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Posidonia Natural Residues as $\frac{1}{64}$ $\frac{1}{122}$ [Growing Substrate Component: An](https://www.frontiersin.org/articles/10.3389/fpls.2021.580596/full) Ecofriendly Method to Improve Nutritional Profile of Brassica **Microgreens**

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OPEN ACCESS

Edited by:

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Reviewed by:

Michele Ciriello, Università degli Studi di Napoli Federico II, Italy Steven Newman, Colorado State University, United States

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Specialty section:

This article was submitted to Crop and Product Physiology, a section of the journal Frontiers in Plant Science Received: 06 July 2020

Accepted: 07 May 2021 Published: xx May 2021

Citation:

50 56 D'Imperio M, Montesano FF, Montemurro N and Parente A (2021) Posidonia Natural Residues as Growing Substrate Component: An Ecofriendly Method to Improve Nutritional Profile of Brassica Microgreens. Front. Plant Sci. 12:580596. doi: [10.3389/fpls.2021.580596](https://doi.org/10.3389/fpls.2021.580596) (leaves and fibers) as growing media component to improve the nutritional quality of two different brassica microgreens (Mizuna and Rapini). We hypothesized that addition of posidonia residues in the substrate would result in higher concentration of certain mineral nutrients in the edible parts of plants. Substrates were obtained by mixing leaves and fibers, each material at the rate of 25, 50 and 75% (v/v), with a peat based commercial substrate, that was also used at 100% rate as a control treatment. Two experiments were carried out (Experiment 1: Mizuna microgreens production in growth chamber conditions; Experiment 2: Mizuna and Rapini microgreens production in greenhouse conditions). Plant growth measurements and chemical analysis on edible parts (mineral tissue composition and main bioactive compounds - polyphenol, chlorophylls and carotenoids contents) were performed in order to evaluate the effects of the different substrates on growth and nutritional composition of brassica microgreens. In order to evaluate the consumer safety, daily intake, percentage of recommended daily allowance for I (RDA-I) and hazard quotient (HQ) for I intake through consumption of 50 and 100 g portions of Rapini microgreens were calculated. Posidonia in the growing media mixtures increased I and B content in edible parts of microgreens. The calculated HQ underlines the safety of these products. Results confirm the possibility to improve nutritional profile of brassica microgreens by using this natural material as a growing media component, resulting in a sustainable approach.

Keywords: "organic" biofortification, mineral enrichment, organic waste, alternative substrate, soilless system $\frac{104}{\sqrt{013}}$

INTRODUCTION

109 110 111 112 113 114 The agrifood sector tends to adopt and promote sustainable patterns of production and $109 \overline{Q14}$ $109 \overline{Q14}$ $109 \overline{Q14}$ consumption, in order to cope with the increasing needs of the growing world population and the necessity to increase sustainability. The primary objective of agriculture is to ensure adequate quantities of food, to satisfy nutritional exigencies and to fight nutritional deficiencies, with the effort to minimize negative impacts of production processes on the environment. In this framework, plant foods are considered as a fundamental source of important nutrients, such

The aim of this study was to test Posidonia oceanica (L.) Delile seagrass residues

[Q7](#page-1-5)

[Q10](#page-1-6)

115 116 117 as vitamins, minerals and bioactive compounds. However, nutritional deficiencies still affect an important part of the world population.

118 119 120 121 122 123 124 125 126 127 128 129 130 131 132 133 In the last years, several studies were published dealing with different approaches to enhance the nutritional status of target groups of population, thus providing a public health benefit. A promising approach is biofortification. It consists in increasing the content or the bioavailability of nutrients, e.g., vitamins (mainly folate and vitamin A), minerals (calcium, iron, silicon, boron, iodine, zinc, and selenium) and bioactive compounds (polyphenols and carotenoids) in plant foods, in order to ameliorate their nutritional profile in terms of their contribution to satisfy the Recommended Daily Allowance (RDA) for nutrients [\(White and Broadley,](#page-20-1) [2009;](#page-20-1) [D'Imperio](#page-18-3) [et al.,](#page-18-3) [2016,](#page-18-3) [2019,](#page-18-4) [2020;](#page-18-5) [Montesano et al.,](#page-19-0) [2016;](#page-19-0) Smoleń et al., [2017;](#page-19-1) [Gonnella et al.,](#page-19-2) [2019\)](#page-19-2). This approach allows improving the nutritional quality of different crops by using several strategies, such as genetic engineering, conventional breeding, and agronomic techniques [\(Carvalho and Vasconcelos,](#page-18-6) [2013\)](#page-18-6).

134 135 136 137 138 139 An interesting agronomic technique approach for biofortification consists in the use of soilless cultivation (which includes pure hydroponic or growing media-based systems), allowing for the possibility to act on the nutrient solution composition in order to manipulate at a certain extent the plant nutrients uptake [\(D'Imperio et al.,](#page-18-7) [2018;](#page-18-7) [Gonnella et al.,](#page-19-2) [2019\)](#page-19-2).

140 141 142 143 144 145 146 147 148 149 150 151 152 153 154 155 156 157 158 159 160 161 162 163 164 165 166 Several Authors suggest that it is possible to improve the nutritional quality of plant food products by taking advantage of natural organic matrices as natural source of essential elements for plant nutrition [\(Bañuelos et al.,](#page-18-8) [2015;](#page-18-8) [Cervera-](#page-18-9)[Mata et al.,](#page-18-9) [2019\)](#page-18-9), thus minimizing or preventing the use of chemical fertilizers. Suche matrices can be selected based on their chemical composition and the related natural endowment of specific plant nutrients, and the consequent possibility to stimulate specific responses in plants aimed to ameliorate their nutritional value. In this context, seagrass and seaweed might represent an important source of mineral elements [\(Satoh](#page-19-3) [et al.,](#page-19-3) [2019\)](#page-19-3). In the Mediterranean area, the most important seagrass is the posidonia (Posidonia oceanica (L.) Del.). Detached parts of plants (residues consisting mostly of leaves that are still almost intact and fibers originated from the deflation of the plant tissues including rhizomes) accumulate in huge amount along the coasts, representing a problem in many coastal sites, with environmental, economic, social and hygienic implications [\(Cocozza et al.,](#page-18-10) [2011\)](#page-18-10). The composting of posidonia residues allows to obtain high-quality compost materials. It is reported that this compost can be used as soilless growing media component in substitution of peat, leading to important environmental and economic benefits [\(Montesano et al.,](#page-19-4) [2014;](#page-19-4) [Gattullo et al.,](#page-19-5) [2017\)](#page-19-5). Most researches focused on the use of posidonia residues after composting, while the use of untreated posidonia residues as growing media component is relatively unexplored [\(Castaldi and Melis,](#page-18-11) [2004\)](#page-18-11).

167 168 169 170 171 Microgreens are gaining an increasing popularity as an innovative horticultural product. Beside the interesting culinary applications as an ingredient to add color and flavor to dishes, microgreens are considered high-nutritional value products. Moreover, microgreens represent a good experimental model

172 173 174 175 176 177 178 179 180 to evaluate the effects of innovative growing media, being this typology of vegetables characterized by a very short growing cycle (7–21 days after germination). The commercial production of microgreens is usually performed under controlled environment, inside greenhouse, indoor, or tunnel with different levels of technologies. The main critical aspect in the production of microgreens is the selection of the growing media. This plays an important role in determining the visual and nutritional quality of products [\(Di Gioia and Santamaria,](#page-18-12) [2015;](#page-18-12) [Di Gioia et al.,](#page-18-13) [2017\)](#page-18-13).

181 182 183 184 185 186 187 188 189 190 191 192 According to the above considerations, the objective of this study was to test a growing substrate based on Posidonia oceanica (L.) Del. in mixture with peat for microgreens production. Specifically, we focused on investigating the effects of increasing rates of posidonia residues in the substrate on plant tissues mineral content. We hypothesized that the addition of raw Posidonia residues in the substrate might represent a natural and renewable source of mineral nutrients able to increase vegetable nutritional quality. Two experiments were performed. In a preliminary test in growth chamber we evaluated the suitability of peat-Posidonia mixtures as growing media at laboratory scale. Then, in a second experiment, we tested the use of such growing media to produce microgreens of two species (Rapini and Mizuna) in real greenhouse cultivation conditions.

