Exploring Amaranth's Color Palette: Linking Phenotype, Plant Adaptation, and Human Health

Why Study Amaranth?

Amaranthus is a genus containing species that are highly desirable, yet underutilized crops and species that are highly despised pernicious agricultural weeds.¹

- Cultivated species are primarily grown as nutritious pseudograins, colorful ornamentals, or leafy greens and are recognized for tolerance to heat, drought, and salinity.
- Weedy amaranths possess similar adaptive traits, in addition to evolved resistance to numerous herbicides, and pose severe challenges to global agriculture.
- Plant pigments (i.e., betalains, carotenoids) are central to understanding this impressive diversity of phenotypes and adaptive traits.



Objective

This project intersects with ongoing research in the Riggins Lab to explore genetic and phytochemical diversity in wild, weedy and cultivated amaranth species. My goal is to apply a simple spectroscopic assay to rapidly screen the diverse phenotypes for pigments. This assay builds upon previous research focused on betalain pigments and applicable uses as natural food colorants.² This screening would also reveal patterns of chlorophylls and carotenoids among weedy species (e.g., Palmer amaranth currently holds world record for photosynthetic efficiency in ambient air³)

Carotenoids are pigments that are essential to plant growth and function and are pertinent to human health. My study will provide baseline data on these important compounds in unexplored species and pigmented phenotypes suspected of producing high levels of carotenoids.

