





Integration of good practices and new methods for professional Training in the field of herbs processing for food and food supplements 2014-1-RO01 KA200-002902

CHAPTER 16.

STUDIES OF NOVEL CRUCIFEROUS SPROUTS RICH IN BIOACTIVE COMPOUNDS

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1.INTRODUCTION

Brassicaceae vegetables include a variety of horticultural crops with global economical relevance (oilseeds, forage, condiments, and vegetables). Some species very known are B. oleracea (such as kale, cabbage, broccoli and kohlrabi), B. rapa (such as turnip and Chinese cabbage), B. napus (such a rutabaga, rapeseed and nabicol), Raphanus sativus (radish), Lepidium sativum (garden cress) and Sinapis alba (white mustard). Brassica vegetables have received considerable research attention because of their association with health-promoting effects, improving immune system, against allergies, showing antihypertensive properties and reducing the risk for cardiovascular diseases, and certain types of cancer (Kim et al., 2009; Van Horn, et al., 2008). Even if these vegetables are mainly recognized for their nitrogen sulfur compounds, the glucosinolates, *Brassicaceae* foods are also rich in phenolic compounds, vitamins (A, C, E and K), and minerals. The content of bioactive compounds in *Brassica*ceae vegetables varies with genotype, environmental stress and growth conditions, storage, processing and cooking methods. Phenolic compounds and glucosinolates are present in high amounts in seeds and during the first days of germination, reaching a 10-fold increase compared to commercial adult plants. Glucosinolates are classified as aliphatic (the major group in almost all crucifers seeds and sprouts of B. oleraceae, B napus, B. rapa and R. sativus), indolic (representing lower amount in the glucosinolate profile), or aromatic (characteristic in Sinapis alba and Lepidium sativum), and have been extensively studied due to their hydrolysis compounds, the isothiocyanates (such as sulphoraphane and benzyl isothiocyanate) and indoles (indol-3-carbinol) which are associated with a reduced risk for particularly cancers of gastrointestinal tract, lung and prostate (Fahey, et al., 1999). The phenolic profile of sprouts is composed mostly of sinapic acid derivatives (hydroxycinnamic acids), a small portion of flavonoids (mainly quercetin and kaempferol and antocyanins) and other hydroxycinnamic acids (chlorogenic, p-coumaric, and ferulic acids and their derivatives) (Francisco et al., 2009). Brassicaceae sprouts are becoming popular health-food items and widely recommended by dieticians (highly nutritious, low fat foods, rich in health-promoting phytochemicals, safe and fresh), likewise, consumers are demanding foods to enjoy and promote wellness. The aim of the present work was to characterize 9 varieties of *Brassicaceae*, highlighting their glucosinolate contents and natural antioxidants (phenolic compounds and *in vitro* antioxidant capacity) to foster their applications as naturally-healthy foods.

2. PLANT MATERIAL AND EXPERIMENTAL CONDITIONS

Seeds were rinsed in distilled water, immersed in 5 gL⁻¹ sodium hypochlorite in distilled water under aeration overnight. After pouring off the soaking water, the seeds were weighed (day 0) and spreaded evenly on trays (5 g per tray) lined with cellulose. The trays were transferred to a controlled environment chamber with a 16 h light/8 h dark cycle and air temperatures of 25 and 20 °C, respectively. *Brassicaceae* sprouts were allowed to grow until they reached 12 days of age. Sprout samples were collected at different time points after germination (days 4, 8, and 12). All samples were weighed (fresh mass), collected separately, flash frozen in liquid nitrogen, and stored at -80 °C prior to analyses.

3. EXTRACTION AND DETERMINATION OF GLUCOSINOLATES AND PHENOLIC COMPOUNDS

Freeze-dried samples (100 mg) were extracted with 1.5mL of 700 gL^{-1} methanol, heated at 70°C for 30 min and centrifuged (17 $500 \times g$, 30min, 4°C). The supernatants were collected and methanol was completely removed using a rotary evaporator. The dry material obtained was dissolved in 1mL of ultrapure water and filtered through a 0.45 μ m Millex-HV13 membrane. Caffeoyl-quinic acid derivatives were quantified as chlorogenic acid (5-caffeoyl-quinic acid, Sigma, St Louis, MO, USA), flavonoids as quercetin 3- rutinoside (Sigma, St Louis, MO, USA) and sinapic acid and ferulic

derivatives as sinapic acid (Sigma, St Louis, MO, USA). The total analyte content of phenolic compounds in broccoli sprouts was expressed as mg per 100g FW.

