



University of Belgrade - Faculty of Agriculture

1st European Symposium on
Phytochemicals in Medicine and Food
(1-EuSPMF)

Book of abstracts

Belgrade, Serbia
7-9 September 2022

1st European Symposium on Phytochemicals in
Medicine and Food

1-EuSPMF



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**University of Belgrade - Faculty of Agriculture
Univerzitet u Beogradu - Poljoprivredni fakultet**

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TOPICS

I - Natural resources of bioactive compounds

II - Bioactive compounds and human health

III - Medicinal herbs and spices

IV - Herbal medicines in disease prevention and treatment

V - Novel perspectives of phytochemical use in contemporary medicine

VI - Farm to fork

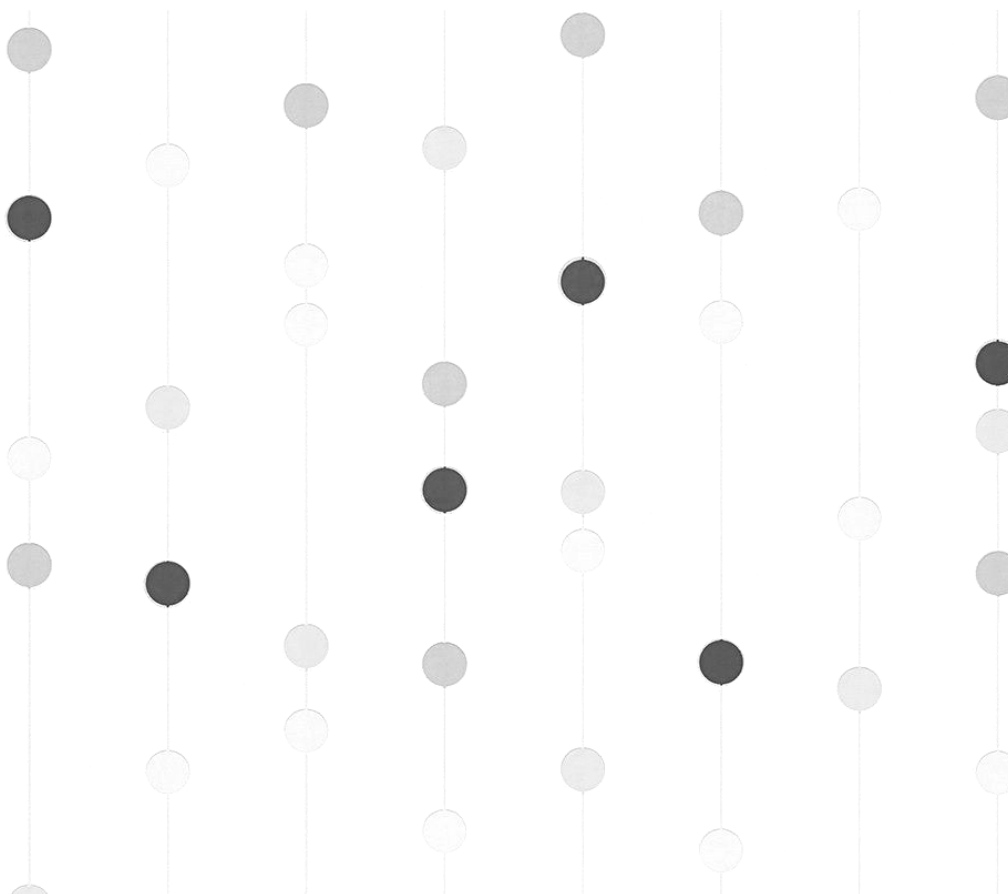
VII - Natural resources in food industry

VIII - Food and agro waste recovery

IX - Analytical methods

Abbreviations:

PL - Plenary lecture **IL** - Invited lecture **OP** - Oral presentation **PP** - Poster presentation



