Increasing the Value of Horticultural Crops using LEDs

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First Things First

This is not photobiology...
First Things First

This is photobiology!

Photobiology Primer

- Plants perceive light with a variety of proteins
  - Photoreceptors

- Photoreceptors turned “on” or “off” by specific wavelengths of light

- Photoreceptors interact with other proteins to drive gene transcription

Photobiology Primer

- “Tricking” plants to induce flowering
  - Night Interruption
  - Shade Cloth

- Regulated by Phytochrome proteins
  - Interaction with proteins that regulate Circadian rhythm

What’s Light Got to Do with It?

- Photoreceptors mediate the production of phytochemicals:
  - Carotenoids
  - Polyphenolics
  - Glucosinolates

- Light quality can influence the emission of volatiles
  - Derived from carotenoids, amino and fatty acids
  - Consumers recognize these compounds as flavors
What’s Light Got to Do with It?

- Broccoli Microgreens:
  - 20% Blue, 80% red (250 \( \mu \text{mol} \cdot \text{m}^{-2} \cdot \text{sec}^{-1} \))
  - Highest \( \beta \)-carotene, lutein, and total carotenoids
  - Per 7g seed, yielded 72g compared to 51g (Inc/Flor.)
  - All LED treatments had significantly higher total carotenoids compared to Inc/Flor. control

Images courtesy of D.A. Kopsell
Kopsell et al., JASHS vol. 139(4): 469-477 (2014)

What’s Light Got to Do with It?

- Red Russian Kale Sprouts:
  - Anthocyanins affected by light quality and quantity
  - Glucosinolates increased from Far-Red light
  - Noticeable differences in morphology

Carvalho and Fosta, Hort. Research 1, 8(2014)
What’s Light Got to Do with It?

- Baby ‘Green Lance’ Chinese Kale:
  - LED treatments (90:10, 80:20, 40:60 Red:Blue) (250 µmol·m⁻²·sec⁻¹):
  - β-carotene and Lutein significantly higher compared to Inc/Flor control
  - Fresh and dry weight of all LED-grown plants lower than Inc/Flor control
  - Premium price for value added properties?

Image courtesy of D.A. Kopsell


What’s Light Got to Do with It?

- Baby Leaf Lettuce:
  - Flor. Light supplemented UV-A, blue, green, red, or far-red LEDs
  - Phenolics increased with red light
  - β-carotene and xanthophylls increased in blue light
  - Far-red decreased anthocyanins, carotenoids, and chlorophyll, but had highest leaf dry mass and leaf area

Image from “Johnny’s Seeds”

What’s Light Got to Do with It?

- Volatile Organic Compounds
  - Derived from carotenoids, amino, and fatty acids
  - Evidence that the aroma of petunias, tomatoes, blueberries, and strawberries can be manipulated with light (Colquhoun et al. 2013)
- LEDs could be used postharvest to enhance the flavor of high-value produce
- Lengthen shelf life?

Supplementation of fruit clusters with Ultraviolet Radiation

Intracanopy supplementation with LEDs
Supplementing with UV-B Radiation

- UV-B is a powerful elicitor of secondary metabolism
- Blocked by greenhouse glass
- Could it be the difference between the taste of a garden-grown tomato and a greenhouse grown tomato?

Intracanopy LED Lighting

- Red, Blue, and Far-Red impact secondary metabolism
  - Regulate the accumulation of carotenoids and polyphenolics
- Could we enhance the healthfulness or flavor of greenhouse tomatoes with unique light recipes?
- How will these treatments affect plant growth and development?
Analyses

- Sugars, Acids, and Vitamin C
- Polyphenolics: LC-ESI(-)-MS
- Carotenoids: UV/Vis Spectrophotometry
- Gene Expression: qRT-PCR
- Volatiles: GC-MS
- Sensory Panels

Questions?

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