

Täsmätietoa Lapin luonnontuotteista maakunnalle -LUTUNEN

Rainer Peltola, Luonnonvarakeskus

Tuntuuko siltä että nyt tarvitaan tietoa / tutkimusta?

- Kannattaa muistaa:

Maailma on täynnä tietoa!

- Ja toisaalta:

Myös tiedon hakuun on ammattilaisia!



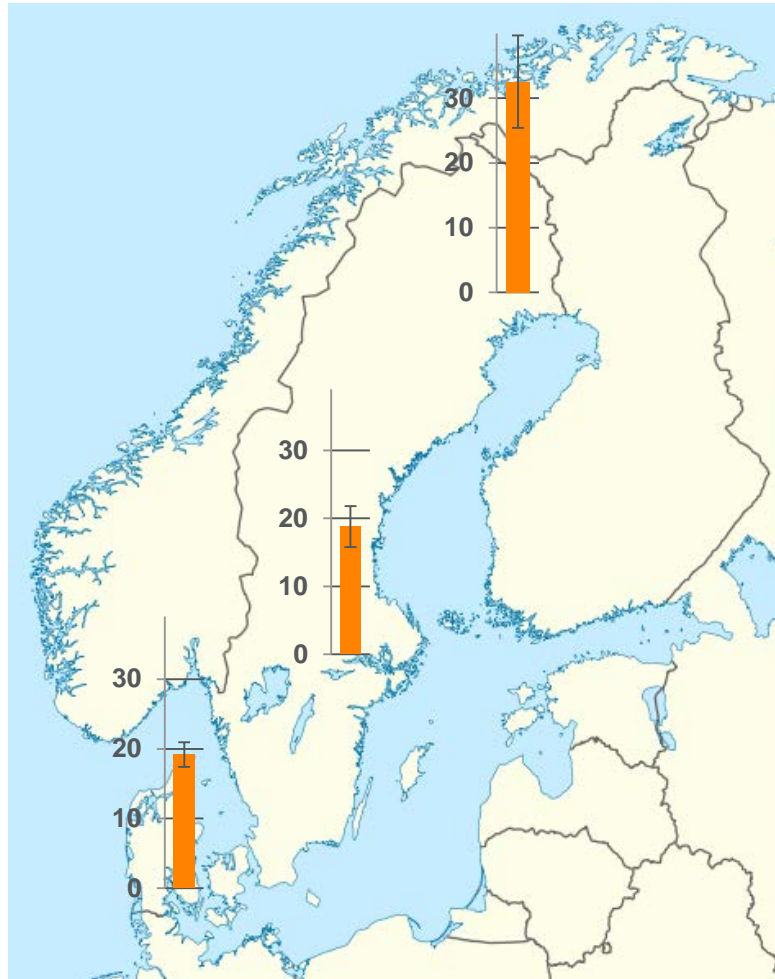
Euroopan maaseudun
kehittämisen maatalousrahasto:
Eurooppa investoi maaseutualueisiin



Elinkeino-, liikenne- ja
ympäristökeskus

- LUTUNEN – hanke: Luonnonvara-alan tietoa eri kohderyhmien tarpeisiin
 - Popularisoituja (tarinallisia) esimerkkejä onnistuneista luonnontuotealan yrityksistä, niiden toimintatavoista ja tuotelanseerauksista
 - Yleistajuista tietoa luonnontuotteiden käyttömahdollisuuksista, mm.
 - käyttötavoista
 - merkityksestä
 - elinkeinomahdollisuuksista
 - markkinoista
 - hyvinvointihyödyistä
 - käyttöhistoriasta ja – kulttuurista
 - Videotallenteita seminaareista ja pientapahtumista
 - Painettua materiaalia
 - esitteitä
 - oppaita
 - opetusmateriaaleja

Tietoa on monenlaista



Effects of Latitude-Related Factors and Geographical Origin on Anthocyanidin Concentrations in Fruits of *Vaccinium myrtillus* L. (Bilberries)

ANDRÉAS ÅKERSTRÖM,¹* LAURA JÄKOLA,² ULJA BANG,³ AND ANDERS AXELSSON¹

¹Department of Agricultural Research for Northern Sweden and Department of Food Safety and Management, Swedish University of Agricultural Sciences, 901 83, Umeå, Sweden, and Department of Biology, University of Oulu, P.O. Box 3000, FIN-90014 Oulu, Finland

Two data sets are presented to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.