LIST OF PRESENTATION

PLENARY LECTURES		Page
I_PL	<u>Robert Verpoorte</u> , Y.H. Choi Food for health, food for thought	1
II_PL	Li Yang, <u>Jianbo Xiao</u> Myricetin ameliorated prediabetes via immunomodulation and gut microbiota interaction	2
III_PL	Hesham R. El-Seedi Plants mentioned in the Islamic Scriptures and 5700 years ago: Traditional uses and medicinal importance in contemporary time	3
IV_PL	María G. Campos Drug-Herb Interactions as a cause of therapeutic failure or toxic events: Oncology examples of Case Reports	4
V_PL	Maurizio Battino Unraveling the molecular mechanisms underlying the health effects of dietary bioactive compounds	5
VI_PL	Rachel Levi, Or Shapira, Inbal Hanuka Katz, Zoya Okun, <u>Avi Shpigelman</u> Stability of anthocyanins during processing and shelf life: potential implication to processed products	6
VII_PL	A.E.Giannakas, C.E. Salmas, E.Kollia, A. Kopsacheili, C. Birlia, <u>C. Proestos</u> Use of essential oil from plants to produce nanostructures as active packaging materials for the food industry	7
VIII_PL	<u>Esra Capanoglu</u> , Elifsu Nemli, Francisco Tomas-Barberan Valorization of agricultural wastes: Novel approaches and applications	8
IX_PL	Jesus Simal-Gandara Untargeted and targeted metabolomics	9
INVITED LECTURES		
I_IL1	Marina Soković Bioactivity from bioworld	10
I_IL2	Filip Andrić Towards the most desirable natural products and their bioactivity features using multicriteria decision making methods and linear regression/classification algorithms	11
II_IL1	Goran N. Kaluđerović Natural compounds immobilized into mesoporous silica	12
II_IL2	<u>Olgica Nedić</u> , Nikola Gligorijević, Ana Penezić, Simeon Minić, Mirjana Radomirović, Milan Nikolić, Tanja Ćirković Veličković Food antioxidants and their interaction with human proteins	13
III_IL1	Gordana Stojanović Medicinal plants - Traditional application in South-Eastern Serbia	14
IV_IL1	<u>Maria Daglia</u> , Hammad Ullah, Alessandra Baldi, Alessandro Di Minno Brewer's spent grain extract rich in dietary fibers and postprandial glycemia and insulin response in healthy subjects: a monocentric, randomized, cross-over, double-blind, placebo-controlled clinical trial	15
IV_IL2	A. Gulcin Sagdicoglu Celep The role of polyphenols in preventive nutrition	16

V_IL1	Isidora Protić-Rosić, Zorana Lopandić, Milena Zlatanova, Andrijana Nešić, Radmila Miljković, Ivana Lukić, Marina Atanasković-Marković, Marijana Stojanović, <u>Marija Gavrović-Jankulović</u> Immunomodulatory potential of banana lectin in allergen-specific immunotherapy	17
V_IL2	<u>Irena Brčić Karačonji</u> , Nevenka Kopjar, Suzana Žunec, Andreja Jurič, Anja Katić, Ljerka Prester, Vedran Micek, Nino Fuchs, Marijana Neuberg, Goran Kozina, Ana Lucić Vrdoljak Potentially harmful interactions between Δ^9-tetrahydrocannabinol (THC) and irinotecan	18
VI_IL1	Luiz Fernando Cappa de Oliveira New Strategies for Identifying Phytochemicals in Food: Nondestructive Raman Spectroscopy Analysis	19
VI_IL2	<u>Nebojša Nedić</u> , Živoslav Tešić, Milica Nešović, Kazimir Matović, Stevan Blagojević Risks in honey production and its quality shown at the example of honey produced in a national park	20
VII_IL1	<u>Bojana Vidović</u> , Danijel D. Milinčić, Mirjana Marčetić, Jelena Djuriš, Tijana Ilić, Aleksandar Ž. Kostić, Mirjana B. Pešić Goji berries as sources of functional food ingredients	21
VII_IL2	<u>Sandrina A. Heleno</u> , Márcio Carochó, Lillian Barros Plants as a source of natural preservatives for food application	22
VIII_IL1	Biljana Dojnov Recycling of agro waste by fungi for obtaining enzymes and prebiotics	23
IX_IL1	Morlock Gertrud Prioritization strategy to find the important phytochemicals in a complex natural sample	24
IX_IL2	<u>Irena Vovk</u> , Vesna Glavnik, Breda Simonovska, Maja Bensa Challenges in chromatographic analyses of phytonutrients in medicinal plants and food	25
IX_IL3	Vibor Roje Analysis of metals and metalloids in plant materials - a short overview	26
ORAL PRESENTATIONS		
I_OP1	<u>Jelena S. Katanić Stanković</u> , Jelena Đorović Jovanović, Danijela Mišić, Uroš Gašić, Rudolf Bauer Phytochemical profiling and insight into bioactivity of <i>Stellaria holostea</i> L. (Greater Stitchwort) extract	27
II_OP	<u>Niranjan Koirala</u> , Amit Kumar Shrivastava Phytochemical screening and the effect of <i>Trichosanthes dioica</i> in high-fat diet induced atherosclerosis in Wistar rats	28
III_OP	<u>Hammad Ullah</u> , Rita di Matteo, Alessandro Di Minno, Antonietta Rossi, Maria Daglia <i>In vitro</i> anti-inflammatory effect of <i>Allium cepa</i> L. extract rich in quercetin optimized by design of experiments	29
IV_OP	<u>Niranjan Koirala</u> , Roshani Gurung, Sundar Adhikari <i>Reinwardtia indica</i>: phytochemical screening and evaluation of wound healing activity of the extracts in experimental model rats	30

