

ÍNDEX

CHAPTER 01 INTRODUCTION

1. TRADITIONAL VARIETIES

1.1.	Definition and general characteristics	21
1.2.	Origin of landraces	21
1.3.	Genetic erosion	22
1.4.	Traditional varieties in modern agriculture	24
1.4.1.	Preserving plant genetic resources; a demand for maintaining biodiversity	
1.4.2.	Public perception of traditional varieties; today's consumer demand	

2. FOOD QUALITY

2.1.	Organoleptic quality; the physico-chemical basis of fruit and vegetable quality	26
2.2.	Benefits that derive from consuming fruit and vegetables as nutritionally rich products	26
2.3.	The main antioxidants in fruit and vegetables	27
2.3.1.	Polyphenols	
2.3.2.	Carotenoids	
2.3.3.	Vitamins	

3. VALENCIAN CROPS WITH AN IMPORTANT STOCK OF TRADITIONAL VARIETIES

3.1.	Pepper	34
3.1.1.	Taxonomy	
3.1.2.	Origin	
3.1.3.	Botany	
3.1.4.	Crop requirements	
3.1.5.	Nutritional quality	
3.1.6.	Economic importance	
3.2.	Eggplant	39
3.2.1.	Taxonomy	
3.2.2.	Origin	
3.2.3.	Botany	
3.2.4.	Crop requirements	
3.2.5.	Nutritional quality	
3.2.6.	Economic importance	
3.3.	Lettuce	44
3.3.1.	Taxonomy	
3.3.2.	Origin	
3.3.3.	Botany	

3.3.4. Crop requirements	
3.3.5. Nutritional quality	
3.3.6. Economic importance	
REFERENCES	49
CHAPTER 02 THESIS OBJECTIVES	57
CHAPTER 03 PHENOTYPIC DIVERGENCE AMONG SWEET PEPPER LANDRACES ASSESSED BY AGRO-MORPHOLOGICAL CHARACTERIZATION AS A BIODIVERSITY SOURCE	
1. INTRODUCTION.....	61
2. MATERIALS AND METHODS	
2.1. Plant material	62
2.2. Greenhouse Conditions	62
2.3. Phenotyping Study	65
2.4. Agronomic Trait	65
2.5. Statistical Analysis	65
3. RESULTS	
3.1. Phenotypic Differences in Quantitative Vegetative Traits	66
3.2. Phenotypic Differences in Qualitative Vegetative Traits	68
3.3. Phenotypic Differences in Quantitative Fruit Traits	71
3.4. Phenotypic Differences in Qualitative Fruit Traits	78
3.5. PCA Analysis	80
3.6. Correlation among the Selected Quantitative Traits	82
4. DISCUSSION.....	83
5. CONCLUSIONS.....	87
REFERENCES.....	98

CHAPTER 04 BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY OF VALENCIAN PEPPER LANDRACES

1. INTRODUCTION.....	107
2. RESULTS	
3.1. Phenotypic Differences in Quantitative Vegetative Traits	108

2.1. Nutraceutical Compounds and Antioxidant Capacity.....	108
2.1.1. Phenols	
2.1.2. Total Ascorbic Acid	
2.1.3. Lycopene	
2.1.4. Carotenoid	
2.1.5. Total Chlorophyll Concentration	
2.1.6. Antioxidant Capacit	
2.2. Nutraceutical Compounds and Antioxidant Capacity Correlations in Green and Red Fruit.....	113
2.3. PCA Analysis	114
2.4. Differences between Accession Groups	118
3. DISCUSSION.....	120
4. MATERIALS AND METHODS	
4.1. Plant material	124
4.2. Greenhouse Experiment	126
4.3. Nutraceutical Compounds and Antioxidant Capacity.....	127
4.3.1. Sample preparation	
4.3.2. Total Phenolic Analysis	
4.3.3. Ascorbic Acid Concentration	
4.3.4. Antioxidant Capacity Measurements	
4.3.5. Carotenoids and chlorophyll Concentration	
4.3.6. Lycopene Concentration	
4.4. Statistical Analysis	128
5. CONCLUSIONS.....	129
REFERENCES	130

CHAPTER 05 PHENOTYPING LOCAL EGGPLANT VARIETIES; COMMITMENT TO BIODIVERSITY AND NUTRITIONAL QUALITY PRESERVATION

1. INTRODUCTION.....	139
2. MATERIALS AND METHODS	
2.1. Plant Material and soil experiment	140
2.1.1. Experiment 1: Phenotyping study	
2.1.2. Experiment 2: fruit quality study	
2.1.3. Lycopene	
2.2. Agromorphological characterisation anda data collection	143
2.2.1. Leaf and fruit colour	

