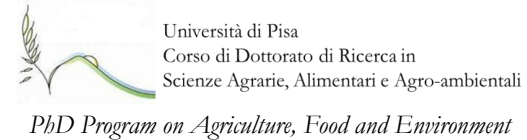




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Responses to ozone toxicity of two Italian *Fraxinus excelsior* provenances

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Aim of the work

- *Fraxinus excelsior*
 - 2 provenances:
 - Piedmont (North Italy)
 - Tuscany (Central Italy)

How they respond to
relevant O₃ exposure?



Materials and Methods

- Exposure chamber
 - Two-year-old seedlings
 - O₃ concentration: 150 ppb, 8 h d⁻¹
 - 35 days (AOT40 = 30,800 ppb h d⁻¹)



PHYSIOLOGICAL

- Visible injuries
- Leaf gas-exchanges
- Chlorophyll *a* fluorescence



BIOCHEMICAL

- Leaf pigments
- Secondary metabolites (phenolics)



Visible injuries



Piedmont

12 days

AOT40 = 10,560 ppb h

PII = 0.06



Tuscany

21 days

AOT40 = 18,480 ppb h

PII = 0.02

$$PII = (\% \text{ of } O_3\text{-injured leaves} \times \% \text{ of } O_3\text{-injured leaf surface per symptomatic leaf}) / 100$$

Ecophysiological measurements

Two-way repeated measures ANOVA

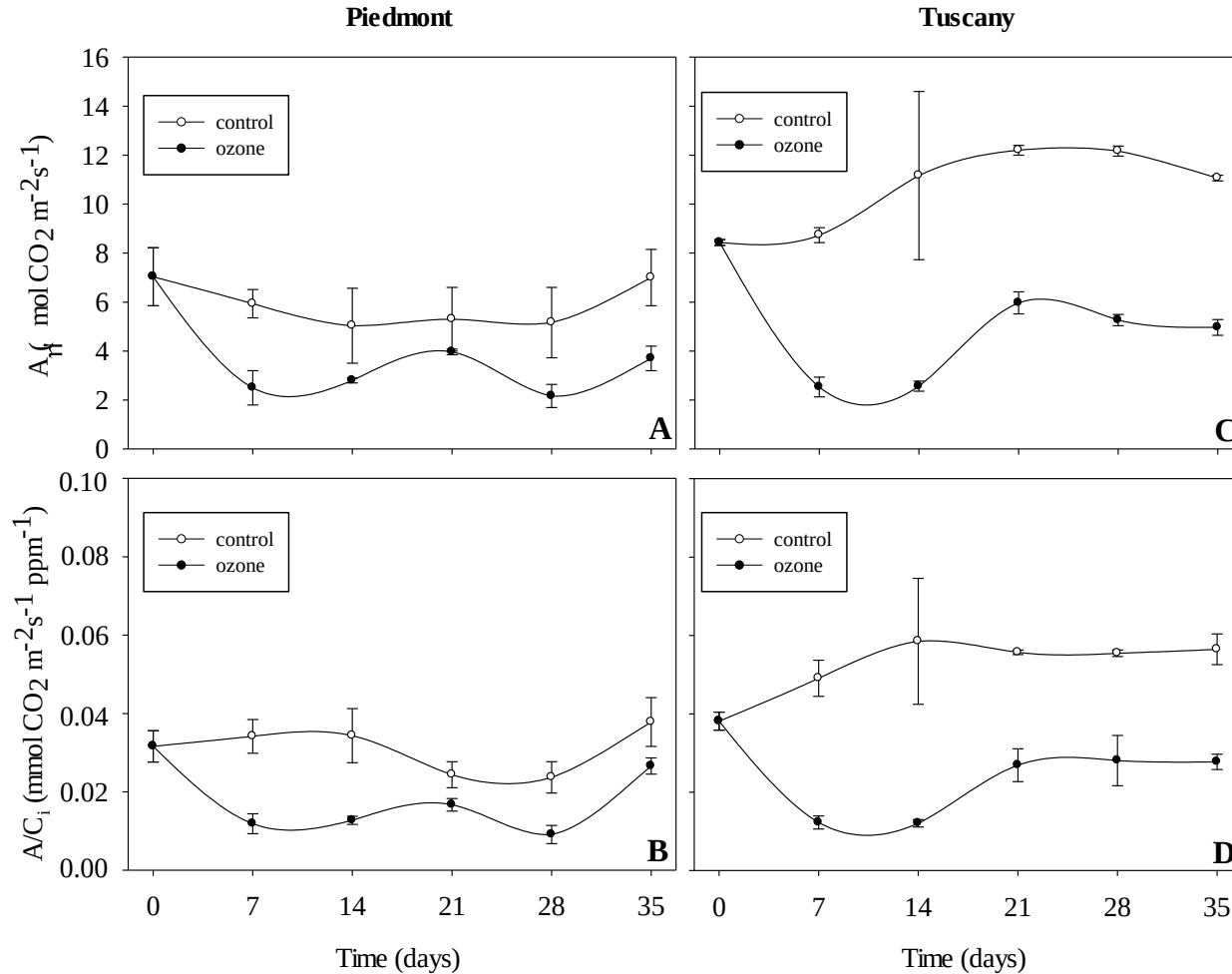
Effects	d.f.	A	A/C _i	F _v /F _m
<i>Ozone</i>	1	***	***	***
<i>Provenance</i>	1	***	***	***
<i>Time</i>	5	***	***	***
<i>Ozone x Provenance</i>	1	***	***	***
<i>Ozone x Time</i>	5	***	***	***
<i>Provenance x Time</i>	5	***	***	***
<i>Ozone x Provenance x Time</i>	5	***	*	*

