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# **Thrombin inhibitory peptides derived from** *Mytilus edulis* **proteins: identifcation, molecular docking and in silico prediction of toxicity**

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**Abstract** Optimization of the thrombin inhibitory activities of diferent enzymatic hydrolysates was conducted, and then an optimal hydrolysis condition by trypsin (5000 u/g) was determined as follows, digested at 45 °C and pH 8.5 for 2 h with a protein concentration of 25 mg/mL. Thrombin inhibitory activity was proved to be  $76.92 \pm 4.66\%$ under this condition. A total of 39 peptides were identifed in the hydrolysate by UPLC-Q-TOF–MS/MS, and all the peptides were predicted to be nontoxic by in silico predictive approaches. Twenty-six peptides were predicted to be anticoagulant peptides by molecular docking method, and the peptide 26 (Lys-Asn-Ala-Glu-Asn-Glu-Leu-Gly-Glu-Val-Thr-Val-Arg) was predicted to be a better anticoagulant peptide through both structure–activity relationship and affinity activity to thrombin. The interactional positions between peptide and thrombin were also involved in the interaction site on the S1 pocket of thrombin and strongly promoted its thrombin inhibitory activity. The frmly nonbonded interactions made the bound of peptide and thrombin frmly. Eventually, the chemical identifcation and activity verifcation of synthetic peptide 26 were conducted, and the thrombin inhibitory activity was  $89.96 \pm 5.30\%$  at the concentration of 9 mg/mL. This study optimized an enzymatic hydrolysis and a virtual screening method for predicting and verifying the anticoagulant peptide from *Mytilus edulis*, respectively, which provided a good theoretical

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basis and application method for the research and development of the anticoagulant peptides, especially from the seafood products.

**Keywords** *Mytilus edulis* · Anticoagulant peptides · In silico analysis · Thrombin inhibitory activity · Molecular docking

# **Introduction**

Marine bioactive peptides have been reported with a wide range of biological functions on account of their structural properties, amino acid composition and sequences [\[1](#page-9-0)[–3](#page-9-1)]. *Mytilus edulis* is a kind of bivalve mollusks that belongs to Mollusca, Laaellibraachia, Anisomyaria, Mytilacea, Mytidea. It widely distributes in all the countries of the Atlantic coast. *Mytilus edulis* contains much higher essential amino acids than eggs, chickens, ducks, fsh, shrimp and meat and so on  $[4–6]$  $[4–6]$  $[4–6]$ .

Thrombin is the key enzyme of the coagulation system with the functions of activating of platelets, transforming of fbrinogen into a fbrin network and feedbacking amplifcation of coagulation. The essence of the blood clotting is conversion of soluble fbrinogen into insoluble fbrin in the blood plasma [\[7](#page-9-4)[–9\]](#page-9-5). The anticoagulant peptide inhibition of thrombin is an important way to inhibit thrombosis. In the blood coagulation system, it is a complex process for thrombin to convert fbrinogen into insoluble fbrin. An antithrombotic peptide will inhibit the activity of thrombin, reduce the formation of fbrin aggregates, and then result in a decrease of absorbance of testing system. Thus, inhibition of thrombin can be calculated from the decrease in absorbance  $[10, 11]$  $[10, 11]$  $[10, 11]$  $[10, 11]$ . It is becoming more and more important for anticoagulant peptides to prevent ischemic events in patients with cardiovascular diseases. Besides the natural anticoagulants identifed in the coagulation cascade, series of natural sources have also been found to contain anticoagulant peptides [[12](#page-9-8)].

It is well known that bioactive peptides generally contain 5–40 amino acid residues with specifc structural properties and amino acid sequence [[13](#page-9-9)]. To obtain bioactive peptides, the enzymatic hydrolysis method was used. At present, biological enzymes are chosen to break the protein molecule based on the restriction sites into peptides with smaller molecular weight, which proved to be a faster approach to obtain target peptides. Precursor proteins can be hydrolyzed with the enzymes such as alcalase, trypsin, neutrase, papain, and protamex [[14](#page-9-10)].