V_OP	Adma N.F. Melo, Tiago B. Afonso, Marta Carvalho, Cláudia Rodrigues, Tânia Ribeiro, <u>Márcio Caroch</u> , Miguel Marques Pinto, Freni Tavaría, Paula Teixeira, J. Pedro Simas, Lillian Barros, Manuela Pintado Chemical characterization, cytotoxic evaluation and anti-SARS-CoV2 activity of plant extracts rich in hydrolysable tannins	31
VI_OP	<u>Vesna Dragičević</u> , Milan Brankov, Milovan Stoilković, Milena Šenk, Željko Dolijanović, Miodrag Tolimir, Milena Simić Sustainable fertilization systems as a prerequisite for improved quality of agricultural products	32
VII_OP	<u>Aleksandra Milenković</u> , Jelena Stanojević, Ljiljana Stanojević, Zoran Ilić, Lidija Milenković Chemical composition and antioxidant activity of black pepper (<i>Piper nigrum</i> L.) fructus essential oil hydrodistillation fractions	33
VIII_OP	Latifeh Pourakbar, Sina Siavash Moghaddam, <u>Jelena Popović-Djordjević</u> Interactive effects of ultraviolet-B and ZnO nanoparticles on biochemical and antioxidant traits of saffron (<i>Crocus sativus</i> L.)	34
IX_OP	<u>Maria Antonietta Carrera</u> , Esther Miguel Gómez, Amadeo Rodríguez Fernández-Alba, María Dolores Hernando Guil Characterization of phenolic content in bee pollen and bee bread originating from different climatic areas	35