net photosynthesis
carboxylation efficiency
photochemical maximum PSII efficiency

Differential responses to O₃
between provenances

In collaboration with:
Dott. Elena Paoletti
CNR Firenze (Italy)

Gas-exchanges

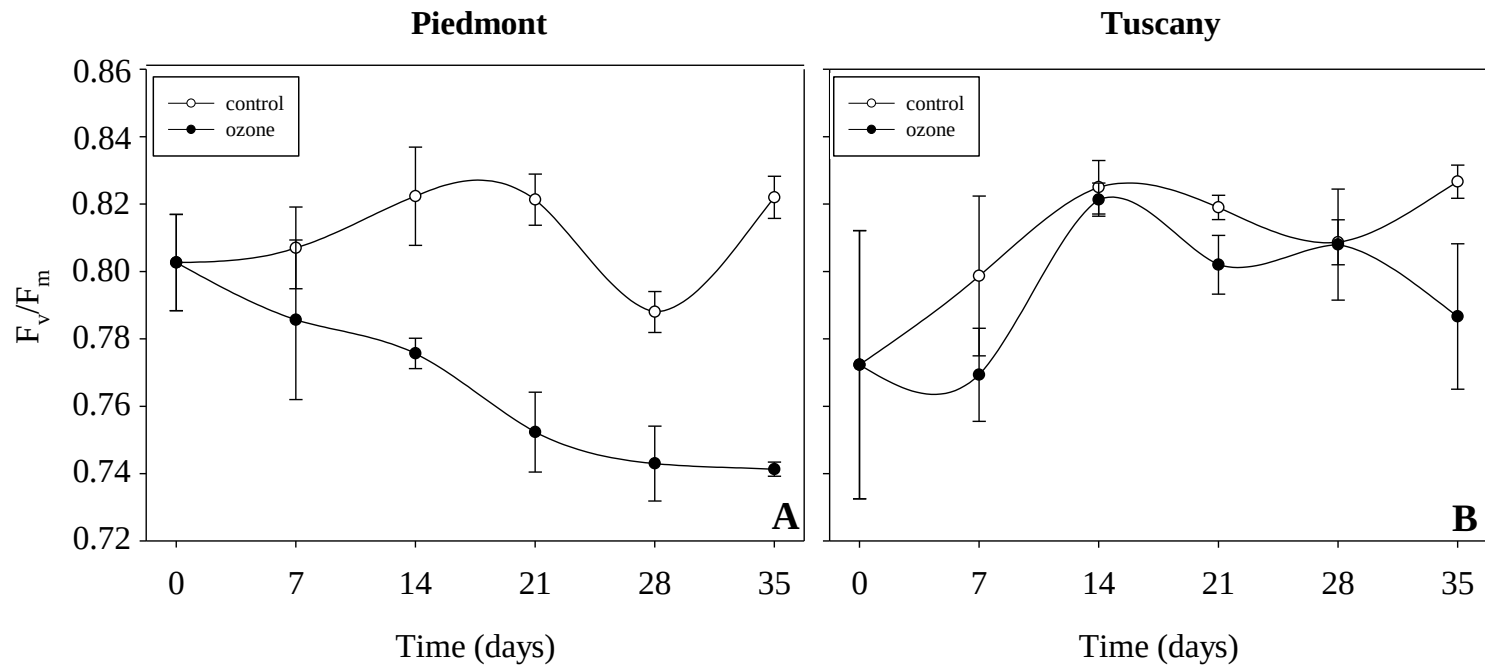


Correlation between A and G_w

	Control	Ozone
Piedmont	$R^2 = 0.55$	$R^2 = 0.84$
Tuscany	$R^2 = 0.56$	$R^2 = 0.72$

A : net photosynthesis
 A/C_i : carboxylation efficiency
 G_w : stomatal conductance

