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# Impact of Terroir on the Glucosinolates Profile of *Moringa oleifera* Grown in Three Agro-Ecological Zones in Ghana and their Potential Role in Food Security

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## Table of Contents

<b>List of Figures</b> .....	<b>iv</b>
<b>List of Tables</b> .....	<b>v</b>
<b>List of Abbreviations</b> .....	<b>vi</b>
<b>1. Introduction</b> .....	<b>1</b>
<b>2. Scientific Background</b> .....	<b>5</b>
2.1 Utilization of <i>Moringa oleifera</i> .....	5
2.1.1 Food.....	5
2.1.2 Medicinal and health potential of <i>Moringa</i> spp. with particular emphasis on glucosinolates .....	9
2.2 Effects of environmental factors on glucosinolates profile.....	14
2.2.1 Elevation .....	15
2.2.2 Temperature .....	16
2.2.3 Precipitation and relative humidity .....	18
2.2.4 Solar radiation with particular emphasis on visible light .....	21
2.2.5 Soil minerals.....	24
2.3 Research advances on <i>Moringa</i> spp. for improved genotypes.....	26
2.4 Harvest and post-harvest strategies to influence glucosinolates in <i>Moringa oleifera</i> 27	
2.4.1 Effects of plant compartment, plant developmental stage, and harvest time.....	27
2.4.2 Impact of post-harvest losses on food security and nutrition.....	30
2.4.3 Post-harvest technologies affecting glucosinolates .....	34
<b>3. Effects of harvest techniques and drying methods on the stability of glucosinolates in <i>Moringa oleifera</i> leaves during post-harvest</b> .....	<b>46</b>
3.1 Introduction .....	47
3.2 Materials and methods .....	49
3.2.1 Plant material and post-harvest treatments .....	49
3.2.2 GS extraction and analysis .....	51
3.2.3 Statistical analysis .....	52
3.3 Results.....	53
3.3.1 Influence of drying methods and residual moisture content on glucosinolate profile .....	53

3.3.2 Influence of harvest techniques in combination with drying methods on glucosinolates .....	55
3.3.3 Stability of glucosinolates .....	56
3.4 Discussion .....	59
3.4.1 Drying methods affected glucosinolate content in <i>Moringa oleifera</i> leaves .....	59
3.4.2 Glucosinolate profile in <i>Moringa oleifera</i> leaves differed depending on harvesting technique in combination with drying method.....	61
3.4.3 Preparation methods, transportation, and storage for optimized glucosinolate contents in <i>Moringa oleifera</i> leaves .....	62
3.5 Conclusion.....	64
3.6 References .....	64
<b>4. Effect of terroir on the glucosinolate content of <i>Moringa oleifera</i> grown in three agro-ecological zones of Ghana.....</b>	<b>68</b>
4.1 Introduction .....	69
4.2 Materials and methods .....	71
4.2.1 Description of the agro-ecological zones.....	71
4.2.2 Collection of wild-grown <i>Moringa oleifera</i> leaves.....	71
4.2.3 <i>Moringa oleifera</i> cultivation under semi-controlled conditions .....	72
4.2.4 Harvest and post-harvest preparation .....	74
4.2.5 Climate data .....	75
4.2.6 Soil collection.....	76
4.2.7 Extraction and analysis of intact glucosinolates .....	80
4.2.8 Statistical Analysis .....	81
4.3 Results.....	81
4.3.1 Wild-grown <i>Moringa oleifera</i> .....	81
4.3.2 Cultivation under semi-controlled conditions.....	85
4.4 Discussion .....	92
4.4.1 Impact of temperature on glucosinolate profile of <i>Moringa oleifera</i> .....	92
4.4.2 Impact of rainfall and relative humidity on glucosinolate profile of <i>Moringa oleifera</i> .....	93
4.4.3 Impact of elevation on glucosinolate profile of <i>Moringa oleifera</i> .....	94
4.4.4 Impact of different accessions on glucosinolate profile of <i>Moringa oleifera</i> .....	95

4.4.5 Impact of fertilization and cultivation practices on glucosinolate profile of <i>Moringa oleifera</i> .....	96
4.5 Conclusion.....	98
4.6 References .....	98
<b>5. <i>Moringa oleifera</i> Lam., a solution to micronutrient deficiency in Ghana: a review</b>	<b>102</b>
5.1 Introduction .....	102
5.2 Micronutrients of public health importance.....	103
5.3 The problem of micronutrient deficiency among children and women of reproductive age in Ghana.....	105
5.3.1 Children .....	105
5.3.2 Women of reproductive age including pregnant women.....	106
5.4 <i>Moringa oleifera</i> , a viable competitive micronutrient source.....	107
5.5 Production, consumption, and utilization of <i>Moringa</i> in Ghana.....	111
5.6 <i>Moringa</i> , a solution to micronutrient deficiency in Ghana .....	113
5.7 Conclusion.....	114
5.8 References .....	114
<b>6. General Discussion .....</b>	<b>120</b>
6.1 Contribution of genetic diversity, conservation, and utilization of <i>Moringa oleifera</i> to food security .....	120
6.2 Sustainable cultivation of <i>Moringa oleifera</i> under changing climate.....	125
6.3 Methodologies to improve retention of intact glucosinolates in <i>Moringa oleifera</i> leaf and seed materials.....	129
6.4 <i>Moringa oleifera</i> nutrients and glucosinolates for improved human nutrition and health.....	134
<b>7. Conclusion and Outlook.....</b>	<b>137</b>
<b>8. Summary.....</b>	<b>138</b>
<b>9. Zusammenfassung .....</b>	<b>140</b>
<b>References.....</b>	<b>142</b>
<b>Appendices.....</b>	<b>172</b>