MATERIALS AND METHODS

Collection and Preliminary Treatment of Posidonia oceanica (L.) Delile Residues

Samples of Posidonia oceanica (L.) Delile (PO) residues, both leaves (L) and fibers (F), were collected on a beach in Mola di Bari (BA, Italy), a coastal town in Apulia region (southern Italy, $41°03′,80$ N - $17°05′,85$ E). After the collection, F and L were washed with rain water (previously collected) in order to remove sand and salt, and successively air dried for 1 week inside a greenhouse at the Experimental farm La Noria of CNR-ISPA (Mola di Bari). The air dried materials were milled (1 mm) and used to prepare the growing substrates under comparison for the production of microgreens, in mixture with a peatbased (50% white peat – 50% black peat) commercial substrate (Brill type 3 special, Agrochimica, Bolzano, Italy), as described in details in section "Experiment 1: Indoor Production of Mizuna Microgreens in Growth Chamber Conditions." Electrical conductivity (EC) and pH of peat and PO residues (L and F) were analyzed on water-soluble extract (1:5 v/v) according to [Mininni](#page-19-6) [et al.](#page-19-6) [\(2015\)](#page-19-6). For the measurement of DW, peat and PO residues samples were maintained in a forced draft oven at 105◦C until constant weight.

Experiment 1: Indoor Production of Mizuna Microgreens in Growth Chamber **Conditions**

226 227 228 The trial was carried out from July 3^{rd} to 22^{th} 2018, in a growth chamber (Sanyo, SGC097.PFX, internal dimension $1200 \times 600 \times 900$ mm, growing height 1300 mm, vertical airflow: 0.2 m/sec) at the Institute of Sciences of Food Production,

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229 230 231 232 233 234 235 236 237 238 239 240 241 242 243 244 245 246 247 248 249 250 251 252 253 254 255 256 257 258 National Research Council, Italy (ISPA-CNR) in Bari. Mizuna (Brassica rapa L.) plants were grown in plastic trays (90 cm², $70 \times 120 \times 45$ mm) filled with seven different mixtures (percentages expressed on a DW basis): (i) CTR (control, 100% peat); (ii) $L_{25\%}$ (75% peat and 25% PO L); (iii) $L_{50\%}$ (50% peat and 50% PO L); (iv) $L_{75\%}$ (25% peat and 75% PO L); (v) $F_{25\%}$ (75% peat and 25% PO F); (vi) F_{50%} (50% peat and 50% PO F) and (vii) $F_{75\%}$ (25% peat and 75% PO F). EC and pH of each mixture were measured on water-soluble extract (1:5, v:v). Total Porosity (TP), water holding capacity (WC), air capacity (AC) and bulk density (BD) of the mixtures were determined by using a method described by [Niedziela and Nelson](#page-19-7) [\(1992\)](#page-19-7), chosen because suitable to determine properties as affected by the growing container (plastic trays in our case). The seeds were uniformly distributed on the substrate surface with a density of six seeds per cm². The Mizuna plants were grown at a constant temperature of 20◦C and a relative humidity of 80%. During the first three days, lights were kept off to allow seeds germination in the dark. On day 4, the seedlings were exposed to white light (fluorescent tubes color 83 plus 4 incandescent lamps, 40,000 lux 500 μmol m⁻²sec⁻¹, 110 W m⁻²). Photoperiod conditions were 12 h dark and 12 h light. The trays were irrigated manually every day using 100 ml of tap water until the germination was completed. After germination, trays were irrigated with a half strength Hoagland nutrient solution (NS). The NS was prepared by mixing macro and micronutrients with distilled water, resulting in a final concentration of (mg/L) 112 N, 117.5 K, 80 Ca, 31 P, 16 S, 12 Mg, 0.135 B, 0.56 Fe, 0.055 Mn, 0.0655 Zn, 0.016 Cu, and 0.025 Mo. A $NO₃-N:NH₄-N$ ratio of 84:16 was applied. The NS pH was adjusted to $5.5 - 6.0$ using 1 M $H₂SO₄$.

259 260 261 262 A completely randomized design with four replications and seven treatments was adopted for the study, for a total of twenty-eight experimental units each one represented by a single microgreens growing tray.

264 265 266 267 Experiment 2: Production of Mizuna and Rapini Microgreens in Greenhouse Conditions

268 269 270 271 272 273 274 275 276 277 278 279 280 281 282 283 The trial was carried out from September $17th$ to October $3rd$ 2018, in a plastic greenhouse at the experimental farm "La Noria" of the Institute of Sciences of Food Production (ISPA-CNR) in Mola di Bari (BA), southern Italy (41°03' N, 17°04' E; 24 m a.s.l.). Plants of Mizuna and Rapini (Brassica rapa L.) were grown in plastic trays (90 cm², 70 \times 120 \times 45 mm) filled with seven different substrate mixtures as reported in Experiment 1 (section "Experiment 1: Indoor Production of Mizuna Microgreens in Growth Chamber Conditions"). The seeds were uniformly distributed on the substrate surface with density of six seeds per cm². During the first three days, the trays were covered in order to allow seeds germination in the dark. On day 4, the seedlings were exposed to natural light. Mean air temperature, relative humidity, and photosynthetically active radiation (PAR) inside the greenhouse during the experiments were: 24° C, 58%, and 211 μ mol/m²/sec.

284 285 The trays were irrigated manually every day using 100 ml of tap water until the germination was complete. After germination,

286 trays were irrigated with a half strength Hoagland NS as reported in the first experiment. A completely randomized design with four replications and seven treatments was adopted for the study, for a total of twenty-eight experimental units each one represented by a single microgreens growing tray.

Yield and Chemicals Characterization of **Microgreens**

At the harvest, 22 days after sowing in the first experiment and 16 days in the second experiment, yield [expressed as kg of fresh weight (FW) m−²] was evaluated. After weighing, harvested microgreens were maintained in a forced draft oven at 65◦C until constant weight for the measurement of DW.

Extraction and Analysis of the Inorganic Elements

305 306 307 308 309 310 311 312 313 314 315 316 The quantification of inorganic iodine (I) in different samples of peat, PO residues and brassica microgreens was performed by using the protocol described by [Gonnella et al.](#page-19-2) [\(2019\)](#page-19-2). Briefly, 1 g air dried samples were taken and the I content was extracted with ultrapure H₂O (Milli-Q Millipore 18 M Ω /cm) at 60°C and stirred for 30 min. After extraction, the samples were allowed to cool down to room temperature. The product extract was well mixed and centrifuged at 10,000 \times g at room temperature and successively filtered by using $0.45 \mu m$ filters (regenerated cellulose, RC). The absorbance of samples was determined at 454 nm, using a UV-1800 spectrophotometer (Perkin- Elmer Lambda 25 spectrophotometer, Boston, MA, United States). The quantification of I in samples was determined by interpolation with a calibration standard curve (0 to 9 μ g/L; $R^2 = 0.9989$).

317 318 319 320 321 322 323 324 325 326 327 328 329 330 331 The Cl, $NO₃$, $PO₄$ and $SO₄$ ions were determined by ion exchange chromatography technique (IC-Dionex DX120, Dionex Corporation, Sunnyvale, CA, United States) with a conductivity detector performed as reported by [D'Imperio et al.](#page-18-7) [\(2018\)](#page-18-7). Briefly, 0.3 g of DW samples were extracted with solution of $Na₂CO₃$ (3.5 mM) and NaHCO₃ (1 mM), for 30 min at room temperature. Then, the extracts were diluted and filtered by using $0.45 \mu m$ (RC) followed with a Dionex OnGuard IIP (Thermo Scientific) in order to remove organic compounds such as humic acids, phenolic fraction, anthocyanins, tannic acids, lignins and azo dyes from sample matrices. The solutions obtained were analyzed by ion chromatography (IC-Dionex DX120) with a conductivity detector, by using an IonPac AG14 precolumn and an IonPac AS14 separation column (Thermo Scientific) at 35◦C, flow 1 mL/min.