POSTER PRESENTATIONS

I_PP1	<u>Sofija Kilibarda</u> , Marina P. Mačukanović-Jocić, Danijel D. Milinčić, Sandra Vuković, Snežana Jarić, Aleksandar Ž. Kostić Phytochemical analysis of <i>Cicerbita pancicii</i> (Vis.) Beauverd-the Balkan's endemic plant	36
I_PP2	<u>Aleksandra Milenković</u> , Ljiljana Stanojević, Zoran Ilić, Lidija Milenković, Ljubomir Šunić, Jelena Stanojević, Dragan Cvetković Essential oil composition and antioxidant activity from different plant part of wild fennel (<i>Foeniculum vulgare</i> Mill.) growing in Montenegro sea-side	37
I_PP3	Nadezhda Petkova, Tatyana Bileva, Manol Ognyanov, Magdalena Stoyanova, <u>Dasha Mihaylova</u> , Ekaterina Valcheva, Neli Grozeva, Vladislav Popov Nutritional characteristics and physico-chemical quality of Florina apple fruits	38
I_PP4	<u>Dasha Mihaylova</u> , Aneta Popova, Ivayla Dincheva Pattern recognition of varieties of peach fruit and pulp from their volatile components using HS-SPME-GC/MS combined with multivariable statistical analysis	39
I_PP5	<u>Mina Janković</u> , Sanja Berežni, Dejan Orčić Isolation and identification of lignan and phenylpropanoid esters from wild chervil (<i>Anthriscus sylvestris</i> (L.) Hoffm.)	40
I_PP6	Maria Inês Dias, Carla Pereira, Carly Albiston, <u>José Pinela</u> , Lillian Barros HPLC-DAD-ESI/MS profiling of phytochemicals in <i>Aesculus hippocastanum</i> fruit	41
I_PP7	<u>Maria Inês Dias</u> , José Pinela, Carla Pereira, Patrícia Ferreira, Maria de Fátima Oliveira, Anabela Martins, Andreia Afonso, Lillian Barros Mycorrhization and micropropagation of chestnut (<i>Castanea sativa</i> Mill.) seedlings as tools to obtain high added-value phenolic compounds	42

I_PP8	<u>Sladana Žilić</u> , Valentina Nikolić, Nada Ćujić Nikolić, Marijana Simić, Katarina Šavikin, Jelena Živković, Marko Vasić Microencapsulation of anthocyanins from blue maize and their fate during <i>in vitro</i> gastrointestinal digestion	43
I_PP9	<u>Tijana Ilić</u> , Stevan Samardžić, Gordana Zdunić, Dragana Božić, Mirjana Marčetić, Bojana Vidović Screening of the phenolic composition and <i>in vitro</i> biological activities of the fruit of <i>Lycium ruthenicum</i> Murray	44
I_PP10	<u>Nemanja Živanović</u> , Biljana Božanić Tanjga, Dejan Orčić, Mirjana Ljubojević, Marija Lesjak, Nataša Simin Chemical characterization and antioxidant activity of new rose genotypes (<i>Rosa hybrida</i>)	45
I_PP11	<u>Nemanja Živanović</u> , Dejan Orčić, Marija Lesjak, Nataša Simin, Neda Mimica-Dukić Chemical characterization and antioxidant activity of hawthorn (<i>Crataegus</i> spp.)	46
II_PP1	<u>Ana Valenta Šobot</u> , Jelena Filipović Tričković, Dunja Drakulić, Andreja Leskovac, Sandra Petrović, Tatjana Momić Sweroside displays a cytotoxic effect by activating apoptosis in human peripheral blood mononuclear cells	47
II_PP2	Nikolina Lisov, Danka Mitrović, <u>Ivana Sredović Ignjatović</u> , Aleksandar Petrović Total phenolic content and antioxidant properties of fermented grape pomace of Cabernet Sauvignon grape variety	48
II_PP3	<u>Katarina Mitić</u> , Bogdana Simonović, Irena Nikolić, Nebojša Đ. Pantelić Total polyphenols and flavonoids content and antioxidant potential of methanolic extracts of different types of berries	49
II_PP4	<u>Andrea Pirković</u> , Aleksandra Vilotić, Zanka Bojić Trbojević, Dragana Dekanski, Milica Jovanović Krivokuća Effect of oleuropein on the expression of invasive markers and cell adhesion of HTR-8/SVneo extravillous trophoblast cells	50
II_PP5	<u>Andrea Pirković</u> , Sunčica Borožan, Marija Bruić, Milica Jovanović Krivokuća, Biljana Spremo-Potparević Taxifolin protects HTR-8/SVneo extravillous trophoblast cells against H₂O₂-induced oxidative damage and improves antioxidant function	51
II_PP6	<u>Svetlana Bogdanović</u> , Dobrila Randjelović, Ivana Zlatković, Dušica Cirković, Dragana Stanisavljević Antimicrobial activity of acacia honey, with and without additives, against selected pathogens	52
II_PP7	<u>Marija Ivanov</u> , Tamara Carević, Marina Kostić, Ana Ćirić, Jovana Petrović, Jasmina Glamočlija, Marina Soković Selected terpenoids as obstructers of <i>Candida</i> virulence	53
II_PP8	Dragana Božić, <u>Tijana Ilić</u> , Mirjana Marčetić, Stevan Samardžić, Gordana Zdunić, Bojana Vidović <i>In vitro</i> assessment of the prebiotic potential of selected plant extracts	54
II_PP9	Imad Ahmad, Abdul Saboor Pirzada, Khalaf F Alsharif, Maria Daglia, <u>Haroon Khan</u> <i>In silico</i> evaluation of 4-hydroxy isoleucine via ADMETLab 2.0: Therapeutic potential for clinical uses	55

