- 1 Lactiplantibacillus plantarum LM1001 improves digestibility of branched-chain
- 2 amino acids in whey proteins and promotes myogenesis in C2C12 myotubes

- 4 Youngjin Lee¹, Yoon Ju So¹, Woo-Hyun Jung¹, Tae-Rahk Kim¹, Minn Sohn¹, Yu-Jin
- 5 Jeong² and Jee-Young Imm²*

6

- ¹Microbiome R&D Center, Lactomason Co. Ltd., Jinju 52840, Korea
- ²Department of Foods and Nutrition, Kookmin University, Seoul 02707, Korea

9

- 10 *ORCID
- 11 Youngjin Lee: https://orcid.org/0000-0003-2456-1673
- 12 Yoon Ju So: https://orcid.org/0009-0006-0622-1826
- 13 Woo-Hyun Jung: https://orcid.org/0000-0003-2474-1973
- 14 Tae-Rahk Kim: https://orcid.org/0000-0002-8066-1161
- 15 Minn Sohn: https://orcid.org/0000-0001-6278-1795
- 16 Yu-Jin Jeong: https://orcid.org/0000-0003-3833-325X
- 17 Jee-Young Imm: https://orcid.org/0000-0003-3152-7051

18

- 19 *Corresponding Author
- 20 Jee-Young Imm
- 21 Department of Foods and Nutrition, Kookmin University
- 22 77 Jeongnung-ro, Seongbuk-gu, Seoul, 02707, Korea.
- 23 Tel.: 82-2-910-4772; Fax: 82-2-910-5249
- 24 E-mail address: jyimm@kookmin.ac.kr

25

26

27 Running Title: *L. plantarum* LM1001 promotes myogenesis in myotubes

Lactiplantibacillus plantarum LM1001 improves digestibility of branched-chain 29 30 amino acids in whey proteins and promotes myogenesis in C2C12 myotubes 31 32 **Abstract** Lactiplantibacillus plantarum is a valuable potential probiotic species with various 33 proven health-beneficial effects. L. plantarum LM1001 strain was selected among ten 34 strains of L. plantarum based on proteolytic activity on whey proteins. L. plantarum 35 LM1001 produced higher concentrations of total free amino acids and branched-chain 36 amino acids (BCAA: Ile, Leu, and Val) than other L. plantarum strains. Treatment of 37 C2C12 myotubes with whey protein culture supernatant (1%, 2% and 3%, v/v) using L. 38 plantarum LM1001 significantly increased the expression of myogenic regulatory factors, 39 such as Myf-5, MyoD, and myogenin, reflecting the promotion of myotubes formation 40 (p<0.05). L. plantarum LM1001 displayed β-galactosidase activity but did not produce 41 harmful β-glucuronidase. Thus, the intake of whey protein together with L. plantarum 42 LM1001 has the potential to aid protein digestion and utilization. 43 44 Keywords: Lactiplantibacillus plantarum LM1001, digestibility, branched-chain amino 45 acids, myogenesis, C2C12 myotubes 46

47

Introduction

Lactiplantibacillus plantarum is a commensal microorganism in the human gastrointestinal (GI) tract and is also commonly found in many fermented foods (Kausik et al., 2009). Owing to its long history of safe use, *L. plantarum* has been acknowledged as "Generally Regarded as Safe (GRAS)" by the United States Food and Drug Administration (FDA) and as suitable for the "Qualified Presumption of Safety" by the European Food and Safety Authority (EFSA) (Liu et al., 2018).

A variety of health-beneficial effects of *L. plantarum* have been previously demonstrated. The administration of *L. plantarum* FBT215 significantly lowered the Firmicutes/Bacteroidetes ratio in healthy mice and effectively alleviated colonic inflammation (Chang et al., 2021; Lee et al., 2023). *L. plantarum* 200655 decreased oxidative stress in HT-29 cells and improved the texture attributes of yogurt such as waterholding capacity and viscosity (Kariyawasam et al., 2023). D-Galactose-mediated oxidative stress was suppressed while hepatic glutathione peroxidase activity was promoted in aged mice with the administration of *L. plantarum* C88 (Li et al., 2012). Some *L. plantarum* strains, such as *L. plantarum* TWK10 and *L. plantarum* HY7715, improved muscle mass and exercise performance in a rodent model, but details underlying the mechanism for attenuation of sarcopenia are still not certain (Chen et al., 2016; Lee et al. 2021). The authors postulated that *L. plantarum* HY7715 might contribute to improving the rate of protein digestion and absorption.

Whey proteins are side-stream products of cheese manufacture and are highly availability as a dietary protein source. Whey proteins contain a high concentration of branched-chain amino acids (**BCAA**: Leu, Ile, and Val, 22.3%) which play an important role in skeletal muscle synthesis compared to casein (20.3%), soy (17.5%), and wheat protein (14.1%) (Morifugi et al., 2009). According to Park et al. (2018), protein

supplementation improves muscle mass and physical performance in malnourished older adults, but its efficacy depends on the level and type of protein. They reported that protein supplementation at a level of 1.5 g/kg/day provided a beneficial effect on the prevention of sarcopenia. The supplementation of hydrolyzed whey protein isolate showed greater improvement in lean muscle mass and muscle strength during 10 wks of resistance training in bodybuilders compared to caseins (Cribb et al., 2006). These results suggest that hydrolyzed low-molecular-weight peptides containing Leu possibly accelerate the utilization of amino acids for muscle synthesis compared to intact whey proteins.

The proteolytic activity of lactic cultures plays an important role in flavor and texture development and the liberation of bioactive peptides in the production of fermented foods (Satilmis et al., 2023). Kim et al. (2023) reported that the administration of milk protein and a probiotic strain with high proteolytic activity significantly improved the digestibility of proteins in mice. This suggests that a combination of protein and probiotic culture might improve the transport of amino acids for muscle synthesis.