332 333 334 335 336 337 338 339 340 The total nitrogen (N_{tot}) content was measured only in peat and PO residue (L and F) sample, by using the protocol of Kjeldahl modified by [Eastin](#page-18-14) [\(1976\)](#page-18-14). After mineralization, the samples were cooled, quantitatively transferred in volumetric flask, diluted, filtered using a 0.45 µm and analyzed with ion specific electrode (Thermo Scientific Orion Star A210 Series). The standards for N analysis ranged from 0.1 to 80 mg/L. The quantification of N_{tot} in the samples was determined by interpolation with a calibration standard curve ($R^2 = 0.9974$).

341 342 For Al, B, Ca, Fe, K, Mg, Na, Mn, Cr, and Zn determinations, 0.3 g samples of peat, PO (L and F) residues and brassica

343 344 345 346 347 348 349 350 351 352 353 354 355 356 357 358 359 360 361 362 363 microgreens were digested in a closed-vessel microwave digestion system (MARS 6, CEM Corporation, Matthews, NC, United States) with 10 ml of $HNO₃$ (Pure grade, Carlo Erba). The digestion procedure was carried out in two steps: 15 min to reach 200◦C and 10 min maintained at 200◦C (power set at 900–1050 W; 800 psi). Each solution was diluted to volume with ultrapure H₂O (Milli-Q Millipore 18 M Ω /cm) and filtered using a $0.45 \mu m$ filter. Samples were analyzed with Inductively Coupled Plasma - Optical Emission Spectrometry (ICP-OES; 5100 VDV, Agilent Technologies, Santa Clara, CA, United States) to measure Ca, K, Mg, and Na in radial mode and Al, B, Cr, Mn, Zn, and Fe in axial mode [\(D'Imperio et al.,](#page-18-7) [2018\)](#page-18-7). In addition, accuracy and precision of chemical analysis $(NO₃$, I, Ca, K, Mg, Na, Al, B, Cr, Mn, Zn, and Fe) were evaluated by using two different certified reference materials (CRM): NIST_1573a —tomato leaves and SPIN-1_spinach. The certified and experimental value of CRM are provided in **[Supplementary](#page-18-15) [Material](#page-18-15)** (**[Supplementary Table 1](#page-18-15)**). The limits of detection (LOD) and the limit of quantification (LOQ) of the methods were calculated with standard deviation (sd) of the blank ($n = 10$), LOD (sd \times 10) and LOQ (sd \times 10).

365 366 367 Extraction and Analysis of Total Polyphenols, Chlorophylls, and **Carotenoids**

368 369 370 371 372 373 374 375 376 377 378 379 380 381 382 Only for the second experiments the content of total polyphenols was carried out according to the Folin–Ciocalteu method by using the extraction methods reported by [D'Imperio et al.](#page-18-5) [\(2020\)](#page-18-5). Briefly, 200 mg of lyophilized sample were mixed with 10 mL of solvent mixture (MeOH:H2O:CH3COOH, 79:20:1% v/v/v). The vials were then placed in a sonicator bath at ambient temperature for 30 min, followed by 1 h in a magnetic stirrer. The mixture was centrifuged at 10,000 \times g at 4[°]C for 10 min and the supernatant was transferred into a volumetric tube. The residue was resuspended in 10 mL of MeOH:H₂O:CH₃COOH (79:20:1%) v/v/v), gently mixed manually, and sonicated for an additional 30 min, followed by stirring (1 h) and centrifugation (10,000 $\times g$ at 4◦C 10 min). The TP content was determined using gallic acid $(R² = 0.9991)$ as a calibration standard by using a Perkin–Elmer Lambda 25 spectrophotometer (Boston, MA, United States).

Chlorophylls and total carotenoid content were determined spectrophotometrically, using the extraction procedure reported by [Montesano et al.](#page-19-8) [\(2018\)](#page-19-8). Briefly, lyophilized samples were homogenized in a fresh solution of 80% acetone $(C_3H_6O:H_2O,$ v/v) and stirred for 24 h at room temperature. After extraction, the samples were diluted and filtered by using 0.45 µm (regenerated cellulose, RC) and the absorbance of the extracts were measured at 662, 645, and 470 nm, using a UV-1800 spectrophotometer (Perkin–Elmer Lambda 25 spectrophotometer, Boston, MA, United States).

394 395 396 397 Percentage of Recommended Daily Allowance and Hazard Quotient for Intake of Iodine

398 399 The I recommended daily allowance (RDA-I) for children over 12 years and adults is 150 μ g [\(Andersson et al.,](#page-18-16) [2007\)](#page-18-16).

400 401 402 403 404 405 406 407 408 409 410 411 412 413 414 415 416 417 418 419 420 421 422 Daily intake of I (DI) and percentage of the recommended daily allowance of iodine (% RDA-I) from 50 and 100 g FW of brassica microgreens were calculated. Risk assessment was also conducted by using hazard quotient (HQ) – the risk to human health resulting from the intake of I through consumption of fresh brassica microgreens based on a 70 kg adult. The contribution of iodine from other food sources was not considered. The HQ was calculated according to the Protocol of United States Environmental Protection Agency [\(IRIS,](#page-19-9) [2011\)](#page-19-9), using the following equation: $HQ = ADD/RFD$. ADD is the average daily dose of I (mg of I/kg body weight/day) and RfD is the recommended dietary tolerable upper intake level of I (mg of I/kg body weight/day). The I RfD value for a 70 kg adult is 15.72 µg I/kg/day (1100 µg I/day) as suggest [\(Kessler,](#page-19-10) [2009\)](#page-19-10). The ADD for 50 or 100 g portions of brassica microgreens was computed as follows: ADD = (MI \times CF \times DI)/BW. MI is the I concentration of the brassica microgreens (mg/kg DW), CF is the fresh to DW conversion factor for plant samples (calculated as the ratio of DW to FW; Mizuna indoor production 0.047 on average; Mizuna greenhouse production 0.067 on average and Rapini 0.061 on average), DI is the daily intake of microgreens (kg, taken as 50 or 100 g) and BW is the body weight (kg) of humans, assumed as 70 kg.

Statistical Analysis

Effects of different treatments were tested using analysis of variance followed by means separation with Fisher's protected least-significant difference at $P = 0.05$. The statistical software STATISTICA 10.0 (StatSoft, Tulsa, OK, United States) was used for the analysis.

RESULTS

Chemical Characteristics and Dry Weight Content of Peat, Leaves and Fibers of Posidonia

438 439 440 441 442 443 444 445 446 447 448 449 450 451 452 453 454 455 456 The main chemical parameters of peat and PO residues (L and F) are reported in **[Table 1](#page-7-0)**. In general, the pH and EC values of PO residues were higher than peat, with F showing the highest pH value and L the highest EC value. On the other hand, DM was lower in PO residues compared to peat. Significant differences were found among the materials in terms of mineral contents. On average, the highest Cl and Na contents were found in PO residues (1515 and 5240 mg/kg DW respectively). PO F presented the highest N_{tot} concentration, followed by peat, while PO L showed the lowest value (**[Table 1](#page-7-0)**). The PO residues showed higher contents of I, B, Mg, Fe, and Zn compared to peat. I and Mg contents were higher in leaf residues than in fibers. The I level in peat material resulted below the limit of quantification (LOQ: $0.1520 \,\mathrm{\upmu g/l}$. The B content was much higher in PO residues, with higher values in F, than in peat. The content of Fe and Zn was about 2 and 6 times higher, respectively, in PO residues than in peat, while Mn content was higher in peat followed by L and F (**[Table 1](#page-7-0)**). Peat and PO L showed similar Al and Ca content (1750 and 40550 mg/kg DW respectively, on average) which were 44

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 457 TABLE 1 | pH, EC (mS/cm), dry matter (DW, mg/100 g FW) and elemental composition (mg/kg DW) of Posidonia oceanica (L.) Delile leaves (PO L) and fibers (PO F).

477 478 Data are expressed as mean \pm standard error of treatment (n = 3). Significance: ns = not significant; *P \leq 0.05; **P \leq 0.01; **P \leq 0.001. Means separation within lines by LSD $(\alpha = 0.05)$.

480 481 482 and 47% higher than PO F, respectively. The Cr content in PO and peat was lower respect to LOQ (0.63034 μ g/l).