Molecular docking method is generally used for the sake of electrostatic interaction, hydrogen bonding and hydrophobic efects between the ligand and receptor, which also can be used to analyze the interaction of anticoagulant peptides against thormbin [\[12](#page-9-8)]. The purpose of molecular docking is to predict the best mode by which a given compound will ft into a binding site of a macromolecular target. The method has been developed and coupled with suitable scoring functions [[15](#page-10-0)]. Molecular docking works on the basis of the ligand and receptor function "lock-key principle", simulation interaction between small molecular biological macromolecular ligand (peptides) and the receptor (thrombin). Depending on theoretical calculations of the interaction patterns and affinity against thrombin, virtual screening for anticoagulant peptides was carried out.

In the present study, the peptidome of *M*. *edulis* protein hydrolysates by three kinds of enzymes was analyzed by UPLC-Q-TOF–MS/MS. Moreover, the bioactive peptides were subjected to in silico prediction and peptides with potential antithrombotic activity were synthesized and the thrombin inhibitory activity was analyzed. These results would provide some basic instructions for production of target bioactive peptides from *M*. *edulis* protein by enzymatic technology.

## **Materials and methods**

#### **Materials and chemicals**

Fresh mussels had an average shell width of about 5–6 cm, and an approximate weight of 13 g, with a breeding time of 1 year. Trypsin (EC 3.4.21.5,  $\geq$  200 u/mg, Beijing Boise Technology Co. Ltd, China); Fibrinogen (Nanjing Oddo's Biological Technology Co., LTD, China); Pepsin and Neutrase (Ameresco, China); Molecular weight marker for peptides (Thermo Scientifc, America).

## **Preparation of** *M***.** *edulis* **protein hydrolysate**

The experiments were operated at 4°C unless stated otherwise. *M*. *edulis* was washed three times with deionized water to remove salts and other contaminants. After removing the shells, 200 g of edible parts was minced and homogenized at 5000 rpm for 10 min, and the insoluble homogenates were removed by centrifugation at 8000 rpm for 15 min with a table-top low speed centrifuge (Hunan Xiangyi Instrument Development Co. Ltd, China). 5000 u/g of pepsin, trypsin, and neutrase were added to the supernatants, respectively. The temperature and pH were adjusted to 37 °C and pH 2.0 for pepsin, 37 °C and pH 8.0 for trypsin, 40 °C and pH 7.5 for neutrase, respectively. The hydrolysis was performed for 1–3 h at constant pH value maintained by the addition of 1 M HCl or 1 M NaOH. Inactivation of the enzyme was obtained by immersing it in boiling water bath for 10 min and then cooled immediately. The hydrolysates were then centrifuged at 8000 rpm for 15 min and the supernatants were stored at 4  $^{\circ}$ C [\[16](#page-10-1)].

## **Determination of the degree of hydrolysis**

Reactions were monitored by measuring the extent of proteolytic degradation with the method of pH–stat described by Adler-Nissen [[17–](#page-10-2)[19\]](#page-10-3). The values for the degree of hydrolysis (DH) were determined using the following Eqs. [\(1](#page-1-0)) and ([2\)](#page-1-1):

<span id="page-1-0"></span>
$$
DH\left(\%\right) = \frac{BN_{b}}{M_{p}} \times \frac{1}{\alpha} \times \frac{1}{h_{\text{tot}}} 100,\tag{1}
$$

<span id="page-1-1"></span>
$$
\alpha = \frac{10 \text{pH} - \text{pK}}{1 + 10 \text{pH} - \text{pK}}, \quad \text{pK} = \frac{7.8 + 2400 \times (298 - t)}{298(273.15 + t)}, \quad (2)
$$

where DH is the ratio of the numbers of peptide bonds cleaved (*h*) to the total number of peptide bonds in the substrate studied  $(h_{\text{tot}})$ . The variable *B* is the amount of alkaline consumed to keep the pH constant during the reaction, *α* is the average degree of dissociation of  $\alpha$ -NH<sub>2</sub> groups released during hydrolysis, and  $N<sub>b</sub>$  is the normality of the alkali,  $M_p$  is the mass of the substrate (protein, determined as  $N \times 6.25$ ) in the reaction, *t* is the temperature of the reaction environment, and *K* is the equilibrium constant.