2.3. Fruit quality determinations	145
2.3.1. Fruit dry materia	
2.3.2. Pulp Colour	
2.3.3. Nutraceutical compounds and antioxidant capacity.	
2.3.4. Total soluble sugar content	
2.4. Statistical Analysis	147
3. RESULTS	
3.1. PCA Analysis of phenotyping traits	148
3.2. Phenotypic Differences between eggplant landraces	151
3.3. Correlation among the selected agro-morphological quantitative traits.....	158
3.4. Nutraceutical characteristics	159
3.4.1. Fruit DW Percentage	
3.4.2. Pulp Colour	
3.4.3. Nutraceutical compounds and antioxidant capacity	
3.4.4. Soluble Sugars	
3.4.5. Correlation between antioxidant compounds	
4. DISCUSSION.....	162
5. CONCLUSIONS.....	165
REFERENCES.....	166

CHAPTER 06 NUTRITIONAL QUALITY POTENCIAL OF MICROGREENS, BABY LEAVES AND ADULT LETTUCE; AN UNDEREXPLOITED NUTRACEUTICAL SOURCE

1. INTRODUCTION.....	179
2. MATERIALS AND METHODS	
2.1. Plant material	180
2.2. Greenhouse Experiment	182
2.3. Leaf sample preparation	183
2.4. Nutraceutical Compounds and Antioxidant Capacity.....	184
2.4.1. Chlorophyll and carote noid concentration	
2.4.2. Anthocyanin concentration	
2.4.3. Ascorbic Acid Concentration	
2.4.4. Total phenolic analysis	
2.4.5. Antioxidant capacity measurements	

2.5. Mineral determination	185
2.6. Statistical analysis	186
3. RESULTS	
3.1. Dry weight.....	186
3.2. Nutraceutical Compounds and Antioxidant Capacity.....	187
3.2.1. Total chlorophyll concentration	
3.2.2. Carotenoids	
3.2.3. Anthocyanins	
3.2.4. Ascorbic acid	
3.2.5. Phenols	
3.2.6. Antioxidant capacity	
3.3. Mineral concentration.....	192
3.4. PCA Analysis.....	194
3.5. Correlation between quality compounds.....	197
4. DISCUSSION	199
5. CONCLUSIONS	203
REFERENCES	206

CHAPTER 07 POSTHARVEST CHANGES IN THE NUTRITIONAL PROPERTIES OF COMMERCIAL AND TRADITIONAL LETTUCE VARIETIES IN RELATION WITH OVERALL VISUAL QUALITY

1. INTRODUCTION.....	215
2. MATERIALS AND METHODS	
2.1. Plant material	216
2.2. Field Experiment	216
2.3. Storage Conditions	217
2.4. Visual Characterization and Weight Loss Determination	218
2.5. Sample Preparation	219
2.6. Nutraceutical Compounds and Antioxidant Capacity.....	220
2.6.1. Chlorophyll and Carotenoid Concentration	
2.6.2. Anthocyanin Concentration	
2.6.3. Ascorbic Acid Concentration	
2.6.4. Total Phenolic Analysis	
2.6.5. Antioxidant Capacity Measurements	
2.7. Lipid peroxidation.....	221

2.8. Hydrogen Peroxide Concentration	222
2.9. Nitrate Quantification	222
2.10. Mineral Determination	222
2.11. Statistical Analysis	222
3. RESULTS	
3.1. Visual Damage	223
3.2. Fresh Weight Loss	225
3.3. Nutraceutical Compounds and Antioxidant Capacity	225
3.3.1. Total Chlorophyll Concentration	
3.3.2. Total Carotenoid Content	
3.3.3. Anthocyanin Concentration	
3.3.4. Ascorbic Acid Content	
3.3.5. Total Phenolic Content	
3.3.6. Antioxidant Capacity	
3.4. Hydrogen Peroxide	230
3.5. Lipid Peroxidation	230
3.6. Nitrate Concentration	231
3.7. Mineral Concentration	232
3.8. PCA Analysis	234
3.9. Correlation Between Quality Compounds	237
4. DISCUSSION	239
5. CONCLUSIONS	244
REFERENCES	253

CHAPTER 08 GENERAL DISCUSSION

A. PEPPER AND EGGPLANT CHARACTERISATION: PHENOTYPING AND NUTRITIONAL QUALITY DETERMINATION OF TRADITIONAL VARIETIES	253
B. NUTRITIONAL QUALITY AMONG THE DIFFERENT LETTUCE VARIETIES: CHANGES IN DEVELOPMENT STAGES AND UNDER STORAGE CONDITIONS	255
REFERENCES	258

CHAPTER 09 FINAL CONCLUSIONS