483 484 485 pH, EC and Main Physical Properties of Growing Media

486 487 488 489 490 491 492 493 494 Increasing PO rate in the growing media mixture resulted in higher pH and EC values, especially when leaves residues were used in the mixture (**[Table 2](#page-7-1)**). In fact, the highest increase was observed in L75% treatment (with 16 and 114% of increment, for pH and EC respectively) compared to the control (100% peat). TP was not affected by the addition of PO residues in the mixtures, with a mean value of 92% (data not shown). A slight effect was observed on WC when PO residues, in particular L, were added in the mixtures, although only at the highest rates the effect was

497 498 499 TABLE 2 | pH and EC (water-soluble extract 1:5, v:v) values of the growing media mixtures containing Posidonia oceanica (L.) Del. Residues (leaves, PO L; fibers, PO F), used for microgreens production.

510 511 512 513 CTR (control 100% peat), L_{25%} (75% peat, 25% PO L), L_{50%} (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F_{75%} (25% peat and 75% PO F). Data are expressed as mean \pm standard error of treatment (n = 3). Significance: *** $P \le 0.001$. Means separation within columns by LSD ($\alpha = 0.05$).

537 538 539 540 541 542 543 544 545 significant ($P = 0.016$). The observed values ranged from 68% in the control to 78% in PO L⁷⁵ (**[Figure 1A](#page-8-2)**). Conversely, AC tended to decrease as an effect of PO residues addiction ($p = 0.025$). The AC value decrease compared to CTR was observed since a 25% and 50% rate addiction in the case of PO L and PO F, respectively (**[Figure 1B](#page-8-2)**). BD was 0.10 g/cm³ in the CTR, and 0.11, 0.12, and 0.13 g/cm³ at 25%, 50% and 75% PO addition rate, respectively, with similar effects of L and F ($P = 0.001$, data not shown).

Experiment 1: Indoor Production of Mizuna Microgreens

549 550 551 552 553 554 555 556 557 558 559 560 561 562 563 564 565 566 567 568 569 570 Posidonia oceanica (L.) Delile leaves (PO L) yield was similar to CTR up to a PO residues rate of 50% (in the case of L) and 25% (in the case of F) in the mixture, while generally lower yield values were observed at higher rates (**[Table 3](#page-9-0)**). Plant DW was not influenced by the treatments: plants accumulated, on average, 4.71 g DW/100 g FW (**[Table 3](#page-9-0)**). The tissue contents of macro and microelements in Mizuna microgreens were deeply modified by the presence of residues (**[Table 4](#page-9-1)**). The highest K content was found in Mizuna plants grown in L75%. Plants grown in presence of PO L at rates lower than 75%, as well as plants grown in PO F, showed K content similar to CTR (57.3 g/kg of DW, on average), even if the K content in the PO residues was, on average, lower than peat (**[Table 1](#page-7-0)**). The increase of PO in growing media led to a clear increase of Mg content in plants. The highest Mg contents were found in $L_{50\%}$, $L_{75\%}$ and $F_{75\%}$. On the contrary, Ca plant tissue concentration was reduced by PO in growing media, compared to peat that showed the highest value. As reported in **[Table 4](#page-9-1)**, increasing PO (both L and F) in the growing mixture allowed to reduce $NO₃$ content in edible parts of plant. Moreover, the addition of PO in growing media modified also SO4, PO⁴ and Cl content, with a slight reduction for SO_4 contents and an increase in PO_4 and Cl levels. The Na

[Q6](#page-1-9)

[Q5](#page-1-8) **FIGURE 1 |** Water (A) and air (B) capacity values of the growing media mixtures containing Posidonia oceanica (L.) Del. Residues (leaves, PO L; fibers, PO F), used for microgreens production. CTR (control 100% peat), L_{25%} (75% peat,25% PO L), L_{50%} (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), $F_{50\%}$ (50% peat and 50% PO F) and $F_{75\%}$ (25% peat and 75% PO F).

 content in Mizuna microgreens produced in PO-based mixtures was higher respect to control, with the highest increase (76%) observed in F75% treatment (**[Table 4](#page-9-1)**). Furthermore, the use of PO residues allowed to reduce Al and Cr contents in the microgreens compared to the CTR. The lowest Cr content was found in $F_{75\%}$, while the lowest value of Al was found in the $L_{75\%}$ treatment. A slight increase of Zn content was found only in $F_{75\%}$ treatment. The concentrations of I, B, Fe, and Mn measured in Mizuna plant tissues are reported in **[Figure 2](#page-10-1)**. The I level in CTR was 6.55 μ g/100 g FW, but the plants showed a dramatic increase of I contents as the percentage of PO, both L and F, raised in growing mixture (**[Figure 2](#page-10-1)**). The highest value of I was found in L_{75%} (67.06 μ g/100 g FW) followed by F_{75%} (54.61 μ g/100 g FW), $L_{50\%}$ (48.0.3 µg/100 g FW) and F_{50%} (38.41 µg/100 g FW). In the other treatments, values were below 25.5 μ g/100 g FW. High increase of B content was also found in Mizuna microgreens produced by adding PO residues in the growing media (**[Figure 2](#page-10-1)**). The application of PO fibers at 50% and 75% rates increased the Fe content of about 134% respect to CTR (**[Figure 2](#page-10-1)**). The presence of PO in growing media increased also the Mn contents respect to CTR as reported in **[Figure 2](#page-10-1)**. The highest Mn contents were found in Mizuna $F_{75\%}$ and $F_{50\%}$ (160.2 μ g/100 g of FW, on average) followed by $F_{25\%}$ (126.66 μ g/100 g of FW), L_{50%} and $L_{75\%}$ (73.27 µg/100 g of FW, on average), $L_{25\%}$ (43.38 µg/100 g

 of FW) and CTR (21.57 µg/100 g of FW). DI, percentage of RDA-I and HQ for the intake of I with 50 and 100 g portions of Mizuna microgreens are reported in **[Table 5](#page-10-2)**. The application of PO residues in the growing media significantly increased the DI related to 50 and 100 g Mizuna microgreens portions, with higher values obtained when L residues were used (**[Table 5](#page-10-2)**). Both in the case of 50 and 100 g serving size consumption of $L_{75\%}$ Mizuna microgreens, the RDA-I for adults (150 μ g I/day) would not be covered. However, the percentage of RDA-I covered by the consumption of Mizuna microgreens cultivated by using PO residues in growing media was substantially higher than CTR. In addition, the consume of 100 g of serving size of Mizuna microgreens at major content of I was characterized by a HQ value lower than 1, which represents a safe dose (**[Table 5](#page-10-2)**).

Experiment 2: Greenhouse Production

 Yield and DM were influenced by PO residues in the growing media, although to a different extent for Mizuna and Rapini (**[Table 6](#page-11-1)**). Mizuna plants grown using $F_{25\%}$ showed the highest yield with an increase of 28% compared to peat, while a lower increase was observed with higher percentages of PO F residues in the substrate (**[Figure 3](#page-11-2)**). In the case of PO L, only a 75% rate allowed a slight increase of the yield with respect to CTR. In Rapini microgreens the highest yield was found in

685 TABLE 3 | Yield and dry weight (DW) of Brassica rapa L. Mizuna group

686 microgreens as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media mixtures.

 690 700 701 702 CTR (control 100% peat), $L_{25\%}$ (75% peat and 25% PO L), $L_{50\%}$ (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F_{75%} (25% peat and 75% PO F). Data are expressed as mean ± standard error of treatment (n = 4). FW, fresh weight. Significance: ns = not significant; ** $P \le 0.01$. Means separation within columns by LSD ($\alpha = 0.05$).

