

Dishes from the wild!

THE NON-TRADITIONAL VEGETABLES OF MARINDUQUE

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Introduction

- <u>AGRICULTURE PRESSURE</u>: Feeding the projected 9B people in 2050 (Godfray, *et al.*, 2010).
- CLIMATE CHANGE: Agricultural intensification can cause greenhouse gas emission of 3Gt per year of global CO₂-carbon equivalents, and about 250 Mt per year of global N (Tilman, et al., 2011).
- <u>RELIANCE ON HANDFUL MAJOR CROPS</u>: Risky to environment, people's health and economics—unsustainable in the long run (Ebert, 2014).
- <u>NON-TRADITIONAL VEGETABLES</u>: Found in nature (even in marginal lands) provide nutritional security to local people as part of their diet (Jain & Gupta, 2013; Ebert, 2014).
- Many of these have high nutritional value (Kiatinge, et al., 2011;
 Ebert, 2014) and nutraceutical value (Gupta, et al., 2010).

Objectives

This study looked on:

- 1. Identification of the non-traditional vegetables in Marinduque
- 2. Screening for phytochemicals present and phytonutrient (bioactive) contents, such as Vit. A and C, Ca, Fe and Zn.

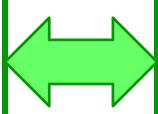
Methodology

Botanical Identification of Non-traditional Vegetable

Preparation of Plant Extracts (AOAC, 2006)

PHYTOCHEMICAL SCREENING

- Alkaloids (Mayer's Test)
- Flavonoid (Shinoda Test)
- Saponin (Froth Test)
- Tannin (Ferric chloride Test)
- Terpenoid (Salkowski Test)
- Steroid (Liebermann-Burchard Test)
- Cardiac glycoside (Keller-Killiani Test)



PHYTONUTRIENT SCREENING

- HPLC-UV-VIS for Vitamin A (AOAC, 2006)
- DCPIP Test (2, 6-dichlorophenolindophenol) for Vitamin C (AOAC, 2006)
- AAS (UV-VIS Spectrophotometric Method for Ca, Fe & Zn, AOAC, 2006)

Results & Discussion

Kolowratia elegans Presl. (Zingeberacea)

Local name: Tagbak





Ethanolic extract of soft rhizome and pith

Distribution: In the thickets, along rivers and creeks and low to medium forest **Food use**: The soft pith and young rhizome is added to other vegetables dishes, like bamboo shoots

Amaranthus tricolor Lin. (Amaranthaceae) Local name: Dalaura







of the young fronds

Distribution: In the lowland gardens, backyards, ricefields and watery areas Food use: Young leaves are blended as refreshing drink with lemon and and used as additive in stew and soups

Ardisia squamolosa Presl. (Myrsinaceae) Local name: Katagpo





Ethanolic extract of young leaves

Distribution: In the thickets of low to medium altitude forest

Food use: Young leaves are added to other vegetable dishes, like *sinigang* and *ginataang gulay*

Brousonnetia luzonica Blanco (Moraceae)

Local name: Salugim, Himbabao





Ethanolic extract of young leaves and flowers

Distribution: In the thickets of low to medium altitude forest

Food use: Young leaves and flowers are added to other vegetable dishes, like *sinigang, bulang-lang* and *pakbet* additive

Centella asiatica Lin. (Apiaceae) Local name: Takip-kuhol





Ethanolic extract of the leaves

Cinnamomum iners Reinw. (Lauraceae) Local name: Kalingag





of young leaves

Distribution: In open fields, under coconut groove backyard and gardens Food use: Young leaves are blended into refreshing drink, dried as tea and added in making *sinigang* and other dishes

Distribution: In medium to high altitude forest and long the river thickets Food use: Young leaves are added as flavoring to *sinigang* and other meat dishes

Colubrina asiatica (L.) Brongn. (Rhamnaceae) Local name: Kabatete





Ethanolic extract of young leaves

Cordia dichotoma Forst. f. (Boraginaceae)
Local name: Anonang





Ethanolic extract of young leaves

Distribution: Near the coastal areas and peripheries of mangrove areas **Food use:** Young leaves are added to other vegetable dishes, like in *tinula* and other stewed vegetables with meat

