Iron concentrations in roots and edible organs of African indigenous vegetable species

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Aims of this study

Introduction

Iron (Fe) deficiency is among the leading risks for human health causing "hidden hunger" in Subsaharan Africa. In comparison to staple crops like maize and sorghum, in leafy vegetables Fe concentration and bioavailability are often higher. Therefore, increasing food diversity through vegetable production and consumption might be an option to mitigate Fe deficiency.

- (i) to assess plant responses to low Fe supply
- (ii) to assess Fe distribution among plant organs and the nutritional value of edible organs

Experimental conditions							
AIV species	Spiderplant (Cleome gynandra)	Fe supply conditions					
	Amaranth (Amaranthus cruentus)	Low: 1 µM					
	African Nightshade (Solanum scabrum)	Moderate: 30 μM High: 200 μM					
	Ethiopian Kale (Brassica carinata)						
Imported species Kale (<i>Brassica oleracea</i> , Acephala group)							
	-hydroponic culture						
- four repetitions							
	- one week treatment						
-assessment of pH v	alues, SPAD readings, biomass, mineral contents (ICP-C ferric reductase	DES), root morphology,					

Few data is available on Fe concentrations in African indigenous vegetable (AIVs) and most of them are in an unrealistic high range, probably due to soil and dust contaminations that contain lots of Fe. However, Fe derived from contamination has no bioavailability and therefore leads to mispredictions regarding Fe for human nutrition.

In order to quantify Fe uptake and distribution between plant organs in AIV species and to measure plant responses to differential Fe supply, we chose a hydroponic experiment where contaminations are low.

AIV species strongly differ in their responses to low Fe supply



Cowpea (Vigna unguiculata)

Figure 1: Development of leaf chloroses in Cowpea and root thickening in Amaranthus after 7 d Fe deficiency treatment.

Roots were embedded in agarose containing Fe³⁺-EDTA and the Fe²⁺-specific chelator BPDS. Red areas around the roots indicate ferric chelate

+ Fe

	Amaranth	Nightshade	Spiderplant	Ethiopian Kale	Kale	Cowpea
Fe-deficiency symptoms						
Fe-assimilation reactions						

Fe distribution among plant organs and nutritional value of edible organs

Table 2: Fe concentrations in organs of AIV species grown under moderate Fe supply						
		mg/kg DW	Ratio			
	Leaves	Stems	Roots	Root/leaf	Stem/leaf	
Amaranth	62	24	677	10,9	0,4	
Cowpea	96	27	294	3,1	0,3	
Ethiopian Kale	43	33	567	13,1	0,8	



Kale	48	22	671	14,1	0,5	Amaranth Cowpea Ethiopian Kale Nightshade Spiderplant Kale
Nightshade	79	28	263	3,3	0,4	Figure 4: Fe intake in a meal of leaves of the AIV species, calculated
Spiderplant	73	25	864	11,8	0,3	as mg Fe per 250 g fresh weight. WHO recommends 8 - 18 mg/day.

Conclusions

o Strongest responses to Fe deficiency were found in Amaranth and Nightshade (Figs. 1-3, Table 1), indicating that these species are best adapted to Fedeficient soils.

o In all species Fe was poorly translocated from roots to leaves (Table 2), indicating that breeding for better root-to-shoot transfer is valuable. Highest translocation was found in Cowpea and Nightshade (Table 2).

o In Cowpea and Spiderplant Fe intake with a 250 g vegetable dish was substantially increased when plants were grown with high Fe supply (Fig. 4). This indicates that in these species Fe fertilization is a good measure to improve the human Fe nutritional status.

o Regarding Fe nutrition, Brassica species are not recommended.

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