704 705 706 707 708 709 710 711 712 713 714 715 716 717 718 719 720 721 722 723 724 725 726 727 728 729 730 731 732 $F_{25\%}$, $F_{50\%}$, $L_{50\%}$ and $L_{75\%}$ (2.92 kg/m², on average), with a 23% increase compared to peat. The highest DM content was observed in Mizuna plants grown in L75% mixture (18% higher than other treatments), while the PO residues did not affect DW content in Rapini (**[Figure 3](#page-11-2)**). The mineral composition of macro and microelements in brassica microgreens leaf tissues is reported in **[Table 7](#page-12-0)**. The K, Zn plant tissues contents were not influenced either by the growing media treatments or by the genotypes, with mean values of 48.4 g/kg and 73.6 mg/kg of DM, respectively. Similarly, growing media composition did not affect SO ⁴, although Rapini showed on average higher values than Mizuna. The Ca tissue content was higher in Rapini, on average, and was in general lower when PO residues were used in the mixture, with a mean 28% reduction compared to peat. On the contrary, microgreens showed a higher (23% on average) Mg content compared to peat when PO residues, both L and F, were used at 75% rate, with higher values in Rapini. A similar trend was observed for $\rm NO_3$, with a 23% higher content, on average, in $\rm L_{75\%}$ and F75% compared to peat, although in this case Mizuna showed higher values. As expected, Cl and Na contents were dramatically affected by the presence of PO residues in the growing media, reaching almost double values, in general, at highest PO rates compared to CTR. Rapini showed, on average, higher plant tissue content for both Cl (12%) and Na (13%) compared to Mizuna (**[Table 7](#page-12-0)**). The presence of PO in the mixtures did not modify the PO ⁴ content in Mizuna that was also the genotype with the highest value (2894 mg/kg FW, on average), while in Rapini the highest rate of PO in the growing media reduced the PO ⁴ content of 27% compared to the CTR; **[Figure 4](#page-13-0)**).

733 734 735 736 737 738 739 740 741 On the contrary, I and B concentration exhibited a clear upward trend by increasing PO percentage, both L and F, in the substrate (**[Table 7](#page-12-0)** and **[Figure 4](#page-13-0)**). The highest plant tissue contents of I were found in $L_{75\%}$, with a 936% and 866% increase compared to CTR observed in Mizuna and Rapini, respectively. As a general trend, plants grown in PO F accumulated less I than in PO F. As regard B content, the highest concentration was reached in Rapini plants grown with PO F at 50% e 75% rates (2.71 mg/100 g of FM, on average; **[Figure 4](#page-13-0)**) corresponding to an

TABLE 4 | Mineral composition of Brassica rapa L. Mizuna group microgreens as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media mixtures.

[Q16](#page-2-0) FIGURE 2 | Inorganic iodine, Boron, Iron, and Manganese content in the Brassica rapa L. Mizuna as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media. CTR (control 100% peat), L_{25%} (75% peat and 25% PO L), L_{50%} (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), $F_{50\%}$ (50% peat and 50% PO F) and $F_{75\%}$ (25% peat and 75% PO F). Data are expressed as mean \pm standard error of treatment (n = 3). Significance: ***P \leq 0.001. Different letters indicate that mean values are significantly different according to the LSD test (α = 0.05).

 TABLE 5 | Daily intake, percentage of recommended daily allowance for I (RDA-I) and hazard quotient (HQ) for intake of I through consumption of 50 and 100 g portions of Mizuna microgreens, produced in indoor condition, by adult humans (70 kg body weight).

 Data are expressed as mean \pm standard error of treatment (n = 3). Significance: ***P \leq 0.001. Means separation within columns by LSD (α = 0.05).

 increase of almost 13 times compared to CTR. Rapini genotype showed on average a higher B content than Mizuna, except in the case of CTR (0.29 mg/100 g of FM). Adding PO residues in the growing media produced a slight reduction of Fe content in edible

 part of Rapini (**[Figure 4](#page-13-0)**) irrespective of percentages used in the mixtures, while in Mizuna the Fe plant tissue concentration was not significantly reduced with PO L at 25% and 50% rates. Mizuna and Rapini microgreens showed an opposite behavior in terms

 TABLE 6 | Yield and dry weight (DW) of Brassica rapa L. Mizuna and Rapini group microgreens, produced in greenhouse, as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media.

 CTR (control 100% peat), $L_{25\%}$ (75% peat and 25% PO L), $L_{50\%}$ (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F75% (25% peat and 75% PO F). Data are expressed as mean \pm standard error of treatment. FW, fresh weight. Significance: *P \leq 0.05; **P \leq 0.001. Means separation within columns by LSD (α = 0.05).

 of Mn contents in relation to the PO residues in the growing media. In fact, in Rapini a significantly higher Mn tissue content was found in all plants grown in growing media containing PO residues, with negligible differences in terms of types residues (L or F) and application rate in the substrate (**[Figure 4](#page-13-0)**). In particular, the highest contents were found in Rapini $L_{25\%}$ and $F_{75\%}$ (0.87 µg/100 g of FW, on average). On the contrary, in Mizuna PO F (50–75% application rate) and PO L (at any rate) reduced the Mn concentration in the leaves (0.46 μ g/100 g of FW, on average). The highest values of Al were founded in Mizuna and

 Rapini CTR, Mizuna $L_{25\%}$, $L_{50\%}$ and $L_{75\%}$ (47.11 mg/kg of DW, on average), while the use of PO F residues at any rate, and of PO L at 75% rate, resulted in a reduction of Al content in edible parts of Mizuna microgreens respect to the CTR, with the lowest values observed in PO F treatments (**[Figure 4](#page-13-0)**). Similar trend was observed in Rapini microgreens, but in this case a reduced content was found with all PO treatments (**[Figure 4](#page-13-0)**). The Cr level in Rapini resulted below the limit of quantification (LOQ: 0.6303 µg/l), while in Mizuna microgreens the Cr concentration was not influenced by the presence of PO residues, with a mean value of 0.40 mg/kg of DM (data not show).

 The Daily intake, percentage of RDA-I and HQ for intake of I through consumption of 100 and 50 g portions of brassica microgreens are reported in **[Table 8](#page-14-0)**. The application of PO residues significantly increased the values of those parameters, and differences between species were found (**[Table 8](#page-14-0)** and [Figure 5](#page-15-0)). The highest values were noted for Mizuna L_{75%} with the estimated consumption of 100 g of serving size of microgreens. The consumption of both serving sizes of both microgreens species at the highest I content value, does not cover the daily requirement of this micronutrient for adults (150 μ g I/day). However, the percentage of RDA-I covered by the consumption of brassica microgreens (both species) cultivated by using PO residues in growing media was higher than CTR. In addition, the consume of 100 g serving size of Mizuna or Rapini microgreens at the highest content of I was characterized by a HQ value lower than 1, which represents a safe dose (**[Table 8](#page-14-0)** and **[Figure 5](#page-15-0)**).

 The main bioactive compounds (total polyphenols, chlorophyll and carotenoids) measured in microgreens are reported in **[Table 9](#page-15-1)** and **[Figure 6](#page-16-0)**. Total polyphenols, chlorophyll and carotenoids content were influenced by genotype and growing media (**[Table 9](#page-15-1)**). On average the total polyphenols content was higher in Mizuna than in Rapini. However, while in Mizuna microgreens an increase of total phenols was observed in certain PO treatments, with the highest values in $L_{25\%}$, $L_{75\%}$ and

Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media. CTR (control 100% peat), L_{25%} (75% peat and 25% PO L), L_{50%} (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F_{75%} (25% peat and 75% PO F)

1027 1028 TABLE 7 | Mineral composition of Brassica rapa L. Mizuna and Rapini group microgreens, produced in greenhouse, as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media.

1047 1048 1049 CTR (control 100% peat), L_{25%} (75% peat and 25% PO L), L_{50%} (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F_{75%} (25% peat and 75% PO F). Data are expressed as mean ± standard error of treatment. FW, fresh weight; DW, Dry weight. Significance. ns = not significant;*P \leq 0.05; **P \leq 0.01; **P \leq 0.001. Means separation within columns by LSD (α = 0.05).

1051 1052 F25% (113 mg/100 g of FW, on average), in Rapini no differences were observed compared to CTR (72 mg/100 g of FW).

1053 1054 1055 1056 1057 1058 1059 1060 1061 1062 The chlorophyll-A, B and total showed only slight alterations as an effect of treatments. Only CHL-B and CHL-tot showed a relevant increase in Rapini subjected to $F_{50\%}$ treatment (**[Figure 6](#page-16-0)**). Mizuna showed a trend to lower CHL-A and CHLtot when PO-F were used at 50% and 75% rates (**[Figure 6](#page-16-0)**). On average, growing media composition modified the content of carotenoids, with e reduced value in $L_{25\%}$, $L_{50\%}$, $F_{50\%}$ and $F_{75\%}$ treatments compared to CTR (−17%). No differences were observed between genotypes (4.13 mg/100 g of FW, on average).

