Research Article



Study of Metabolites of Okra (Abelmoschus esculentus) After Infection of Pest

Deeplata Sharma*, Dr D. V. Rao

Lab no.5 Biotechnology lab, Department of Botany, University of Rajasthan, Jaipur-302004, India. *Corresponding author's E-mail: deeplata2407@gmail.com

Accepted on: 11-05-2013; Finalized on: 31-07-2013.

ABSTRACT

Plants of Malvaceae family include worldwide commercially grown crops. Experiments on this crop were conducted during the year 2012 in Vidhania and Jaisinghpura of Jaipur district Rajasthan India. The aim of this study to find out primary metabolites like chlorophyll, sugar starch protein total phenol of cauliflower. Levels of plant metabolites are strongly affected by genetic and environmental factors. Growth factors such as light, temperature, humidity, type of soil, application of fertilizers, damage caused by microorganisms and insects, stress induced by UV radiation, heavy metals, and pesticides all alter metabolite composition of plants. Different types of pests causes changes in plant metabolite production. The results revealed the evidence of different infestation of Okra by common herbivores. In this review we report primary metabolites of the Okra along with the quantification after the pests effect.

Keywords: Okra, flavonoids, metabolites, phytochemical.

INTRODUCTION

egetables contain essential components of human nutrition. Nutrients have traditionally been viewed as food components that either cannot be synthesized in the body (for example, vitamin C) or whose synthesis requires a specific factor that may in certain circumstances be absent or inadequate (for example, some amino acids, fatty acids, and vitamins). However, there is now recognition that many other compounds of plant food, such as dietary fiber, flavonoids, sterols, phenolic acids, and glucosinolates, are associated with lower disease risk. This has been widely reported, sometimes erroneously, by the popular press. Nevertheless, a large number of phytochemical capable of antioxidant, anti mutagenic, cytotoxic, antifungal, and antiviral activities have been identified in broccoli, cauliflower, Brussels sprouts, Okra turnips, kale, mustard, asparagus, spinach, lettuces, and endives¹. The links between fruit and vegetable consumption and protection against cancers of stomach, oesophagus, lung, pharynx, endometrium, pancreas, and colon have also been extensively reported².

These phytochemicals have been linked to many positive effects on human health, including coronary heart diseases, diabetes, high blood pressure, cataracts, degenerative diseases, and obesity³. Okra is a popular health food due to its high fiber, vitamin C, and folate content. Okra is also known for being high in antioxidants. Okra is also a aood source of calcium and potassium⁴. Greenish-yellow edible okra oil is pressed from okra seeds; it has a pleasant taste and odour, and is high in unsaturated fats such as oleic acid and linoleic acid ⁵. The oil content of some varieties of the seed can be quite high, about 40%. Oil yields from okra crops are also high. At 794 kg/ha, the yield was exceeded only by that of sunflower oil in one trial⁶.

Malvaceae family plants are the most popular vegetables consumed all over the world and considered to be a good source of bioactive phytochemicals. Additionally, these species and varieties are increasingly becoming a research model in plant science, as a consequence of the importance of their primary and secondary metabolites. Plant interaction with environmental stress factors including animals and insects herbivory, pathogens, metal ions, light, among others, is known to lead to the activation of various defence mechanisms resulting in a qualitative and/or quantitative change in plant metabolite production. Pre-harvest and/or post-harvest conditions are also known to affect this, since plants produce signalling molecules (e.g. salicylic acid, jasmonic acid etc.), that cause a direct or indirect activation of metabolic pathways. That ultimately affects the production of phytochemicals, such as carbohydrates (sucrose and glucose), amino acids, phenolics (phenylpropanoids and flavonoids) and glucosinolates. These phytochemicals have diverse applications due to their antimicrobial, antioxidant and anticarcinogenic properties, but on the other hand these compounds or their breakdown products can act as anti-nutritional factors in diet. Primary metabolites, for example; sugars, proteins, lipids, and starch are of prime importance and essentially required for growth of plants'.

Nutrient composition of vegetables is very complex and difficult to assess. Levels of plant metabolites are strongly affected by genetic and environmental factors as well as transportation and storage conditions. Growth factors such as light, temperature, humidity, type of soil, application of fertilizers, damage caused by microorganisms and insects, stress induced by UV radiation, heavy metals, and pesticides all alter metabolite composition of plants⁸. Plant primary metabolism, which is shared with insects and other living organisms, provides carbohydrates, amino acids, and



lipids as essential nutrients for the insect. Most of the insects considered common vegetable pests undergo a developmental process known as metamorphosis, which simply means that the insect changes form during its life. Metamorphosis may be complete or incomplete. Complete metamorphosis consists of four stages -- egg, larva, pupa, and adult. Vegetable parts chewed by the insects this processes is known as herb ivory. Pest and insects are also affecting the primary metabolites of vegetable plants. Pest of vegetables is also reduces the quality of food. Food quality is largely determined by the these nutrients availability of (protein sugar carbohydrates), and its importance for longevity, size, fecundity, and death rates in herbivorous insects has been recognized early on by Painter⁹. Numerous studies have shown that herbivory causes large-scale changes in gene expression¹⁰⁻¹⁶. In this article we report primary metabolites of the Okra along with the guantification after the infection of pest like leaf hopper whitefly mite and aphids. These are the common pest of okra which are adversely affects the production and metabolites of okra.