III_PP1	<u>Sandra Vuković</u> , Đorđe Moravčević, Dejana Marinković, Slavica Jelačić, Ana Vujošević, Sofija Kilibarda, Danijel D. Milinčić, Aleksandar Ž. Kostić Antioxidant properties of cinnamon spice	56
III_PP2	<u>Jugoslav Trajković</u> , Dragana Stanisavljević, Dušica Ćirković, Svetlana Bogdanović, Dobrila Randjelović, Dragan Veličković, Milić Vojinović Chemical composition of the essential oil of <i>Thymus serpyllum</i> L.	57
III_PP3	<u>Ilija Cvijetić</u> , Irena Brčić Karačonji, Andrea Jurič, Karlo Jurica, Dušanka Milojković-Opsenica <i>In silico</i> study of the tyrosinase inhibitory potential of arbutin and other bioactive compounds from strawberry tree	58
III_PP4	Milica Jankov, <u>Ilija Cvijetić</u> , Dušanka Milojković-Opsenica DFT study of the antioxidant activity of polyhydroxyflavones identified in houseleek leaf extracts	59
III_PP5	<u>Latifeh Pourakbar</u> , Sina Siavash Moghaddam, Somayeh Maleki Kakelar The antioxidant and antifungal activity of the extract, essential oil and AgNPs green synthesized of aqueous and methanolic extracts of <i>Origanum vulgare</i> L.	60
IV_PP1	<u>Mohammad Omar Faruque</u> , Uddin Shaikh Bokhtear, Hu Xuebo Demystifying Bangladeshi ethnomedicines with modern approaches: <i>Congea tomentosa</i> as a source of potential anti-microbial and anti-cancer agents	61
IV_PP2	<u>Nouredine Djebli</u> , Hadjer Chenini-Bendiab Neuroprotection of date (<i>Phoenix dactylifera</i> L.) extract from Algeria against Neurodegenerative disease - "Alzheimer's case"	62
IV_PP3	<u>Marija Ivanov</u> , Jelena Božunović, Maria Inês Dias, Ricardo C. Calhelha, Lillian Barros, Isabel C.F.R. Ferreira, Dejan Stojković <i>Tripleurospermum inodorum</i> – mayweed without scent but with range of bioactivities	63
V_PP1	<u>Ana Valenta Šobot</u> , Jelena Filipović Tričković, Andreja Leskovac, Sandra Petrović, Tatjana Momić Nanotechnology approach for diminishing quercetin toxicity toward peripheral blood mononuclear cells	64
VI_PP1	Masudulla Khan Elucidating the role of mangiferin compound and silver nanoparticles (AgNPs) against plant pathogenic fungi <i>Phomopsis vexans</i>	65
VI_PP2	Svetlana Lakićević, <u>Dušica Ćirković</u> , Jelena Popović-Đorđević, Ivana Mošić, Miodrag Lazić Microbiological characteristics of 'Prokupac' wine enriched with medicinal herbs	66
VI_PP3	<u>Monalisa Sahoo</u> , S.P.L. Balasubramaniam, Balunkeswar Nayak, Vivek Kumar, SN Naik Effect of processing on the antinutrients, antioxidant and techno-functional characteristics of five-leaf yam (<i>Dioscorea pentaphylla</i>)	67
VI_PP4	<u>Svetlana Bogdanović</u> , Dobrila Randjelović, Ivana Zlatković, Zvonko Zlatanović, Milica Stojanović Microbiological quality control of cheeses produced on farms in the territory of the city of Prokuplje	68
VI_PP5	<u>Dušica Ćirković</u> , Svetlana Lakićević, Zoran Jovanović, Ivana Zlatković, Bratislav Ćirković, Dobrila Randjelović, Svetlana Bogdanović	69