Chlorophyll a fluorescence



Photodamage

F_v/F_m : photochemical
maximum PSII efficiency

Leaf pigments

No differential responses between provenances (two-way ANOVA)

Leaf pigments	Piedmont			Tuscany				
	Control	Ozone	<i>P</i>	Control	Ozone	<i>P</i>		
	µg mg ⁻¹ FW			µg mg ⁻¹ FW				
Chlorophyll <i>a</i>	12.84 ±0.525	9.21 ±0.697	↓	**	7.68 ±0.892	5.56 ±0.955	↓	*
Chlorophyll <i>b</i>	5.77 ±0.541	3.90 ±0.975	↓	*	2.35 ±0.361	1.28 ±0.372	↓	*
Chlorophyll (<i>a+b</i>)	18.61 ±1.023	13.10 ±0.687	↓	**	10.03 ±0.592	6.84 ±0.665	↓	**
β-carotene	7.05 ±0.599	4.59 ±0.197	↓	**	4.19 ±0.405	2.38 ±0.509	↓	**
Lutein	0.32 ±0.023	0.22 ±0.029	↓	*	0.18 ±0.021	0.09 ±0.025	↓	*
Neoxanthin	0.79 ±0.114	0.40 ±0.013	↓	**	0.91 ±0.111	0.48 ±0.081	↓	**
Violaxanthin	1,55 ±0,162	1,24 ±0,126		ns	0.81 ±0.153	0.44 ±0.029	↓	*
Anteraxanthin	0.22 ±0.017	0.15 ±0.008	↓	*	0.10 ±0.028	0.05 ±0.007	↓	*
Total carotenoids	9.93 ±0.847	6.60 ±0.292	↓	**	6.18 ±0.701	3.44 ±0.553	↓	**

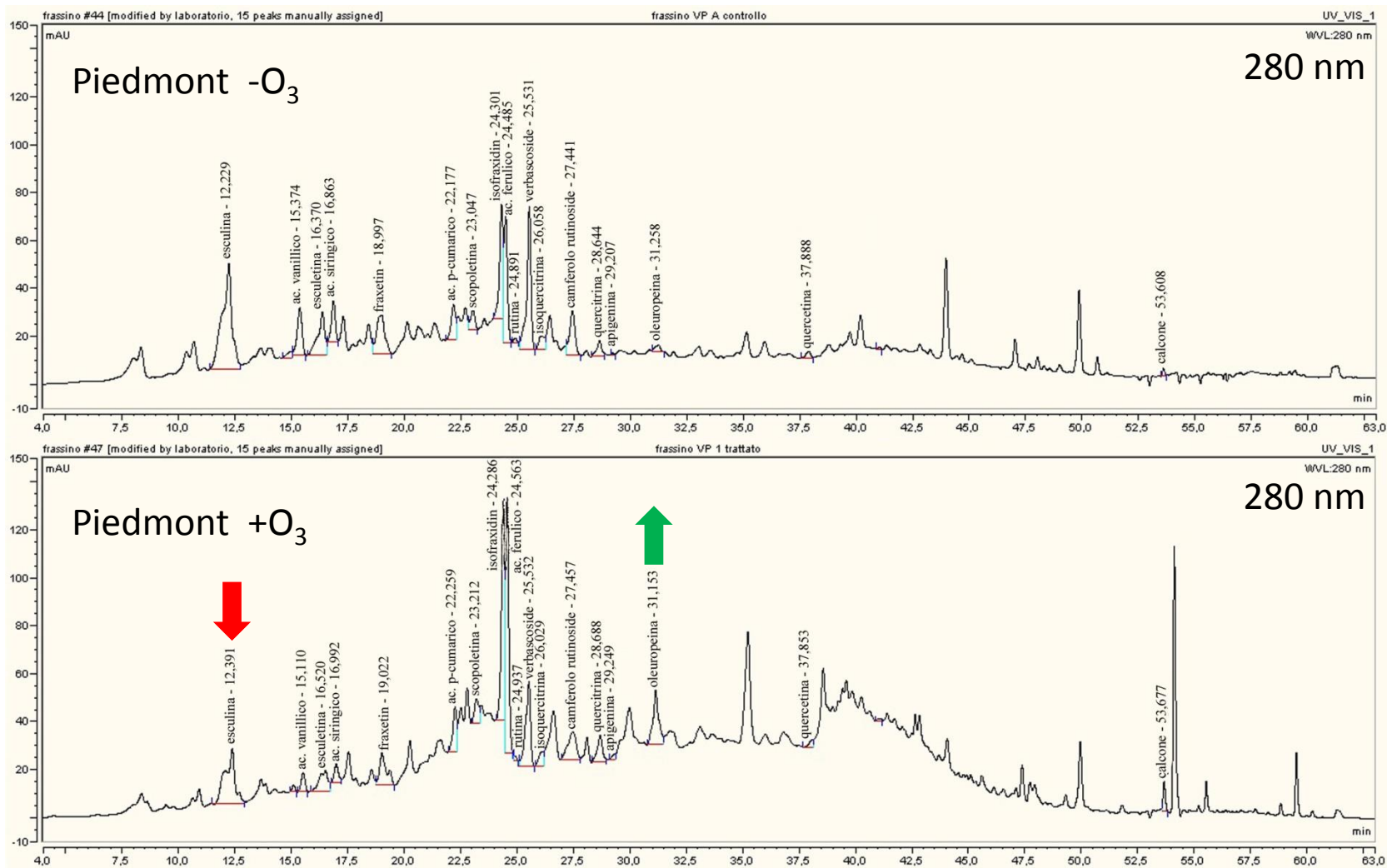
Photodamage and / or photoprotection?