MATERIALS AND METHODS

Collection of plant material

Vegetable sample were collected from Vidhania and Jaisinghpura khor village of Jaipur districts Rajasthan India. Fresh cauliflower and pest infected Okra were collected.

Preparation of extracts

The stem, leaf and roots of Okra was cut into small pieces, dried and powdered. The resultant was then subjected for successive extraction with petroleum ether, benzene, chloroform, ethanol and water with soxhlet apparatus. The extracts were then concentrated in vacuum under reduced pressure using rotary flash evaporator and dried in desiccators. These extracts were then subjected to preliminary phytochemical screening for the detection of various plant constituents. Each of these extracts was processed further to evaluate the presence of carbohydrates, proteins, starch and chlorophyll following the established protocols. The powder was treated with acids like 1N HCl, H₂SO₄, HNO₃, Acetic acid and alkaline solutions like 1N NaOH and ammonia. Root, stem and leaf parts of cauliflower were evaluated quantitatively to estimate the total levels of soluble sugars, starch, proteins, lipids and phenols following the established methods for the sugars, starch, lipid, protein19 and phenol 20. All experiments were repeated five times for precision and values were expressed in mean ± standard deviation in terms of air dried material.

RESULTS AND DISCUSSION

Primary metabolites proteins, lipid, soluble sugar, starch and total phenol contents are quantified in different plant parts (root, stem and leaves) and shown (in table 1). Fresh vegetable part contained total sugar (5.37±0.23 gm/gdw) in leaves, starch (12.36±0.72 gm/gdw) in stem, proteins (74.79±0. 83μ g/mg) in stem, carotenoid (3.23±0.29 gm/gdw) in leaves, chlorophyll a (6.97±0.12 gm/gdw) and chlorophyll b (6.83±0.48 gm/gdw) in leaves. Leaves show maximum concentration of metabolites as compared to its roots and stem. Pest infected vegetable parts contained total sugar (5.98±0.67 gm/gdw) in leaves starch (3.74±0.78 gm/gdw) in leaves, proteins (98.63±0.35 μ g/mg) in stem, carotenoid (2.43±0.58 gm/gdw) in leaves, chlorophyll a (5.03±0.16 gm/gdw) and chlorophyll b (4.92±0.53 gm/gdw) in leaves.

CONCLUSION

Leaves show maximum primary metabolites as compared to its roots and stem. Plant synthesizes primary metabolites (lipid, protein, starch, sugars, phenol etc.) for the normal growth and development of itself. These results are suggestive of primary bioactive compound of commercially importance and may result in great interest in plants pharmaceuticals.

Therefore, economic use depends partially on the quantitative and qualitative aspects of their organic reserves, specially carbohydrates, proteins, phenols and lipids. These primary metabolites further can be used for biosynthesis of secondary metabolites or bioactive compounds.



Figure 1: Primary metabolites of pest free Okra



Figure 2: Primary metabolites of pest infected Okra



Table 1: Various	primary	/ metabolites in	pest free	vegetable	parts

Primary metabolites	leaf	Stem	Root	
Chlorophyll a	6.97±0.12 gm/gdw	3.89±0.64 gm/gdw	0.00 gm/gdw	
Chlorophyll b	6.83±0.48 gm/gdw	2.87±0.28 gm/gdw	0.00 gm/gdw	
Carotenoid	3.23±0.29 gm/gdw	1.97±0.21 gm/gdw	1.28±0.73 gm/gdw	
Sugar	5.37±0.23 gm/gdw	3.24±0.18 gm/gdw	3.12±0.36 gm/gdw	
Starch	10.25±0.78 gm/gdw	12.36±0.72 gm/gdw	2.87±0.28 gm/gdw	
Proteins	72.87±0.35 μg/mg	74.79±0.83µg/mg	64.36±0.79 μg/mg	
Total phenol	88.67±0.67 gm/gdw	82.29±0.77 gm/gdw	81.08±0.83 gm/gdw	

Table 2: Various primary metabolites in pest infected vegetable parts

Primary metabolites	leaf	Stem	Root
Chlorophyll a	5.03±0.16 gm/gdw	1.17±0.21 gm/gdw	0.00 gm/gdw
Chlorophyll b	4.92±0.53 gm/gdw	0.67±0.12 gm/gdw	0.00 gm/gdw
Carotenoid	2.43±0.58 gm/gdw	1.74±0.29 gm/gdw	1.29±0.54 gm/gdw
Sugar	5.98±0.67 gm/gdw	4.25±0.36 gm/gdw	4.06±0.76 gm/gdw
Starch	3.74±0.78 gm/gdw	1.23±0.26 gm/gdw	1.68±0.73 gm/gdw
Proteins	84.21±0.29 μg/mg	98.63±0.35 μg/mg	78.89±0.19 μg/mg
Total phenol	93.34±0.33 gm/gdw	78.35±0.27 gm/gdw	62.32±0.39 gm/gdw