The objective of this study was to screen potential probiotic strains for their ability to improve the bioavailability of BCAA in whey proteins for muscle synthesis. To achieve this goal, a promising L. plantarum strain was selected based on digestibility and BCAA production from whey proteins, and the effect of the selected probiotic strain (L. plantarum LM1001) on myogenesis was evaluated using C2C12 myoblasts.

Materials and Methods

Isolation and characterization of *L. plantarum* LM1001

L. plantarum LM1001 was isolated from kimchi, Korean fermented vegetables, as previously described (Bae et al., 2022). Briefly, homogenized kimchi was diluted in phosphate-buffered saline (**PBS**) and plated on de Man-Rogosa-Sharpe agar (**MRS** agar;

BD Difco, Franklin Lakes, NJ, USA). To isolate *Lactobacillus* species, the colonies isolated from MRS agar were spread on bromocresol purple (BCP) containing MRS agar. Yellow colonies on BCP agar plate were cultured again in MRS agar. For the characterization of the isolated strain, a single purified colony was enriched in MRS broth and further analyzed by 16S rRNA sequencing. The identified Gram-positive and catalase-negative *L. plantarum* strain was named LM1001.

Proteolytic activity of L. plantarum strains on whey proteins

The medium was prepared by dissolving 50 g of whey protein concentrate (**WPC**) (Marquez Brothers International, Inc., Hanford, CA, USA), 5 g of tryptone (Gibco, Paisley, UK), 2.5 g of yeast extract (BD Difco, Detroit, MI, USA), and 1 g of glucose (Daejung Chemicals, Siheung, Korea) in 1 L of distilled water. The medium was sterilized in an autoclave at 95°C for 10 min. To assess proteolytic activity, *L. plantarum* strains were cultured in MRS and harvested by centrifugation (13,572×g, 4°C, 10 min) and washed twice with PBS. The washed bacteria were resuspended in PBS to approximately 10 Log CFU/mL and 1% (v/v) of the suspension was inoculated into WPC medium (the final concentration of *L. plantarum* strain was adjusted to 8 Log CFU/mL). The same volume of PBS was used instead of resuspended bacteria as a control. The mixture was incubated at 37°C for 48 h under shaking at low speed. The protein concentration of initial WPC and cultured WPC was measured by the bicinchoninic acid (**BCA**) assay (Smith et al., 1985). The ratio of WPC degradation was calculated as follows:

Proteolytic activity (%) = $100 - (A_{48h}/A_0) \times 100$

where, A_0 is the initial protein concentration of WPC medium, and A_{48h} is the protein concentration of WPC medium after 48 h incubation. *L. plantarum* ATCC14917 (type strain) was used as a control.

Preparation of WPC culture supernatant using L. plantarum LM1001 (LP-WPC)

After incubation of WPC medium in the presence of *L. plantarum* LM1001, the culture supernatant was obtained by centrifugation (15,928×g, 4°C, 10 min). The supernatant was collected, filtered through a 0.22 µm syringe filter (Adventec, Tokyo, Japan) and named LP-WPC. LP-WPC was stored at -20°C until use.

Identification of genes encoding the proteolytic system of L. plantarum LM1001

The genomic DNA of *L. plantarum* LM1001 was extracted using the TaKaRa MiniBEST Bacteria Genomic DNA Extraction Kit (Takara Bio, Kusatsu, Japan). The DNA sequencing library was constructed using single molecular real-time sequencing technology (Pacific Biosciences, Menlo Park, CA, USA). The hierarchical genome assembly process for *de novo* assembly was performed using the Celera Assembler (Macrogen, Seoul, Korea). In order to compare the proteolytic genes of *L. plantarum* LM1001 with those of *L. plantarum* ATCC 14917, as the reference strain, complete genome sequences of both strains were obtained from the NCBI microbial genome database (https://www.ncbi.nlm.nih.gov/genome).

Free amino acid analysis

The free amino acid content of LP-WPC was determined by the method of <u>Tang</u> et al. (2023) with a slight modification. Briefly, an equal volume of TCA solution (10%, v/v) was added to LP-WPC. The mixture was placed at room temperature for 60 min and centrifuged at 18,472×g for 10 min. The supernatant was filtered through a 0.22 μm syringe filter (Adventec) prior to HPLC analysis. An Agilent 1260 Infinity HPLC system equipped with a diode array detector (Agilent, Santa Clara, CA, USA) was used for

analysis. The separation was carried out by means of an Agilent Zorbax Eclipse AAA column (4.6 mm × 150 mm, 3.5 μm) using a mobile phase consisting of 0.1% formic acid in water (v/v) as mobile phase A and 0.1% formic acid in acetonitrile (v/v) as mobile phase B. Gradient elution was performed as follows: 0 min, 10% B; 1 min, 20% B; 10 min, 40% B; 40 min, 50% B; 42 min, 100% B; 57 min, 100% B; 60 min, 90% B; 70 min, 10% B. The flow rate was set to 0.4 mL/min, and the column oven temperature was maintained at 40°C. The UV detection was performed at 338 nm. The quantification of amino acid was performed using the external standard. Each sample was analyzed in triplicate with three independent determinations.

Probiotic properties

The probiotic properties of *L. plantarum* LM1001 including its resistance to gastric and bile salt conditions, adhesion to intestinal epithelial cells, and autoaggregation were measured as described previously (Bae et al., 2023). Briefly, cultured *L. plantarum* LM1001 was incubated at 37°C either in MRS broth containing pepsin (0.3%, pH 2.5, 2 h) or oxgall (0.3%, 24 h) and the viable cells were counted by spread plate method on MRS agar. For adhesion test, HT-29 intestinal epithelial cells (ATCC, Manassas, VA, USA) were harvested at 80% confluence, and the harvested cells were seeded (1 x 10⁵ cells/well) and incubated to form a monolayer. The HT-29 monolayer was treated with *L. plantarum* LM1001 (8 Log CFU/mL) for 2 h without antibiotics. After washing nonadherent bacteria with PBS, and viable cells were counted. In the autoaggregation test, cultured *L. plantarum* LM1001 was washed with PBS and adjusted to have an A_{600} of 0.5. After incubated at 37°C for 24 h, the absorbance of upper suspension was measured at 600 nm. The aggregation (%) was calculated as follows:

 $[(A_{0h} - A_{24h}) / A_{0h}] \times 100$

Where A_{0h} is the initial absorbance at 600 nm, and A_{24h} is the absorbance at 600 nm after 24 h.