Phenolics – spectrophotometer analyses

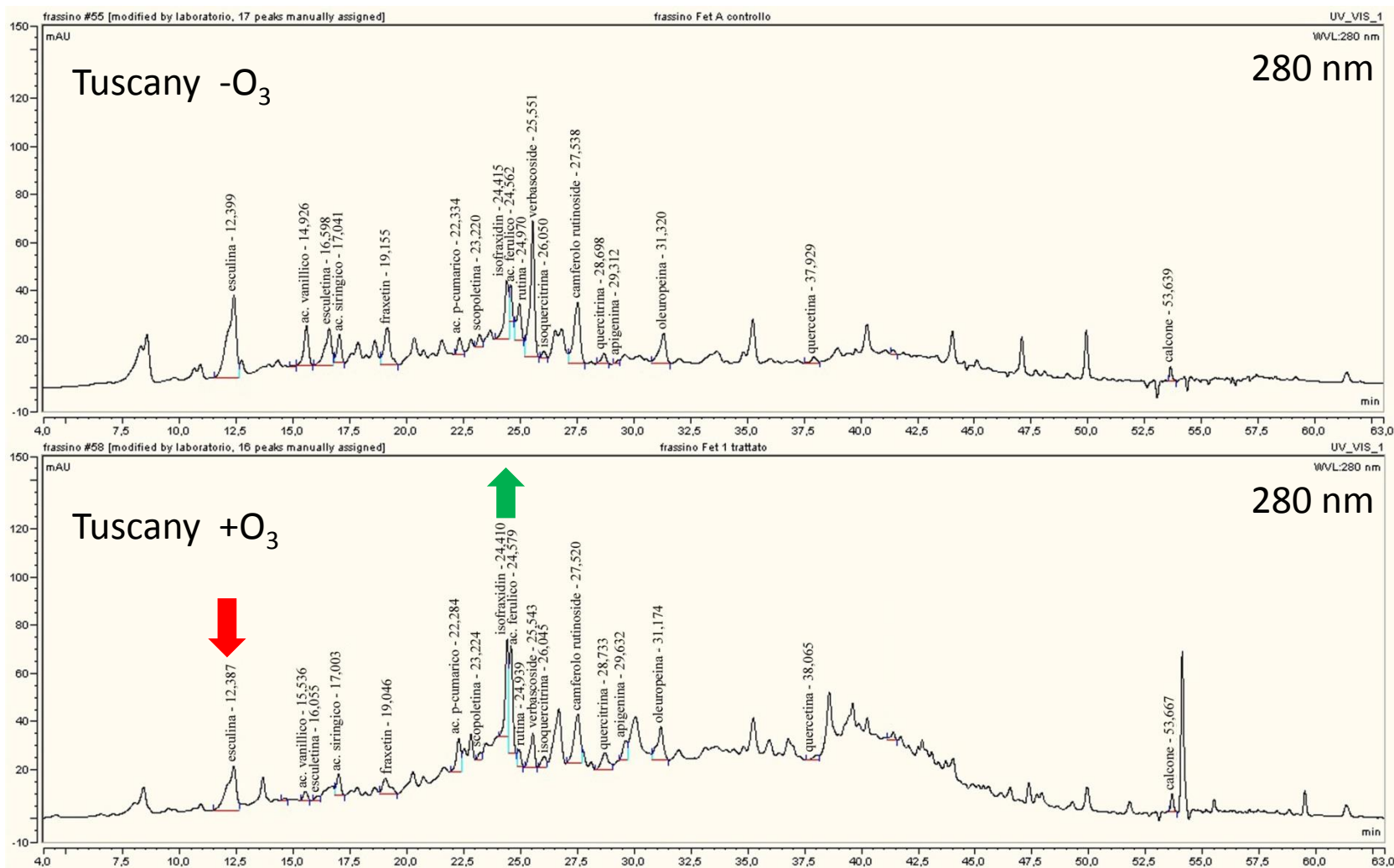
		Total phenols (Gallic acid equivalents mg g ⁻¹ FW)	Flavonoids (Quercetin equivalents mg g ⁻¹ FW)	Tannins (Catechin equivalents mg g ⁻¹ FW)	Lignins (Lignin equivalents mg g ⁻¹ FW)	Anthocyanins (Cianidin 3- glucoside equivalent mg g ⁻¹ FW)
Piedmont	Control	11.79±0.996 a	1.80±0.224	2.84±0.267 a	27.06±5.333 a	0.19±0.011
	Ozone	16.69±0.558 b	2.37±0.186	3.58±0.284 b	25.32±2.646 a	0.15±0.003
Tuscany	Control	10.87±0.136 a	2.25±0.180	3.36±0.242 b	24.23±1.574 a	0.19±0.003
	Ozone	11.57±1.199 a	2.76±0.439	2.72±0.130 a	37.61±2.272 b	0.16±0.014
<i>Ozone</i>		***	*	ns	*	***
<i>Provenance</i>		***	*	ns	*	ns
<i>Ozone x Provenance</i>		**	ns	***	**	ns