4. HPLC-PDA-ESI-MSN QUALITATIVE AND QUANTITATIVE ANALYSIS OF GLUCOSINOLATES AND PHENOLIC COMPOUNDS

Glucosinolates and phenolic compounds were determined using a LC multipurpose method that simultaneously separates intact glucosinolates and phenolics, according to Francisco et al., 2009. Glucosinolates were quantified in the HPLC-PDA using sinigrin as standard (sinigrin monohydrate, Phytoplan Diehm & Neuberger, GmbH, Heidelberg, Germany). Caffeoyl-quinic acid derivatives were quantified as chlorogenic acid (5-caffeolyl-quinic acid, Sigma-Aldrich Chemie GmbH, Steinheim, Germany), flavonols (quercetin and kaempferol derivatives) as quercetin-3-rutinoside (Merck, Darmstadt, Germany), and sinapic acid derivatives as sinapic acid (Sigma, St Louis, MO, USA).

5. STATISTICAL METHODS

All assays were conducted by triplicate. The data were processed using the SPSS 17.0 software package (LEAD Technologies, Inc., Chicago, USA). A Student's t-test was used to determine the significance of differences between means. A multifactorial analysis of variance (ANOVA) and the Tukey's Multiple Range Test were carried out to determine significant differences at P values < 0.05.

6. BIOMASS

Table 1 shows an increasing biomass ratio from day 0 to 4, 8, and 12. Broccoli sprouts showed the highest values, increasing 2-fold at day 4, and 3-fold at day 12, and exhibiting the highest percentage of germination. The 8 and 12-day-old sprouts were more desirable for consumption and marketing than the 4-day-old ones (not ready for manipulation). The day 8 of the monitored period, broccoli, rutabaga, turnip greens and radish, had a biomass ratio significantly higher than the rest (2-3 folds), consistent with the greater length (between 4 and 5 cm) (Table 1). On day 12, in addition to the above, red cabbage and white mustard reached significantly higher biomass values (2-3 fold) and greater growth (between 5 and 6 cm length). The higher values of biomass are indicative of better sprout growth (length) and better rate of fresh weight production.

Table 1. Data of biomass increase ratio (sprouts vs. seeds) in *Brassicaceae* sprouts.

Varieties	Scientific name	% Germination	Day 4	Day 8	Day 12	ANOVA c	LSD _{0.05} ^B
Broccoli	Brassica oleracea var. italica	> 90	2.18 ^A a	3.17a	3.33a	n.s.	0.75
Kohlrabi	Brassica oleracea var gongylodes	7	0.28cdB	0.70cA	0.97bcA	**	0.12
Red cabbage	Brassica oleracea var. capitata	5	0.79bcB	1.03bcB	1.90abA	***	0.11
Rutabaga	Brassica napus var. napobrassica	8	1.21bB	2.73aAB	3.33aA	*	0.51
Turnip green	Brassica rapa var. rapa	10	0.88bB	2.23abA	3.47aA	**	0.42
Turnip	Brassica rapa var. rapa	2	0.29cd	0.57c	0.87bc	n.s.	0.22

Radish	Raphanus sativus	17	1.27bB	2.77aA	2.83aA	*	0.46
Garden cress	Lepidium sativum	49	0.00dB	0.60cA	0.60cA	***	0.05
White mustard	Sinapis alba	18	0.32cdC	1.40bcB	2.37aA	***	0.14
LSD _{0.05} ^B (AN	OVA P<0.001)		0.15	0.37	0.25		

^AMean values (n=3).

a-h, Different lowercase-letters mean statistically significant differences among varieties (for each sampling day).

A-C Different uppercase-letters mean statistically significant differences between days (for each varieties).

^BLeast Significant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect.

^CLevels of significance for each sampling day between species. Non-significant at P>0.05 (n.s.); significant at P<0.05 (*); significant at P<0.01 (**); significant at p<0.001 (***).

7.GLUCOSINOLATES

Table 2. List of glucosinolates detected and presented in *Brassicaceae* seeds and sprouts.