## **Thrombin inhibitory activity determination**

Thrombin inhibitory activity was determined according to previous reports at 37  $^{\circ}$ C [[20\]](#page-10-4). Peptide, thrombin, and fbrinogen were separately dissolved in 50 mM Tris–HCl bufer (pH 7.4) containing 0.154 mM NaCl. A 0.1% fbrinogen solution (140  $\mu$ L) and 40  $\mu$ L sample solution at a protein concentration of 1 mg/mL were frst injected into the plate wells and mixed, and then the absorbance at 405 nm was recorded (sample blank or control blank). 10 µL of thrombin solution (12 U/mL) was added to each well to initiate the reaction of thrombin-catalyzed fbrinogen coagulation. After 10 min of incubation, sample absorbance was detected again (sample or control). Rather than adding the sample solution, the control treatment contained 40 µL of Tris–HCl bufer (pH 7.4, 50 mM) as the control blank. Inhibition rate was calculated using Eq. [\(3](#page-2-0)):

Thrombin inhibitory activity (
$$
\% = \frac{(A_C - A_{CB}) - (A_S - A_{SB})}{A_C - A_{CB}} \times 100\%,
$$
 (3)

where  $A_C$ ,  $A_{CB}$ ,  $A_S$ , and  $A_{SB}$  represent the absorbance of the control, the control blank, the sample and the sample blank, respectively [\[20](#page-10-4), [21\]](#page-10-5). The thrombin inhibitory activity was determined by the inhibition of fbrin cross-linking which is responsible for the clotting activity.

#### **Optimization of thrombin inhibitory activity**

An orthogonal array design was used to reduce the total number of experiments for the  $L_9$  (3)<sup>4</sup> orthogonal array design, there are 9 pretreatment combinations that were derived by altering the four independent variables in this experimental design: enzyme loading (2500–7500 u/g), protein concentration (20–33 mg/mL), pH (7.5–9.5) and temperature (37–45  $^{\circ}$ C). Thrombin inhibitory activity was determined to assess the efects of diferent enzymatic hydrolysis conditions [\[21](#page-10-5)].

## **Identifcation of peptides by UPLC‑Q‑TOF**

A Cleanert S C18-SPE column (Agela Technologies Inc., USA) was used to desalt trypsin enzymatic hydrolysate as described with some modifcations [[22–](#page-10-6)[24\]](#page-10-7). Briefy, samples were redissolved in 0.1% formic acid (FA) aqueous solution to a total volume of 1 mL. The C18 SPE column was preconditioned with 3 ml methyl alcohol for 3 min before it was rinsed with  $3 \times 1$  mL 0.1% FA. Then, the sample was loaded on to the top of the SPE cartridge column followed by washing it with  $3 \times 1$  mL 0.1% FA; finally, the peptides were eluted with  $3 \times 500$  µL 80% methyl alcohol. The eluted samples were lyophilized before analysis. The desalted samples were then subjected to analysis on a UPLC-Q-TOF system coupled to a Synapt Mass Quadrupole Time-of-Flight Mass Spectrometer. 10 µL of sample was loaded onto an C18 column (150 mm  $\times$  3 mm, 3 µm), and the column was run using a linear gradient of water-acetic acid (100:0.5, v/v) (Elution solution A) and methanol (Elution solution B) as follows: 0–2 min, 10% B; 2–30 min, 35% B; 30–34 min, 35% B; 34–36 min, 10% B and, fnally, the initial conditions were held for 4 min as a re-equilibration step; fow rate: 0.4 ml/min. The MS spectra were acquired under the positive electrostatic ionization. Collision energy in the range of 10–35 eV was tested for each preselected precursor ion and optimized based on the quality of ion fragmentation. The optimum values of the ESI–MS parameters were as follows: capillary voltage,  $+4.5$  kV; drying gas temperature, 200 °C; drying gas flow, 6.0L/min; nebulizer gas pressure, 2.0 bar [\[25](#page-10-8)]. The top

<span id="page-2-0"></span>

20 most intense ions were obtained according to auto MS/ MS after the fragmentation of protonated molecular ions. Each sample was analyzed in triplicate.

