Influence of nitrogen content on growth and phenylpropanoide metabolism in apple in vitro cultures

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Shoot fresh weight of Golden Delicious at MS medium (5%saccharose) and different contents of nitrogen





Cell wall bounding phenylpropanoids of Golden Delicious at MS medium(5 % sacch.) and different contents of nitrogen





Influence to the phenylpropanoids induced to the yeast Trichosporon cutaneumat MS medium (3% saccharose) and different contents of nitrogen



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The involvement of phenolic compounds in resistance of the apple Malus domestica to agents like the scab fungus Venturia inaequalis has often been described in the past (Oydvin and Richardson, 1987). Especially the content of flavan-3-ols korrelates with scrab resistance in apple (Treutter and Feucht, 1990; Mayr et al., 1995a). The influence from PAL acumulation, a key enzym of the phenylpropanoid biosynthesis, and therefor from phenylpropanoids is proved from Mayr et al. (1997). Because the phenol synthesis of plant tissues depends on environmental conditions like nutrient supply (Feucht and Schmid, 1988; Bauer et al., 1989; Bauer and Treutter, 1990) Lux-Endrich et al. (2000) were able to prove the influence from macronutrient supply to the content of phenolic substances under in vitro conditions. A decreasing content of all tested phenolic compounds with increased concentration of macronutrients were observed.

The aim of this study was to restrict the effect of one of this macronutrient, the nitrogen, to the phenylpropanoid pathway and therefor to the suscaptibility to agents.

A good example for the influence of nitrogen supply and secondary pathway shows the reduced colouring of apple fruits caused to a excessive nitrogen fertilization. The reduced colouring is attributed to a inhibited anthocyanidine synthesis resulted to a decreased

PAL activity. This syntesis of this enzyme is reduced by an excessive nitrogen supply.

In vitro plants from different kinds of apple are cultivated in modifyed MS medium with different nitrogen levels for using ammonianitrat and potassiumnitrat.

The leave fresh mass production has an course like a optimum curve with an optimum at N1 var. (normal nitrogen level in MS medium). The influence from nitrogen to the phenylpropanoid pathway have an other course. An increased nitrogen supply resulted in a decreasing of all groups of phenylpropanoids. Catechine as well as phloretinderivates, oligomere proanthocyanidins, hydroxyzimtsäurederivates and flavonols decrease at increasing nitrogen supply in a continue course. But within the groups not all cases of phenylpropanoids are decreased in a increasing nitrogen supply. Especially the syntesis of some hydroxyzimtsäuren like a p-cumarsäure-derivat, a ferulyl-glucose and two not identified hydroxyzimtsäurederivates are stimulated by increased nitrogen supply

in seven from thirteen kinds of apple. Some kinds of apples react with increasing accumulation of acylierte dihydrochalcons like p-

cumarsäure-eriodictyol-derivat or p-cumarsäure-phloretin-derivat.

The role of these phenylpropanoide relating to resistance potential are unknown at this time.

Treatments of the plants with inductors stimulating the phenylpropanoid pathway resulted in different reactions in each groups of phenylpropanoids. These reactions are influenced by nitrogen supply. The different kinds of apple are different in the level to react. We think that these differences are transferable to resistance reactions. If particular phenole pattern correlate with resistance potential we could influence the defense reaction of apple plants against agents.



Abb.: Frischgewichtsverteilung bei in vitro kultivierten Kontrollpflanzen der Apfelsorte Royal Gala unter dem Einfluß verschiedener Stickstoffvarianten



Abb.: Phenolische Inhaltstoffe ohne Phloretinderivate am ersten Entnahmetermin der mit Prohexadion behandelten Royal Gala in vitro Pflanzen unter dem Einfluß verschiedener Stickstoffvarianten

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