Pea			Glucosinolate (gls)		Rt	[M-	Broccol	Kohlra	Red	Rutaba	Turnip	Turni	Radis	Gard	White
k	Code	Compound	semisystematic name	Classe	[min]	H] (m/z)	i	bi	cabbag e	ga	green	p	h	en cress	mustar d
				Aliphat											
1	GIB	Glucoiberin	3-methylsulfinylpropyl-gls	ic	6.5	422	+	+	+	0	0	0	0	+	+
			(R)-2-hydroxy3-butenyl-	Aliphat											
2	PRO	Progoitrin	gls	ic	7.1	388	+	+	+	+	+	+	0	+	0
			4-methylsulfinyl-3-	Aliphat											
3	GRE	Glucoraphenin	butenyl-gls	ic	7.1	434	0	0	0	0	0	0	+	+	0
				Aliphat											
4	GRA	Glucoraphanin	4-methylsulfinylbutyl-gls	ic	7.2	436	+	+	+	+	+	+	0	+	+
			(S)-2-hydroxy3-butenyl-	Aliphat											
5	EPRO	Epiprogoitrin	gls	ic	8.0	388	0	0	+	0	0	0	0	0	+
				Aliphat											
6	SIN	Sinigrin	2-propenyl-gls	ic	8.4	358	+	+	+	+	+	+	0	+	+
7	GAL	Glucoalyssin	5-methylsulfinylpentyl-gls	Aliphat	12.7	450	+	+	+	+	+	+	+	+	0

				ic											
				Aromat											
8	GSI	Glucosinalbin	4-hydroxybenzyl-gls	ic	13.6	424	+	+	0	0	+	0	0	+	+
			(R)-2-hydroxy4-	Aliphat											
9	GNL	Gluconapoleiferin	pentenyl-gls	ic	14.3	402	0	0	+	+	+	+	0	+	0
				Aliphat											
10	GNA	Gluconapin	3-butenyl-gls	ic	17.5	372	+	+	+	+	+	+	+	+	+
				Aliphat											
11	GIV	Glucoiberverin	3-methylthiopropyl-gls	ic	19.5	406	+	+	0	0	0	0	+	0	0
		4-													
	OHGB	Hydroxiglucobrassi	4-hydrony-3-	Indolic											
12	S	•													
	5	cin	indolylmethyl-gls		20.0	463	+	+	+	+	+	+	+	+	+
	S	cin	indolylmethyl-gls	Aliphat	20.0	463	+	+	+	+	+	+	+	+	+
13	S	n-butyl	indolylmethyl-gls n-butyl-gls	Aliphat ic	20.0	463374	+	+	+	+	+	+	+	+	+
13	5						·	·	·	·		·	·		
13 14				ic			·	·	·	·		·	·		
		n-butyl	n-butyl-gls	ic Aromat	20.9	374	0	0	+	+	+	+	0	0	0
	GTP	n-butyl	n-butyl-gls benzyl-gls	ic Aromat ic	20.9	374	0	0	+	+	+	+	0	0	0
14	GTP	n-butyl Glucotropaeolin	n-butyl-gls benzyl-gls	ic Aromat ic Aliphat	20.9	374 408	0	0	+	+	+	+	0	0 +	0 +

				Aliphat											
17	DER	Dehydoerucin	4-methyltio-3-butenyl-gls	ic	24.9	418	0	0	0	+	0	0	+	0	0
				Aliphat											
18		n-pentyl	n-pentyl-gls	ic	26.0	388	+	+	+	0	+	+	0	0	0
19	GBS	Glucobrassicin	3-indolylmethyl-gls	Indolic	26.4	447	+	+	+	+	+	+	+	+	+
				Aliphat											
20	GBT	Glucoberteroin	5-methylthiopentyl-gls	ic	28.2	434	+	+	0	+	0	0	+	+	+
				Aromat											
21	GST	Gluconasturtin	2-phenylethyl-gls	ic	28.3	422	+	+	+	+	+	+	0	+	+
		4-													
		Methoxyglucobrass	4-methoxy-3-	Indolic											
22	MGBS	icin	indolylmethyl-gls		28.6	477	+	+	+	+	+	+	+	+	+
23		n-hexyl	n-hexyl-gls	Indolic	31.4	402	+	+	+	+	+	+	0	0	0
			N-methoxy-3-	Indolic											
24	NGBS	Neoglucobrassicin	indolylmethyl-gls	muone	32.5	477	+	+	+	+	+	+	0	+	+

Identification based in [M-H] (*m/z*), retention time (Rt) and characteristic spectra. +, compounds presence. 0, compound absence.

Results showed significant differences of the characteristic GLSs profiles among samples (Table 2).

Brassicaceae sprouts showed characteristic GLSs according to species and their individual quantification (seeds, 4, 8 and 12-days-old sprouts; Tables 3, 4 and 5).

