

The Effect of Blue Light (445nm) Irradiation on the Antioxidant Capacity and Total Polyphenol Content of Yamatomana Nara Prefectural SEISHO High School Supervisor: Miss.Yoriko Ikuta Sakuya Hatanaka, Takumu Sugimoto

# **Problem /Question**

Problem of the local traditional vegetable



Yamatomanna (*Brassica rapa* L. *Oleifera* Group)

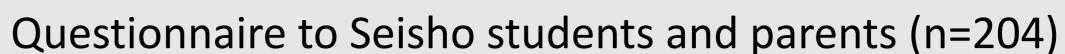
Traditional vegetable of Nara prefecture similar to Komatsuna

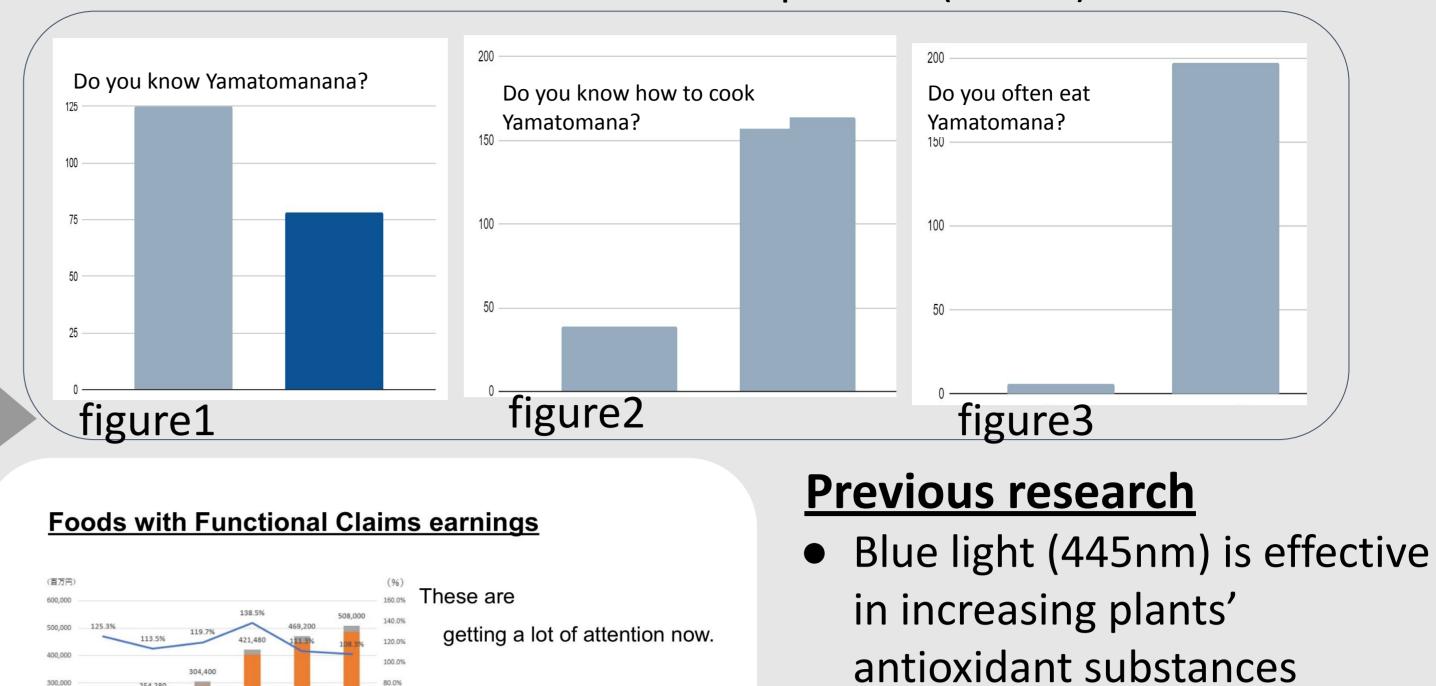
<u>Oleifera Group</u>) Yamatomana

is rich in polyphenol.