1064 **DISCUSSION**

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1066 1067 1068 1069 In the current study we aimed to evaluate the possibility to improve the nutritional quality of products by using not composted PO residues as growing media component, this representing a novelty.

1070 1071 1072 1073 1074 1075 1076 1077 1078 1079 1080 1081 1082 1083 The mixtures resulting from the addition of PO residues presented physical characteristic with values falling in acceptable/optimal range [\(Abad et al.,](#page-18-17) [2001\)](#page-18-17), and certainly this contributed to preserve, in general, plant growth and thus yield. The PO residues showed a peculiar chemical composition, related to the specific origin of these materials. The high content of Cl and Na are related with the fact that Posidonia is a species adapted to live in the sea, and the residues accumulated on the beach are also exposed to marine aerosol [\(Voca et al.,](#page-19-11) [2019\)](#page-19-11). Differences have been noted between the two types of residues tested (leaves and fibers). The higher content of N_{tot} in the PO F with respect to PO L is likely due to the partially decomposed state of F. The N_{tot} content measured in peat has to be related mainly with the mineral fertilizers added by the manufacturer,

1108 1109 1110 1111 1112 1113 1114 1115 1116 1117 1118 1119 1120 1121 1122 1123 1124 1125 1126 1127 1128 1129 that also influenced $NO₃$ and K content, respectively 3.0 and 1.7 times higher in peat than in PO residues, and $SO₄$ content as well. Thus, the natural endowment of PO residues in terms of plant nutrients may contribute to reduce the use of mineral fertilizers in substrate-based cropping processes [\(Mininni et al.,](#page-19-12) [2012\)](#page-19-12). The higher content of I in PO L is probably related to the fact the I is generally stored in greater amount in aerial parts of the plants [\(Landini et al.,](#page-19-13) [2011\)](#page-19-13). According to [Voca et al.](#page-19-11) [\(2019\)](#page-19-11), our results confirmed that higher amounts of salts can be found in Posidonia leaf tissues than in the fibers, as an effect of vacuolar ion sequestering and cytosolic osmolyte accumulation. Anyway, the chemical content in our samples resulted quite different compared to the values reported by [Cocozza et al.](#page-18-10) [\(2011\)](#page-18-10) and [Voca et al.](#page-19-11) [\(2019\)](#page-19-11), which reported higher contents of K, Mg, Cr, and Mn in PO leaves compared to our data, except for Ca content which resulted higher in our samples. The differences could be due to the washing process applied in our case to PO residues before analysis and subsequent use, in order to allow the removal of salts in excess on the external surface the material, and thus ameliorating its suitability to be used as growing media component. However, B, Fe, and Zn contents were quite in line with values reported by those Authors.

1130 1131 1132 The relatively low DM found in our study could be related to the different senescence stage of the PO leaves compared to what reported by other authors [\(Voca et al.,](#page-19-11) [2019\)](#page-19-11).

1133 1134 1135 1136 The high concentration of Fe and Mg is related with the physiological peculiarities of seagrass species [\(Kannan et al.,](#page-19-14) [2011\)](#page-19-14), while the high B content is probably related with the high concentration of this element in seawater [\(Kabay et al.,](#page-19-15) [2010\)](#page-19-15).

1137 1138 1139 1140 A certain degree of variability in the characteristics of the material should be accepted as normal. In particular, the variability in mineral content composition has been related to the different sites of origin of PO samples, the environmental

 conditions of growth (namely water pH) and the period of collection [\(Luy et al.,](#page-19-16) [2012;](#page-19-16) [Scartazza et al.,](#page-19-17) [2017\)](#page-19-17). Therefore, a preliminary chemical characterization of the raw material is advisable in order to be aware of the specific mineral elements endowment.

 In general, the high content of certain elements outlines the feasibility of PO residues use as a renewable source of plant nutrients, with particular reference to micro-nutrients endowment and with the related beneficial effects on the nutritional quality of vegetable products.

1255 1256 1312 1313 TABLE 8 | Daily intake, percentage of recommended daily allowance for I (RDA-I) and hazard quotient (HQ) for intake of I through consumption of 100 and 50-g portions of Mizuna and Rapini microgreens, produced in greenhouse, by adult humans (70 kg body weight).

1277 Data are expressed as mean \pm standard error of treatment. Significance: ***P < 0.001. Means separation within columns by LSD (α = 0.05)

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1279 1280 1281 1282 1283 1284 Higher EC in PO L raw material and PO L based substrates is likely determined by the higher salt accumulation in intact leaves compared to fibers, with particular reference to vacuolar ion sequestering and cytosolic osmolyte accumulation [\(Touchette,](#page-19-18) [2007\)](#page-19-18). [Mininni et al.](#page-19-6) [\(2015\)](#page-19-6) reported similar pH and EC trends in mixtures of peat and Posidonia-based compost.

1285 1286 1287 1288 1289 1290 1291 1292 1293 1294 1295 1296 1297 1298 1299 1300 No phytotoxicity effects on plants were observed in PO treatments, highlighting the possibility of a safe use of PO residues, even without previous composting, as a growing media component. In both experiments conducted in our study the yield was in line with average yield values reported in similar growing conditions [\(Di Gioia et al.,](#page-18-13) [2017\)](#page-18-13). A slight yield decrease was observed in Mizuna microgreens produced in growth chamber conditions (Experiment 1) on substrates containing PO at high rates, and may probably be attributed to the increase of substrate EC (Pearson correlation, $R^2 = -0.807$, $P < 0.000017$) (**[Table 1](#page-7-0)**). However no impairment to plant growth was observed under real greenhouse conditions. The differences in tissue mineral composition of plants grown on different substrates, found in both brassica species and in both experiments, support our hypothesis that the addition of PO residues in growing mixtures may play a role in the nutritional characteristics of products.

1301 1302 1303 1304 1305 1306 1307 1308 1309 1310 1311 In indoor production, the environmental conditions, such as stable mean air temperature, relative humidity, and photosynthetically active radiation (PAR), combined with a higher availability of K in growing media containing PO, has determinated an increase of K tissue concentration in PO L treatment compared to CTR and fibers. The quality of light used in growth chamber may have affected to a certain extent the uptake of macro e micronutrient as reported by different Authors (Brazaitytė et al., [2017;](#page-19-19) [Pinho et al.,](#page-19-19) 2017; [Kowalczyk et al.,](#page-19-20) [2020\)](#page-19-20). On the contrary, in all microgreens produced in this study the Ca plant tissue concentration was reduced by PO in growing

1336 1337 1338 1339 1340 1341 1342 1343 media, compared to peat that showed the highest values. [Mininni](#page-19-6) [et al.](#page-19-6) [\(2015\)](#page-19-6) showed similar results for sweet basil (Ocimum basilicum, L.) grown in media based on different percentage of PO compost. In Mizuna and Rapini microgreens this reduction can be related to an increase of Mg content, confirming the antagonism between Ca and Mg. However, it should be noted that in Rapini microgreens only a slight tendency to Mg increase was observed.

1344 1345 1346 1347 1348 1349 1350 1351 1352 1353 1354 1355 1356 1357 The $NO₃$ content in vegetables is an important nutritional and consumer health parameter for quality of fresh leafy vegetable products because this anion is listed as an anti-nutritional factor in vegetables [\(Santamaria,](#page-19-21) [2006\)](#page-19-21). In fact, as suggested by European Food Safety Authority [\(European Food Safety](#page-19-22) [Authority \(EFSA\),](#page-19-22) [2008\)](#page-19-22) the current acceptable daily intake for this element is 3.7 mg/kg of body weight. In our study, the $NO₃$ contents in brassica microgreens plant tissues were, in general, lower respect to limit imposed by Commission Regulation (EU) No 1258/2011 for other leafy vegetables, such as lettuce (3– 5 g/kg of FW) and rocket (6–7 g/kg of FW), and to the values reported by [Di Gioia and Santamaria](#page-18-12) [\(2015\)](#page-18-12) for different brassica microgreens (Brassica oleracea, L. var. italica, capitata and nipponistica).