Distribution: In low to medium altitude forest and even in the backyards **Food use:** Young leaves are added to other vegetable dishes, stewed pork or beef and *ginataang gulay*

Glinus oppositifolius (L) A. DC. (Aizoaceae) Local name: Salsalida





Ethanolic extract of leaves and stems

Piper umbellatum sub. peltatum (Willd). C DC. Local name: Kamamba





of young leaves

Distribution: Watery fields, ricefields and areas near the river or creeks

Food use: Whole plant is used for stewed pork or beef and as Papait Distribution: Found in low to medium

altitude forest

Food use: Young leaves make into laing Cut to pieces and made into *pinais* with tomato Schismatoglottis calyptrata (Roxb.) Zoll. & Mor. (Araceae) Local name: Alipaya, Payaw





Ethanolic extract of young petioles & leaves

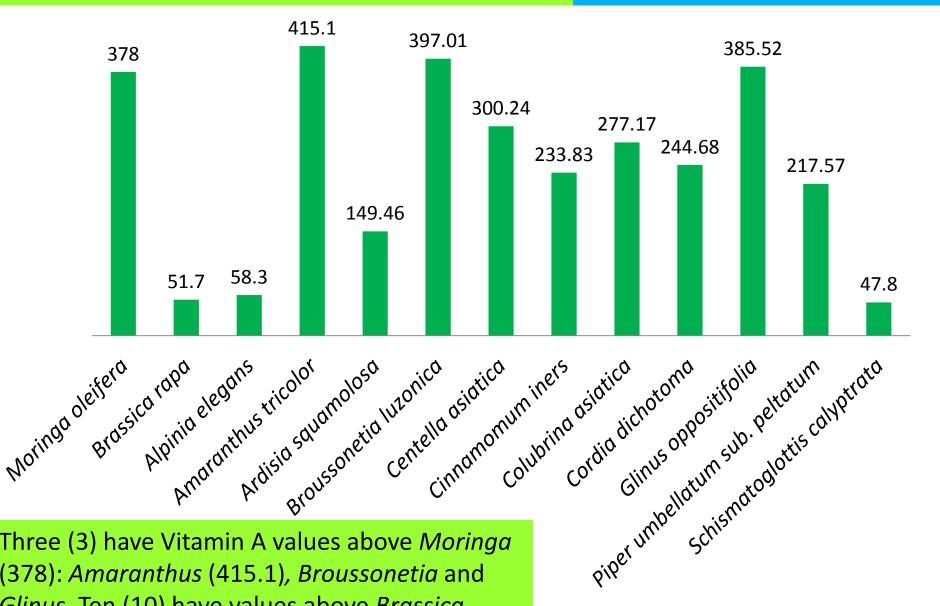
Distribution: Found in low to medium altitude forest, generally attached to watery limestone cliffs

Food use: The soft, young tender leaves and petioles are made as added to *laing na gabi*.