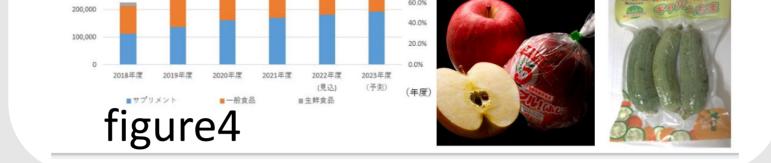


The amount of production and consumption of Yamatomana is low.





# The loss of the biodiversity is becoming a big problem around the world.



 It increased Yamatomana's soluble polyphenols

Aim: To examine whether blue light increases Yamatomana's insoluble polyphenols and antioxidant capacity or not

# Framework

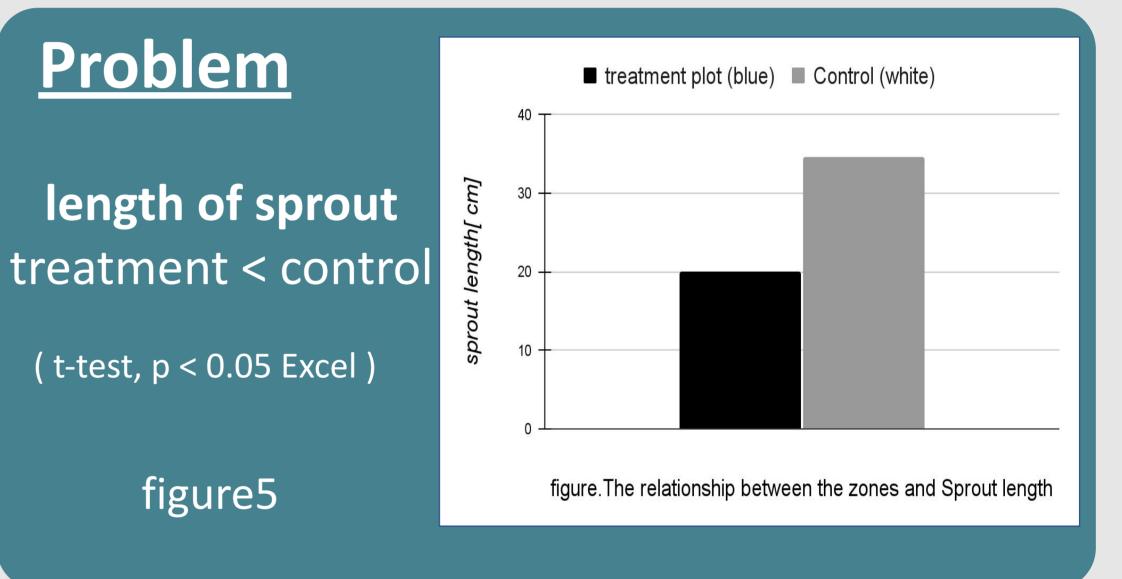
Sprouts were grown for two weeks in an incubator. Temperature: 25°C



# Findings

- The amount of polyphenols:
  increased
- Antioxidant capacity:
  No change

Antioxidant Capacity [DPPH method]



### Experiment 1

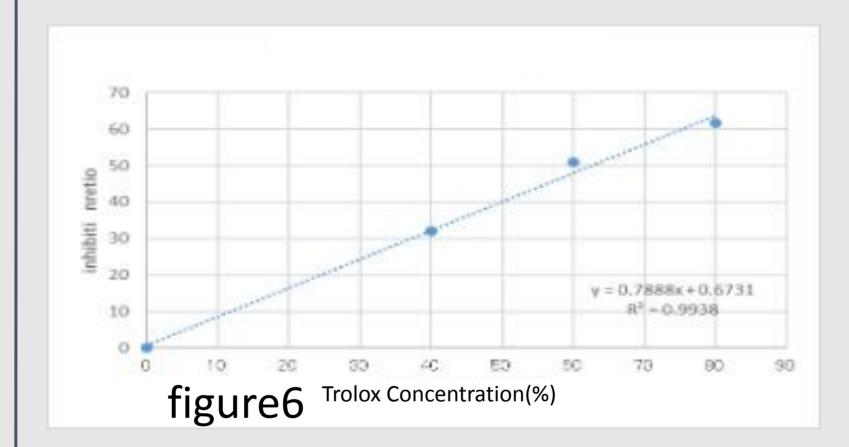
Sprouts were harvested and the length of both plots were measured

