Jpn. J. Food Chem, Vol. 5(2), 1998

Micropropagation and Polyphenol Production in Cornus Plants

(Received Augsut 31, 1998) (Accepted October 16, 1998)

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Abstract

Polyphenol contents in eight Cornus plants (C. kousa var. chinensis, C.kousa 'Milky Way', 'Gold Star', 'Satomi', 'Snowboy', C. capitata 'Mountain Moon', C. drummodii 'Eddie's White Wonder' and C. officinalis) were determined. C. capitata leaves in vivo contained large amount (1.46% as dry weight) of hydrolyzable-type tannin 1,2,3,4,6-penta-O-galloyl- β -D-glucose, which level was 2-10 times larger than those of the other Cornus species.

Shoot cultures of *C. capitata* 'Mountain Moon', *C. kousa* var. *chinensis* and *C.kousa* 'Milky Way' were established and the polyphenol production in the tissues was also investigated. The major polyphenol constituent was mono-galloylglucose (β -glucogallin) and the content of the other polyphenols was not so high.

Micropropagation of two *Cornus* species (*C. capitata* 'Mountain Moon' and *C. kousa* var. *chinensis*) was succeeded by the method of shoot culture using two different media i. e. BW solid medium with NAA-BA (*C. capitata* 'Mountain Moon') or BA (*C. kousa* var. *chinensis*) for shoot proliferation and 1/2 BW solid medium with NAA-IBA (*C. capitata* 'Mountain Moon') or IBA-NAA (*C. kousa* var. *chinensis*) combination and activated charcoal for root proliferation. The subculture periods of the two plants were totally 1281 days (*C. capitata* 'Mountain Moon') and about 4 years (*C. kousa* var. *chinensis*), respectively. The maximum number of the subculturing shoots reached to 2463 (*C. capitata* 'Mountain Moon') and 869 (*C. kousa* var. *chinensis*), respectively. Acclimatization of the shoots was succeeded at a high rate and the plantlets grew well in a greenhouse.

The high contents of galloylglucoses of *Cornus* plants will open new demand for these plants as a new resource for the production of useful natural polyphenols which would be applicable as anti-oxidative food ingredients.

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