

(GC-MS)
Salvia sclarea* L. *in vitro

***Colletotrichum acutatum* J.H. Simmonds**

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1 , , ,
2 33, 18000 , , 4,
37000 , ,
3 " " 9,
32000 ,

Detailed GC-MS Analysis of the *Salvia sclarea* L. Essential Oil and the First *in vitro* Antifungal Activity Assessment against Crop Pathogen *Colletotrichum acutatum* J.H. Simmonds

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Original scientific paper

SUMMARY

<p><i>Salvia</i> L. (<i>Lamiaceae</i>) 900 <i>Salvia sclarea</i> L., <i>Salvia</i>, (</p>	<p>- The genus <i>Salvia</i> L. (<i>Lamiaceae</i>) - comprises about 900 species widespread throughout the world. <i>Salvia sclarea</i> L., Clary Sage, one of the most appreciated representative of genus <i>Salvia</i>, is a biennial dicot shrub, native to southern Europe regions, but cultivated all over the world as a source of essential oil. Long history of use as a traditional medicine (antiseptic, anti-inflammatory, stomachic, digestive etc.) is further supported in the</p>
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(Foray et al., 1999; Pitarokili et al., 2002).

(Hudaib et al., 2001).

S.sclarea

S. sclarea.

MS

60

(43.17%),
(9.73%),
(1.43%).

(15.8%),
(5.13%)

GC GC-

D

S.sclarea,

Colletotrichum acutatum JH Simmonds C.A.2

, *in vitro*.

: *Salvia sclarea*,

, *Colletotrichum acutatum*

Salvia L.

Menthaeae

Nepetoideae

Lamiaceae 900

. *Salvia sclarea* L.,

Salvia,

numerous scientific studies (Foray et al., 1999; Pitarokili et al., 2002). Evaluation of secondary metabolism rate, modification in the qualities and quantities of essential oil constituents, and in particular the principal active ones affecting the biological activities is fundamental (Hudaib et al., 2001). The chemical composition of the essential oil of *S. sclarea* was found to be highly influenced by genetic and environmental factors, organ age, climate conditions, and seasonality. Herein, we present the results of detailed analyses of the essential oil constituents of the commercial sample of *S. sclarea* aerial parts. Plant material, harvested at full flowering stage from southeastern Serbian regions, yielded a transparent, yellowish fragrant essential oil. Subsequent meticulous GC and GC-MS analyses enabled the identification of more than 60 constituents, among which linalyl acetate (43.17%), linalool (15.8%), germacrene D (9.73%), caryophyllene (5.13%) and sclareol (1.43%) were the dominant ones. Together with the secondary metabolite profile, determination of the Serbian *S. sclarea* essential oil agricultural plant protection potential was estimated by assessing sporulation intensity and mycelia growth of *Colletotrichum acutatum* J.H. Simmonds C.A.2 isolates, causative of strawberry antrachnose, *in vitro*.

Key words: *Salvia sclarea*, Clary Sage, essential oil, antifungal, *Colletotrichum acutatum*

INTRODUCTION

Salvia L. is part of the tribe *Menthaeae* within the subfamily *Nepetoideae* of *Lamiaceae* with about 900 highly heterogeneous species. *Salvia sclarea* L., Clary Sage, is one of the commercial representatives in the genus *Salvia*, used in the perfumery industry, soft drink and liquor production, native to Mediterranean countries, North Africa and

(Werker et al., 1985).	central Asia, but nowadays cultivated worldwide (Werker et al., 1985).
<i>salvere</i> , " "	This species, with its name derived from the Latin <i>salvere</i> meaning to "heal", has a long history of use as a traditional medicine in the form of decoction or infusion with antiseptic, anti-inflammatory, stomachic, digestive and anticatarrhal properties (Foray et al., 1999; Pitarokili et al., 2002).
(Foray et al., 1999; Pitarokili et al., 2002). (EO), (Setzer, 2009), (Jirovetz et al., 2006; Kuzma et al., 2009), (Pitarokili et al., 2002; Fraternali et al., 2005; Jirovetz et al., 2007; Džami et al., 2008), (Özek et al., 2010), (Orhan et al., 2008), (Dikova, 2009) (Çınar et al., 2011).	Essential oil (EO) obtained from both wild and cultivated forms is proven effective through the numerous scientific studies in the treatment of anhyolitic effects (Setzer, 2009), antioxidant, antibacterial (Jirovetz et al., 2006; Kuzma et al., 2009), antifungal (Pitarokili et al., 2002; Fraternali et al., 2005; Jirovetz et al., 2007; Džami et al., 2008), antimalarial (Özek et al., 2010), anticholinesterase (Orhan et al., 2008), antiviral (Dikova, 2009) and opioid receptors activities (Çınar et al., 2011). The chemical composition of the essential oil of <i>S. sclarea</i> was found to be highly influenced by genetic and environmental factors, organ age, climate conditions, and seasonality. Evaluation of intra-species chemical polymorphism modification in the qualities and quantities of essential oil constituents, and in particular the principal active ones are of significance since, according to USP, BP and European pharmacopoeias, the quality control of the essential oils from medicinally important plants is the necessity.
<i>S. sclarea</i>	
BP	
USP,	
<i>Colletotrichum acutatum</i> J.H. Simmonds (Fragaria x ananassa Duchesne, Rosaceae), (Freeman and Katan, 1997, Freeman et al., 2002).	<i>Colletotrichum acutatum</i> J.H. Simmonds is a plant pathogen infecting both the root and crown of strawberries (<i>Fragaria x ananassa</i> Duchesne, Rosaceae), causing necrosis manifested on fruits, stolons, leaf and flower stems (Freeman and Katan, 1997, Freeman et al., 2002). This fungus can attack the plant at all stages of development causing significant production losses worldwide, both before and after harvesting.

