



# 5.55 Application of Microbial Consortia as biostimulants for sustainable Lettuce and Rocket cultivation

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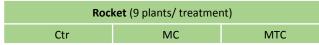
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### BACKGROUND

Microbial biostimulants are a promising ecological innovation that can complement traditional agricultural approaches. Plant Growth Promoting Microorganism (PGPM) can induce molecular, biochemical, physiological and morpho-anatomical responses in plants influencing crop productivity and protecting from diseases and abiotic stress. Moreover, biochar can be used, as well as a soil improver, as a favorable substrate to microbial proliferation. Baby leaf vegetables represent a good source of minerals, vitamins and phytochemicals of considerable antioxidant potential. This research is carried out within the project 'Shelf-life, quality and safety of high-convenience fruit and vegetables' (POFACS).

## MATERIALS AND METHODS

**Rocket** seeds (*Eruca sativa* Mill.) were germinated in normal condition (Ctr), with a microbial consortium (MC) (*Azotobacter vinelandii, Alcaligenes faecalis, Paracoccus denitrificans, Pseudomonas fluorescens, Azospirillum brasilense,* and *Trichoderma harzianum*) or functionalized using methycellulose (MTC). After a germination test, plants continued their growth in greenhouse.



**Lettuce** plants (*Lactuca sativa* L.) grown in greenhouse were treated with two microbial consortia, MC\_C and MC\_B<sup>1</sup> applied in the lyophilized form, alone and in combination with mycorrhizae (AMF-MA, MycAgro, France) and biochar (Char), for a total of 12 conditions.

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Lettuce (6 plants/ treatment)		
Ctr	MC_B	MC_C
AMF	MC_B + AMF	MC_C + AMF
Char	MC_B + Char	MC_C + Char
Char + AMF	MC_B + AMF + Char	MC_C + AMF + Char

Measurements and Analysis

Photosynthetic activity (SPAD) Leaf transpiration rate (AP4 Porometer) Thermal imaging

Leaf and root biomass Leaf and root lengths

Water content

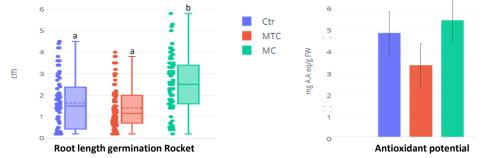
Polyphenolic compounds content<sup>2</sup> (Rocket) Carotenoids and chlorophylls content<sup>3</sup> (Rocket)

Antioxidant potential (DPPH assay)<sup>2</sup> (Rocket)

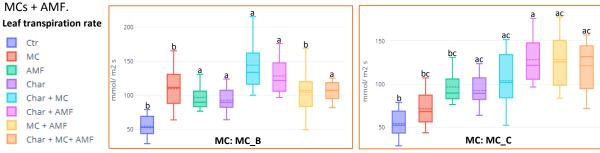


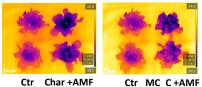
#### RESULTS

**Rocket** seeds showed a significant improvement in root length after germination test (200 seeds/condition) in MC as compared to Ctr (p= 3.574e-4) or MTC (p= 7.052e-6). Leaf extracts obtained from the MC treated plants showed a higher content of phenols and antioxidant compounds. These evidences are significant if compared to the values obtained from untreated plants grown in sterile soil conditions.



Control **Lettuce** leaf transpiration rate is significantly lower than all treatments except for both MCs and the MC\_B + AMF (as shown below). The photosynthetic activity is significantly higher in MC\_B than in the conditions with Char + MCs. Last, AMF treatment is associated with a significant increase in leaf biomass (17.5  $\pm$  1.2 g) than in all other treatments (Ctr 13.1  $\pm$  3.0 g) unless both MCs, Char + MC\_B and the combinations





From thermal imaging the leaves temperatures of Lettuce control are higher than those of the treatments. By way of example, the images of the comparisons Ctr vs Char + AMF and Ctr vs MC\_C + AMF are shown.

### SUMMARY AND PERSPECTIVES

Growth stimulation in the early stages of rocket development by MC treatment is clearly shown. In lettuce, treatments and their combinations affect the physiology of the plant, while AMF improves epigeal production. These last results will have to be interpreted considering the further analyses in progress on the metabolites content of leaf extracts and the evaluation of the fungal colonization of the roots.

**REFERENCES** <sup>1</sup> Tabacchioni et al. *Microorganism.* 2021; 9(2),426; <sup>2</sup> Ismail et al.. *Food Chemistry.* 2004; 87(4),581-586; <sup>3</sup> Lichtenthaler et al.. *Biochemical Society Transactions.* 1983; 11, 591-603.