Table 3. List of individual glucosinolates (mg 100g⁻¹ F.W.) detected and presented in *Brassica oleracea* seeds and sprouts.

Pe ak	Code	Compound	Brocco li D0	Broc coli D4		Brocco li D12	LSD _{0.}	Kohlrab i D0	Kohlra bi D4	Kohlr abi D8	Kohlr abi D12	LSD 0.05	Red cabbag e D0	Red cabbag e D4	Red cabba ge D8	Red cabbag e D12	LSD 0.05
1	GIB	Glucoiberin	241.03	21.33 b	20.02b	12.64b	8.72**	243.38a	187.45 b	126.7 2c	103.3 7d	7.72	161.02 a	118.57 b	73.46 c	27.86d	5.17*
2		Progoitrin Glucoraphenin	Tr n.d.	Tr	Tr n.d.	Tr n.d.		Tr	Tr n.d.	Tr	Tr		388.05 a n.d.	458.44 b n.d.	182.5 2c n.d.	99.43d n.d.	12.0 0***
3		-	181.51				4.98**	522.13a	434.93 b			9.43	Tr	Tr	Tr	Tr	
5	GRA EPR O	Glucoraphanin Epiprogoitrin	n.d.	n.d.	n.d.	n.d.	*	n.d.	n.d.	n.d.	n.d.	***	Tr	Tr	Tr	Tr	
6	SIN	Sinigrin	4.89	Tr	Tr	Tr		49.83a	46.12a	28.99	21.87		224.43	99.13b	91.83	44.54c	15.2

										b	b	2.25	a		bc		7***
7	GAL	Glucoalyssin	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
8	GSI	Glucosinalbin	n.d.	Tr	Tr	Tr		Tr	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
9	GNL	Gluconapoleiferi n	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
10		Gluconapin	5.82a	1.17b	1.07b	0.97b	0.87**	55.79a	51.66a	25.09 b	14.40 c	2.44	114.66 a	70.43b	46.98 c	17.89d	4.61*
11	GIV	Glucoiberverin	Tr	Tr	Tr	Tr		223.10a	49.95b	65.48 b	47.13 b	6.83	41.09b	67.03a	63.47 a	28.33c	3.78*
12	OHG BS	4- Hydroxiglucobra ssicin	228.20 a	9.53b	Tr	Tr	7.87**	181.68a	177.97 a	120.3 9b	41.87 c	8.10	330.45 a	144.98 b	46.38 c	17.07d	7.63*
13		n-butyl	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
14	GTP	Glucotropaeolin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
15	GBN	Glucobrassicana pin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		Tr	Tr	Tr	Tr	
16	GER	Glucoerucin	46.61a	19.94	18.39b	21.10b		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	

				b			3.34**										
17	DER	Dehydoerucin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		0	0	0	0	
18		n-pentyl	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
19	GBS	Glucobrassicin	14.63a	11.43 ab	8.67b	7.96b	1.75**	28.13a	26.15a	26.45 a	25.57 a	1.06 n.s	Tr	5.89a	2.78b	2.84b	0.25*
20	GBT	Glucoberteroin	4.82	Tr	Tr	Tr		Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.	
21	CST	Classification	3.89	Tr	Tr	Tr		38.96a	12.92b	10.10 bc	5.11c	2.39	18.081 a	11.82b	Tr	Tr	0.86*
21	MGB	Gluconasturtin 4- Methoxyglucobr assicin	Tr	36.43 a	18.64b	7.45c	2.08**	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
23		n-hexyl	3.67a	4.57a	4.75a	4.74a	0.64 ^{n.s}	16.41a	7.25b	5.29c	3.16d	0.31	Tr	Tr	Tr	Tr	
24		Neoglucobrassici n	Tr	24.87 a	21.15b	20.19b	0.72**	Tr	Tr	Tr	Tr		Tr	12.89a	9.00b	8.85b	0.89*

AMean values (n=3) Tr, traces, no quantified (<0.5 mg 100g⁻¹ F.W.). n.d., not detected (<0.1 mg 100g⁻¹ F.W.). a-d, Different lowercase-letters mean statistically significant differences between seeds and days (for each varieties). B, Least Dignificant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect. Anova p value, *p<0.05; ** p<0.01; *** p<0.001; n.s. p>0.05

Table 4. List of individual glucosinolates (mg 100g⁻¹ F.W.) detected and presented in *Brassica napus* (rutabaga) and *Brassica rapa* (turnip green and turnip) seeds an

