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SHORT COMMUNICATION

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Anthocyanin content of coriander (*Coriandrum sativum* L.) leaves as affected by salicylic acid and nutrients application

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Abstract

A field experiment was conducted to assess the influence of salicylic acid and some important macro and micro elements on anthocyanin content of coriander (*Coriandrum sativum* L.) leaves as antioxidant, at the experimental field of Gorgan University, Golestan, Iran, in 2007. Based on the soil analysis nitrogen, phosphorus, potassium and zinc fertilizers were added to the experimental field with 75, 45,170 and 30 kg/ha, respectively. Salicylic acid at the rate of 10⁻⁴ molar, iron, magnesium, molybdenum and boron in a rate of 2-3 g/L were sprayed on foliage part two times at 40th and 47th days after sowing. Other plots were sprayed with distilled water. Results showed that application of zinc and nitrogen significantly increased and decreased anthocyanin content in coriander leaves as compared with control and led to the highest and the lowest rates of anthocyanin, respectively. Also other treatments did not show significant difference than control but phosphorus and potassium had negative effect on anthocyanin content, while other treatments increased it insignificantly.

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Introduction

Coriander (*Coriandrum sativum* L.), is an annual herb of the Apiaceae family and native to the Mediterranean region has been cultivated since human antiquity (Telci et al., 2006). Both foliage and fruits contains essential and green foliage of coriander contain anthocyanin (Omidbaigi, 2005). Coriander is economically important since it has been used as a flavouring agent in food products, perfumes and cosmetics. Moreover, its essential oils and various extracts have been shown to possess antibacterial (Burt, 2004), antioxidant (Wangensteen et al., 2004) antidiabetic (Gallagher et al., 2003), anticancerous and antimutagenic (Chithra and Leelamma, 2000) activities.

Anthocyanins are bioactive flavonoid compounds that have been recognized to be beneficial to human health against many chronic diseases (Routray and Orsat, 2011). Furthermore, increment of anthocyanin in foliage of coriander as antioxidant is important for improvement of nutrition value and can be beneficial for human health. Anthocyanin accumulation in the plant is stimulated by several factors such as highintensity light, low temperature, drought, nitrogen and phosphorus deficiency (Meyer et al., 1973; Hopkins, 1999), uv (Reddy et al., 1994), Pathogens (Hipskind et al., 1996), cytokinin (Deikman and Hammer, 1995), gibberellins (Mealem- Beno et al., 1997), ethylene (Woltering and Somhorst, 1990) methyl jasmonate (Franceschi and Grimes, 1991) and salicylic acid (Latunde-Dada and Lucas, 2001). There is little information available concerning the response of coriander to microelements. In this subject, the available data about micro elements are scarce and many of studies limited by nitrogen, potassium and phosphorus. Thus the aim of this study was to determine the effects of salicylic acid and some micro and macro elements on the anthocyanin content of coriander leaves.

Material and methods

A field experiment was conducted at the Gorgan University of Agriculture Sciences and Natural Resources, Research Farm, Gorgan (36°51'N, 54°16'E and 13 m above sea level) during the 2007growing season. The soil was characterized as a silty clay loam containing 1.7% organic matter, 0.84% organic carbon and absorbable potassium, phosphorus, magnesium, iron, zinc, boron, molybdenum in a range of 11.3, 186, 457, 14.1, 1.3, 1.2, 0.001 ppm, respectively (0-30 cm of soil profile). The soil Ph was measured 7.9.

The experiment was laid out in randomized complete block design with 10 treatments including: nitrogen, potassium, phosphorus, magnesium, iron, zinc, boron, molybdenum, salicylic acid and control (distilled water spraying) in three replications. Seeds were sown at a 25 cm row distance and 5 cm into row plots, consisting of nine rows 3 m long ($2.5 \text{ m} \times 3 \text{ m} =$ 7.5 m²) on April 9, 2007. Until plant establishment irrigation was performed every 5 days and the next additional irrigation times were done dependent on the weather conditions. The plots were kept weed-free by hand.

According to soil testing nitrogen, phosphorus, potassium and zinc fertilizers were added to the experimental field with 75, 45,170 and 30 kg/ha, respectively. One third of nitrogen and total amount of phosphorus, potassium and zinc were applied at sowing time and the remaining N was applied after thinning and shooting phase. Salicylic acid at the rate of 10⁻⁴ molar, iron, magnesium, molybdenum and boron in a rate of 2-3 g/L were sprayed on foliage part two times at 40th and 47th days after sowing. Other plots were sprayed with distilled water.