(Freeman and Shabi, 1996; Talhinhos et al., 2011). Since the first anthracnose, recorded in Europe in 1984 (Talhinhos et al., 2011), the disease has been present in Australia, New Zealand, United Kingdom the United States as well as in various countries in Asia, Africa and South America, for a long time. Yield reductions of over 80%, due to the occurrence of this pathogen, were observed in Serbia when the presence of *C. acutatum* on strawberries was first established (Ivanovi et al., 2005). Besides this main host, *C. acutatum* can also be present in other species important for agriculture, such as *Malus* sp., (Rosaceae), *Olea europaea* L., (Oleaceae), *Piper* sp. (Piperaceae) and many others indicating its overall pathogenic relevance (Lee et al., 2007; Peres et al., 2008; Polashock et al., 2009; Talhinhos et al., 2011). The control of the anthracnose causative agent, *C. acutatum*, is primarily aimed at applying available synthetic agents. However, the increasing requires for healthy food limits the use of synthetic pesticides and raises the need for new, efficient and safe, antifungal agents used against multi-resistant strains. Pesticides of herbal origin have received substantial attention since they represent a prolific source of a variety of bioactive compounds, with no or little harmful effect on non-target organisms and the environment. Furthermore, EOs constituents are identified as allelochemical, limiting the growth of competing plants in the surrounding environment, which is another advantage of their usage (Ulukanili et al., 2018). In the present study, we report on the results of the detailed GC-MS analyses of the *Salvia sclarea* L. essential oil constituents, originating from the southeastern Serbian regions, in order to determine qualitative and quantitative composition of the essential oil and evaluate the secondary

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C.A.2 *Colletotrichum*
acutatum J.H. Simmonds,
in vitro

metabolite rate in the sense of the modification in essential oil constituents.

Together with the secondary metabolite profile, determination of the agricultural plant protection potential of Clary Sage essential oil on *Colletotrichum acutatum* J.H. Simmonds C.A.2 isolates, causative of strawberry antrachnose, *in vitro*, is estimated by assessing sporulation intensity and mycelia growth.

MATERIAL AND METHODS

1. Plant material

A commercial sample of the essential oil of cultivated *Salvia sclarea* L. originating from Crvena reka, southeastern Serbia (latitude: 43°59'7.44", longitude: 19°57'20.41", altitude: 268 m) was utilized in this work.

1.

Salvia sclarea L.
 Crvena reka,
 (: 43°59'7.44",
 : 19°57'20.41",
 : 268 m).

2. GC-MS analysis

Mass spectra were recorded on a Hewlett-Packard 6890N gas chromatograph equipped with a fused silica capillary column DB-5MS (5% diphenyl, 95% dimethylpolysiloxane, 30 m × 0.25 mm, film thickness 0.25 μm, Agilent Technologies, Lexington, USA) and coupled with a 5975B mass selective detector from the same company. The injector and interface were operated at 250 °C and 300 °C, respectively. Oven temperature was raised from 70 to 290 °C at a heating rate of 5 °C/min; the heating program ended with an isothermal period of 10 min. As carrier gas helium, He, at 1.0 mL/min was used. The samples, 1 μl of the appropriate solutions in diethyl ether (1 mg/mL) were injected in a splitless mode. MS conditions were as follows: ionization voltage of 70 eV, acquisition mass range 35-650, scan time 0.32 s.

2. GC-MS
 Hewlett-Packard 6890N,
 DB-5MS (5%
 , 95%
 30 m × 0.25 mm,
 0.25 μm, Agilent Technologies, Lexington, USA)
 5975B
 250 °C 300 °C.
 70 290 °C
 5 °C/min;
 (He) 1.0 mL/min. , 1 μl
 (1 mg/ml),
 MS
 70 eV,
 35-650, 0.32 s.

3.

3. Identification of compounds

The constituents of the essential oils were identified by using their retention indices, calculated by linear interpolation

relative to retention times of a series of *n*-alkanes, and their mass spectra on a previously mentioned DB-5 column under the same chromatographic conditions.

Identification of individual compounds was made by comparison of their mass spectra with those of the internal reference mass spectra library, with the data bank mass spectra (Wiley 7N and NIST/NBS libraries) or with authentic compounds, and confirmed by comparison of their retention indices (using the generalized equation by Van Del Dool et al., 1963 and Adams, 2007) with authentic compounds or with previous literature reports. For quantification purpose, relative amounts of individual components were calculated based on GC-MS peak areas without FID response factor correction by assuming a unity response by all.

4. Antifungal activity

4.1. Test organism

In this experiment, the used isolate of *C. acutatum* J.H. Simmonds (C.A.2) was obtained from *Fragaria x ananassa* (Weston) Duchesne ex Rozier, Rosaceae grown in Serbia. The isolate was determined based on morphological, pathogenic and molecular characteristic, and maintained on a potato-dextrose agar (PDA) at the temperature of 25 °C.

4.2. Effect of volatile phase of essential oil on the growth of *Colletotrichum acutatum* isolates

The antifungal activity of essential oils was tested on PDA in Petri dishes 90 mm in diameter. Substrates were inoculated by sowing mycelial fragments of isolates taken from the edge of cultures aged seven days.

The oils were applied in the form of drops placed in the inside of the lid of the Petri dish in concentrations of 0.02, 0.04, 0.08

0.08 0.16 $\mu\text{L/ml}$

25 °C.

480 SC
(a.m. Captan, Galenika phytopharmacy)

480 SC

PDA,
(Grahovac, 2014).

30

(MIC).

(MLC) (Grahovac,
2014).

(ANOVA)
StatSoft

STATISTICA 8.0.

and 0.16 $\mu\text{L/mL}$ of air. Immediately after applying the oils, the Petri dishes were reversed and sealed with parafilm tape to prevent vapour loss.