Phytochemical Contents

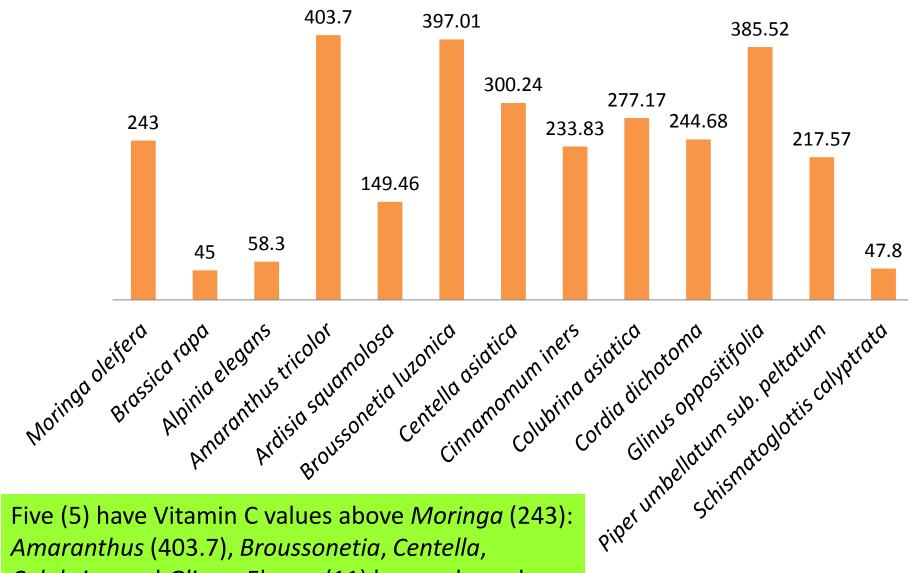
Plant Botanical Name	Alkaloid	Flavonoid	Saponin	Tannin	Terpe- noid	Steroid	Cardiac glycoside
Alpinia elegans	+	++	-	-	++	-	+
Amaranthus tricolor	+	++	-	+	++	-	-
Ardisia squamolosa	+	++	-	+	+	+	-
Broussonetia luzonica	+	++	+	++	++	+	+
Centella asiatica	++	++	+	+	+++	+	+
Cinnamomum iners	++	++	-	+	+++	+	-
Colubrina asiatica	++	+++	++	++	++	-	+
Cordia dichotoma	+	++	-	+	++	+	-
Glinus oppositifolia	++	++	++	+	++	+	+
Piper umbellatum	++	++	-	+	++	+	+
Schismatoglottis calyptrata	-	+	-	-	++	+	-
Flavonoid(Shinoda test) ++ Saponin (Froth test) ++ Tannin (Ferric chloride test) ++ Terpenoid (Salkowski test) ++ Steroid (Liebermann-Burchard) ++	+ deep blue or + deep red in t +intense green	orange color d remains for 20 green color he interface	+) sec + + +	++ reddish brown ppt ++ red or orange colour ++ froth remains for 10 sec ++ blue or green color ++ red color in the interface ++ green color ++ light violet ring		+ light brown ppt + light red or orange color + froth remains >10 sec + light blue or green + pink to light red + light green + very light violet ring	

Vitamin A (μg/100g



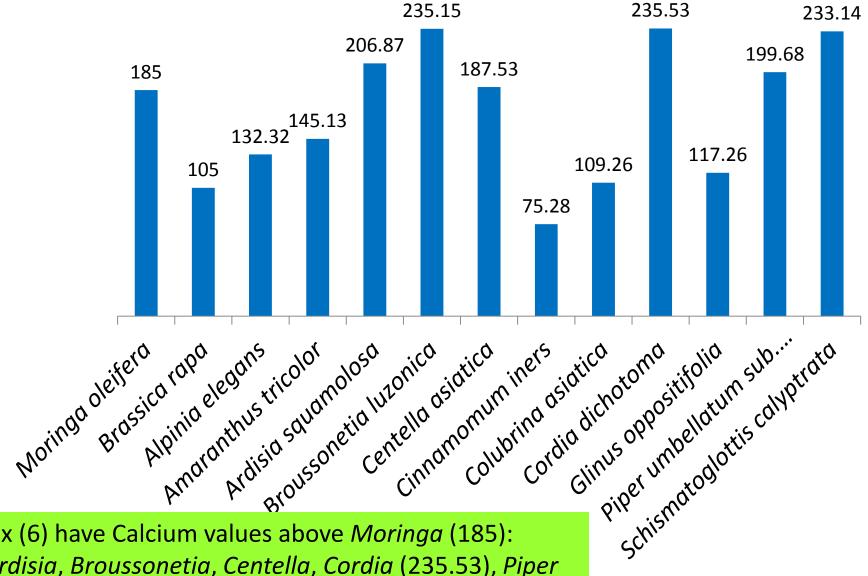
Three (3) have Vitamin A values above Moringa (378): Amaranthus (415.1), Broussonetia and Glinus. Ten (10) have values above Brassica (51.7)

Vitamin C (mg/100g)