In the literature species-specific differences are known, they could be the same for provenances

Phenolics – HPLC analyses



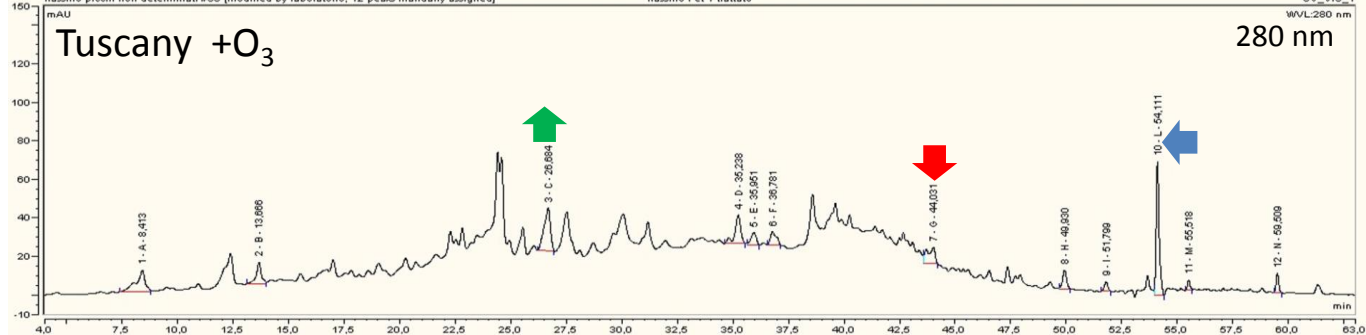
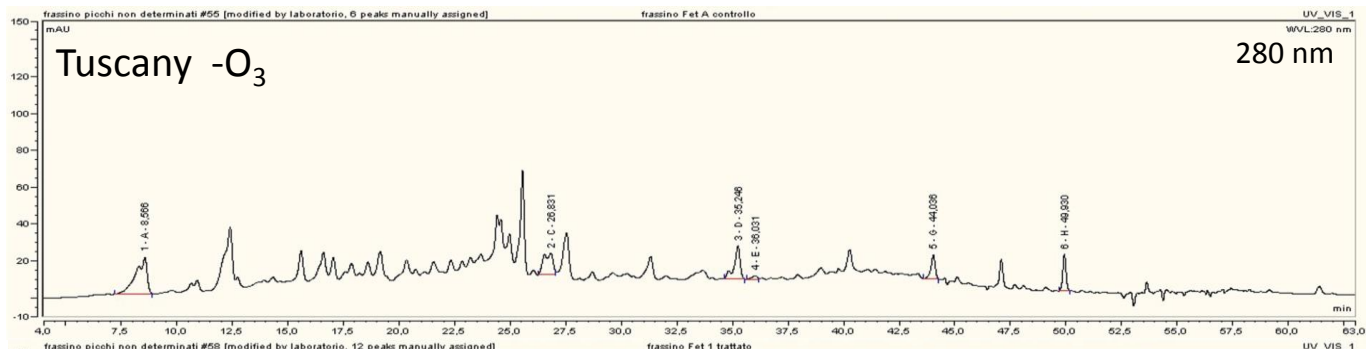
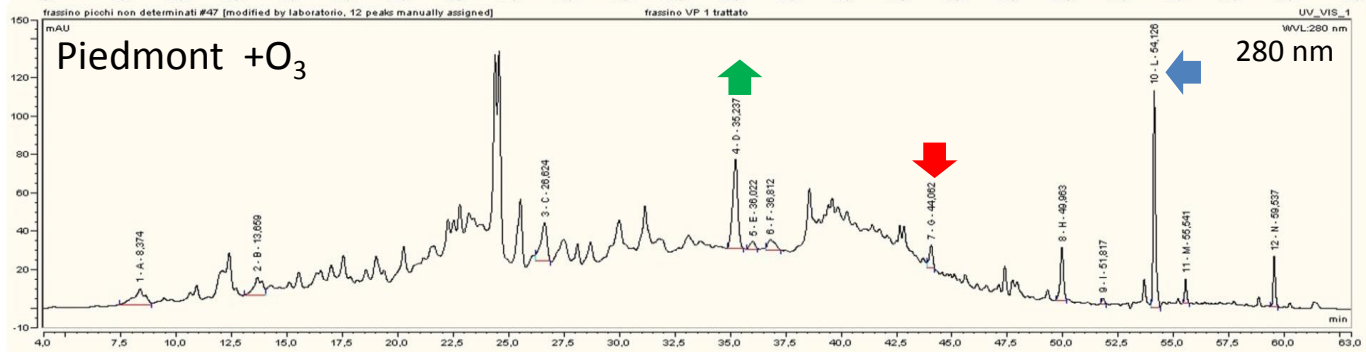
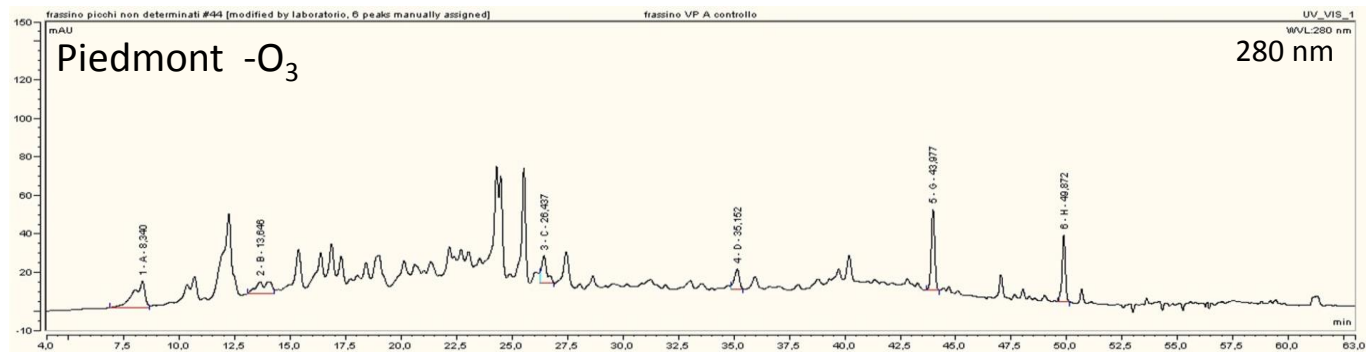
Phenolics – HPLC analyses