KEYWORDS: Anthocyanidin composition; breeding; genome; climate; cytoside; degradation

INTRODUCTION

Because of their health-promoting effects, the anthocyanins content in fruits and berries is becoming an important selection factor for the industry and the general public. However, the variation of anthocyanin content within and between populations on both spatial and temporal scales can be very high. The concentration and composition of anthocyanins is at least partly influenced by both genetic factors, such as genotype (1, 2) and environmental factors, such as temperature (3–5), solar radiation (1, 2–4), nutrient availability (6, 8), and the timing of harvest (9).

Climate can have a great effect on berry-producing plants. Kieber et al. (11) showed that in *Fragaria vesca* and other species the following year's yield could be predicted from climate factors and previous yields with a certainty of 80 percent. They found no correlation in berry yields in their study as previously reported by Sedlář (2) when looking at a 50 year time base of bilberry yields in Norway (12). In the northern Swedish, a periodicality was also suggested to explain observed variation of anthocyanin concentrations in bilberries that could not otherwise be explained by climate parameters (1).

Differences in latitude were investigated by Sving and Røed (13) as a factor causing secondary vegetation to appear in cooler and slightly drier conditions and PAR (photosynthetically active radiation) availability to secondary species being reduced by 20%. Temperature effects on anthocyanin concentrations in

berries are apparently inconsistent. Low temperature (10–15 °C) have been reported to increase the amounts of anthocyanins in berries of raspberries (2), at high temperatures (> 30°C) have been reported to limit their production (2, 8). However, in strawberries, high temperatures (30 °C, day; 22 °C, night) have been found to be more favorable than low temperatures (15 °C, day; 12 °C, night) on anthocyanin concentrations (7). In a 2 year study by Kruger et al. (5), the anthocyanin contents of *Vaccinium myrtillus* fruits were found to decrease with altitude increasing from 200 to 1300 m above sea level. Large differences in day and night temperatures have been suggested to prevent anthocyanin formation, and this is supported by the method of Mielke et al. (2), who found that accumulation of red grape skin anthocyanins decreased of eight temperatures were changed from 15 to 30 °C for day temperature under 10 °C for temperature. However, in strawberries, the antioxidant capacity increased when night temperatures were increased from 15 to 22 °C with a constant day temperature of 22 °C (7).

Anthocyanin production is photoinduced by light in the UV, visible, and far-red wavelengths (14) and inhibited by darkness in, for example, apples (2). However, 15 h (200–715 nm) light has been proven to inhibit anthocyanin synthesis in juvenile *Zygodium* leaves due to DNA damage (2). Reddened amount of red light in the light spectra promotes anthocyanin synthesis (15). Long days and constant amount of red light in the light spectrum are two factors that fully growing conditions in northern Sweden. Moreover, 17 month plants of wintergreen produced a better fruit set when grown in climate chambers under long day (24 h) than under short day (12 h) conditions (10).

RESULTS AND DISCUSSION

The aim of this study was to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.

KEYWORDS: Anthocyanidin composition; breeding; genome; climate; cytoside; degradation

INTRODUCTION

Because of their health-promoting effects, the anthocyanins content in fruits and berries is becoming an important selection factor for the industry and the general public. However, the variation of anthocyanin content within and between populations on both spatial and temporal scales can be very high. The concentration and composition of anthocyanins is at least partly influenced by both genetic factors, such as genotype (1, 2) and environmental factors, such as temperature (3–5), solar radiation (1, 2–4), nutrient availability (6, 8), and the timing of harvest (9).

Climate can have a great effect on berry-producing plants. Kieber et al. (11) showed that in *Fragaria vesca* and other species the following year's yield could be predicted from climate factors and previous yields with a certainty of 80 percent. They found no correlation in berry yields in their study as previously reported by Sedlář (2) when looking at a 50 year time base of bilberry yields in Norway (12). In the northern Swedish, a periodicality was also suggested to explain observed variation of anthocyanin concentrations in bilberries that could not otherwise be explained by climate parameters (1).

