Increased stability of Bimi® glucosinolates by bioencapsulation

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Introduction



Introduction



Material



Material



Results and Discussion

mg g D.W. ⁻	Edible part				Leaves			
GLS	Control	200 µM SA	100 μM MeJA	SA+MeJA	Control	200 µM SA	100 μM MeJA	SA+MeJA
GRA	4.06±0.12a	3.95±0.06b	4.13±0.08a	3.98±0.04b	1.4±0.04ab	1.67±0.07a	1.10±0.07b	1.52±0.01ab
HGB	*	1.76±0.19a	1.56±0.21a	1.27±0.05a	*	*	*	*
GB	0.94±0.04d	3.73±0.14c	4.79±0.1b	5.63±0.07a	0.72±0.03c	0.75±0.12c	3.9±0.04a	2.26±0.09b
MGB	1.72±0.08b	2.2±0.11a	1.8±0.05b	2.35±0.08a	*	*	1±0.01a	0.71±0.07b
NGB	0.74±0.05c	0.18±0.04d	2.44±0.1b	3.01±0.16a	*	0.19±0.02c	1.63±0.03a	0.5±0.003b

*The presence of the GLSs was under limit of quantification by HPLC-DAD-ESI-MSn (< 0.02 mg/ g D.W.).

SA: salicylic acid, MeJA: methyl jasmonate, GLS: glucosinolate, GRA: glucoraphanin, HGB: 4-hydroxy-glucobrassicin, GB: glucobrassicin,

MGB: 4-metoxy-glucobrassicin; NGB: neoglucobrassicin

Results and discussion



Conclusion

• Elicitors (200 μ M SA, 100 μ M MeJA and their combination) favored an enrichments

of glucosinolates in the edible part of Bimi® and their leaves.



Conclusion

• When Bimi® plant material was used for a SFN-rich extract for an in vitro gastric

digestion, higher concentrations of SFN were found in the microencapsulated samples,

in both the edible part and leaves.

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