Automated spectral processing, peak list generation and database search for the identifcation of the peptides were performed using Mascot v1.4.0.38 software with analyzing ion peaks in the *m*/*z* range of 50–2200 *m*/*z*. Mass tolerance was 10 ppm for MS and 0.03 Da for MS/MS ions, and allowed for up to one missed proteolytic sites with trypsin for protein cleavage and the selected fxed and variable modifcation was oxidation. Identifcations were validated by performing a decoy database search for the estimation of false discovery rate (FDR). The Swiss-Prot protein database was used to identify the peptides with an ions score threshold of 20, a significance threshold  $p < 0.05$ , FDR  $\leq$  1% [[26\]](#page-10-9). The potential toxicity of the peptides in silico was detected using ToxinPred, available at [http://](http://www.imtech.res.in/raghava/toxinpred/) [www.imtech.res.in/raghava/toxinpred/](http://www.imtech.res.in/raghava/toxinpred/) [\[27](#page-10-10)].

## **Molecular docking**

Molecular docking of the estimated antithrombotic peptides and thrombin was performed using Discovery Studio 3.5 software according to the operation procedures [\[28](#page-10-11)]. The 3D structure of the human thrombin complex with the hirudin fragment, TYS, and 4CP was downloaded from the PDB database. The PDB code of the complex is 2BVR [[29](#page-10-12)]. First, the ligands of hirudin, TYS, and 4CP were removed from the 3D structure of the complex, and then the interaction site was set at the original position of hirudin in the 2BVR complex for the docking of bioactive peptides and thrombin. The interaction mechanisms of some peptides with inhibitory activity against thrombin have been reported previously [\[30,](#page-10-13) [31\]](#page-10-14), which were used as references for molecular docking. Additionally, the ligand of hirudin (fragment 54–65) was docked as a control, which was compared with all peptides tested in the present study.

## **Synthesis of thrombin inhibitory peptide**

Peptide with high thrombin inhibitory activity identifed in the hydrolysates was chemically synthesized by the conventional Fmoc solid-phase synthesis method (Hefei Semanno biotechnology co., LTD, China). The purity and sequence of the synthesized peptides were verifed by HPLC and UPLC-Q-TOF, respectively. As for HPLC method, the synthetic peptide at a concentration of 1 mg/ mL was performed on an Agilent HPLC system using an Inertsil ODS-SP column  $(5 \mu m, 4.6 \mu m \times 250 \mu m)$  with a linear gradient of 0.1% trifuoroacetic acid in 100% acetonitrile (Elution solution A) and 0.1% trifuoroacetic acid in 100% water (Elution solution B) [\[32](#page-10-15)].

#### **Statistical analysis**

All measurements were replicated in triplicates. The results were analyzed by One-Way ANOVA using the Statistical Package for the Social Sciences SPSS 18.0 software and expressed as the mean  $\pm$  SD.  $p < 0.05$  was considered to be statistically signifcant.

## **Results and discussion**

#### **Efects of enzymatic hydrolysis on degree of hydrolysis**

Enzymes have specifc cleavage sites within polypeptide chains. To select suitable proteases, *M*. *edulis* protein was independently hydrolyzed with pepsin, trypsin, and neutrase. As shown in Fig. [1](#page-3-0), the proteins were hydrolyzed in diferent degrees. With the extension of



hydrolysis time, the degree of hydrolysis (DH) of all the hydrolysates kept increasing during the hydrolysis of 2 h. Compared to the other two enzymes, the efect of pepsin on the hydrolysis was the weakest. DH of the hydrolysate by pepsin, neutrase and trypsin at the time of 2 h was  $2.31 \pm 0.71$ ,  $12.76 \pm 0.52$  and  $15.67 \pm 0.40\%$ , respectively.