Exposure of the isolates to the vapours of the studied oils lasted seven days at 25 °C. The assay was performed in four replicates for each oil concentration. The isolates grown on the medium with added fungicide Method 480 SC (a.m. Captan, Galenika phytopharmacy) were used as the positive control variant.

The Fungicide Method 480 SC was applied at a concentration recommended for practical application, diluted in sterile water and homogenized on a magnetic stirrer. Similarly, the negative control variant, fungi isolates grown on PDA were used under identical conditions without the described treatment (Grahovac, 2014).

Seven days after the treatment, the effect of essential oils was represented by the percentage of inhibition of mycelial growth, compared to the controls. The lowest concentration with the effect of complete inhibition of isolate growth was defined as the minimum inhibitory concentration (MIC). After the evaluation, Petri dishes, in which the growth of the isolate was completely stopped, were opened and ventilated under a stream of air in the laminar chamber for 30 minutes to remove the gaseous phase of the oil and determine the lethal effect.

It was considered that a certain concentration of oil exhibits a lethal effect if no initial growth of the isolate was noted seven days after ventilation. The lowest airborne effect concentration was defined as the minimum lethal concentration (MLC) (Grahovac, 2014).

The results obtained during the research were processed by ANOVA analysis with the statistical program StatSoft STATISTICA 8.0. Duncan's test was conducted to

P = 0.05

4.3.

C. acutatum.

Thom.

5 ml

C.A.2 (*C. acutatum*)

J.H. Simmonds). (Vasic,

2007). Quesada

Lopez (1980), : +=

(<5.000 /ml), ++ =

+++ = (5.000 - 10.000 /ml)

(ml). (> 10000

analyze the difference between various pre-treatments. A value of P = 0.05 was considered statistically significant.

4.3. Determination of sporulation level

Ten days after the treatment, the effect of essential oils on *C. acutatum* sporulation levels was determined. Determination of sporulation levels was performed using a Thom haemocytometer.

For this purpose, a spore suspension was prepared by adding 5 mL of distilled water to the Petri dish with a culture of isolate C.A.2 (*C. acutatum* J.H. Simmonds). The plate was then viewed under a microscope (Vasic, 2007). The sporulation level is expressed according to the scale by Quesada and Lopez, 1980, where: + = poor sporulation (<5,000 spores/ml), ++ = medium sporulation (5,000 - 10,000 spores/ml) and +++ = abundant sporulation (> 10,000 spores/ml). The experiment was set in four repetitions.

1.

GC/MS

67

99.06%

S. sclarea,

HP-5 MS

1,

(43.17%)

(15.8%).

(9.73%),

(1.43%). EO

(5.13%)

(66.65%),

24.51%,

2.43%,

RESULTS AND DISCUSSION

1. Chemical composition of the essential oil

GC/MS analyses revealed the presence of 67 constituents making up to 99.06 % of the of the analyzed *S. sclarea* essential oil, and the components identified are listed in order of elution from the HP-5 MS column in the Table 1, along with their retention indices, quantitative data and identification method. The most abundant constituents were monoterpenic ester linalyl acetate (43.17%) and its corresponding alcohol linalool (15.8%). The other principal constituents were identified as germacrene D (9.73%), caryophyllene (5.13%) and sclareol (1.43%).

The EO was dominated by the oxygenated monoterpenes (66.65%) followed by the sesquiterpene hydrocarbons amounted to 24.51%, oxygenated sesquiterpenes

2.05%	1.71%	<p>2.43%, monoterpenes 2.05% and diterpenes 1.71%. The mechanisms of EO action against plant pathogens are still not well known. It has been suggested that biophysical, and the intensity of biological, characteristics of essential oils depends on chemical structure of their components.</p>
		<p>Along with the synergy, antagonism or additive effects of the EOs constituents, the influence on the targeted pathogen, structural and morphological changes, or perhaps a specific membrane interaction are also worth being considered. For instance, terpenes comprising the vast majority of the essential oils are responsible for the hydrophobic characteristics of EOs allowing their diffusion through the fungal membrane, affecting intracellular metabolic pathways and organelles.</p>
		<p>Obvious harmful effects on the morphology of cell membranes, release of intracellular components, small ions such as potassium and phosphate, followed by macromolecular substances such as DNA and others were observed in antimicrobial mechanism of <i>S. sclarea</i> essential oil action (Cui et al., 2015).</p>
2015).	<i>S. sclarea</i> (Cui et al.,	
al. 2019,	Kumar et	<p>Recent study by Kumar et al. 2019, reported fungitoxicity of Clary Sage essential oil, alone, and in combination with linalyl acetate and linalool, against <i>Aspergillus nidulans</i> (86.37%) and <i>Alternaria alternata</i> (98.37%).</p>
<i>Aspergillus nidulans</i> (86.37%)	<i>Alternaria alternata</i>	
(98.37%).		
	(Ca ²⁺ , K ⁺ Mg ²⁺)	<p>Reduction of ergosterol, one of the principal sterol providing rigidity and structural integrity to fungal plasma membrane, and prominent leakage of vital ions (Ca²⁺, K⁺ and Mg²⁺) and UV-absorbing materials in a dose dependent manner is proven (Kumar et al., 2019). Abovementioned demonstrate the complexity of the structural changes underlying the antifungal mechanism induced by <i>S. sclarea</i> essential oil in crop pathogens.</p>
<i>S. sclarea</i>	(Kumar et al., 2019).	

sclarea

Table 1. Chemical composition of the aerial parts essential oil from *Salvia sclarea*