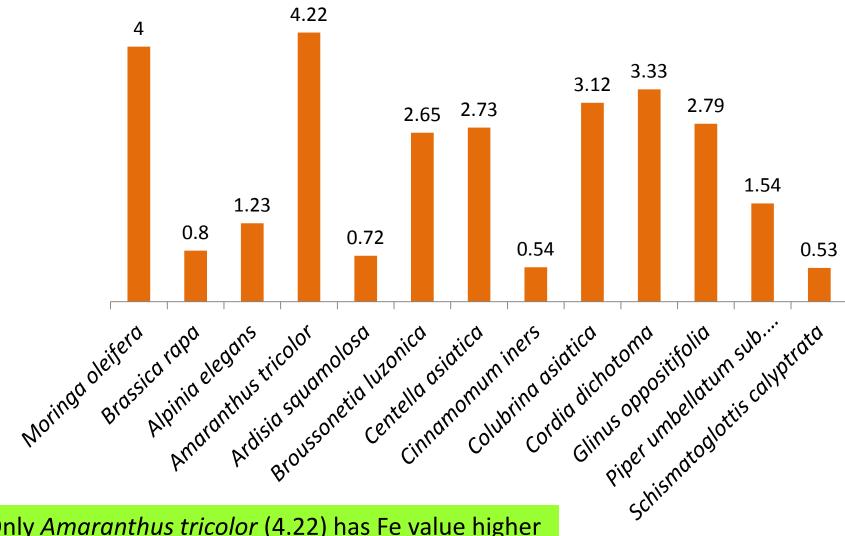
Amaranthus (403.7), Broussonetia, Centella, Colubrina and Glinus. Eleven (11) have values above Brassica (45)

Calcium (mg/kg)



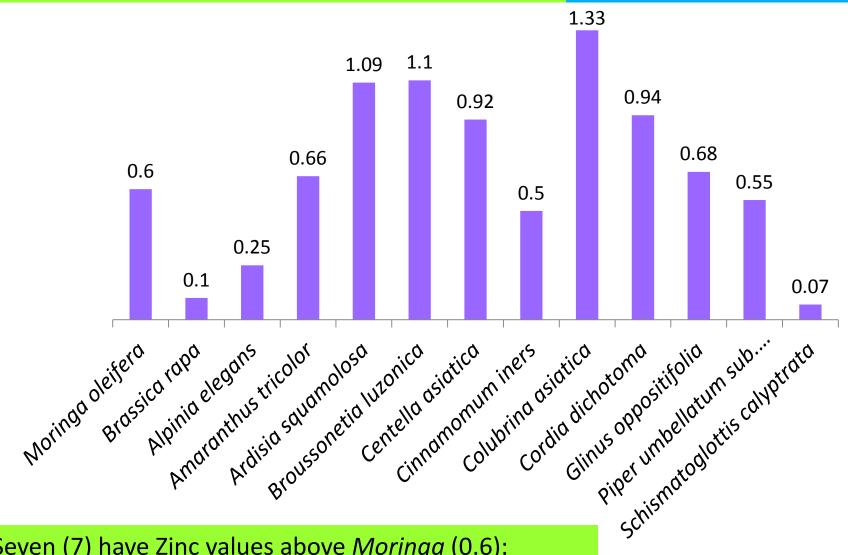
Six (6) have Calcium values above *Moringa* (185): *Ardisia, Broussonetia, Centella, Cordia* (235.53), *Piper umbellatum* and *Schismatoglottis*. Ten (10) have values above *Brassica* (105)

Iron (mg/kg)



Only Amaranthus tricolor (4.22) has Fe value higher than Moringa (4.0) and eight (8) have Fe value higher than Brassica rapa (0.8).





Seven (7) have Zinc values above Moringa (0.6):

Amaranthus Ardisia, Broussonetia, Centella, Colubrina (1.33), Cordia and Glinus. The rest, except

Schismatoglottis have values above Brassica (0.1)

Conclusion

- Exhibits the intersect between agriculture (food), environment and culture
- The plants are positive sources of phytochemicals, which are considered as plants' nutraceuticals (Dillard & German, 2000)
- Majority of the plants are rich in flavonoids and terpenoids which are known for their antioxidant properties, anticancer, anti-osteoporotic, anti-ulcer, anti-platelet aggregation, antiarthritis, immuno-stimulant, antidiabetic, anti-inflammatory, antibacterial, cardiostimulant, analgesic, hepato-protective and chemopreventive (Grassman, 2005)
- Majority have alkaloids that are antitumor analgesic antipyretic antihypertensive (Hesse, 2002)
- They have saponin that are anti-obesity anticolon cancer immunostimulant
- Majority of them are rich in Vit. A & C, Ca, Fe and Zn that are phytonutrients generally higher than that found in malunggay

Thank you and good day!