Phenolics – HPLC analyses

		Hydroxybenzoic acids		Hydroxycinnamic acids		Hydroxycoumarins				
		Vanillic acid ($\mu\text{g g}^{-1}$ FW)	Syringic acid ($\mu\text{g g}^{-1}$ FW)	p-coumaric acid ($\mu\text{g g}^{-1}$ FW)	Ferulic acid ($\mu\text{g g}^{-1}$ FW)	Esculin ($\mu\text{g g}^{-1}$ FW)	Esculetin ($\mu\text{g g}^{-1}$ FW)	Fraxetin ($\mu\text{g g}^{-1}$ FW)	Scopoletin ($\mu\text{g g}^{-1}$ FW)	Isofraxidin ($\mu\text{g g}^{-1}$ FW)
Piedmont	Control	0.0729 ± 0.01050	0.0330 ± 0.00633	0.0278 ± 0.00300 ↑ ^a	0.1573 ± 0.00979 ↑ ^c	1.9308 ± 0.09373 ↓ ^d	0.1342 ± 0.01343	0.3408 ± 0.07393	0.0579 ± 0.02736	0.3323 ± 0.00993 ↑ ^b
	Ozone	0.0236 ± 0.00313	0.0173 ± 0.00066	0.0332 ± 0.00168 ↑ ^c	0.2767 ± 0.00513 ↑ ^d	0.9901 ± 0.03119 ↓ ^b	0.0813 ± 0.00760	0.2137 ± 0.01465	0.0495 ± 0.02004	0.5466 ± 0.09967 ↑ ^c
Tuscany	Control	0.0559 ± 0.00854	0.0202 ± 0.00683	0.0128 ± 0.00067 ↑ ^a	0.0335 ± 0.00069 ↑ ^a	1.3651 ± 0.01639 ↓ ^c	0.0870 ± 0.02257	0.2271 ± 0.01854	0.0233 ± 0.00344	0.1855 ± 0.00916 ↑ ^a
	Ozone	0.0104 ± 0.00155	0.0153 ± 0.00385	0.0289 ± 0.00267 ↑ ^b	0.1171 ± 0.01639 ↑ ^b	0.7357 ± 0.02176 ↓ ^a	0.0082 ± 0.00256	0.1009 ± 0.01170	0.0110 ± 0.00239	0.2433 ± 0.03142 ↑ ^{ab}
Ozone		***	**	***	***	***	***	***	ns	**
Provenance		***	*	***	****	***	***	***	**	***
Ozone x Provenance		ns	ns	**	***	***	ns	ns	ns	*