Figure 3: Protein and Phenol content of pest free Okra

Figure 4: Protein and Phenol content of pest infected Okra

REFERENCES

- 1. Prior RL, Cao G. Antioxidant phytochemical in fruits and vegetables diet and health implications. Hort Science., 35(4), 2000, 588–92.
- Temple NJ, Gladwin KK. Fruit vegetables and the prevention of cancer: research challenges. Nutrition, 19(5), 2003, 467–70.
- Liu S, Manson JE, Lee IM, Cole SR, Hennekens CH, Willett WC, Buring JE. Fruit and vegetable intake and risk of cardiovascular disease: the women's health study. Am J. Clin Nutr. 72, 2000, 922–930.
- 4. Duvauchelle, Joshua. "Okra Nutrition Information". LiveStrong.com. Retrieved 24 June 2012.
- 5. Franklin W. Martin. "Okra, Potential Multiple-Purpose Crop for the Temperate Zones and Tropics". *Economic Botany*, 36(3), 1982, 340–345.
- Mays, D.A., W. Buchanan, B.N. Bradford, and P.M. Giordano. "Fuel production potential of several agricultural crops". *Advances in new crops.*, 1990, 260– 263.
- 7. Santhi R, Lakshmi G, Priyadarshani AM and Anandaraj AL.Phytochemical screening of Nerium oleander leaves and Momordica charantia leaves. International Research Journal of Pharmacy. 2(1), 2011; 131-135.
- 8. Orcutt DM, Nielsen ET. The Physiology of Plants under Stress. New York: John Wiley, 2000.
- 9. Painter RH. The food of insects and its relation to resistance of plants to insect attack. Am Nat, 70, 1936, 547–566.
- 10. Cheong YH, Chang H-S, Gupta R, Wang X, Zhu T, Luan S.Transcriptional profiling reveals novel interactions between wounding, pathogen, abiotic stress, and



hormonal responses in Arabidopsis. Plant Physiology, 129, 2002, 661–677.

- 11. Reymond P, Bodenhausen N, Van Poecke RM, Krishnamurthy V, Dicke M, Farmer EE A conserved transcript pattern in response to a specialist and a generalist herbivore. Plant Cell., 16, 2004, 3132–3147.
- 12. Smith CM, Rodriguez-BM, Karlsson J, Campbell MM.The response of the poplar transcriptome to wounding and subsequent infection by a viral pathogen. New Phytologist., 164, 2004, 123–136.
- Voelckel C, Baldwin IT. Herbivore-induced plant vaccination. Part II. Array-studies reveal the transience of herbivore-specific transcriptional imprints and a distinct imprint from stress combinations. Plant J. 38, 2004, 650– 663.
- 14. Zhu-Salzman K, Salzman RA, Ahn JE, Koiwa H. Transcriptional regulation of sorghum defense determinants against a phloem-feeding aphid. Plant Physiol. 134, 2004, 420–431.
- 15. Djouss'e L, Arnett DK, Coon H, Province MA, Moore LL, Ellison RC. Fruit and vegetable consumption and LDL cholesterol. The National Heart Lung and Blood Institute Family Heart Study. Am. J. Clin. Nutr. 79, 2004,213–220.
- 16. Ralph SG, Yueh H, Friedmann M, Aeschliman D, Zeznik JA, Nelson CC, Butterfield YSN, Kirkpatrick R, Liu J, Jones SJM et al. Conifer defense against insects: microarray gene expression profiling of sitka spruce (Picea sitchensis) induced by mechanical wounding or feeding by spruce

budworms (Choristoneura occidentalis) or white pine weevils (Pissodes strobi) reveals large-scale changes of the host transcriptome. Plant Cell Environ. 29,2006,1545– 1570

- 17. Thompson GA, Goggin FL. Transcriptomics and functional genomics of plant defense induction by phloem-feeding insects. J Exp Bot. 57,2006,755–76
- 18. Goldberg G. Plants diet and health. The report of a British nutrition foundation task force. Oxford, U.K., Blackwell Publishing Ltd. 2003,347.
- 19. Broekgaarden C, Poelman E, Steenhuis G, Voorrips R, Dicke M, Vosman B Genotypic variation in genome-wide transcription profiles induced by insect feeding: brassica oleracea – Pieris rapae interactions. BMC Genomics. 8,2007,239-240.
- 20. Marker AF. The use of acetone and methanol in the estimation of chlorophyll in the presence of phaeophytin. Freshwater Biology., 2(4), 1972, 361-385.
- 21. Lehninger A. Principles of Biochemistry, 3rded. Worth Publishers, New York, 1993, 184-185.
- 22. Lowery OH, Rosenbrough NJ, Farr AL, Randall RJ. Protein measured with folin phenol reagent. J Bio Chem, 193, 1951, 265-275.
- 23. Roitsch T, González MC. Function and regulation of plant invertases Sweet sensations. Trends Plant Sci., 9, 2004, 606–613.

Source of Support: Nil, Conflict of Interest: None.