# **Efects of enzymatic hydrolysis on the thrombin inhibitory activity of hydrolysates**

So as to fgure out the optimal hydrolysis parameters, the inhibitory activities against thrombin of the diferent hydrolysates of *M*. *edulis* proteins were compared. It is a complex process of thrombin to turn fbrinogen into insoluble fbrin. Thrombin cut fibrin peptide A and B from the  $A\alpha$  chain and N-terminal of Bβ chain, respectively, which activated the fbrinogen into insoluble fbrin and lead to thrombus. When the amount of fbrinogen is constant, the amount of fbrin polymer formed is linked to the activity of thrombin. The activity of thrombin is inhibited by adding a thrombin inhibitor, and the formation of fbrin aggregates is reduced, resulting in a decrease in absorbance. Thus, inhibition of thrombin can be calculated from the decrease in absorbance [\[10](#page-9-6), [11\]](#page-9-7). As shown in Fig. [2](#page-3-1), the inhibitory ability of *M*. *edulis* protein and its hydrolysates against thrombin were compared, and the activity had a signifcant increase in each hydrolysate compared with control group. The thrombin inhibitory activity of  $57.62 \pm 3.36\%$  was observed in the hydrolysate by trypsin at 2 h, and followed by pepsin hydrolysate (31.89  $\pm$  2.74%) and neutral hydrolysate  $(30.48 \pm 4.17\%)$ . At the same time, trypsin hydrolysate also



<span id="page-3-0"></span>**Fig. 1** Degree of hydrolysis curve of diferent enzymes. DH is expressed as percentage and the values represent the means of three independent experiments of mean  $\pm$  SD

<span id="page-3-1"></span>**Fig. 2** Thrombin inhibitory activity of the diferent hydrolysates. It indicates a signifcant diference of four kinds of samples at the same time point; *bars* with *diferent letters* indicate that values are signifcantly different ( $p < 0.05$ )

showed the highest DH, which indicated that there were more peptide bonds cleaved in trypsin hydrolysates of *M*. *edulis*. Hence, trypsin is better for preparing peptides with higher antithrombotic activity under the present conditions.

To optimize the enzymatic hydrolysis conditions with high thrombin inhibitory activity, an orthogonal design test  $(L_9 (3)^4)$  was carried out due to the better activity of the trypsin hydrolysates. In orthogonal experiment, *K* value is defned as the sum of the evaluation indexes of all levels in each factor and  $K^-$  (mean value of  $K$ ) is used to determine impact of factors on enzymatic hydrolysis of thrombin inhibitory activity.  $R$  is defined as the range between the maximum and minimum value of *K*, and is used to evaluate the importance of the factors [[21,](#page-10-5) [33\]](#page-10-16). As shown in Table [1,](#page-4-0) the K value revealed that the optimal enzymatic hydrolysis conditions were enzyme application of 5000 u/g, pH 8.5, temperature 45°C and protein concentration 25 mg/mL. R value showed that the amount of enzyme showed the most significant effect on activity, and the order of importance that infuenced thrombin inhibitory activity was found to be as follows: amount of enzyme  $> pH$  > temperature  $> pro$ tein concentration. A thrombin inhibitory activity of 76.92  $\pm$  4.66% was obtained under the optimal conditions.

## **Identifcation of peptides by UPLC‑Q‑TOF**

Trypsin hydrolysate was submitted to UPLC-Q-TOF–MS/ MS analysis and the peptides involved were subsequently

identifed. As a result, a total of 39 peptides were identifed based on the MS/MS data (Table [1](#page-4-0)). These peptides were sequenced using the Mascot v1.4.0.38 software and scored. Most of the identifed peptides were paramyosin OS that belong to myofbril protein which have a large proportion of the *M*. *edulis* muscle. The proteins were identifed and scored as shown in Table [2](#page-5-0). Obviously, there were four kinds of proteins identifed including astropomyosin OS, sperm-specifc protein Phi-1 OS, paramyosin OS and heavy metal-binding protein HIP OS of *M*. *edulis*. The scores were much higher( $>60$  points), which indicated that these proteins identifed were genuine and believable. Table [2](#page-5-0) shows the peptides identifed corresponding to the three kinds of proteins which belong to *M*. *edulis*. The peptides were selected from the Swiss-Prot database and showed compatibility with scores.