Enzyme-producing activity

The intrinsic enzyme-producing activities of *L. plantarum* LM1001 were determined using the API ZYM kit (BioMérieux, Marcy-l'Etoile, France) according to the manufacturer's guidelines.

Effect of LP-WPC on myogenesis in C2C12 myoblasts

C2C12 mouse myoblasts were obtained from the American Type Culture Collection (ATCC, Manassas, VA, USA). The cells were maintained in complete Dulbecco's modified Eagle medium (DMEM; Welgene, Daegu, Republic of Korea), which contains 10% fetal bovine serum (FBS, Welgene) and 1% penicillin-streptomycin (Welgene), at 37°C in a 5% CO₂-humidified incubator. To induce myogenic differentiation, C2C12 cells (5×10⁴ cells/well) were plated in a 6-well plate and cultured for 3 days in complete medium. When the cells reached 80% to 90% confluency, the medium was switched to differentiation medium containing 2% horse serum (MB Cell, Republic of Korea) and 1% antibiotics to induce myotube differentiation. LP-WPC (1, 2, and 3%) was treated to C2C12 cells, and the effect on the expression of myogenic regulatory factors, such as myogenic factor 5 protein (Myf-5) (Abcam, Cambridge, UK), myoblast determination factor 1 (MyoD) (Santa Cruz Biotechnology, Santa Cruz, CA, USA), myogenin (Abcam), was analyzed using western blotting. Cytotoxicity of LP-WPC on C2C12 cells was monitored, and western blotting was conducted, as previously described (Bae et al., 2022).

Statistical analysis

Statistical analyses were performed using SPSS Statistics version 21 software (IBM, Armonk, NY, USA). When a significant difference (p<0.05) was found in the analysis of variance (ANOVA), Duncan's multiple comparison and Student's *t*-test were conducted to determine the significant difference between treatment means.

Results and Discussion

Proteolytic activity of L. plantarum strains

To analyze the proteolytic activity, various *L. plantarum* strains were cultured in WPC medium, and changes in protein concentration were compared. As shown in **Fig. 1**, five strains resulted in a significant decrease in protein content after incubation (p<0.05, **Fig. 1A**). *L. plantarum* LM1001 strain displayed the greatest proteolytic activity among the tested strains (**Fig. 1B**).

There is no standard method for the evaluation of proteolytic activity of lactic acid bacteria strains, although the agar-well diffusion test has often been used as an index of proteolytic activity (Beganovic et al., 2013). However, the measurement of a clear zone diameter is not accurate enough as a quantitative assay for the determination of proteolytic activity. The BCA assay is a total protein assay. The principle of the assay is based on the reductive properties of the peptide bonds to reduce Cu²⁺ to Cu⁺ under alkaline conditions. When the Cu⁺ reacts with the organic dye, BCA, a purple complex is formed that can be measured spectrophotometrically at 562 nm. The extent of reduction of Cu²⁺ is also dependent on the protein composition, such as Trp, Tyr, Cys, and cystine (Smith et al., 1985). Wiechelman et al. (1988) reported that at least a tripeptide is required for complex formation between Cu⁺ and BCA. Thus, the decreased color intensity in the BCA assay was probably due to proteolysis-mediated peptide bond reduction, as the total moles of

oxidizable amino acids in the substrate (WPC) are the same. The protein content was consistently decreased by the addition of bromelain, a positive protease control (Fig. 1A).

Whey protein is an excellent dietary protein source for muscle synthesis and the prevention of sarcopenia (Devries and Phillips, 2015). The interplay between the host and gut microbiota influences protein metabolism by modifying metabolite production and amino acid homeostasis (Lin et al., 2017). Probiotics indirectly affect protein metabolism by altering the gut microbiota composition or directly improve protein digestion by promoting digestive enzyme activity in the gut (Wang and Ji, 2019). It has been demonstrated that the intake of protein together with probiotics with high proteolytic activity promoted digestibility and bioavailability of proteins (Jeon et al., 2023).

The proteolytic and peptidolytic activity varies depending on the bacterial species and strains. Table 1 shows the results of the whole genome sequencing (WGS) analysis of L. plantaraum LM1001. The number of the protease- and peptidase-related genes of L. plantaraum LM1001 was 81, which was about twice as many as that of *L. plantaraum* ATCC 14917, the type strain of *L. plantarum* species. The high proteolytic genetic potential of L. plantarum LM1001 might be related to its superior proteolytic activity to other L. plantarum strains. In particular, L. plantarum LM1001 has 19 metalloprotease or metallopeptidase (MMP)-related genes containing one or two divalent metal ions, such as Zn2+, Ca2+, Mg2+, and Cu2+ in active sites (Hasan et al., 2021). Based on these results, L. plantarum LM1001 was selected as a strong WPC hydrolytic strain and used for further study. In addition, proteolytic activity of lactic acid bacteria varied depending on the type of protein such as soy protein, casein, and whey protein. L. plantarum LM1001 showed strong proteolytic activity especially on WPC (data not shown).

Changes in free amino acids and BCAA contents by fermentation of WPC with L.

plantarum strains

Changes in total free amino acids and BCAA content in the WPC culture supernatant were determined after TCA (10%, v/v) precipitation of LP-WPC. As shown in **Table 2**, the total free amino acids and BCAA content were significantly increased by fermentation with various *L. plantarum* strains. This implies that proteolysis of protein molecules occurred by proteases/peptidases released from *L. plantarum* strains. LMW peptides and free amino acids generated by the metabolism and transformation of intact dietary protein in the gut are readily absorbed by the gut endothelial cells and improve the bioavailability of WPC.

