

Exploring the Bioactive Compounds in Lentils and their potential for Health

Drew Portman
School of Biomedical Sciences
Charles Sturt University

Supervisors: Professor Chris Blanchard, Professor John Mawson Dr. Joe Panozzo,
Dr. Mani Naiker



Lentils



- Indian green (large flat cotyledon)
 - Eaten whole
- Asian red (small cotyledon)
 - Dahl, Flour, Purees, Soups, Stews, Thickening agents
- Substitute food products
 - Gluten intolerance
 - Vegans
 - Vegetarians



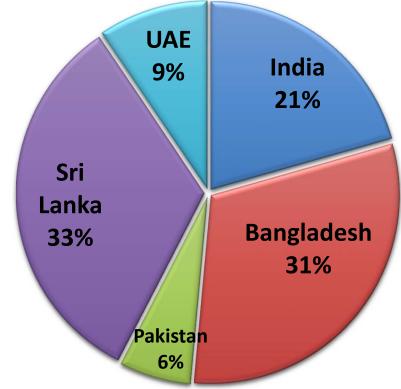


Australian Production



- 5 year average exports
 - 279,000 tonnes
- Export value
 - \$185 million
- 95% exported
- 90% are red lentil (Pulse Australia, 2015)

2014-2015 Australian Lentil Export







REVIEWS

Phytochemicals for Health, the Role of Pulses

SIMONE ROCHEORY* AND JUE PANOZZO

Department of Primary Industries, Worther Course, 621 Sneydes Rd, Worther StHI, Victoria, Australia, and Department of Primary Industries, Horbann Costes, 110 National Road, Horsham 2400, Victoria, Australia

Problem on the seeke of supreme that are used to human concurration and involve pass, bearn, which, chickees and the bearn. All the see in reporter source of mechanisms, cause and methods are the seeker of problem operated to cereal grains. In addition to being a source of mechanisms are considered to the seeker of the

KEYWORDS: Pulses; phytochemicals; macronutrienta

TROOUCTION

Pulses have traditionally played a major role in providing food nutrition particularly in the Indian subcontinent and other developing countries, while in western countries, the staple die has been based on animal-derived protein.

Tradicially, pelies were considered with manifest processing, confer characteristics. The mades were driven by price and availability. As the countries of the lodge subcontinent developed, a greater emphasis was placed in precessing themsetrosics, which included hybridism and condeng times as considerable of the period of the period of the period of period of the period of the period of the period of quality characteristics, the underlying chronical characteristics are based on practic and active composition and phenofic composition that office the last and color of the cord count composition that office the last and color of the section of composition that office the last and color of the section of the composition of the last and color of the section of the color of the color of the section of the section of the color of the color of the section of the section of the color of the section of the section of the section of the color of the section o

The nutritional properties of polses have been investigated extensively and have been reported to impair physiologically beneficial effects in humans. Pulse grains are high in penatin, carbohydrates, and dictary fiber and are a rich source of other

* To whose correspondence should be addressed. Tel.: +61 3 97: 8704. Figs: +61 3 9742 8700. E-mail: senone rechlief@dpi.nic.gov.u Wasshire Corre. nutritional components (1). The chemical composition an nutritive value of Australian pulses has been cultural by Peterson and Australian pulses has been cultural by Peterson

The value of pulses can be enhanced by glysically fractions ing the grain into basic constituents such as practic, starth, and there are used to practice the supplement other flow integrollients to enhance the neutrine value of flow. There is never an increased assumes or the health-associated value of poulse in textured assumes, while the substitution of the health-associated value of poulse in western converse. Pulse grains, contain a large namber or his cattific compounds which have a metabolic benefit who commend on a sewelar basic, (if

Demand has increased regarding the use of pulses for human consumption either to extract a functional compound (e.g., starth protein or fibor) to incorporate this into certail based products or to extract phytocompounds which are bisactive and can be used as nextractional products.

and consumer demand. There is a need to increase the househight has for pulses by understanding some of the functional and bioactive properties of pulse gains (e). Considerable genetic variation has been reported in the Considerable genetic variation has been reported in the bi-addition, chemical composition in roudfield by revisionerment factors during plant development, and must of the physicosm pounds are secondary metabolities produced during used development and seed the rather plant and the produced of the composited and seed for relativistics.

This paper reviews the current knowledge around certalasses of pulse phytochemicals, including starch, phytostero **Health Claims**

Anti Cancer

Anti Obesity

Anti Hypertension

Antioxidant

Rede de la company de la compa

Legume-Derived Bioactive Compounds for the Prevention and Treatment of Breast Cancer

Graziella Joanitti, Sonia Freitas and Ricardo Azevedo
University of Brasilia,

1. Introduction

Breast cancer is one of the most prevalent cancer types among women worldwide [Jemal et al., 2011]; however, its incidence rates among populations are heterogeneous. Epidemiologic studies have shown that breast cancer incidence in Asian women is 40% lower than in Caucasian women [Goldin et al., 1986]. A reasonable explanation for the difference in the cancer incidence rates could be related to intrinsic biological characteristics present in each population. For example, in general, breast cancer growth requires the presence of estrogen and it is known that Asian women have lower estrogen serum levels than Caucasian women

Response of the state of the st

ARC Industrial Transformation Training Centre for Functional Grains



Bioactive Composition



Any primary or secondary metabolite that has an impact on cell function and maintenance



Functional food

Cardiovascular Disease (CVD): Lentils significantly lowered blood pressure in a hypertensive rat model (Kendall, de Souza, Jayalath Cozma & Sievenpiper, 2014).