				_	_										_		
			D . 1	Rutab	Rutab	Rutaba	I ab	Turnip	Turnip		Turni			m :		.	Lab
Pe ak	Code	Compound	Rutaba ga D0	aga D4	aga D8	ga D12	LSD _{0.}	green D0	green D4	p green D8	p green D12		Turnip D0	Turnip D4	p D8	Turnip D12	0.05
1	GIB	Glucoiberin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
2	PRO	Progoitrin	671.36 ^A a	281.0 4b	129.3 4c	98.49c	16.19*	45.00a	24.42b	13.08 c	10.46 c	2.99	38.32a	28.57b	26.76 b	13.07c	2.52*
3	GRE	Glucoraphenin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
4	GRA	Glucoraphanin	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
5	EPR O	Epiprogoitrin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
6	SIN	Sinigrin	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.	
7	GAL	Glucoalyssin	132.46 a	48.93 b	8.76c	8.48c	7.77**	Tr	Tr	Tr	Tr		Tr	32.59a	23.80 b	13.56c	2.43*
8	GSI	Glucosinalbin	n.d.	n.d.	n.d.	n.d.		Tr	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
9	GNL	Gluconapoleiferi n	113.25 a	93.86 b	31.39c	31.48c	3.18**	Tr	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
10	GNA	Gluconapin	684.75 a	186.6 4b	89.57c	52.37d	10.05*	986.10a	542.39 b	128.0 1c	99.64 c	41.1	565.92 a	457.23 b	396.7 9b	278.19 c	19.8 8***

11	GIV	Glucoiberverin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
12	OHG BS	4- Hydroxiglucobra ssicin	454.72 a	284.3 5b	78.58c	38.25c	9.71**	249.89a	128.91 b	18.25 c	6.39c	8.57	183.63 a	156.27 b	117.5 1c	61.59d	6.37*
13		n-butyl	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.	
14	GTP	Glucotropaeolin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
15	GBN	Glucobrassicana pin	14.65a	7.16b	5.52c	2.95d	0.51**	13.94a	9.46b	5.17c	2.95d	0.86	301.52 a	223.87 b	161.3 6c	95.81d	7.85*
16	GER	Glucoerucin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
17	DER	Dehydoerucin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
18		n-pentyl	n.d.	n.d.	n.d.	n.d.		Tr	Tr	Tr	Tr		Tr	n.d.	n.d.	n.d.	
19	GBS	Glucobrassicin	10.99a	5.85b	2.64c	2.44c	0.38**	2.73	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
20	GBT	Glucoberteroin	Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
21	GST	Gluconasturtin	49.79a	25.88 b	23.76 b	29.93b	4.81*	33.97a	10.39b	Tr	Tr	3.34	41.68a	40.10a	39.84 a	12.53b	4.72*
22	MGB	4-	n.d.	8.171	17.28a	12.35b	0.91**	32.67a	20.72b	Tr	Tr		Tr	Tr	Tr	Tr	

S	Methoxyglucobr		c			*					0.90					
	assicin										***					
23	n-hexyl	Tr	Tr	Tr	Tr	Г	Γr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
NGB 24 S	Neoglucobrassici n	Tr	Tr	Tr	Tr	Г	Γr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	

AMean values (n=3) Tr, traces, no quantified (<0.5 mg 100g⁻¹ F.W.). n.d., not detected (<0.1 mg 100g⁻¹ F.W.).

Anova p value, * p<0.05; ** p<0.01; *** p<0.001; n.s. p>0.05

a-d, Different lowercase-letters mean statistically significant differences between seeds and days (for each varieties).

^B, Least Dignificant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect.

Table 5. List of glucosinolates (mg 100g⁻¹ F.W.) detected and presented in Raphanus sativus (Radish), Lepidiym sativum (garden cress) and Sinapis alba (white mu