BCAA plays an important role in muscle biosynthesis. In particular, Leu promotes protein synthesis through the activation of mechanistic target of rapamycin complex 1 (mTORC1) (De Bandt, 2016). Leu supplementation improved the regeneration of skeletal muscles, decreased the inflammation area, and increased the number of proliferating satellite cells in muscles from old rats (Pereira et al., 2015). The concentration of BCAA (including Leu) in the culture supernatant was significantly increased by fermentation, and it varied among the *L. plantarum* strains. The cultures fermented with *L. plantarum* LM1001 showed the highest total free amino acids (4,261 μg/mL) and BCAA (2,208 μg/mL) content. *L. plantarum* LM1206 and *L. plantarum* LM1205 strains also produced high levels of free amino acids but they were similar to those of *L. plantarum* ATCC 14917, the type strain.

L. plantarum strains displayed different proteolytic characteristics and provided different bioactivities and sensory impacts depending on the amino acid profile produced (Satilmis et al., 2023). Chu et al. (2023) demonstrated that the administration of L. plantarum CCFM405 alleviated Rotenone-induced Parkinson's disease by modulating gut microbiota and BCAA biosynthesis. This suggests that administration of appropriate

probiotics plays an important role in the generation of desirable metabolites such as BCAA.

Probiotic properties of L. plantarum LM1001

The probiotic properties of L. plantarum LM1001, including its resistance to pepsin and bile salt, adhesion to HT-29 cells, and auto-aggregation, were evaluated. As shown in **Table 3**, L. plantarum LM1001 showed more than 99% acid tolerance and 73% bile salt tolerance, respectively. The tolerance of L. plantarum LM1001 to bile salt was significantly higher than that of L. plantarum ATCC 14917 (p < 0.05), whereas the adherence ability to HT-29 cells and auto-aggregation (%) of L. plantarum were comparable to those of the L. plantarum type strain.

Probiotics are live microorganisms that contribute to host health, and the abilities to survive and colonize in the GI tract environment are some of the major criteria for the selection of probiotics (Pramanik et al., 2023). The attachment of *Lactobacillus* spp. to human enterocytes occurs through the cell surface components of microorganisms such as cell-surface collagen-binding proteins and cell wall-anchored proteins (**CWAP**) (Bae et al., 2023). CWAP contains an amino acid motif consisting Leu-Pro-X-Thr-Gly (LPXTG, X: any amino acid), and cleavage of the Thr residue by sortase (**Srt**) enzymes mediates cell wall attachment to human epithelial cells (Zhang et al., 2015). LPXTG and Srt-related genes were identified in the WGS analysis of *L. plantarum* LM1001, and these genes could contribute to the adhesion of probiotics.

Enzyme-producing activity

Probiotic strains produce enzymes, which influence the utilization of nutrients. **Table 4** indicates the intrinsic enzyme-producing activities of *L. plantarum* LM1001. *L.*

plantarum LM1001 showed 13 enzyme activities, such as alkaline phosphatase, esterase, esterase lipase, leucine arylamidase, and β -galactosidase. Among these enzyme activities, β -galactosidase activity can alleviate lactose intolerance by catalyzing the hydrolysis of lactose into glucose and galactose. Whey protein powder for muscle growth is typically produced from WPC and contains 15% lactose (dry weight basis). The combined ingestion of whey protein powder and *L. plantarum* LM1001 might relieve discomfort derived from lactose maldigestion. In addition, *L. plantarum* LM1001 did not display β -glucuronidase activity which alters xenobiotic availability in the gut and is associated with an increase in the risk of colon cancer (Sears and Garrett, 2014).

Consistent with the results of the present study, L. plantarum Ln4 and L. plantarum G72 strains displayed β -galactosidase activity and did not produce β -glucuronidase, whose activity is harmful to human health (Son et al., 2017). The genes encoding β -galactosidase and glycoside hydrolase were also identified in the WGS analysis (β -galactosidase, β -galactosidase small subunit, glycosidase hydrolase family 25, family 78 glycoside hydrolase catalytic domain, and glycoside hydrolase family 1, 13, 65, and 73 proteins).

Effect of LP-WPC on myogenic differentiation in C2C12 cells

The effect of LP-WPC on the differentiation of skeletal muscle cells was determined using C2C12 myoblasts. As shown in **Fig. 2**, the treatment with more than 5% sample (WPC vs. LP-WPC culture broth) showed less than 80% cell viability in the MTT assay. Thus, the non-cytotoxic concentrations of the sample were selected as 1, 2, and 3%. LP-WPC treatment at the level of 2% and 3% of medium significantly upregulated the protein expression of all myogenic regulator factors, such as Myf-5, MyoD, and myogenin in C2C12 cells (p < 0.05, **Fig. 3**). Conversely, there were no significant changes

in the expression of myogenic factors by treatment with WPC broth (**Supplement 1**). These results suggest that LP-WPC can enhance myogenic activity in myoblasts.

Myogenesis is a process that regulates the complex growth and maturation of muscle tissue, including the proliferation, differentiation and maturation of myoblasts (Allen et al., 1979). Myoblasts with a single nucleus are fused to form multinucleated structures, and MyoD and Myf-5 play pivotal roles in myoblast commitment and myogenic differentiation (Sabourn and Rudnicki, 2000). Myogenin contributes to muscle homeostasis as a secondary myogenic regulator. Mutation of *myog* in zebrafish caused a decrease in muscle mass and muscle fiber size (Ganassi et al., 2018).

The increased expression of myogenic regulators in response to LP-WPC is probably due to the generation of BCAA in the culture supernatant. The supplementation of BCAA promoted mTOR1 signaling and simultaneously activated the autophagy function of muscle cells in patients with liver disease (Tsien et al., 2015). The activation of mTORC1 signaling is regulated by various factors such as mechanical and endocrine stimuli, intercellular energy level, and the availability of amino acids (Bar-Peled and Sabatini, 2014). Atherton et al. (2009) examined the effect of essential amino acid (EAA) on protein synthesis in C2C12 skeletal muscle cells and found that Leu significantly promoted mTOR and 4E-binding protein 1(4EBP1) signaling, but other EAA had no effect on anabolic signaling.