Rt	RI ^a	Compound	Content ^b [%]	Compound class	Identification method ^d
4.44	932	-Pinene	0.11	MT	MS, RI, Col
4.71	946	Camphene	0.02	MT	MS, RI, Col
5.09	969	Sabinene	0.02	MT	MS, RI, Col
5.18	974	-Pinene	0.11	MT	MS, RI, Col
5.32	988	-Myrcene	0.73	MT	MS, RI, Col
6.05	1020	<i>p</i> -Cymene	0.02	MT	MS, RI, Col
6.14	1024	D-Limonene	0.27	MT	MS, RI, Col
6.23	1032	(<i>Z</i>)- -Ocimene	0.28	MT	MS, RI
6.47	1044	(<i>E</i>)- -Ocimen	0.44	MT	MS, RI
7.05	1067	<i>cis</i> -Linalool oxide	0.04	MT	MS, RI, Col
7.40	1084	<i>trans</i> -Linalool oxide	0.05	MT	MS, RI, Col
7.44	1086	Terpinolene	0.1	MT	MS, RI
7.69	1095	Linalool	15.80	MT	MS, RI, Col
8.98	1154	Nerol oxide	0.01	MT	MS, RI
9.33	1165	Borneol	0.05	MT	MS, RI
9.61	1174	Terpinen-4-ol	0.04	MT	MS, RI, Col
9.79	1179	<i>p</i> -Cymen-8-ol	Tr	MT	MS, RI
9.92	1186	-Terpineol	3.20	MT	MS, RI, Col
10.06	1200	Dodecane	0.154	O	MS, RI
10.48	1214	Linalool formate	0.08	MT	MS, RI
10.84	1227	Nerol	0.57	MT	MS, RI, Col
11.16	1235	Neral	0.04	MT	MS, RI, Col
11.58	1254	Linalool acetate	43.13	MT*	MS, RI, Col
11.84	1256	Geraniol	0.05	MT*	MS, RI, Col
12.28	1287	Bornyl acetate	0.08	MT*	MS, RI, Col
12.66	1298	Geranylformate	0.05	MT*	MS, RI, Col
12.59	1300	Tridecane	0.03	O	MS, RI
13.98	1345	-Cubebene	0.12	MT*	MS, RI
13.88	1346	-Terpinyl acetate	0.11	MT*	MS, RI, Col
14.16	1359	Neryl acetate	1.70	MT*	MS, RI, Col
14.64	1379	Geranyl acetate	1.50	MT*	MS, RI, Col
14.68	1374	-Copaene	3.39	ST	MS, RI,
14.92	1387	-Bourbonene	0.54	ST	MS, RI,
15.00	1390	-Cubebene	1.07	ST	MS, RI
15.81	1417	(<i>E</i>)-Caryophyllene	5.13	ST	MS, RI, Col
16.03	1428	-copaene	0.15	ST	MS, RI
16.09	1432	- <i>trans</i> -Bergamotene	0.06	ST	MS, RI
16.38	1451	Isogermacrene D	0.05	ST	MS, RI
16.62	1452	-Humulene	0.36	ST	MS, RI, Col
16.83	1458	<i>allo</i> -Aromadendrene	0.07	ST	MS, RI
17.14	1478	-Muurolene	0.17	ST	MS, RI
17.31	1484	Germacrene-D	9.73	ST	MS, RI
17.42	1489	Eremophilene	0.54	ST	MS, RI
17.66	1500	Bicyclogermacrene-2	1.82	ST	MS, RI
17.72	1500	-Muurolene	Tr	ST	MS, RI
18.05	1513	-Cadinene	0.11	ST	MS, RI
18.23	1522	-Cadinene	0.82	ST	MS, RI
18.79	1544	-Calacorene	0.04	ST	MS, RI
19.05	1549	Salviadienol	0.05	ST	MS, RI
19.32	-	1,5-epoxysalvia-4(14)-ene	0.12	ST	MS, RI
19.58	1577	Spathulenol	0.46	ST	MS, RI
19.69	1582	Caryophyllene oxide	0.85	ST	MS, RI
19.96	1595	4(14)-Salvia-1-one	0.46	ST	MS, RI

20.17	1639	<i>allo</i> -Aromadendrene epoxide	0.08	ST*	MS, RI
20.39	-	Torilenol	0.13	ST*	MS, RI
20.98	1640	Isospathulenol	0.15	ST*	MS, RI
21.27	1649	-Eudesmol	0.09	ST*	MS, RI
21.35	-	Cadina-1(10),4-dien-8- -ol	0.20	ST*	MS, RI
21.92	-	Caryophylla-3(15),7(14)-dien-6-ol	0.08	ST*	MS, RI
22.06	1690	Eudesma-4(15),7-dien-1- -ol	0.06	ST*	MS, RI
26.20	1906	Sclareoloxide	0.48	O	MS, RI
27.01	1908	Isopimara-8,15-diene	0.06	DT	MS, RI
27.72	1949	geranyl- -terpinene	0.06	DT	MS, RI
28.28	1994	Manool oxide	0.04	DT	MS, RI
29.46	-	9-(epi)-Sclarene	0.06	DT	MS, RI
29.48	2055	Manool	0.06	DT	MS, RI
32.38	2222	Sclareol	1.43	DT	MS, RI
Total identified (%)		97.85			
/ Number of components: 67					
/ Monoterpenes 2.05%					
/ Oxygenated monoterpenes 66.65%					
/ Sesquiterpenes 24.51%					
/ Oxygenated sesquiterpenes 2.43%					
/ Diterpenes 1.71%					
/ Others 0.5 %					
) (RI) DB-5MS C7 – C32					
n- . b) ; tr, (<0,02%). c) , Col,					
: RI, ; MS,					
a) Linear retention indices (RI) determined experimentally on the DB-5MS column relative to a series of C7 – C32 n-alkanes.					
b) Values are means of the individual analysis; tr, trace amounts (< 0.02%).					
c) Compound identification: RI, retention indices matching with literature data; MS, mass spectra matching, Col, coinjection with pure reference compound					

Džami et al.