1358 1359 1360 1361 In the indoor production an increasing rate of PO (both L and F) in the growing mixture allowed to reduce the $NO₃$ content in edible parts of plant, thus resulting in improved nutritional quality of Mizuna microgreens.

1362 1363 1364 1365 1366 1367 1368 The reduced $NO₃$ could be related with the higher I content in growing media and in Mizuna microgreens tissues. [Blasco](#page-18-19) [et al.](#page-18-19) (2010) report similar reduction of $NO₃$ in edible parts of lettuce (Lactuca sativa L.) after increasing levels of I (20, 40, and 80 μ mol/L as KI) in NS, probably related with high phytoavailability of this element. In fact, since the plants absorb this element through ionic channels and transporters of chloride

 [\(White and Broadley,](#page-20-1) [2009\)](#page-20-1), there may occur interference with NO³ phyto-availability [\(Voogt and Jackson,](#page-20-2) [2010\)](#page-20-2).

 Conversely, the slight increase of $NO₃$ in brassica microgreens produced under greenhouse conditions at high rates of PO residues (L and F) in growing media could be related with a different interaction between treatments and environmental conditions. There are different factors involved in $NO₃$

TABLE 9 | Total polyphenols, chlorophyll and carotenoids contents in Brassica rapa L. Mizuna and Rapini group microgreens, produced in greenhouse, as effected by Posidonia oceanica (L.) Delile (PO) leaves (L) and fibers (F) in the growing media.

CTR (control 100% peat), $L_{25\%}$ (75% peat and 25% PO L), $L_{50\%}$ (50% peat and 50% PO L), L_{75%} (25% peat and 75% PO L), F_{25%} (75% peat and 25% PO F), F_{50%} (50% peat and 50% PO F) and F75% (25% peat and 75% PO F). Data are expressed as mean \pm standard error of treatment. FW, fresh weight. Significance: ns = not significant;*P \leq 0.05; **P \leq 0.01; ***P \leq 0.001. Means separation within columns by LSD $(\alpha = 0.05)$.

 metabolism, such as temperature and light intensity [\(Santamaria](#page-19-23) [et al.,](#page-19-23) [2001\)](#page-19-23). Probably, under greenhouse natural conditions the positive role of I on reducing NO₃ content did not take place.

At the same time, the results found in greenhouse production are in agreement with those reported by other authors on Rapini (Brassica rapa L.) microgreens [\(Di Gioia et al.,](#page-18-13) [2017\)](#page-18-13).

 The Na content in brassica microgreens produced in PO growing media, was higher respect to our CTR treatment. This result is certainly due to the presence of high concentrations of Na in PO residues (**[Table 1](#page-7-0)**). Similar results were found in lettuce produced in soilless system by using PO based compost as growing media [\(Mininni et al.,](#page-19-12) [2012\)](#page-19-12).

 Regarding nutritional considerations, the level of Na in CTR treatment (29.2 mg/100 g of FW as average of Mizuna and Rapini) was quite high respect to data reported by United States Department of Agriculture [\(United States Department of](#page-19-24) [Agriculture \(USDA\),](#page-19-24) [2018\)](#page-19-24) for commercial basil microgreens (11 mg/100 g of FW, on average). Notwithstanding this result, the consumption of 100 g of brassica microgreens $(F_{75\%})$ would imply a low intake of this element (**[Table 4](#page-9-1)**) if compared with the recommended intake which is 2 g Na/day [\(World Health](#page-20-3) [Organization \(WHO\),](#page-20-3) [2014\)](#page-20-3). As regard Al and Cr, elements with potential toxic effects for human health, they are generally present in vegetables at low concentrations [\(D'Imperio et al.,](#page-18-7) [2018;](#page-18-7) [Rai et al.,](#page-19-25) [2019\)](#page-19-25).

 In the indoor production the use of PO residues allowed to further reduce the Cr contents in edible parts of Mizuna microgreens, respect to the CTR. This result could be related with high content of organic and inorganic compounds in PO

 residue, such as humic acid, Fe-hydroxides and ferrous sulfate

 which decreases plant uptake due to formation of complexes with different heavy metal such as Cr and As [\(Campbell,](#page-18-20) [1995;](#page-18-20) [Warren](#page-20-4) [et al.,](#page-20-4) [2003;](#page-20-4) [Raptis et al.,](#page-19-26) [2018\)](#page-19-26). Similar reduction of Cr was found in sweet basil (Ocimum basilicum L.) grown in PO based compost [\(Mininni et al.,](#page-19-6) [2015\)](#page-19-6).

 The reduced Al content in brassica microgreens found in both species could be related with the residue of silicate, generally present in PO [\(Khiari et al.,](#page-19-27) [2010\)](#page-19-27). In fact, the silicon is able to reduce the uptake of Al [\(Pontigo et al.,](#page-19-28) [2017\)](#page-19-28).

 The I content of plant varies from species to species. An average level of 23.6 μ g I/100 g DW of products was reported in leafy vegetables [\(Haldimann et al.,](#page-19-29) [2005\)](#page-19-29).

 The low I found in CTR (100% peat) was quite expected, since on one hand it is documented that seeds generally have extremely low I contents [\(Herrett et al.,](#page-19-30) [1962;](#page-19-30) [Gonzali](#page-19-31) [et al.,](#page-19-31) [2017\)](#page-19-31), and on the other hand plantlets grown in CTR treatment experienced I-free growing conditions (in both NS and peat substrate used in the experiment, I concentration was \langle LOQ: 0.1520 μ g/l). The increase of I content in brassica microgreens grown in media amended with PO, in particular L, was likely related with the relatively high

 natural I endowment of the residues. [Gonnella et al.](#page-19-2) [\(2019\)](#page-19-2) reported the possibility to increase I content in four different Brassica genotypes (broccoli raab, curly kale, mizuna and red mustard) by using a NS enriched with $KIO₃$ at different concentrations (5.9 and 11.8 μ M of I) in order to improve the nutritional profile of edible plants. In another case [\(Smolen](#page-19-32) [et al.,](#page-19-32) [2014\)](#page-19-32) an increase of I in edible parts of vegetables was obtained, but it has been reported that in certain cases the I levels might be potentially dangerous, considering that the RDA for adults is $150 \mu g/day$ as suggested by [World Health Organization \(WHO\)](#page-20-3) [\(2014\)](#page-20-3).

 Regarding consumer safety, the Daily intake, the percentage of recommended daily allowance for I (RDA-I) and the hazard quotient (HQ) for intake of I through consumption of 50 and 100 g portions of brassica microgreens, showed low values with respect to other studies [\(Smolen et al.](#page-19-1), [2017\)](#page-19-1). It should be underlined that a defined upper tolerable intake level of iodine concerns only mineral forms of this element. No maximum allowance intake of organically iodine forms has been proposed at the moment.

 However, according to our findings, the consume of a 100 g serving size (considered normal for this product) of our brassica

1597 1598 1599 1600 microgreens poses no risk to consumer health, contrary to the results reported by [Smolen et al.](#page-19-1) [\(2017\)](#page-19-1) reporting that the consumption of 200 g of spinach biofortified with different methods, may compromise the consumer health.

1601 1602 1603 1604 1605 1606 1607 It is worth mentioning that the aim of a biofortification study should not be to obtain products suitable to satisfy the RDA, but possibly to help in filling the dietary gaps (related to I in this case) in specific target groups of population. Excessive concentration of this element in vegetables would pose a risk of excessive iodine intake for humans (the tolerable upper intake level is 1100μ g I/day).

1608 1609 1610 1611 We documented the possibility to improve nutritional profile of brassica microgreens without using iodine chemical fertilizers. On the contrary, we proposed a sustainable approach consisting in the use of a material often managed as a waste.