#### **Prediction of toxicity of identifed peptides**

ToxinPred is a widely used website to identify toxic regions in a protein sequence based on the database of all possible overlapping peptides [\[27](#page-10-10)]. Researchers can easily identify highly toxic regions in a protein and obtain results. Results showed that all the peptides have no toxicity and the nontoxicity peptides are listed in Table [1](#page-4-0). As a result, prediction of toxicity before their synthesis and other analysis is beneficial for developing peptide drugs or application in functional foods.



<span id="page-4-0"></span>**Table 1** Statistical analysis of the results from orthogonal experiment by Trypsin

<span id="page-5-0"></span>**Table 2** Peptides identifed by UPLC-Q-TOF–MS/MS



## **Molecular docking of peptides against thrombin**

The interaction forces between the identifed peptides and the thrombin were detected by Discovery Studio 3.5 software. The thrombin structure in Fig. [3](#page-6-0)a (PDB code, 2BVR) was cleaned frstly by removing the water molecules and hirudin, adding hydrogen atoms and then TYS18 ligand was removed after defning it as the active and is shown in Fig. [3](#page-6-0)b. Peptides identifed were subsequently docked to the active site of the fnal thrombin. The scoring functions ("–CDOCKER\_Energy") were calculated in silico method [\[34](#page-10-17)] and listed in Table [3](#page-7-0). These results indicated that 26 peptides showed better interaction efect than the contrast (hirudin) against thrombin. The interaction of anticoagulant peptide 1 (Leu-Thr-Gln-Glu-Asn-Phe-Asp-Leu-Gln-His-Gln-Val-Gln-Glu-Leu-Asp-Gly-Ala-Asn-Ala-Gly-Leu-Ala-Lys) had the highest affinity with an "-CDOCKER\_ Energy" of 307.670 kcal/mol compared with the control of 181.530 kcal/mol. Ligand–protein interactions of peptide 1 and thrombin are shown in Fig. [4b](#page-8-0), and the interactional



<span id="page-6-0"></span>**Fig. 3** The thrombin structure (PDB code: 2BVR) and the modifed forms. 2BVR was downloaded from PDB and was prepared for simulation by cleaning it. In **a**, the *red dots* are water molecules, and the short chain at the bottom is hirudin. The water molecules, 4CP ligand and hirudin in the 2BVR are removed. Then, hydrogen atoms were added and the status was shown. Then, TYS18 site was removed after defning it as the active center; the fnal results are shown in **b**

amino acids were marked with red color including THR74, TYR76, ARG67, CYS51, PRO111, LYS110, MET84, LEV65, GLN38, PRO37A and LYS36. The non-bonded interactions between the amino acid residues of receptor protein and the ligand docking poses included hydrogen bond; electrostatic and other hydrophobic categories including salt bridge, attractive charge, sulfur-X, hydrophobic alkyl, and pi-alkyl. Although there were few references about structure–activity relationship of anticoagulant peptide, on the one hand, there is also evidence that the charged amino acid in C-terminal of the peptide was considered to have effect on thrombin inhibition activity or participated in the clotting process at the same time  $[35]$  $[35]$ . Negatively charged C-terminal may play an important role in binding to positively charged thrombin for preventing coagulation process. At the same time, lysine (Lys) may also be a vital amino acid residue in performing anticoagulant activity [\[36](#page-10-19), [37](#page-10-20)]. On the other hand, in order to research the activities of short peptides upon the request of economical and extensive applications with similar "–CDOCKER-\_ Energy" compared to the control at the same time, the anticoagulant peptide 26 (Lys–Asn-Ala-Glu-Asn-Glu-Leu-Gly-Glu-Val-Thr-Val-Arg) was within the scope of consideration and more suitable for this research since it had a similar and strong affinity with an "-CDOCKER-\_Energy" of 190.077 kcal/mol compared with the control of hirudin. Ligand–protein interactions of peptide 26 and thrombin are shown in Fig. [4c](#page-8-0). As a result, the interactional amino acids included LYS110, MET84, PRO111, SER83, LEU65, ILE82, GLN38, ARG67, THR74, and ARG73 which were also involved in the interaction site on the S1 pocket of thrombin and indicated that the combination between the peptide and the thrombin active site strongly promoted its thrombin inhibitory activity [\[38](#page-10-21)]. The non-bonded interactions between the amino acid residues of receptor protein and the ligand docking poses included one salt bridge, three attractive charges, twenty-seven hydrogen bonds and three hydrophobic Alkyls. These frmly non-bonded interactions made the bound frmly between the peptide and thrombin.