S. sclarea
(Džami et al., 2008).

(52.83%) (18.18%)

(5%), (4.57%),
(1.55%) (1,83%)

34-

25 µL/ml

(MFC) *Aspergillus*, *Penicillium*
Fusarium sp., *Trichoderma viride*,
MFC *M. mucedo*

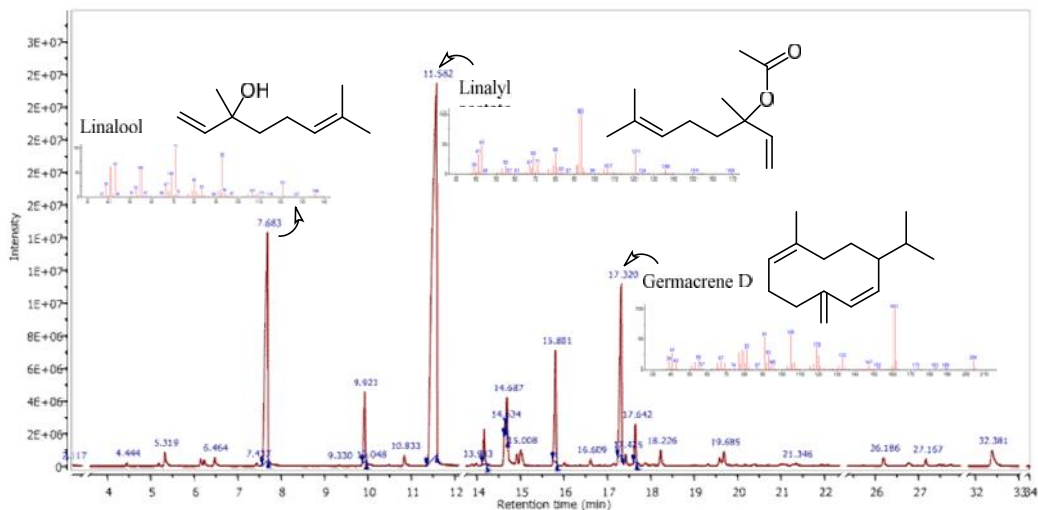
Džami et al. have previously reported the chemical composition of *S. sclarea* EO originating from Serbia (Džami et al., 2008). According to their study, the amount of linalyl acetate (52.83%) and linalool (18.18%) were comparable high, as are in our material, while the percentage of the other components did not display many differences in content, but exhibited quantitative variation. Namely, -terpineol (5%), -pinene (4.57%), limonene (1.55%) and -caryophyllene (1.83%) were one of the, in total of 34, dominant identified compounds, while in our sample they represented just the minor portion of the analyzed EO. The same authors group accessed the antifungal activity evaluation against several micromycete species. A concentration of 25 µL/mL of the EO showed minimal fungicidal concentration (MFC) against *Aspergillus*, *Penicillium*, and *Fusarium* sp., and *Trichoderma viride*, while the MFC values for *M. mucedo* and *A. viride*, and *C. albicans*

S. sclarea (47.4%), (12.7%), 23 (22.1%)
C. albicans 2 mg/ml, MIC (>2 mg/mL)
S. sclarea (49.02%), (19.2%) (Moretti et al., 1997). *S. sclarea* (32.97%), (16.85%), (7.57%) (Torres et al., 1997). Carruba et al. D (10.56%), (9.73%), (Carruba et al., 2002) (1). *S. sclarea*, (81.4%), (10.7%), IC₅₀, (HL-60, K562) (MCF-7)

might be possible that linalol influenced the inhibition of our tested pathogen growth, also. Considering the results, regarding the Sardinian samples of *S. sclarea*, in which -terpineol (47.4%), -terpinyl acetate (22.1%) and linalil acetate (12.7%) were the dominant ones of in total 23 identified constituents, significant microbiostatic action against fungus *C. albicans* was stated. -terpineol, present in our chromatogram also, tested alone, showed a candidicidal activity at doses higher than 2 mg/mL, while linalool exhibited weaker MIC values (>2mg/mL) pointing on the synergistic action of the single components, constituents of the EO.

Major constituents of the analyzed essential oil of Sardinian *S. sclarea* were very distinctive from our sample, dominating methyl chavicol (49.02%), never reported before from this species, and linalyl acetate (19.2%) (Moretti et al., 1997). Spanish specimens of *S. sclarea* prevailed by linalool (32.97%), linalyl acetate (16.85%), germacrene D (7.57%) and terpinen-4-ol (5.63%) (Torres et al., 1997). Investigating the Italian biotype of Clary Sage Carruba et al. pointed on the significance of the high content of germacrene D (10.56%), also present in our sample in the high yield (9.73%), in the possible exploiting of this species essential oil in plant protection (Carruba et al., 2002) (Figure 1).

French specimens of *S. sclarea*, yielding the high percentage of linalyl acetate (81.4%) and linalool (10.7%), showed activity equivalent to IC₅₀ values obtained with doxorubicin against cell suspensions of selected hemopoeitic tumors (HL-60, K562) and solid tumors (MCF-7), and because of the complexity oil composition it was not easily explainable which constituent was the active one.



. 1.

S. sclarea,

Fig. 1. Total ion current chromatogram of the essential oil of *S. sclarea*, with the mass spectrums and chemical formulas of dominant oil constituents

(Foray et al., 1999).

, P-388, KB NSCLC-N6, 0.06% (Džami et al., 1.43% (Dimas et al., 1998; Džami et al., 2008).

(Bailey et al., 1975)

(Ulubelen et al., 1994).