Conclusion

Adequate protein consumption and physical exercise are major strategies to improve muscle mass. WPC is widely used in protein powder formulations. *L. plantarum* LM1001 was selected based on the digestibility and potential to generate BCAA from WPC. The addition of LP-WPC to C2C12 myoblasts significantly increased the expression of Myf-

5, MyoD, and myogenin reflecting a promotion in the formation of myotubes. *L.*plantarum LM1001 displayed β-galactosidase activity but did not produce βglucuronidase. Thus, the intake of whey protein together with *L. plantarum* LM1001 has
the potential to aid protein digestion and utilization. The effect of this combination on
muscle mass in an animal model is currently underway.

354

355

Conflicts of Interest

- 356 Youngjin Lee, Yoon Ju So, Woo-Hyun Jung, Tae-Rahk Kim, and Minn Sohn are
- employees of Lactomason. Industry employees are involved in the study of probiotic
- 358 characterization, However, they had no role in the interpretation of data or publication
- 359 processes.

360 361

Author contribution

- 362 Conceptualization: Imm J-Y, Kim T-R, and Shon M, Data curation: Jeong Y-J,
- 363 Investigation: Lee Y, So Y-J, Jung W-H, and Jeong Y-J, Writing original draft: Lee Y, So
- 364 Y-J, Jung W-H, and Jeong Y-J, Writing review & editing: Imm J-Y.

365

366

IRB/IACUC approval

- 367 This article does not require IRB/IACUC approval because there are no human and
- animal participants.

369

370

References

- Allen RE, Merkel RA, Young RB. 1979. Cellular aspect of muscle growth: myogenic cell
- 372 proliferation. J Anim Sci 49:115-127.
- 373 Atherton PJ, Smith K, Etheridge T, Rankin D, Rennie MJ. 2009. Distinct anabolic
- 374 signaling response to amino acids in C2C12 skeletal muscle cells. Amino Acids 38:1533-
- 375 1539.

- Bae W-Y, Jung W-H, Shin SL, Kwon S, Sohn M and Kim T-R. 2022. Investigation of
- immunostimulatory effects of heat-treated *Lactiplantibacillus plantarum* LM1004 and its
- underlying molecular mechanism. Food Sci Anim Resour 42:1031-1045.
- Bae W-Y, Lee YJ, Jung W-H, Shin SL, Kim T-R, Sohn M. 2023. Draft genome sequence
- and probiotic functional property analysis of Lactobacillus gasseri LM1065 for food
- industry applications. Sci Rep 13:12212.
- Bar-Peled L, Sabatini DM. 2014. Regulation of mTORC1 by amino acids. Trend Cell
- 383 Biol 24:400-406.
- Beganovic J, Kos B, Pavunc AL, Urolic K, Dzidara P, Suskovic J. 2013. Proteolytic
- activity of probiotic strain *Lactobacillus helveticus* M92. Anaerobe 20:58-44.
- Chang CS, Liao YC, Huang CT, Lin CM, Cheung CHY, Ruan JW, Yu WH, Tsai YT, Lin
- IJ, Huang CH, Liou JS, Chou YH, Chien HJ, Chuang HL, Juan HF, Huang HC, Chan HL,
- Liao YC, Tang SC, Su YW, Tan TH, Baumler AJ, Kao CY. 2021. Identification of a gut
- 389 microbiota member that ameliorates DSS-induced colitis in intestinal barrier enhanced
- 390 Dusp6-defcient mice. Cell Rep 37:110016.
- 391 Chu C, Yu L, Li Y, Guo H, Zhai Q, Chen W, Tian F. 2023. Lactobacillus plantarum
- 392 CCFM405 against Rotenone-induced Parkinson's disease mice via regulating gut
- microbiota and branched-chain amino acids biosynthesis. Nutrients 15:1737.
- 394 Chen Y-M, Wei L, Chiu Y-S, Hsu Y-J, Tsai T-Y, Wang M-F, Huang C-C. 2016.
- 395 Lactobacillus plantarum TWK10 supplementation improves exercise performance and
- increases muscle mass in mice. Nutrients 8:205 doi:10.3390/nu8040205.
- 397 Cribb PJ, Williams AD, Carey MF, Hayes A. 2006. The effect of whey isolate and
- resistance training on strength, body composition, and plasma glutamine. Int J Sport Nutr
- 399 Exerc Metab16:494-509.
- De Bandt JP. 2016. Leucine and mammalian target of rapamycin-dependent activation of
- muscle protein synthesis in aging. J Nutr 146:2616S–2624S.
- Devries MC, Phillips SM. 2015. Supplemental protein in support of muscle mass and
- 403 health: Advantage whey. J Food Sci 80(S1):A8-A14.
- Ganassi M, Badodi S, Quiroga HPO, Zammit PS, Hinits Y, Hughes SM. 2018. Myogenin
- promotes myocyte fusion to balance fibre number and size. Nat Commun 9:4232.
- 406 Hasan R, Rony Md. NH, Ahmed R. 2021. In silico characterization and structural
- 407 modeling of bacterial metalloprotease of family M4. J Gen Eng Biotechnol 19:25
- Jeon HJ, Kim H, Lee M, Moon J, Kim J, Yang J, Jung YH. 2023. Oral administration of
- animal and plant protein mixture with Lantiplantibacillus plantarum IDCC 3501