Obesity: Human cohorts fed lentils leading to noticeable weight loss and improved glycemic control (Hanson, Zahradka & Taylor, 2014).

ARC Industrial Transformation Training Centre for Functional Grains





Lentil Composition



- - state, Sulfur, & Iron
 - in coppeyind an Sead Sepat)

 - $\{B_1, B_1\}$
 - - le ols & Flavones)

 - imaric acid eratrol-3-0-glucoside



Project Overview



- Identification of the bioactive compounds in lentils.
- Comparison of bioactives compounds between lentil cultivars.
- Changes in bioactives.
 - Germination
 - Environment
 - Processing
- Presence of inhibitors & inhibitory actions of lentil extracts.
- Chemometric model





Investigation of Inhibitors

- Hypertension
 - ACE Inhibitors (ACEi)
 - O-aminobenzoylglycine fluorescence assay.
- Obesity
 - Pancreatic Lipase Inhibitors
 - Porcine pancreatic lipase inhibition assay.





Investigation of Chemical Composition

- Determination of Total phenols (TPC)
 - Folin Ciocalteau assay.
- High Performance Liquid Chromatography
 - RPLC-DAD.
- Liquid Chromatography & Mass Spectrometry
 - LCMS.



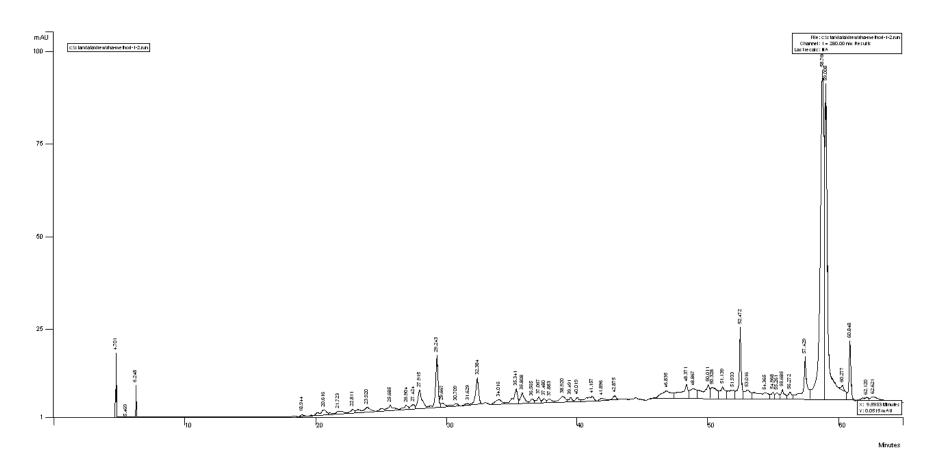


To hydrolyze or not?

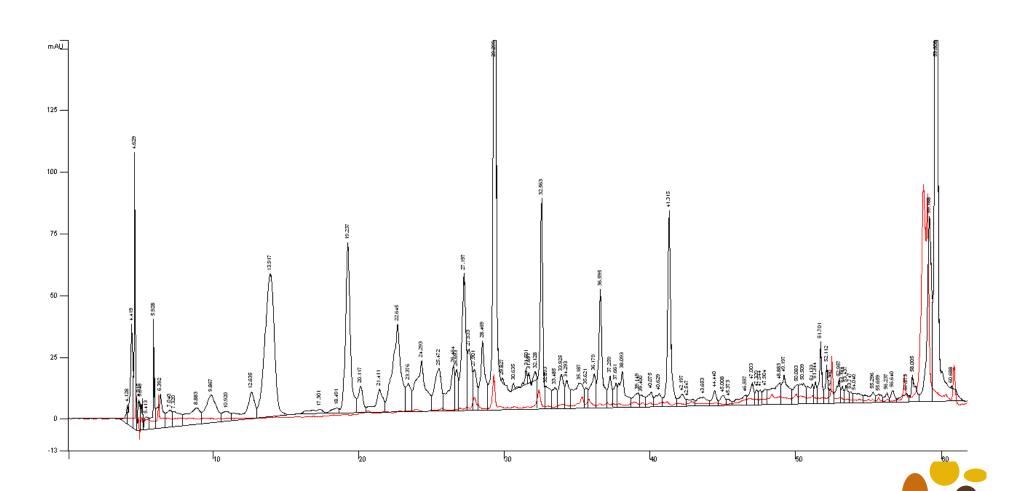
Resveratrol glucoside













Lentil Samples

Australian Red	Canadian Red	Australian Green	Canadian Green
Nipper	Blaze	Flash	Milestone
Bounty	Red Bow	Cobber	Sedley
Herald	Red Chief	Aldinga	
Hurricane	Rosebud	Matilda	
Northfield	Ruby	Boomer	
Nugget		Greenfield	
Ace		Giant	
Blitz			
Bolt			
Digger			
Jumbo			

(Green n= 10, Red n= 16, Sample Size n= 25)







Thank you for listening

Questions?