(Elnir et al., 1991), (Moretti et al.,

Of course, a synergistic effect of some compounds in the secondary metabolites mixture raises as a reasonable assumption. (Foray et al., 1999). Sclareol, a labdane-type diterpen, with high antimicrobial activity and dose, and time dependent cytostatic and cytotoxic potential against a panel of human leukemic cell lines, P-388, KB and NSCLC-N6 cell lines was present in only 0.06 % in Džami et al. plant material, while in our sample it comprised 1.43% of the oil (Dimas et al., 1998; Džami et al., 2008). This bioactive diterpene induced the reduction of the severity of rust infection in French beans and wheat (Bailey et al., 1975), and the inhibition of the radial extension of fungal colonies grown in agar (Ulubelen et al., 1994). It can be concluded that different Clary Sage chemotypes have been identified. Besides the most common linalyl acetate/linalool dominant, -terpineol dominant, geraniol/geranyl acetate-rich chemotype (Elnir et al., 1991), a methyl chavicol-rich chemotype (Moretti et al., 1997), a germacrene-D-rich chemotype (Carruba et al., 2002), and very recently,

1997), (Carruba et al., 2002), -	D	-thujone, thujene, and manool oxide/phytolchemotypes from Tunisia (Taarit et al., 2011).
	/	
	(Taarit et al., 2011).	
	GC-MS	According to our extensive GC-MS analysis
	<i>S. sclarea</i>	the <i>S. sclarea</i> essential oil from south- eastern Serbia in our hands is rich in linaly lacette, linalool, but also contains high percentage of germacrene D (Figure 1).
	D	
(1).	-	Eugenol represents the dominant constituent of the <i>S. aromaticum</i> (L.) Merr. & L.M. Perry and <i>C. verum</i> J.Presl EOs, while carvacrol, another aromatic compound with the phenolic OH group present in its structure, from <i>O. vulgare</i> L. demonstrate antifungal activity due to the hydrogen bond formation with the targeted enzyme active cite (Farag et al., 1989).
	<i>S. aromaticum</i> (L.)	
Merr. & LM Perry	<i>C. verum</i> J.Presl EOs,	
	OH	
<i>vulgare</i> L.	O.	
	-	
	(Farag et al., 1989).	
	-	EO tested in this work does not contain these particular oxygenated monoterpenes, but it does include compounds with a similar chemical structure, so it could be speculated that the inhibition of mycelial growth and an alteration of the sporulation level of <i>C. acutatum</i> is accomplished partly due to their presence.
	(66.65%),	
	-	
	-	
	-	
	<i>C. acutatum</i>	
	-	
	-	Aliphatic alcohols, geraniol, nerol and citronellol, some of which present in our sample, suppressed the growth of <i>A.</i> <i>flavus</i> and consequently prevented the formation of aflatoxin, (Mahmound, 1994) and EOs containing aliphatic alcohols and phenols exhibited significant action against <i>A. aegyptiaceus</i> , <i>P. cyclopium</i> and <i>T. viride</i> (Megalla et al., 1980).
	A.	
<i>flavus</i>	(Mahmound,	
1994),	-	
	-	
<i>aegyptiaceus</i> , <i>P. cyclopium</i>	<i>T. viride</i>	
(Megalla et al., 1980).		
	-	
	-	
	-	
	C.	Above-mentioned results, together with our report suggest that aliphatic alcohols could have antifungal action against a broad spectrum of fungi. Due to the complexity of the EO composition in our hands, it was not straightforward to deduce which is the active one attributed for the antifungal activity against <i>C.</i> <i>acutatum</i> , pointing on the possible synergistic effect of a number of compounds in the mixture.
<i>acutatum</i> .		

2.
2.1.

Colletotrichum acutatum

S. sclarea
C.

0.04 µL/ml

2)
0.04 µL/ml

0.8 µL/ml

(MLC)

2. Antifungal activity
2.1. Effect of volatile phase of essential oils on the growth of *Colletotrichum acutatum* isolates

S. sclarea essential oil inhibited the growth of *C. acutatum* mycelium and the percentage of the inhibition was concentration dependent. To be exact, inhibition of mycelial growth was observed at concentrations of 0.04 µL/mL of air and higher, considering the essential oil of Clary Sage. The minimum inhibitory concentration (MIC) of the tested EO (Table 2; Figure 2) was at the concentration of 0.04 µL/mL of air, while the minimal lethal concentration (MLC) was at the concentration of 0.8 µL/mL of air.

2.
C. acutatum

Table 2. The effect of volatile phase of the essential oil on the growth of *C. acutatum* mycelia

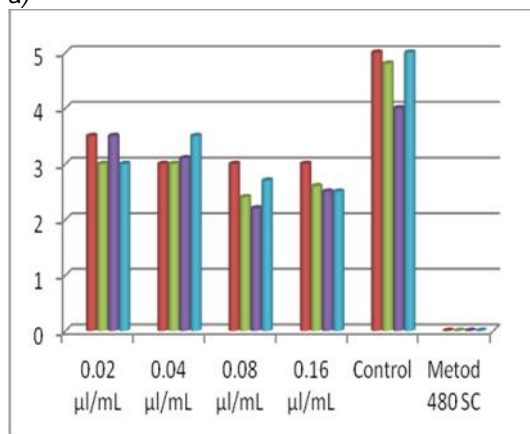
p.s. con	0.02 (µl/mL)	0.04 (µl/mL)	0.08 (µl/mL)	0.16 (µl/mL)	Control	Metod 480 SC
<i>Salvia sclarea</i> L.	3.25 ^b	3.15 ^b	2.58 ^c	2.65 ^c	4.70 ^a	-

* (P = 0,05)

(p = 0,05)

* (P=0.05) The data in rows marked by the same letter are not statistically significantly different based on Duncan test (p=0.05)

a)



b)



Salvia sclarea

, b)

(*Fragaria x ananassa*
Olympus)

. 2.)

Colletotrichum acutatum in vitro
Colletotrichum acutatum

Duchesne ex Rozier [chiloensis x virginiana]
CX31 c)

Fig. 2. a) The effect of volatile phase of the *Salvia sclarea* essential oil on the growth of *Colletotrichum acutatum* isolate *in vitro* after the seven-day exposure, b) Asexual spores of the fungus *Colletotrichum acutatum* with measurement scale on the strawberry (*Fragaria x ananassa* Duchesne ex Rozier [chiloensis x virginiana]) host from Serbia under the Olympus CX31 microscope c) Symptoms of strawberry anthracnose on fruits

2.2.