	Agrobiological traits of grape cultivar 'Tamjanika white' grown in Župa vine district	
VI_PP6	<u>Monalisa Sahoo</u> , Sushree Titikshya, Vivek Kumar, SN Naik Antioxidant activities and structural functional characterization of bitter yam flour (<i>Dioscorea bulbifera</i>) as influenced by different drying techniques	70
VI_PP7	<u>Milica Fotirić Akšić</u> , Biljana Rabrenović, Uroš Gašić, Tomislav Tosti, Dragana Dabić Zagorac, Maja Natić, Mekjell Meland Is there a difference in the profile of the health promoting compounds in plum fruits and kernels grown under the organic and conventional production system?	71
VII_PP1	<u>Jovana Marković</u> , Dragana Mihajlović, Pavle Mašković, Nebojša Banjac, Jelena Mašković, Evica Ivanović Effect of different heat treatments on antioxidative activity in pumpkin (<i>Cucurbita maxima</i>)	72
VII_PP2	<u>Katarina Delić</u> , Danijel Milinčić, Ana Salević, Mirjana Pešić, Viktor Nedović Micro and nano-encapsulation of anthocyanins and its application in food technology	73
VII_PP3	<u>Aleksandar Ž. Kostić</u> , Nebojša Nedić, Danijel D. Milinčić, Slađana P. Stanojević, Živoslav Lj. Tešić, Mirjana B. Pešić Antioxidant properties of monofloral poppy, and bastard indigobush bee-collected pollen as potential functional food ingredient	74
VII_PP4	<u>Dobriła Randjelović</u> , Svetlana Bogdanović, Ivana Zlatković, Zvonko Zlatanović, Dušica Ćirković, Dragana Stanisavljević Microbiological quality control in fresh and dried apple fruit and testing of hydroxymethylfurfural (HMF) content	75
VII_PP5	<u>Dobriła Randjelović</u> , Svetlana Bogdanović, Ivana Zlatković, Zvonko Zlatanović, Sanja Perić, Sladjana Golubović Analysis of anthocyanins content and microbiological quality control in fresh and frozen raspberry fruit	76
VII_PP6	<u>Valentina Nikolić</u> , Slađana Žilić, Marijana Simić, Vesna Kandić, Dejan Dodig, Marko Vasić Oat varieties with different hull colours as potential sources of phytochemicals for the food and feed industry	77
VII_PP7	<u>Marijana Simić</u> , Valentina Nikolić, Vesna Kandić, Slađana Žilić, Marko Vasić, Dejan Dodig Small cereal grains as a source of phytochemicals	78
VII_PP8	<u>Suzana Skeledžija</u> , Miloš B. Rajković, Aleksandar Ž. Kostić, Jelena Popović-Djordjević Content of fatty acids and theobromine in organic cocoa powder	79
VII_PP9	Kosana Šobot, Ljiljana Popović, Alena Stupar, Vladimir Filipović, Milica Nićetin, <u>Jovanka Laličić-Petronijević</u> The influence of the drying method on the preservation of bioactive compounds in the wild garlic (<i>Allium ursinum</i> L.) leaves as a functional ingredient incorporated in cookies	80
VIII_PP1	Custódio Lobo Roriz, Sandrina Heleno, <u>Márcio Carochó</u> , Patricia Morales, Isabel C.F.R. Ferreira, Lillian Barros Two new alternative sources of betacyanin colouring compounds for the food industry	81