		Chalcones	Flavonols					Flavones	Phenylethanoid glycosides	Secoiridoids
		Trans-chalcone ($\mu\text{g g}^{-1}$ FW)	Quercetin ($\mu\text{g g}^{-1}$ FW)	Rutin ($\mu\text{g g}^{-1}$ FW)	Isoquercetrin ($\mu\text{g g}^{-1}$ FW)	Quercetrin ($\mu\text{g g}^{-1}$ FW)	Kaempferol-rutinoside ($\mu\text{g g}^{-1}$ FW)	Apigenin ($\mu\text{g g}^{-1}$ FW)	Verbascoside ($\mu\text{g g}^{-1}$ FW)	Oleuropein ($\mu\text{g g}^{-1}$ FW)
Piedmont	Control	0.0029 ± 0.00036 ↑ ^a	0.0123 ± 0.00227	0.0166 ± 0.00915 ↑ ^a	0.0535 ± 0.01600	0.0617 ± 0.02455	0.2124 ± 0.05747	0.0007 ± 0.00048 ↑ ^a	0.6199 ± 0.17229 ↑ ^b	0.1963 ± 0.05010 ↑ ^a
	Ozone	0.0109 ± 0.00114 ↑ ^c	0.0128 ± 0.00228	0.0112 ± 0.00502 ↑ ^a	0.0584 ± 0.00553	0.0776 ± 0.05940	0.2270 ± 0.03095	0.0024 ± 0.00064 ↑ ^b	0.6164 ± 0.09985 ↑ ^b	1.5877 ± 0.10381 ↑ ^c
Tuscany	Control	0.0065 ± 0.00090 ↑ ^b	0.0117 ± 0.00097	0.1456 ± 0.01438 ↓ ^c	0.0230 ± 0.01015	0.0450 ± 0.00702	0.3280 ± 0.04005	0.0014 ± 0.00032 ↑ ^{ab}	0.6481 ± 0.24375 ↓ ^b	0.8477 ± 0.33103 ↑ ^b
	Ozone	0.0071 ± 0.00009 ↑ ^b	0.0110 ± 0.00296	0.0646 ± 0.00916 ↓ ^b	0.0579 ± 0.01724	0.0991 ± 0.01055	0.2685 ± 0.03893	0.0109 ± 0.00132 ↑ ^c	0.1945 ± 0.01258 ↓ ^a	1.0862 ± 0.12635 ↑ ^b
Ozone		***	ns	***	*	ns	ns	***	*	***
Provenance		ns	ns	***	ns	ns	*	***	ns	ns
Ozone x Provenance		***	ns	***	ns	ns	ns	***	*	***



Phenolics – HPLC analyses

Peaks	R.t. (VP treated)	Piedmont			Tuscany		
		Control	Ozone	P	Control	Ozone	P
		mAU			mAU		
A	8,374	6.09 ±2.335	3.70 ±1.645	ns	10.22 ±2.068	5.62 ±0.486	*
B	13,659	4.53 ±1.261	3.82 ±0.384	ns	n.d.	3.03 ±0.163	
C	26,624	5.12 ±1.755	6.77 ±0.325	ns	5.69 ±0.386	7.15 ±0.677	*
D	35,237	2.43 ±1.019	11.58 ±0.786	***	5.08 ±1.018	4.19 ±0.174	ns
E	36,022	n.d.	1.01 ±0.121		0.42 ±0.102	1.68 ±0.086	***
F	36,812	n.d.	2.33 ±0.364		n.d.	2.31 ±0.271	
G	44,062	7.32 ±0.502	2.53 ±0.312	***	2.96 ±0.041	3.58 ±0.120	**
H	49,963	5.67 ±0.334	4.52 ±0.362	*	3.16 ±0.327	1.84 ±0.074	**
I	51,817	n.d.	0.39 ±0.053		n.d.	0.83 ±0.056	
J	54,126	n.d.	14.50 ±0.139		n.d.	10.49 ±0.401	
K	55,541	n.d.	1.37 ±0.038		n.d.	0.067 ±0.048	
L	59,537	n.d.	3.24 ±0.290		n.d.	1.31 ±0.053	