C.A.2 (*C. acutatum*)
 -
 (2).
S. sclarea,
 ,
C. acutatum in vitro .
 0.08 µL/mL.
 0.02-0.08 µL/ml
C. acutatum.
 (MLC)
C. acutatum
 . Vasi , 2007 ,
 (Vasi , 2007).
 (Metod 480 SC),
 ,
C. acutatum,
 ,
 (3).

3.

C. acutatum

Table 3. Influence of the *Salvia sclarea* essential oil on the sporulation level of *C. acutatum*

Sporulation level	0.02 (µl/mL)	0.04 (µl/mL)	0.08 (µl/mL)	0.16 (µl/mL)	Control	Metod 480 SC
<i>Salvia sclarea</i>	++	++	++	++	+++	-

in vitro

2.2. Determination of sporulation level

- EO greatly influenced the sporulation ability of the C.A.2 (*C. acutatum*) test isolate to form conidia in larger or smaller numbers (Table 2).
- Thus, the EO of *S. sclarea*, compared to the control, has shown a medium sporulation level for all of the applied concentrations, and an inhibitory effect on the growth of *C. acutatum* mycelium under *in vitro* conditions. The essential oil exhibited a strong inhibitory effect at concentrations higher than 0.08 µL/mL. The minimum inhibitory concentrations of Clary Sage oil was 0.02-0.08µL/mL of air, for the tested *C. acutatum* isolate.
- The minimum lethal concentration (MLC) was expressed after five days. The sporulation level of the tested *C. acutatum* isolate was different depending on the applied concentration. Vasi , 2007 states that the level of sporulation significantly affects the speed and the intensity of infection (Vasi , 2007).
- The referent antimycotic captan (Metod 480 SC), phtalimide class fungicide used as a positive control, manifests its fungicidal activity by stopping the growth of the mycelium of the *C. acutatum*
- making a protective barrier on the leaves and fruits preventing the entrance of pathogen and blocking the energy production, was being used (Table 3).

Salvia sclarea

- Numerous *in vitro* studies demonstrate the high efficacy of essential oils against bacteria and fungi contaminants.

	. Beatovi et al.	Beatovi et al. studied the antifungal activity of varying concentrations of <i>O. sanctum</i> L. EO on diverse fungal pathogens: <i>A. ochraceus</i> , <i>A. versicolor</i> , <i>A. niger</i> , <i>A. fumigatus</i> , <i>T. viride</i> and <i>P. funiculosum</i> (Beatovi et al., 2013). Antifungal activity of 18 essential oils was evaluated against <i>V. fungicola</i> var. <i>fungicola</i> (Preuss) Hassebrauk, <i>M. pernicioso</i> (Magnus) Delacroix <i>Cladobotryum</i> spp. (Cooke) <i>A. bisporus</i> (Lange) Imbach., <i>in vitro</i> .
<i>sanctum</i> L.	O.	
	: <i>A. ochraceus</i> , <i>A. versicolor</i> , <i>A. niger</i> , <i>A. fumigatus</i> , <i>T. viride</i> <i>P. funiculosum</i> (Beatovi et al., 2013).	
	18	
	<i>V. fungicola</i> var. <i>fungicola</i> (Preuss) Hassebrauk, <i>M. pernicioso</i> (Magnus) Delacroix <i>Cladobotryum</i> spp. (Cooke) <i>A. bisporus</i> (Lange) Imbach., <i>in vitro</i> .	
	-	Of the essential oils analyzed, cinnamon, clove, thyme, and tea tree showed the strongest antifungal activity against all investigated mycopathogens, with Minimum Fungicidal Concentration (MFC) being 0.02 µL/mL of air for isolates tested (Tanovi et al., 2006).
	-	
	-	
	-	
	(MFC) 0.02 µL/ml (Tanovi	
at al., 2006). Grahovac et al.		Grahovac et al. tested 56 essential oils against the anthracnose causative pathogens <i>C. acutatum</i> and <i>C. gloeosporioides</i> , of which oregano and thyme oils have shown the highest antifungal activity. The lowest lethal concentration of oregano oil was at the 0.02 µL/mL of air for the <i>C. acutatum</i> isolate (Grahovac et al., 2014).
56	-	
	<i>C. acutatum</i> C.	
<i>gloeosporioides</i> ,	-	
	-	
	0.02 µL/ml	
	<i>C. acutatum</i> (Grahovac	
et al., 2014).	Duduk et al.	
(2010)	<i>in vitro</i>	
	-	In addition, Duduk et al. (2010) studied the antifungal effect of three essential oils extracts: <i>T. vulgaris</i> , <i>C. zeylanicum</i> and <i>S. aromaticum</i> on <i>C. acutatum</i> , <i>in vitro</i> . All of the tested essential oils inhibited the growth of <i>C. acutatum</i> mycelium at the concentrations of 46 µL/L of air and higher, and the percentage of inhibition was dependent on the amount of essential oil applied. Daferera et al. examined the antifungal activity of eight essential oils, including one <i>Salvia</i> sp., against <i>B. cinerea</i> , <i>Fusarium</i> spp. and <i>C. michiganensis</i> subsp. <i>Michiganensis</i> on an artificial growth media (Daferera et al., 2003). The growth of the above mentioned pathogens was completely inhibited by oregano (thymol dominant, 63.7%), thyme, dictamnus, and marjoram (all rich
	: <i>T. vulgaris</i> , <i>C. zeylanicum</i> S.	
<i>aromaticum</i>	<i>C. acutatum</i> .	
	<i>C. acutatum</i>	
	46 µL/L	
	-	
	. Daferera et al.	
<i>Salvia</i> sp., <i>B. cinerea</i> ,		
<i>Fusarium</i> spp. <i>C. michiganensis</i> subsp.		
<i>michiganensis</i>	(Daferera et al., 2003).	
	-	
(