VIII_PP2	Milan Kumar Lal, Rahul Kumar Tiwari, Jelena Popović-Djordjević, <u>Nemanja Gršić</u> , Awadhesh Kumar, Ravinder Kumar, Arvind Jaiswal, Dharmendra Kumar, Sushil Sudhakar Changan, Som Dutt, Brajesh Singh Interactive effect of potato peel on <i>in vitro</i> glyceemic response and starch digestibility with potato	82
VIII_PP3	Mekjell Meland, Tomislav Tosti, Biljana Rabrenović, Sandra Šegan, Dragana Dabić Zagorac, Maja Natić, <u>Milica Fotirić Akšić</u> Chemical fingerprint of plum (<i>Prunus domestica</i> L.) kernels grown in Norway	83
IX_PP1	<u>Milica Lučić</u> , Ivana Sredović Ignjatović, Steva Lević, Ivan Zlatanović, Antonije Onjia Effect of ultrasound and chemical pretreatments on L-ascorbic acid of dried bell pepper (<i>Capsicum annuum</i>) studied by factorial design	84
IX_PP2	<u>Simona Jaćimović</u> , Biljana Dojčinović, Biljana Kiprovska, Nebojša Đ. Pantelić Determination of selected macro- and microelements in black chokeberries (<i>Aronia melanocarpa</i> L.)	85
IX_PP3	<u>Milka Jadranin</u> , Gordana Krstić, Miroslav Novaković, Boban Anđelković, Vele Tešević, Slobodan Milosavljević Analysis of diterpenoids from the latex of <i>E. seguieriana</i> Neck. subsp. <i>seguieriana</i> by liquid chromatography–electrospray ionisation mass spectrometry	86
IX_PP4	Nebojša Banjac, Jelena Ladjarević, <u>Dušan Vasić</u> , Dragan Milatović, Djordje Boškov, Jelena Popović-Djordjević Insight into chemical composition of sweet cherry (<i>Prunus avium</i> L.) fruits - application of ATR-FTIR spectroscopy	87
IX_PP5	<u>Nenad Mićanović</u> , Jelena Lađarević, Nebojša Banjac, Jelena Popović-Djordjević Insight into chemical composition of wild growing fruits from Serbia - application of ATR-FTIR spectroscopy	88



I_PP7_Mycorrhization and micropropagation of chestnut (*Castanea sativa* Mill.) seedlings as tools to obtain high added-value phenolic compounds

Maria Inês Dias^{1,2*}, José Pinela^{1,2}, Carla Pereira^{1,2}, Patrícia Ferreira,³ Maria de Fátima Oliveira,³ Anabela Martins,^{1,2} Andreia Afonso,³ Lillian Barros^{1,2}

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MiChestnut3 is a project of the company DEIFIL whose main objective is to produce more resistant and productive hybrid chestnut (*Castanea sativa* Mill.) seedlings through micropropagation and mycorrhization techniques. In this work, in addition to the agronomic traits of the micropropagated mycorrhizal chestnut seedlings, it was also important to evaluate the changes induced by mycorrhization in the phenolic profile of these plants. Phenolic compounds are plant secondary metabolites involved in plant-microbe interactions/symbiosis and act as signaling molecules in the establishment of arbuscular mycorrhizal symbioses, as well as in plant defense mechanisms [1]. According to the literature, considerable increases in phenolic compounds in host plants as a result of arbuscular mycorrhizal fungus inoculation have been reported during the progression of the infection [1]. Therefore, this work was carried out to study the impact of the type of fungal inoculum and the period of mycorrhization (before or after potting) on the qualitative and quantitative profile of phenolic compounds of the roots and leaves of the chestnut seedlings produced by DEIFIL. After collection and lyophilization of the plant material, hydroethanolic extracts were prepared and the phenolic compounds were characterized by HPLC-DAD-ESI/MS [2]. Ellagic acid derivatives and *O*-glycosylated flavonoids were the major phenolic compounds in both plant roots and leaves, which agreed with previous reports [2,3]. A statistical analysis showed that the type of inoculum and period of mycorrhization significantly ($p < 0.05$) affected the phenolic profile of the chestnut hybrids. In general, the mycorrhizal seedlings with the fungi *Amanita caesarea* and *Boletus edulis* were those that presented the highest levels of phenolic compounds. Relationships between the levels of these signaling compounds and the agronomic performance of chestnut seedlings were also found. The results bring new perspectives into the future production of a hybrid chestnut tree resistant to ink disease in the main traditional Portuguese varieties.

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