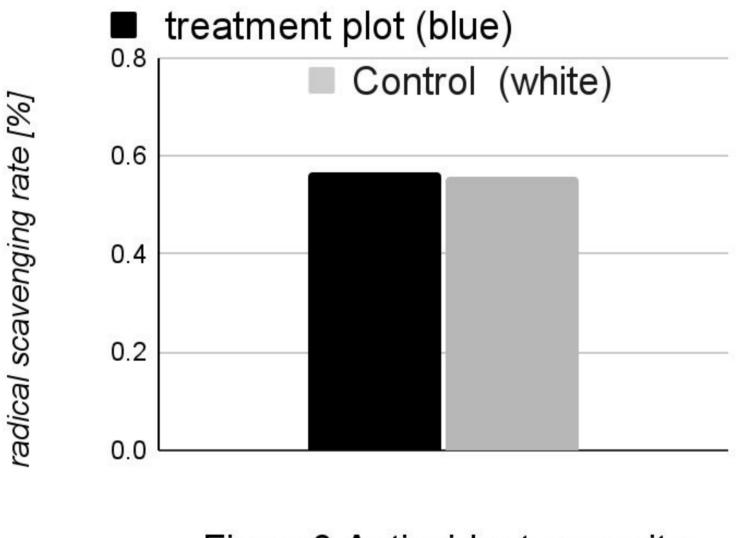
### Experiment 2

The total polyphenol content of the sprouts was measured using the Folin-Ciocalteu method.

### Experiment 3

The antioxidant capacity of the sprouts was measured using DPPH method.





#### Figure8.Antioxidant-capacity

### Total polyphenol [via Folin-Ciocalteu method]

#### treatment > control

|           | Treatment | Control |
|-----------|-----------|---------|
| Soluble   | 63.722    | 56.77   |
| Insoluble | 30.772    | 23.47   |

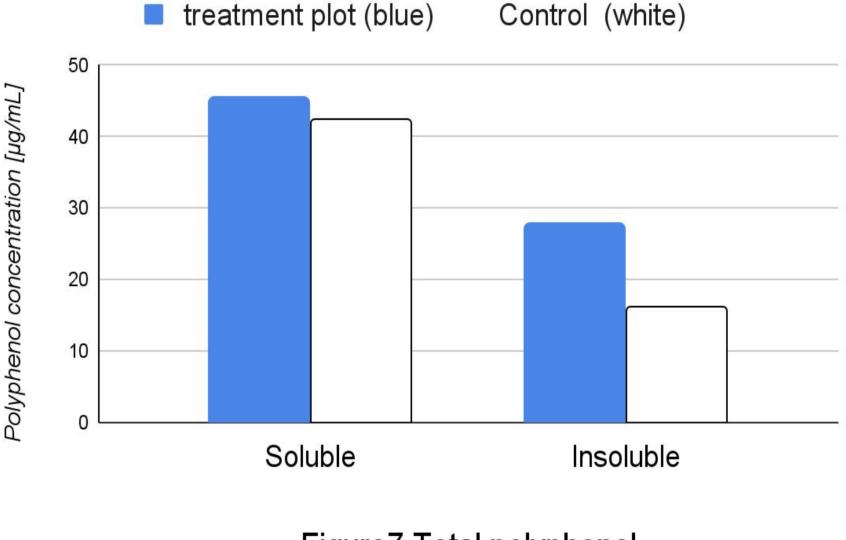


Figure7.Total polyphenol

### References

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## Discussion

Why the antioxidant capacity didn't increase

Possibility

1 Light intensity was not enough

our experiments: the PPFD was 42.5 umol · m-2 · s -1

#### different

Previous Research: the PPFD was 90 $\sim$ 220 umol  $\cdot$  m-2  $\cdot$  s -1

2 The polyphenols increased by visible blue light don't have much antioxidant activity

There are many kinds of polyphenols however their antioxidant capacity is different

# **Future Prospects**

To determine if UV irradiation is effective in increasing the antioxidant capacity of yamatomana.

It is known that UV rays are useful to increase plants' antioxidant capacity.