1612 1613 1614 1615 1616 1617 1618 1619 1620 1621 1622 1623 1624 1625 1626 1627 1628 1629 1630 1631 1632 1633 1634 1635 1636 High increase of B contents was also found in both microgreens species produced by adding PO residues in the growing media (**[Figures 2](#page-10-1)**, **[4](#page-13-0)**), while the B content in CTR brassica microgreens was the lowest, similar to that found in shoot tissues of sprouting broccoli microgreens [\(Kopsell et al.,](#page-19-33) [2014\)](#page-19-33). This result is correlated with the well documented presence of high concentrations of this element in PO residues [\(Cocozza et al.,](#page-18-10) [2011\)](#page-18-10) (*Pearson* correlation, $R^2 = 0.978$, $p < 0.05$ in Mizuna microgreens produced in indoor; $R^2 = 0.934$, $p < 0.222$ in Mizuna produced in greenhouse; $R^2 = 0.874$, $p < 0.008$ in Rapini). In general, the application of B in NS increases the tissue content of this element in different parts of vegetables as reported by [Ben-Gal and Shani](#page-18-21) [\(2002\)](#page-18-21). These Authors reported an increase of B contents in leaves, fruits and stems of tomato after application of different concentrations of this element in irrigation water, in a range of $0.028 - 1.48$ mol m⁻³. In our previous study [\(D'Imperio et al.,](#page-18-5) [2020\)](#page-18-5) the application of B in the NS allowed to increase the B content in commercial and wild genotypes of purslane (Portulaca oleracea L.). However, the high increase of B in edible parts of brassica microgreens, in both experiments, did not induce symptoms of plant toxicity, probably related to the typical short growing cycle for microgreens. Similarly, [Mininni et al.](#page-19-12) [\(2012,](#page-19-12) [2015\)](#page-19-6) found almost the same B increase trend in lettuce grown in PO-based compost without symptoms of toxicity.

1637 1638 1639 1640 1641 1642 1643 1644 1645 1646 1647 Although generally not considered essential for human health, there are many scientific evidences that B intake within the usual dietary range may influence the metabolism and utilization of Ca and vitamin D in humans, and may have positive effects on bone health [\(Nielsen,](#page-19-34) [2008;](#page-19-34) [Hunt,](#page-19-35) [2012\)](#page-19-35). [Sheng et al.](#page-19-36) [\(2001\)](#page-19-36) and [Nielsen](#page-19-37) [\(2018\)](#page-19-37) suggested that for adults an average B intake of 2 mg, on a daily basis, improves bone health. The typical intake of this element is about 1.5 mg/day [\(European Food Safety](#page-19-38) [Authority \(EFSA\),](#page-19-38) [2004\)](#page-19-38). The consume of brassica microgreens grown with PO residue in growing media could allow to improve the intake of this element (**[Figures 2](#page-10-1)**, **[4](#page-13-0)**).

1648 1649 1650 1651 1652 1653 Iron is an essential element for human health: a deficitary intake can induce different chronic and acute effects. 43% of children and 29% of women in reproductive age around the World show different phenomena of anemia, and about 50% of these cases could be the result of iron deficiency [\(World](#page-20-5) [Health Organization \(WHO\),](#page-20-5) [2011\)](#page-20-5). In our study the Fe contents

1654 1655 1656 in brassica microgreens were in line with expectations for the same genotype of brassica at the same phenological stage [\(Xiao et al.,](#page-20-6) [2016\)](#page-20-6).

1657 1658 1659 1660 1661 An impairment to Fe absorption in plants is represented by high pH conditions in the root environment, as the case of the substrates containing PO (**[Table 2](#page-7-1)**). However, in this study a slight decrease of Fe plant tissue content was observed only in Experiment 2.

1662 1663 1664 On the contrary, [Mininni et al.](#page-19-12) [\(2012,](#page-19-12) [2015\)](#page-19-6) found an increase of Fe in lettuce, but not in sweet basil (Ocimum basilicum L.), when plants were grown in PO based compost.

1665 1666 1667 1668 1669 Manganese is also an essential element for human health, being a coenzyme in various biochemical processes, and the overall Mn contents in this study were similar to the results found in 30 commercially grown microgreens in Brassicaceae family [\(Xiao et al.,](#page-20-6) [2016\)](#page-20-6).

1670 1671 1672 1673 1674 1675 1676 1677 1678 1679 1680 1681 1682 1683 1684 1685 1686 1687 1688 Brassica vegetables are known to be rich sources of bioactive compounds, such as glucosinolates, polyphenols, ascorbic acid, carotenoids, and tocopherols, which have human-health effects reportedly involved in preventing cardiovascular diseases and some types of cancers [\(Cartea et al.,](#page-18-22) [2011;](#page-18-22) [Guzman et al.,](#page-19-39) [2012\)](#page-19-39). In general, an increase of total polyphenols and pigments is associated with plant growing stress (biotic and/or abiotic) conditions [\(Lattanzio,](#page-19-40) [2013;](#page-19-40) [Nedbal et al.,](#page-19-41) [2000\)](#page-19-41). In our study the addition of PO in growing media modified somehow the contents of the principal bioactive compounds measured, although it was not possible to identify a clear correlation between the PO rate and the increase of polyphenols and CHL. The overall levels of these compounds was in line with respect to the same brassica microgreens as reported by [de](#page-18-23) [la Fuente et al.](#page-18-23) [\(2019\)](#page-18-23). The differences between genotypes have to be related with different tolerance to abiotic stress. However, biochemical mechanisms behind the improve of bioactive compounds under salinity eliciting are still not completely understood.

CONCLUSION

1693 1694 1695 1696 1697 1698 1699 1700 1701 1702 1703 1704 1705 1706 1707 1708 1709 1710 According to the objective of the study, we demonstrated the possibility to increase the content of some beneficial elements (in particular, I and B) in two different brassica microgreens (Mizuna and Rapini) by using an innovative "ecofriendly" biofortification approach based on the use of PO residues (leaves and fibers) in the growing substrate. This resulted in a source of mineral elements suitable for this scope. In general, the addition of PO in the growing media did not induce phenomena of toxicity neither substantial alteration of plant growth and yield. The microgreens produced with this ecofriendly method showed a high increase of I in edible parts. The HQ calculated underline the safety of these products. Our results support the possibility to produce microgreens with high nutritional profile by recovering an organic material generally treated as a waste, without needs of specific material processing other than crushing and washing. Growing media based on PO residues could allow to reduce the use of peat. Further research is needed to better investigate the physiological mechanisms regulating plant tissue concentrations

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1711 1712 1713 1714 1715 of beneficial compounds and minerals resulting from the use of the proposed growing media. The effectiveness of the proposed biofortification approach will be tested for the production of other high-health-profile vegetables in soilless conditions, such as baby leafy or fruit vegetables.

DATA AVAILABILITY STATEMENT

 $\overline{Q8}$ $\overline{Q8}$ $\overline{Q8}$ $_{1720}$ The raw data supporting the conclusions of this article will be made available by the authors, without undue reservation.

AUTHOR CONTRIBUTIONS

1725 1726 1727 1728 1729 1730 1731 1732 1733 $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ $\overline{Q9}$ and AP made the substantial contributions to the conception or design of the work, performed the analysis of posidonia and microgreens, drafted the work, and did the final approval of the version to be published. FM revised the article critically, drafted the work, and did the final approval of the version to be published. NM revised the article critically and did the final approval of the version to be published. All authors contributed to the article and approved the submitted version.

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FUNDING

1770 1771 1772 1773 1774 1775 1776 This research was financed by "Fertilizzanti organici ad alto contenuto biotecnologico" (FERTI.BIOTEC.) nell'ambito del programma di investimenti "Nuovi Fertilizzanti per una agricoltura che guarda al futuro" – Programma Operativo Puglia FESR 2014-2020 – Obiettivo Convergenza – Titolo II – Capo II "Aiuti ai programmi integrati promossi da PMI" A.D. n. 798 del 07/05/2015.

ACKNOWLEDGMENTS

We thank Nicola Gentile for providing assistance during the preliminary treatment of Posidonia oceanica L. samples and during the greenhouse experiment.

SUPPLEMENTARY MATERIAL

The Supplementary Material for this article can be found $\frac{170}{1700}$ [Q11](#page-1-12) online at: [https://www.frontiersin.org/articles/10.3389/fpls.2021.](https://www.frontiersin.org/articles/10.3389/fpls.2021.580596/full#supplementary-material) [580596/full#supplementary-material](https://www.frontiersin.org/articles/10.3389/fpls.2021.580596/full#supplementary-material)

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Conflict of Interest: The authors declare that the research was conducted in the absence of any commercial or financial relationships that could be construed as a potential conflict of interest.

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