- improves protein digestibility. Fermentation 9: 560.
- 411 Kariyawasam KMGMM, Lee N-K, Paik H-D. 2023. Effect of set-type yoghurt
- 412 supplemented with the novel probiotic Lantiplantibacillus plantarum 200655 on
- 413 physicochemical properties and the modulation of oxidative stress-induced damage. Food
- 414 Sci Biotechnol 32:353-360.
- Kaushik JK, Kumar A, Duary RK, Mohanty AK, Grover S, Batish VK. 2009. Functional
- and probiotic attributes of an indigenous isolate of *Lactobacillus plantarum*. PLoS ONE
- 417 4:e8099.
- Kim H, Kim J, Lee M, Jeon HJ, Moon JS, Jung YH, Yang J. 2023. Increased amino acid
- absorption mediated by Lacticaseibacillus rhamnosus IDCC 3201 in high-protein diet-
- fed mice. J Microbiol Biotechnol 33:511-518.
- 421 Lee K, Kim J, Park S-D, Shim J-J, Lee J-L. 2021. Lactobacillus plantarum strains
- 422 HY7715 ameliorates sarcopenia by improving skeletal muscle mass and function in aged
- 423 Balb/c mice. Int J Mol Sci 22:10023.
- 424 Lee M-H, Kim J, Kim G-H, Kim M-S, Yoon S-S. 2023. Effects of Lactiplantibacillus
- 425 plantarum FBT215 and prebiotics on the gut microbiota structure of mice. Food Sci
- 426 Biotechnol 32:481-488.
- 427 Li S, Zhao Y, Zhang L, Zhang X, Huang L, Li D, Niu C, Yang Z, Wang Q. 2012.
- 428 Antioxidant activity of *Lactobacillus plantarum* strains isolated from traditional Chinese
- 429 fermented foods. Food Chem 135:1914-1919.
- Lin R, Liu W, Piao M, Zhu H. 2017. A review of the relationship between the gut
- microbiota and amino acid metabolism. Amino Acids 49:2083–2090.
- Liu YW, Liong MT, Tsai YC. 2018. New perspectives of *Lactobacillus plantarum* as a
- probiotic: The gut-heart-brain axis. J Microbiol 56:601-613.
- 434 Morifugi M, Koga J, Kawanka K, Higuchi M. 2009. Branched-chain amino acids-
- containing dipeptides, identified from whey protein hydrolysate, stimulate glucose uptake
- rate in L6 myotubes and isolated skeletal muscles. J Nutr Sci Vitaminol 55:81-86.
- Park Y, Choi J-E, Hwang H-S. 2018. Protein supplementation improves muscle mass and
- 438 physical performance in undernourished prefail and frail elderly subjects: a randomized,
- double-blind, placebo-controlled trial. Am J Clin Nutr 108:1026-1033.
- Pereira MG, Silva MT, da Cunha FM, Moriscot AS, Aoki MS, Miyabara EH. 2015.
- Leucine supplementation improves regeneration of skeletal muscles from old rats. Exp
- 442 Gerontol 72:269–277.
- Pramanik S, Venkatraman S, Karthik P, Vaidyanathan VK. 2023. A systematic review on

- selection characterization and implementation of probiotics in human health. Food Sci
- 445 Biotechnol 32:423-440.
- 446 Sabourin LA, Rudnicki MA. 2000. The molecular regulation of myogenesis. Clin
- 447 Genet 57:16-25.
- Satilmis MK, Ozturk HI, Demirci T, Denktas B, Akin N. 2023. Revealing the proteolytic
- characteristics of lactobacillus, lacticaseibacillus, and lactiplantibacillus isolates by in
- *vitro* and *in situ* perspectives. Food Biosci. 55:103086.
- 451 Sears CL, Garrett WS. 2014. Microbes, microbiota, and colon cancer. Cell Host Microbe
- 452 15:317-328.
- Smith PK, Krohn RI, Hermanson GT, Mallia AK, Gartner FH, Provenzano MD, Fujimoto
- EK, Goeke NM, Olson BJ, Klenk DC. 1985. Measurement of protein using bicinchoninic
- 455 acid. Anal Biochem 150:76–85.
- 456 Tsien C, Davuluri G, Singh D, Allawy A, Ten Have GA, Thapaliya S, Schulze JM, Barnes
- D, McCullough AJ, Engelen MPKJ. 2015. Metabolic and molecular responses to leucine-
- enriched branched chain amino acid supplementation in the skeletal muscle of alcoholic
- 459 cirrhosis. Hepatol 61:2018–2029
- Son S-H, Jeon H-L, Jeon EB, Lee N-K, Park Y-S, Kang D-K, Paik H-D. 2017. Potential
- 461 probiotic Lactobacillus plantarum Ln4 from kimchi: Evaluation of β-galactosidase and
- antioxidant activities. LWT-Food Sci Technol 85:181-186.
- Wang J, Ji H. 2019. Influence of probiotics on dietary protein digestion and utilization in
- the gastrointestinal tract. Curr Protein Pept Sci 20:125–131.
- Wiechelman KJ, Braun RD, Fitzpatrick JD. 1988. Investigation of the bicinchoninic acid
- 466 protein assay: identification of the groups responsible for color formation. Anal Biochem
- 467 175:231–237

- Zhang B, Zuo F, Yu R, Zeng Z, Ma H, Chen S. 2015. Comparative genome-based
- 469 identification of a cell wall-anchored protein from *Lactobacillus plantarum* increases
- adhesion of *Lactococcus lactis* to human epithelial cells. Sci Rep 5:14109.