										C1	C1				Whit		
Pe	Code	Compound	Radish	Radis h		Radish		Garden cress	Garden cress	Gard en	Gard en	LSD	White mustar	White mustar	e must	White mustar	LSD
ak		•	D0	D4	D8	D12	05 B	D0	D4	cress	cress	0.05	d D0	d D4	ard	d D12	0.05
										D8	D12				D8		
1	GIB	Glucoiberin	n.d.	n.d.	n.d.	n.d.		Tr	n.d.	n.d.	n.d.		Tr	Tr	Tr	Tr	
2	PRO	Progoitrin	n.d.	n.d.	n.d.	n.d.		27.45	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.	
			883.75	394.3	197.54	119.24		Tr	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
3	GRE	Glucoraphenin	^A a	7b	c	d	*	11	n.u.	n.u.	m.u.		n.u.	n.u.	n.a.	n.u.	
4	GRA	Glucoraphanin	n.d.	n.d.	n.d.	n.d.		Tr	n.d.	n.d.	n.d.		Tr	Tr	Tr	Tr	
5	EPR O	Epiprogoitrin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		64.26a	63.97a	25.49 b	20.55b	1.61*
6	SIN	Sinigrin	n.d.	n.d.	n.d.	n.d.		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
7	GAL	Glucoalyssin	Tr	Tr	Tr	Tr		2.39	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.	
			n.d.	n.d.	n.d.	n.d.		11.54c	18.30a	15.80 b	15.99 b	0.61	2749.5 3a	2200.4 2b	718.0 2c	650.66 c	45.7 3***
8	GSI	Glucosinalbin								U	U	***	Ja	20	20	C	5
9	GNL	Gluconapoleiferi n	n.d.	n.d.	n.d.	n.d.		Tr	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	

			Tr	Tr	5.84a	5.73a	0.68 n.s	12.27a	10.23b	7.56c	7.47c	0.32	n.d.	Tr	Tr	Tr	
10	GNA	Gluconapin										***					
11	GIV	Glucoiberverin	Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
12	OHG BS	4- Hydroxiglucobra ssicin	426.16 a	164.6 2b	74.03c	30.92d	5.71**	4.34	Tr	Tr	Tr		39.31a	27.58b	19.73 c	19.31c	0.66*
13		n-butyl	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
			n.d.	n.d.	n.d.	n.d.		265.06a	163.97	141.6	142.3	8.81	n.d.	6.16a	2 59h	2.36b	0.22*
14	GTP	Glucotropaeolin	ii.d.	n.a.	n.d.	n.d.		203.004	b	1b	6b	***	n.d.	0.104	2.370	2.500	**
15	GBN	Glucobrassicana pin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
16	GER	Glucoerucin	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
17	DER	Dehydoerucin	Tr	Tr	Tr	Tr		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
18		n-pentyl	n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.		n.d.	n.d.	n.d.	n.d.	
19	GBS	Glucobrassicin	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		9.01a	5.72b	3.16c	2.49c	0.52*
20	GBT	Glucoberteroin	Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr		Tr	Tr	Tr	Tr	
21	GST	Gluconasturtin	n.d.	n.d.	n.d.	n.d.		Tr	n.d.	n.d.	n.d.		n.d.	17.88a	17.14	16.54b	0.30^{*}

ab 4- 0.89^{**} 21.46 10.50 MGB Methoxyglucobr 40.85a 7.15d 19.36b 12.59c Tr 2.44c 9.07b 17.57b 0.06 n.d. 31.14a b a 22 S assicin 23 n-hexyl n.d. NGB Neoglucobrassici 0.84^{*} n.d. n.d. n.d. n.d. Tr Tr Tr Tr n.d. 14.39a 7.51b 5.63b 24 S n

Anova p value, * p<0.05; ** p<0.01; *** p<0.001; n.s. p>0.05

AMean values (n=3) Tr, traces, no quantified (<0.5 mg 100g⁻¹ F.W.). n.d., not detected (<0.1 mg 100g⁻¹ F.W.).

a-d, Different lowercase-letters mean statistically significant differences between seeds and days (for each varieties).

^B, Least Dignificant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect.

The general trend for the majority of the GLSs is decrease over germinated time, having greater amount of the compound until day 4 (Tables 3, 4, 5), followed by a marked decline between day 4 and 12 (in broccoli, rutabaga, turnip green and radish), corresponding to 50-90% loss of individual GLSs. 8-days-old-sprouts were considered the optimum for consumption (suitable germination time to allow manipulation and acceptable composition by panelists and consumers). At this stage, broccoli and kohlrabi showed glucoraphanin (sulforaphane GLS), as major GLS (35% of total) (Table 3, 5). Red cabbage and rutabaga presented progoitrin, considered antinutrient (goitrogenic effects), as major GLS (35% of total) (Table 3-5). Brassica rapa varieties, turnip greens and turnips, exhibited gluconapin as characteristic GLS, with 75% and 50% of total, respectively (Table 4, 5). On the other hand, the also beneficial GLS glucoraphanin (Martínez-Villaluenga, et al., 2010), was found to be the dominant in radish (65% of total), showing also 4-hydroxiglucobrassicin as characteristic GLS (25% of the total) (Table 5). Finally, garden cress and white mustard presented a characteristic aromatic GLS, glucotropaeolin (80% of total), and glucosinalbin (87% of total), respectively, accounting the rest of GLS <10% of the total for both species. The total GLSs content recorded in seeds (table 5) was significant higher and variable (P<0.001) within species (from 2862.12 in white mustard to 323.05 mg·100 g⁻¹ F.W. in garden cress) than in sprouts.