 $\sum_{i=1}^{n} \sum_{i=1}^{n} \sum_{i$ Lutein

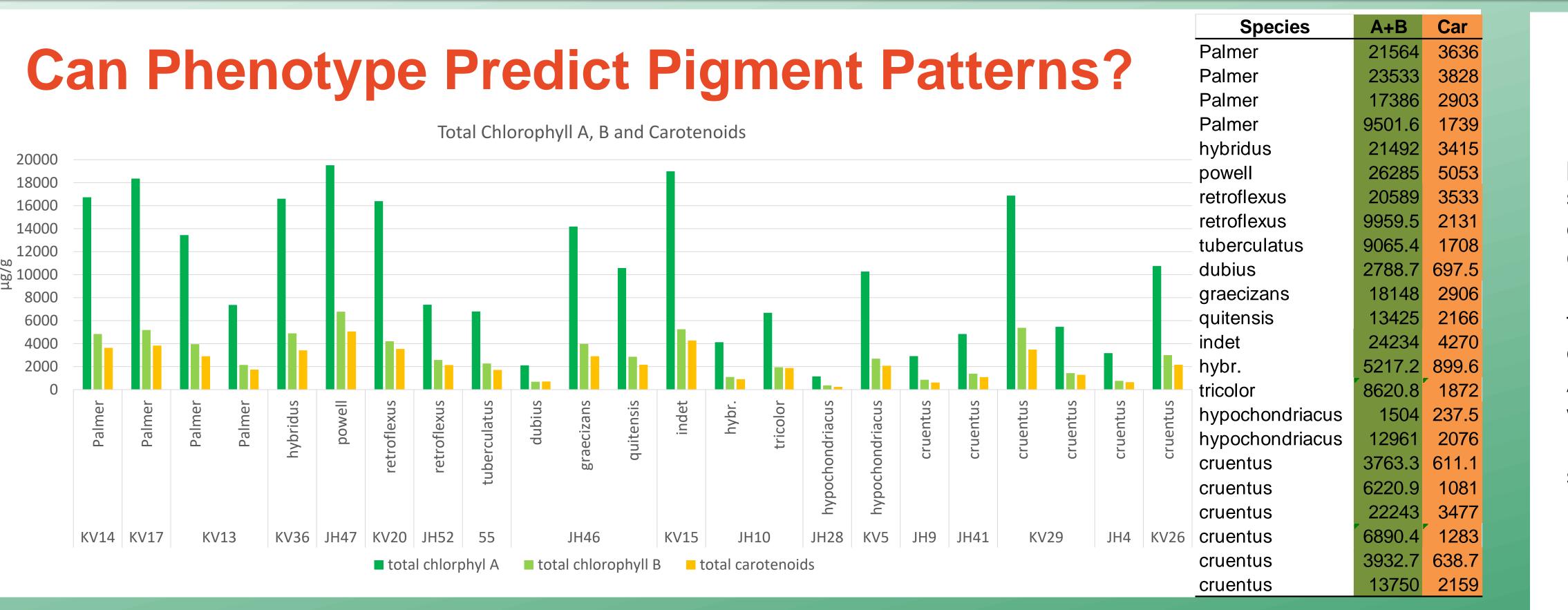
Beta-Carotene



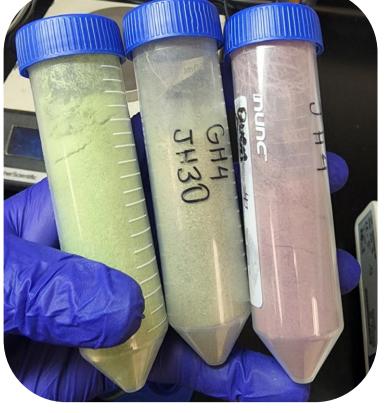


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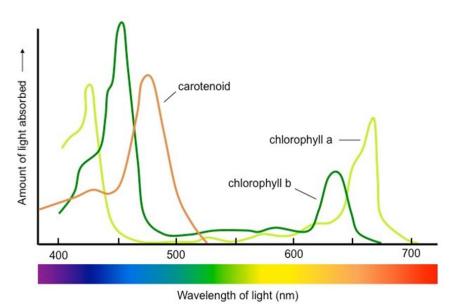
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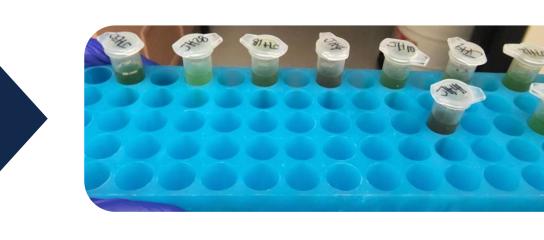


Methods



Start with lyophilized, powdered plant tissue





Extract 15 mg in 95% ethanol. Vortex and store at 5° C for 24 hrs



Read absorbance at 470nm, 649nm, 664nm & 750nm by UV-Vis spectroscopy

Pipet to a cuvette and dilute

Quantification of Chlorophylls and Total Carotenoids

Beer-Lambert Law relates absorbance to concentration.⁴

$$A = \alpha c l \qquad c = \frac{A}{\alpha \cdot l}$$

Where A = Absorbance, $\alpha = specific absorbance$ coefficient ($L \cdot g^{-1} \cdot cm^{-1}$), c = weight concentration (g \cdot L^{-1}), and I = pathlength (cm)

Concentrations expressed in µg/g freeze-dried tissue

All measurements done in triplicate





Vortex and centrifuge at 21100 RCF

for 10 minutes



Pipet supernatant to new tubes

Chlorophyll A ($\mu g/g$) = $\frac{(13.36 A_{664} - 5.19 A_{649}) * DF * V}{M * L}$
Chlorophyll B ($\mu g/g$) = $\frac{(27.43 A_{649} - 8.12 A_{664}) * DF * V}{M * L}$
Carotenoids $(\mu g/g) = \frac{(3.657A_{664} - 12.762A_{649} + 4.785A_{470}) * DF * V}{M * L}$

Where A = Absorbance, DF = dilution factor, V = extract volume (mL), M = plant mass (g), and I = pathlength (cm)

My research provides preliminary data on photosynthetic pigments across diverse Amaranthus species and will inform future steps to identify specific carotenoids using High-Performance Liquid Chromatography. Data from my research contributes new information on amaranth's nutritional traits and the potential roles of pigments as antioxidants that is currently being explored in the Riggins Lab. Additionally, my study provides novel insights on weedy amaranths that are resistant to carotenoidinhibiting herbicides, which has implications for future studies of plant stress and noxious weed control.



- UIUC.

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Future Work

References

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