Table 1. The proteolytic genes in *L. plantarum* LM1001 and ATCC 14917

Description	Gene Name	Strain		
		L.plantarum LM1001	L. plantarum ATCC 14917	
Aminopeptidase	pepC/pepN/pepN	0	3	
Aminopeptidase p family protein	ypdF	2	1	
ATP-dependent clp endopeptidase proteolytic subunit		1	0	
ATP-dependent clp protease ATP-binding subunit	clpC/clpE/clpX	4	3	
ATP-dependent protease clp protease protease proteolytic subunit	clpP	0	2	
ATP-dependent protease ATPase subunit	clpY	1	2	
ATP-dependent protease subnit HslV	hslV	0	1	
ATP-dependent zinc metalloprotease	ftsH	0	1	
Beta-barrel assembly-enhancing protease	bepA	0	1	
C1 / C40 / C69 family peptidase	pepE/pepD	7	0	
Carboxy-terminal processing protease CtpA	ctpA	0	1	
Clp protease		2	0	
Cpbp family intramembrane metalloprotease	1 A / 1 da V	13	0	
D-alanyl-d-alanine carboxypeptidase/D-alanyl-D-alanine	dacA/ddpX	2	2	
dipeptidase	pepD/pepDA	2	4	
dipeptidase Extracellular zinc metalloproteinase	рерD/рерDА	2	4 0	
Family deacylase		2	0	
Family metallo-endopeptidase		2	0	
Gamma-D-glutamyl-L-lysine dipeptidyl-peptidase	ykfC	0	1	
gamma-d-glutamyl-meso-diaminopimelate peptidase	yilg C	1	0	
gnat family n-acetyltransferase		1	0	
guanosine monophosphate reductase		1	0	
ld-carboxypeptidase	mccF	2	0	
Lipoprotein signal peptidase	IspA	0	1	
m1 / m15 family metallopeptidase	pepN/ddpX	3	0	
m3 family oligoendopeptidase		1	0	
matrixin family metalloprotease		3	0	
Methionine aminopeptidase	Мар	0	1	
Neutral endopeptidase	pepO	0	1	
Oligoendopeptidase F_ plasmid	pepF1	1	1	
Peptidase E / m13 / m23	pepE/pepO	2	1	
Peptidase propeptide and ypeb domain protein		1	0	
Peptidase proteolytic subunit		1	0	
Peptidase s41 Peptidase t	T	1	0	
Peptide cleavage export abc transporter	prpT	1	1	
Peptidoglycan endopeptidase		1	0	
Phage endopeptidase		1	0	
Prepilin peptidase	comC	1	0	
Proline iminopeptidase	fpaP/peplP	1	1	
Proline-specific peptidase family protein	JF , F -F	1	0	
Protease HtpX	htpX	0	1	
Putative dipeptidase	1	0	1	
Putative L_D-transpeptidase YciB	<i>yciB</i>	0	3	
putative protease YdeA	ydeA	0	1	
Regulator of sigma-W protease RasP	rasP	0	1	
Rhomboid family intramembrane serine protease	gluP	1	1	
Ribosomal-processing cysteine protease Prp		1	0	
Rip metalloprotease	rasP	1	0	
Serine hydrolase		2	0	
Serine protease Do-like HtrA	htrA	0	1	
Signal peptidase I / Signal peptidase II	spsB / ispA	4	2	
Transpeptidase/transpeptidase family protein	V	5	0	
Xaa-pro dipeptidyl-peptidase	pepX	1	1	
Zinc metallopeptidase		2	0	
Number of proteolytic genes		81	41	

Table 2. Changes in total free amino acids and BCAA content in WPC medium after fermentation of various *L. plantarum* strains.

Strain	Amino acids content (µg/mL)				
	Free amino	BCAA			
	acids	Val	Ile	Leu	Total
Control	2,019±39 ^a	165±4 ^a	111±2 ^a	331±8 ^a	608±13 ^a
L. plantarum ATCC 14917	$3,639\pm135^{ef}$	$681 {\pm} 15^{de}$	494 ± 16^{ef}	648±24 ^e	$1,823\pm49^{c}$
L. plantarum LM1001	$4,261\pm195^{g}$	752 ± 26^g	574 ± 27^g	882 ± 10^{g}	$2,208\pm62^{e}$
L. plantarum LM1202	$3,420\pm96^{de}$	692±23 ^{ef}	$479\pm10^{\rm e}$	633±4 ^e	$1,804\pm32^{c}$
L. plantarum LM1203	$3,047\pm120^{b}$	630±34 ^{cd}	424±10 ^{bcd}	551 ± 7^{b}	$1,605\pm50^{b}$
L. plantarum LM1204	$3,417\pm104^{de}$	694±31 ^{ef}	$447 {\pm} 13^d$	641±12 ^e	1,781±53°
L. plantarum LM1205	$3,634\pm162^{ef}$	743±39 ^{fg}	479 ± 17^e	$705{\pm}14^{\rm f}$	$1,927\pm67^{d}$
L. plantarum LM1206	$3,734\pm127^{f}$	$743 {\pm} 32^{fg}$	$513{\pm}12^{\rm f}$	$716\pm3^{\mathrm{f}}$	$1,972\pm44^{d}$
L. plantarum LM1209	$3,039\pm177^{b}$	632±39 ^{cd}	$435{\pm}21^{cd}$	$540{\pm}17^b$	$1,607\pm74^{b}$
L. plantarum LM1210	$3,121\pm98^{bc}$	632 ± 26^{cd}	403 ± 6^{b}	580±5°	$1,614\pm27^{b}$
L. plantarum LM1211	3,323±156 ^{cd}	624±4°	$508{\pm}24^{\rm f}$	606±19 ^d	1,739±73°

Data are shown as means \pm SDs of thee independent experiments. BCAA: Branched-chain amino acids; Free amino acids: Ser+Asp+Glu+Thr+Gly+Tyr+Ala+Met+Phe+Lys. Different superscript indicate statistical significance in the same columns (p<0.05).

Table 3. Probiotic properties of L. plantarum LM1001

482

483

484

485 486 Probiotic properties (%) Strain L. plantarum L. plantarum LM1001 ATCC 14917 pH 2.5 pepsin (0.3%) 98±1^b Resistance (%) 100±0a Bile salt (0.3%) $65{\pm}0^b$ $74\!\pm\!1^a$ Auto-aggregation (%) 54±3ª 57±2ª Adhesion rate to HT-29 cell (%) 83±1^a 85±1ª

Data are shown as means \pm SDs of thee independent experiments. Different superscripts indicate significant difference in the same row (p<0.05).