# **Activity determination of the synthetic thrombin inhibitory peptide**

In accordance with the HPLC chromatogram, the peptide 26 was shown at the retain time of 9.961 min with a high purity of 99.21%. UPLC-Q-TOF was performed to verify the peptide sequence, and the secondary mass spectrogram at the *m*/*z* of 729.8801 Da for peptide 26 is shown in Fig. [5,](#page-9-11) and the molecular weight of the identifed peptide was 1459.7602 Da, and the peptide score was up to 85.39 with a *m*/*z* error of −0.0009 Da which indicated that the results were reliable and can be used for the following analysis. The thrombin inhibitory activities of the synthetic peptide 26 at diferent concentrations were verifed in Fig. [6](#page-9-12) after chemical identifcation. The thrombin inhibitory activity was  $67.21 \pm 5.50\%$  at the concentration of 1 mg/mL which showed a higher activity. The activity was increased with the increase of the

<span id="page-7-0"></span>



peptide concentration and the thrombin inhibitory activity was achieved the highest of  $89.96 \pm 5.30\%$  at the concentration of 9 mg/mL. The results showed that the peptide 26 had a stronger thrombin inhibitory activity both in prediction and practical methods and can be used as a thrombin inhibitor.

# **Conclusion**

Anticoagulant hydrolysate of *M*. *edulis* can be chosen by optimization of thrombin inhibitory activity through enzymatic hydrolysis process. 26 of 39 peptides identifed by UPLC-Q-TOF were predicted to be anticoagulant peptides

<span id="page-8-0"></span>**Fig. 4** Ligand–protein interac tions between peptide and thrombin. **a** – **c** show the huridin (54–65) which was considered as the control, peptide 1 and peptide 26 docking with throm bin, respectively. The interac tion sites of amino acids by thrombin are marked in *red*





<span id="page-9-11"></span>**Fig. 5** Chemical identifcation of synthetic peptide 26. The secondary mass spectrogram at the *m*/*z* of 729.8801 Da for peptide 26



<span id="page-9-12"></span>**Fig. 6** Thrombin inhibitory activity of synthetic peptide 26. Thrombin inhibitory activity is expressed at diferent concentrations, and the bars with diferent letters indicate that values are signifcantly diferent ( $p < 0.05$ )

by the molecular docking method. Peptides with better inhibitory activities can be predicted based on both structure–activity relationship and their affinity activity against thrombin by interaction analysis. The peptide sequence of Lys-Asn-Ala-Glu-Asn-Glu-Leu-Gly-Glu-Val-Thr-Val-Arg was fnally predicted with higher inhibitory activity and synthesized. The experiment in vitro was verifed to prove its thrombin inhibitory activity. Based on optimization and in silico analysis of antithrombotic peptides in proteins of *M*. *edulis*, trypsin was a suitable enzyme for produce peptides with a higher antithrombotic activity, and both the prediction and verifcation of the peptide were of great importance to clarify the process. The present study can be further developed to facilitate the rational production of bioactive peptides for their utilization in various functional food applications.

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#### **Compliance with ethical standards**

**Confict of interest** All the authors have no confict of interest for this article.

**Compliance with ethics requirements** This article does not contain any studies with human or animal subjects.

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