Table 5. Data of total glucosinolates (mg 100g⁻¹ F.W.) presents in *Brassicaceae* seeds and sprouts.

	Seeds		Sprouts	3
Varieties	Day 0	Day 4	Day 8	Day 12
Broccoli	735.08 ^A	209.32f	141.48e	117.45f
Kohlrabi	1359.41c	994.40b	653.08b	450.54b
Red cabbage	1307.78c	907.82c	516.42c	246.81c
Rutabaga	2131.97b	951.88bc	386.84d	276.74c
Turnip green	1364.30c	736.66d	164.51e	119.44ef
Turnip	1131.06d	938.63bc	766.07a	474.76b
Radish	1350.76c	566.14e	296.77d	168.48de

Garden cress	323.05f	194.94f	174.04e	176.32d
White mustard	2862.12a	2353.70a	815.10a	748.67a
LSD _{0.05} ^B (ANOVA P<0.001)	37.40	26.96	24.47	14.24

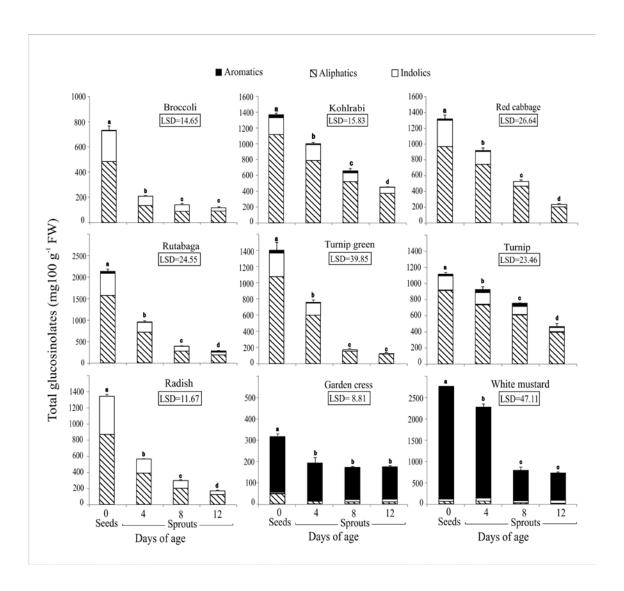
AMean values (n=3)

^BLeast Significant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect.

a-h, Different lowercase-letters mean statistically significant differences among varieties (for each samplig day).

Aliphatic GLSs as showed in Table 2, 3, 4 and 5, were the major GLSs in seeds and sprouts in almost all varieties (representing between 70% - 85%) (Figure 1). Aliphatic GLS are transformed by hydrolysis to isothiocyanates by specific myrosinases, which have been acknowledged as bioactive compounds with anticarcinogenic properties (Kim, et al, 2009; Fahey, et al, 1999). On the other hand, garden cress and white mustard exhibited high content (90 %) of aromatic GLSs (Figure 1). Indolic GLSs in cruciferous seeds and sprouts showed values < 30% of the total GLSs in all species, except for garden cress and white mustard which presented even much lower values (3.4% and 5%, respectively) (Figure 1).

Figure 1. Aliphatic, indolic and aromatic glucosinolates in cruciferous sprouts at 0, 4, 8 and 12 after sowing. Values are mean of three replicates represented mg ·100 g⁻¹ F.W. Bars represent +SD and different symbols indicate significant differences between groups in the same parameter (P < 0.05).



8.PHENOLIC COMPOUNDS

The main classes of phenolic compounds found in crucifers were flavonols (mainly quercetin and kaempferol) and hydroxycinnamic acids (specifically sinapic acid and chlorogenic acid derivatives). Phenolic compounds in seeds were significantly higher in content (Table 7) than in sprouts, except for garden cress and white mustard, which had lower values. A decrease of phenolic compounds with growth was observed, from seeds to day 8 and day 12 of germination, in all species. The sprouting seeds, due to their physiological stage (Singh, et al., 2007), showed higher values of total phenolics than commercial mature plants. The main phenolic compounds group is the sinapic acid derivatives in seeds and sprouts (Cartea, et al., 2011). These compounds accounted for more than 98% of the total phenolics, whereas flavonols and chlorogenic acid derivatives were less than 2% (Figure 2).