Differences in latitude were investigated by Sving and Røed (13) as a factor causing secondary vegetation to appear in cooler and slightly drier conditions and PAR (photosynthetically active radiation) availability to secondary species being reduced by 20%. Temperature effects on anthocyanin concentrations in

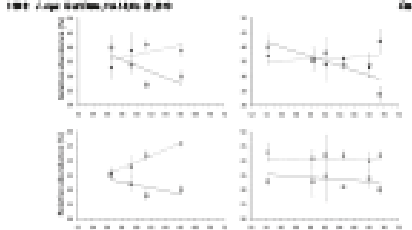


Figure 1. Anthocyanidin concentrations in bilberries (ppm) and yield (ton/ha) as a function of mean latitude and origin of parent plant (wild or cultivated) (ppm) across different latitudes.

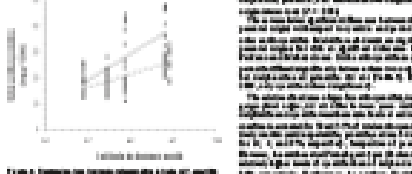


Figure 2. Anthocyanidin concentrations in bilberries (ppm) and yield (ton/ha) as a function of mean latitude and origin of parent plant (wild or cultivated) (ppm) across different growth locations.

The aim of this study was to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.

| Anthocyanidin (ppm) | Wild | Cultivated |
|---------------------|-----------|------------|
| Total | 1200 ± 50 | 1150 ± 40 |
| Cyanidin | 600 ± 30 | 580 ± 25 |
| Delphinidin | 400 ± 20 | 380 ± 15 |
| Malvidin | 200 ± 10 | 190 ± 8 |

Table 1. Anthocyanidin concentrations in bilberries (ppm) and yield (ton/ha) as a function of mean latitude and origin of parent plant (wild or cultivated) (ppm) across different latitudes.

| Anthocyanidin (ppm) | Wild | Cultivated |
|---------------------|-----------|------------|
| Total | 1200 ± 50 | 1150 ± 40 |
| Cyanidin | 600 ± 30 | 580 ± 25 |
| Delphinidin | 400 ± 20 | 380 ± 15 |
| Malvidin | 200 ± 10 | 190 ± 8 |

Table 2. Anthocyanidin concentrations in bilberries (ppm) and yield (ton/ha) as a function of mean latitude and origin of parent plant (wild or cultivated) (ppm) across different growth locations.

The aim of this study was to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.

RESULTS

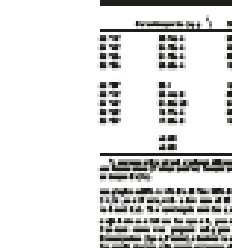


Figure 3. Map of Sweden showing the locations of bilberry collection sites across different latitudes.

RESULTS

The aim of this study was to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.

RESULTS

| Anthocyanidin (ppm) | Wild | Cultivated |
|---------------------|-----------|------------|
| Total | 1200 ± 50 | 1150 ± 40 |
| Cyanidin | 600 ± 30 | 580 ± 25 |
| Delphinidin | 400 ± 20 | 380 ± 15 |
| Malvidin | 200 ± 10 | 190 ± 8 |

Table 1. Anthocyanidin concentrations in bilberries (ppm) and yield (ton/ha) as a function of mean latitude and origin of parent plant (wild or cultivated) (ppm) across different latitudes.

RESULTS

The aim of this study was to identify the effect of growth location and origin of parent plant on anthocyanidin concentrations in *Vaccinium myrtillus* fruits. Bilberries were collected from wild populations growing at different latitudes and from cultivated plants originating from different geographical locations but grown in the same location for over 10 years. High performance liquid chromatography analysis showed that anthocyanidin concentrations varied significantly with latitude and with geographical origin, with higher values from northern latitudes or from a more northerly origin of parent plants. The results show that anthocyanidin concentrations in bilberries are under strong genetic control but are also influenced by climatic factors. Furthermore, the proportions of specific anthocyanidins differed between latitudes and between plants with different parental origins. The diversity in anthocyanidin concentration and composition has important implications for plant breeders and for future development of varieties with high antioxidant capacity.



Ollaan yhteydessä!



rainer.peltola@luke.fi

seija.niemi@lapinamk.fi

johanna.kinnunen@lapinamk.fi