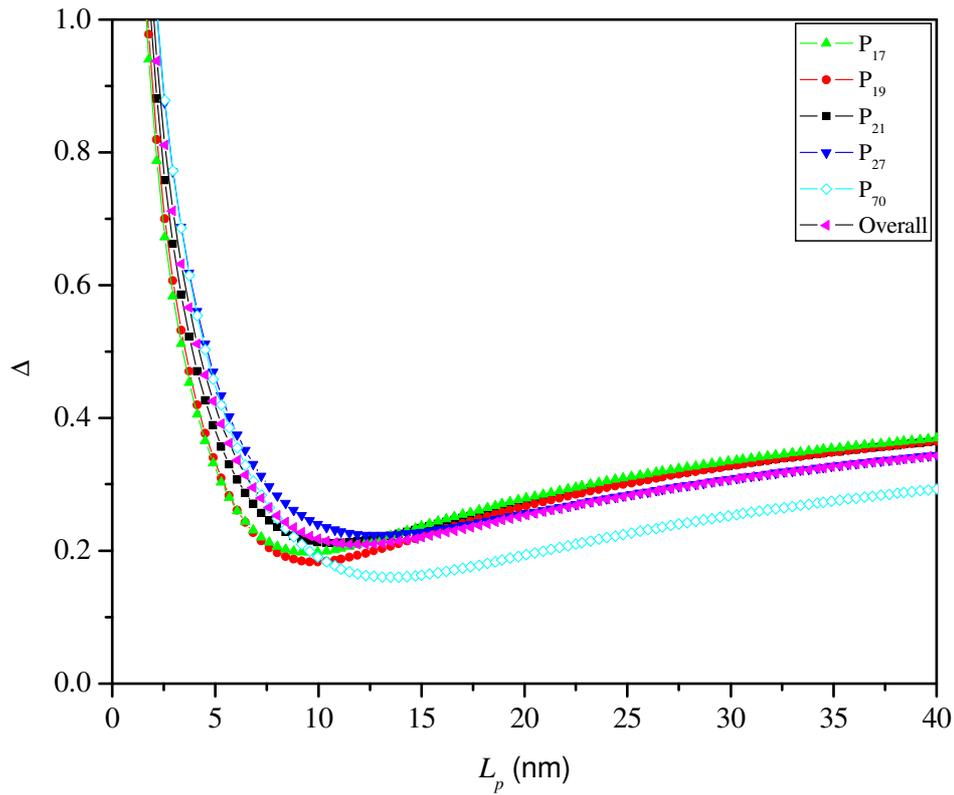
**Figure 5 E**



**Figure 5 F**

**Figure 5.** *HYDFIT* analysis for pectin. Solution of the Bohdanecky and Yamakawa-Fujii relations for  $L_p$  with  $M_L$  allowed to float. The x-axis and y-axis represent  $L_p$  (nm) and  $M_L$  ( $\text{g mol}^{-1} \text{nm}^{-1}$ ) respectively. The target function,  $\Delta$  is calculated over a range of values for  $M_L$  and  $L_p$ . In these representations, the values of  $\Delta$  function are represented by the full colour spectrum, from blue ( $\Delta = 0.15$ ) to red ( $\Delta \geq 1$ ).

- A.** Contour plot from *HYDFIT* analysis for pectin P<sub>17</sub>.
- B.** Contour plot from *HYDFIT* analysis for pectin P<sub>19</sub>.
- C.** Contour plot from *HYDFIT* analysis for pectin P<sub>21</sub>.
- D.** Contour plot from *HYDFIT* analysis for pectin P<sub>27</sub>.
- E.** Contour plot from *HYDFIT* analysis for pectin P<sub>70</sub>.
- F.** Overall contour plot from *HYDFIT* analysis for pectins.



**Figure 6.** *HYDFIT* analysis for pectic polysaccharides. Solution of the Bohdanecky and Yamakawa-Fujii relations for the persistence length  $L_p$  (for a known mass per unit length  $M_L$  of  $(330 - 350) \text{ g mol}^{-1} \text{ nm}^{-1}$ ). Plot of target function ( $\Delta$ ) vs. persistence length for pectins:  $P_{17}$  ▲;  $P_{19}$  ●;  $P_{21}$  ■;  $P_{27}$  ▼;  $P_{70}$  ◇ and overall ▲.