Table 7. Data of total phenolic compounds (mg 100g⁻¹ F.W.) presents in *Brassicaceae* seeds and sprouts.

		Sprouts					
Day 0	Day 4	Day 8	Day 12				
1773.44 ^A _d	1167.87d	832.16d	628.33e				
1149.34e	870.32e	823.58d	765.55bc				
2116.64c	1321.31c	1309.29ab	991.92a				
2200.86bc	1429.29c	828.50d	661.99de				
2283.88b	1844.55b	743.59d	620.78e				
1792.63d	1343.15c	1236.41b	706.23cd				
3778.82a	2123.37a	1076.42c	751.89bc				
491.96f	516.65f	507.24e	422.49f				
182.27g	799.96e	779.25d	797.96b				
39.67	41.07	36.16	19.04				
	1773.44 A d 1149.34e 2116.64c 2200.86bc 2283.88b 1792.63d 3778.82a 491.96f 182.27g	1773.44 A d 1167.87d 1149.34e 870.32e 2116.64c 1321.31c 2200.86bc 1429.29c 2283.88b 1844.55b 1792.63d 1343.15c 3778.82a 2123.37a 491.96f 516.65f 182.27g 799.96e	1773.44 A d 1167.87d 832.16d 1149.34e 870.32e 823.58d 2116.64c 1321.31c 1309.29ab 2200.86bc 1429.29c 828.50d 2283.88b 1844.55b 743.59d 1792.63d 1343.15c 1236.41b 3778.82a 2123.37a 1076.42c 491.96f 516.65f 507.24e 182.27g 799.96e 779.25d				

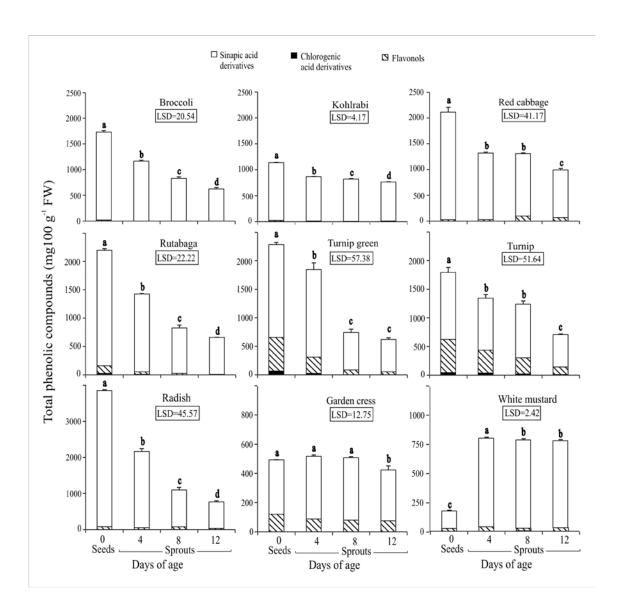
AMean values (n=3)

^BLeast Significant Difference (LSD) for separating means in the respective column. The LSD was computed only after analysis of variance indicated a significant (p<0.05) entry effect.

a-h, Different lowercase-letters mean statistically significant differences among varieties (for

each samplig day).

Figure 2. Sinapic acid derivatives, flavonols and chlorogenic acid derivatives in cruciferous sprouts at 0, 4, 8 and 12 after sowing. Values are mean of three replicates represented mg $\cdot 100$ g⁻¹ F.W. Bars represent +SD and different symbols indicate significant differences between groups in the same parameter (P < 0.05).



9. CONCLUSIONS

To summarize, *Brassicaceae* sprouts are foods rich in glucosinolates and natural antioxidants. The differences observed in GLSs profiling among genotypes are both qualitative and quantitative, finding characteristic GLSs in different species. The sprouts with better biomass ratio should be selected (broccoli and radish) also with

higher glucosinolates, phenolics and antioxidant capacity. The selection of suitable varieties and the germination time, 8 and 12-day-old sprouts, for biomass and size, is important to maximize the health-promoting properties of the sprouts, even without increasing the overall vegetable consumption.

10. ACKNOWLEDGEMENTS

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