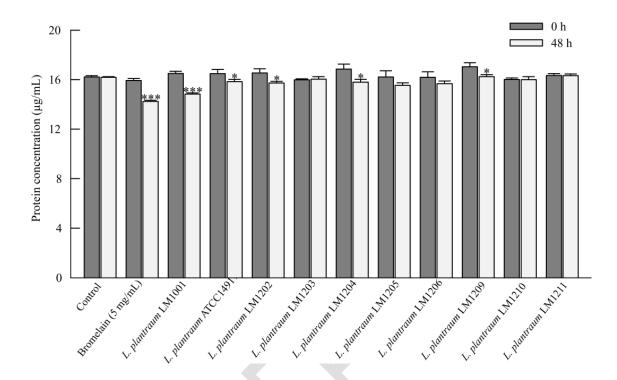
Table 4. Enzyme-producing activity of *L. plantarum* LM1001

Enzyme	Enzyme activity		
Alkaline phosphatase	Positive		
Esterase (C4)	positive		
Esterase Lipase (C8)	positive		
Lipase (C14)	negative		
Leucine arylamidase	positive		
Valine arylamidase	positive		
Crystine arylamidase	positive		
Trypsin	negative		
α-chymotrypsin	negative		
Acid phosphatase	positive		
Naphtol-AS-BI-phosphohydrolase	positive		
α-galactosidase	positive		
β-galactosidase	positive		
β-glucuronidase	negative		
α-glucosidase	positive		
β-glucosidase	positive		
N-acetyl-β-glucosaminidase	positive		
α-mannosidase	negative		
α-fucosidase	negative		

Figure captions 492 Fig. 1. Changes in protein concentration after incubation of WPC with various L. 493 plantarum strains (A) and their protein digestibility percentage (B). Reconstituted WPC 494 (5%, w/v) was incubated for 48 h in the presence of individual *L. plantarum* strains. Bromelain 495 (5 mg/mL) was used as the positive control. Data are shown as the means \pm SD of three 496 independent experiments. *p<0.05, ** p<0.01, and *** p<0.001 compared to 0 h protein 497 498 contents. Different letters indicate significant difference between groups (p<0.05). 499 Fig. 2. Effect of WPC (A) and LP-WPC (B) culture supernatant on cell viability of C2C12 500 **myotubes.** Data are shown as the means \pm SD of three independent experiments. *p<0.05, ** 501 p<0.01, and *** p<0.001 compared to control (open bar). 502 503 Fig. 3. Effect of LP-WPC medium on myogenic differentiation in C2C12 cells. (A) 504 Representative images of western blotting. Relative protein expression of (B) Myf-5, (C) 505 MyoD, and (D) myogenin in LP-WPC treated C2C12 cells. Data are shown as the means \pm SDs 506 of thee independent experiments. *p<0.05, and ** p<0.01, compared to control group. 507 508 509 510

Fig. 1

(A)



(B)

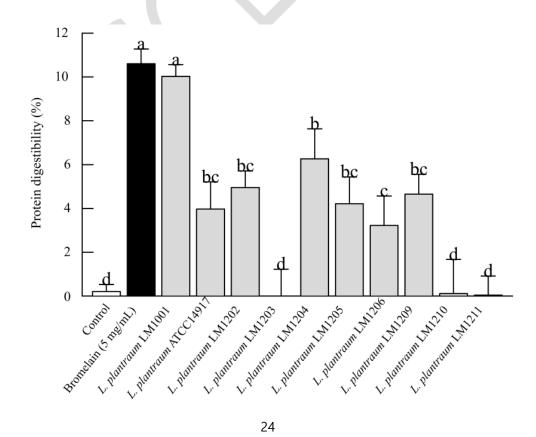
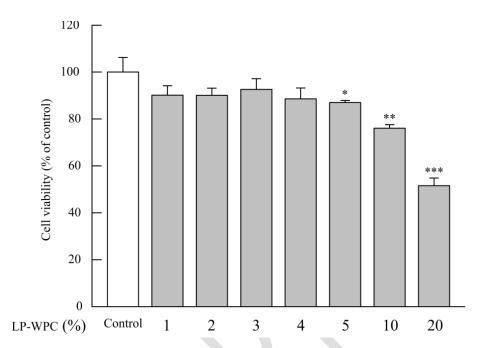


Fig. 2

(A)



(B)

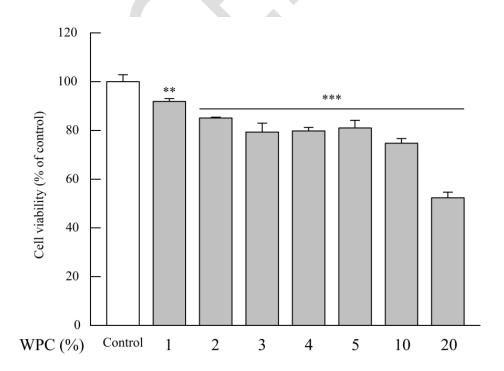
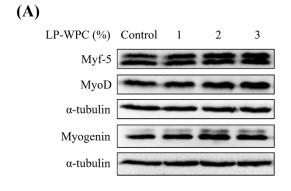
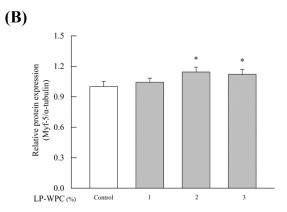
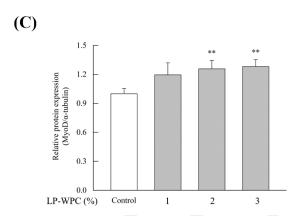
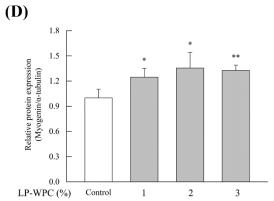


Fig. 3



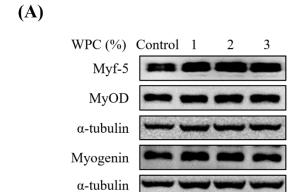




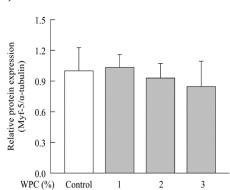


Supplement 1

Effect of WPC medium on myogenic differentiation in C2C12 cells. (A) Representative images of Western blotting. Relative protein expression of (B) Myf-5, (C) MyoD, and (D) myogenin in WPC treated C2C12 cells. Data are shown as the means \pm SDs of thee independent experiments.



(B)



(C)