Phytoalexins: secondary metabolites with antimicrobial activity
are synthesized *de novo* after biotic and abiotic stresses

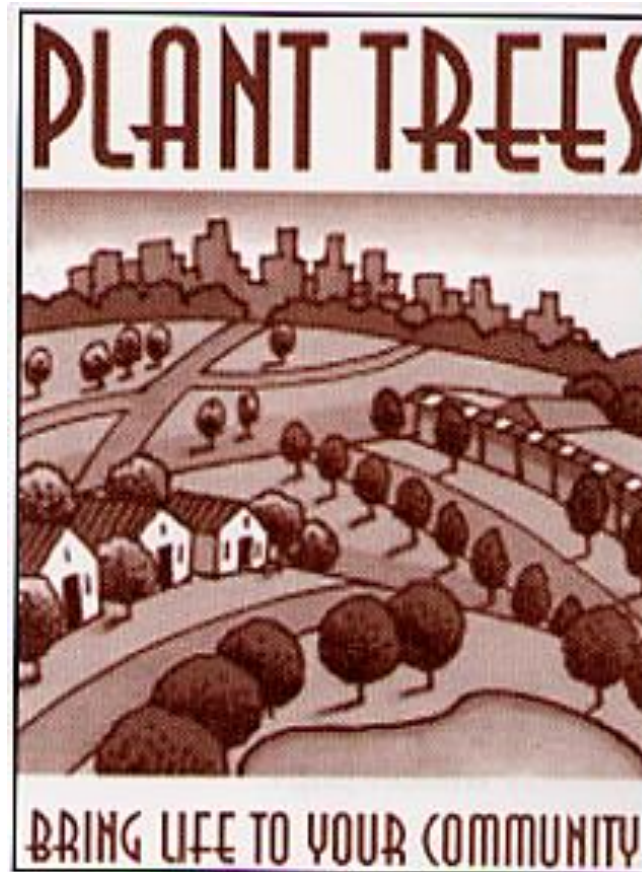
		Piedmont	Tuscany
✓	Leaf foliar symptoms	YES	YES
✓	Carbon dioxide assimilation rate	↓	↓
	Stomatal limitation	YES	YES
✓	Biochemical limitation	YES	YES
✓	Photodamage	YES	YES
	Photosynthetic pigments	↓	↓
	Accessory pigments	↓	↓
✓	Total phenols	↑	-
	Flavonoids	↑	-
✓	Lignins	-	↓
✓	Tannins	↑	↓
	Anthocyanins	↓	↓
✓	Alteration of the phenolic profile	YES	YES

✓ = differential responses between provenances



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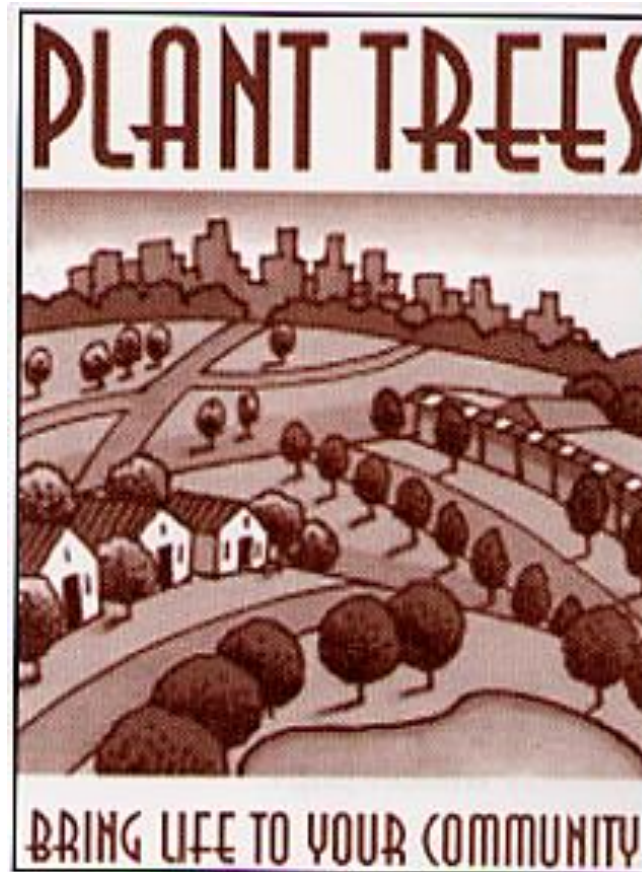


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