Anthocyanin contents of leaves of coriander were measured according to Wanger (1979) at flowering time. Then 0.5 gr of petals tissue were extracted via 5 ml methanol containing 1% HCl, and incubated overnight at 4°C in darkness. Then absorbance was determined by spectrophotometer at 520nm. Data were analyzed using SAS software (2001) and the mean values were compared using the LSD test at 5%.

Results and discussion

The results of variance analysis in our study demonstrated that content of anthocyanin in leaves of coriander at 1% probability were significantly influenced by applied treatments (Table 1).

Table 1. Variance analysis of the effect of salicylic acid and some micro and macro elements on the anthocyanin content of coriander leaves.

Sources	degree of freedom	anthocyanin
Blocks	2	6481.9*
Treatments	9	5330.7**
Errors	18	1411.0
CV (%)	-	13.4
* and ** signif	icant at 5 and 1 %	respectively.

Table 2. Mean values of the effects of salicylic acidand some micro and macro elements on theanthocyanin content of coriander leaves.

Treatments	anthocyanin (absorbance at 520 nm)
nitrogen	202.5 ^e
phosphorus	238.0 ^{de}
potassium	258.8 ^{cde}
magnesium	288.6 abcd
zinc	354.8 ª
boron	272.5 ^{bcd}
molybdenum	289.4 ^{abcd}
iron	315.8 ^{abc}
salicylic acid	323.3 ^{ab}
control	271.2 ^{bcd}
Means with the same let differ by LSD to	

The present study has indicated that zinc is more effective in increasing of anthocyanin content in coriander leaves and significantly increased it than control. Although, salicylic acid, magnesium, iron, molybdenum and boron increased the content of anthocyanin, but no significant ($p \le 0.05$) differences were found with control. In contrast, nitrogen significantly decreased the anthocyanin content to its lowest rate. Also, phosphorus and potassium had a negative effect on anthocyanin content and insignificantly decreased it (Table 2). These results are in agreement with those obtained by Jeppsson (2000), who showed that with the increase of nitrogen, phosphorus and potassium concentration, anthocyanin content in Aronia melanocarpa was decreased. Peng et al (2002) found that the application of nitrogen decreased anthocyanin in Malus domestica. On the other hand, Dedaldechamp et al. (1995) reported that, Dihydroflavonol reductase [dihydrokaempferol 4-reductase] (DFR) activity and anthocyanin accumulation enhanced by phosphate deprivation in Cell suspensions of grape.

The results demonstrated that nitrogen significantly decreased the anthocyanin production in coriander. So it could be related to the effects of high N supply on the metabolic pathway of anthocyanins in different ways, such as delaying the quantitative and qualitative biosynthesis and enhancing their degradation (Hilbert et al., 2003), or by decreasing the phenylalanine deamination rate of of phenylalanine and synthesis of Dihydroflavonol reductase. In this case Bongue-Bartelsman and Phillips (1995) reported that steady-state mRNA levels for chalcone synthase (CHS), DFR and anthocyanins production, increased under nitrogen stress, in tomato leaves. They also cleared that deamination of phenylalanine under nitrogen deficiency conditions led to ammonia recycling for protein synthesis and the cinnamic acid can be converted to flavonoids.

Furthermore, our results indicated that application of micro element had a positive effect on anthocyanin accumulation in coriander leaves. In this case Zn

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treatment significantly increased anthocyanin content and led to the highest accumulation rate of this antioxidant compound. These results are similar to those of Zare Dehabadi (2007) for Mentha spicata L.; they showed that anthocyanin contents increased gradually with increase of Zn concentration. Orenshamir (2003) found that the application of Mg (NO3)2, increased anthocyanin concentration in Aster sp, Anigozanthos sp and Chrysobalanus icaco plants. The mechanisms of the effect of micro elements on anthocyanin biosynthesis are poorly understood for us, but DeMan (1999) cleared that many of anthocyanins contain organic acids and metal cations such as Mg, Al and Fe. The increase of anthocyanins after the application of micro-nutrients may be attributed to the role of some of them in anthocyanin structure.

Our findings showed that salicylic acid following of zinc, enhanced anthocyanin content in coriander. On the other hand Khavarinezhad *et al* (2004) reported that application of salicylic acid increased the anthocyanin content in *Bellis perennis*. They also noted that salicylic acid led to induce the expression of involved genes in anthocyanin biosynthesis enzymes (phenylalanine ammonia-lyase and chalcone isomerise).

In conclusion, our results suggest that salicylic acid and micro elements, especially zinc can be effective in improving anthocyanin biosynthesis in coriander.

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