<p><i>S. sclarea</i></p> <p><i>in vitro</i></p> <p><i>Colletotrichum acutatum</i> JH Simmonds C.A.2</p> <p><i>S. sclarea</i></p> <p><i>C. acutatum</i>,</p>	<p><i>in</i></p>	<p>The essential oil of <i>S. sclarea</i> is evaluated for its suitability in the <i>in vitro</i> antifungal activity assessment against plant pathogenic fungus <i>Colletotrichum acutatum</i> J.H. Simmonds C.A.2 isolates, for the first time, in order to evaluate other alternative crop protection methods. Clary Sage have previously shown good antifungal activity against several plant pathogens and could possibly serve as a natural alternative to synthetic fungicides for the control of some important fungal diseases.</p> <ul style="list-style-type: none"> - Mechanism of fungicidal and fungistatic action should be yet clarified, and the appropriate approach for the enhanced performance of EO by altering vehicles able to adhere to the effected plant organs, prolonging that way the inhibitory effect on the growth of pathogen, could perhaps be taken into account. <p>All the above-mentioned demand further research in order to evaluate <i>S. sclarea</i> essential oil potential for the purpose of the practical application in the control of the <i>C. acutatum</i>, causative of strawberry anthracnose.</p>
		<p>ACKNOWLEDGEMENTS</p>
		<ul style="list-style-type: none"> - The authors acknowledge the - Ministry of Education, Science and Technological Development of the Republic of Serbia for the financial support (Project 172061).
<p>(172061).</p>		

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***Stevia rebaudiana* (Bertoni)**

, 9700 ,

Influence of Organic Foliar Fertilizers on Stevia Development (*Stevia rebaudiana* B.)

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Original scientific paper

SUMMARY

2017-2018
-
: Fertileder Rame 0,1
l/da, Vitalosol Gold 0,6 l/da Eurovix
Propolis 0,3 l/da. 10
-
(g);
(g)
(m).
-
-
-
Vitalosol
Gold Eurovix Propolis.
-
-
Vitalosol Gold
:

During the period 2017-2018, in the experimental fields of Agricultural Institute - Shumen, a study on the influence of organic foliar fertilization with: Fertileder Rame 0,1 l/decare Vitalosol Gold 0,6 l/decare and Eurovix Propolis 0,3 l/decare was conducted. Ten Stevia origins, part of the genepool of the Institute, were studied and the following parameters were analyzed: fresh leaves and stems of one plant (g); dry leaves and stems of one plant (g) and plant height (cm).

The experiment resulted in the following: All the three foliar fertilizers have affected positively. The most significant was the increase of the fresh leaves and stem mass. Less significant was the measured positive effect on the plants height. The treatment with the foliar fertilizers Vitalosol Gold and Eurovix Propolis gave the highest positive effect on the fresh leaves and stem mass, as well as on the dry mass of leaves and stems. The plant's height of the Stela variety significantly affected by application of foliar fertilizer Vitalosol Gold during the period of our tests.

Key words: Stevia, organic foliar fertilizers, yield

INTRODUCTION

Stevia rebaudiana (Bertoni),
Asteraceae.
 (Tanova
 and Kaschieva, 2018).
 230
 (Cimpeanu
 et al., 2006).
 (Carneiro, et al., 1997; Uchkunov et al.,
 2016).
 (Kaschieva
 and Todorova, 2017; Kikindonov et al.,
 2017).
 UV, MS ELS
 (Cacciola et al., 2011).
 (4-13% w/w),
 300
 (Robabeh,
 2018).
 (Ucar et al.,
 2018).
 (Hoseini et
 al., 2015; Yücesan et al., 2016),
 (Geuns, 2003)
 (Fronza and Folegatti, 2003).

Stevia rebaudiana (Bertoni), belongs
 to the *Asteraceae* family. It is a perennial
 sweet herb of Paraguayan origin and is an
 alternative source of calorie-free
 sweetener (Tanova and Kaschieva,
 2018). There are over 230 varieties of
Stevia in the world as a grass, shrub and
 semi-shrub plant (Cimpeanu et al., 2006).

It contains foliar glycosides such as
 stevioside, rebaudioside A, B, C, D, and
 E, dulcoside-A and steviolbioside (Carneiro
 et al., 1997; Uchkunov et al., 2016). In
 Bulgaria, *Stevia* is grown as an annual
 plant with perennial use of the rhizomes
 (Kaschieva and Todorova, 2017;
 Kikindonov et al., 2017).

The analysis by liquid
 chromatography coupled with UV, MS and
 ELS detection showed that the Steviol is a
 common aglycone backbone of the sweet
 stevia glycosides (Cacciola et al., 2011).
 Stevioside, reported as the most
 abundant stevia glycoside (4-13%w/w)
 has been found mainly in plant leaves,
 followed by stems, seeds and roots.
 Stevioside is about 300 times sweeter
 than sucrose and can be particularly
 useful to those suffering from obesity,
 diabetes mellitus, heart disease and
 dental caries (Robabeh, 2018). *Stevia*
 gains an increasing economic interest due
 to the presence of sweet diterpene
 glycosides that can be safely used by
 diabetics (Ucar et al., 2018).

Studies reveal that the glycosides
 yield, especially stevioside, greatly
 depends on the total biomass yield, which
 in turn depends on agricultural practices
 for cultivation of stevia plants (Hoseini et
 al., 2015; Yücesan et al., 2016), use of
 organic fertilizers in a technical way
 (Geuns, 2003) and water management
 (Fronza and Folegatti, 2003). In order to
 achieve high production of glycosides,
 various units of its cultivation technology
 have been developed (Kikindonov and

(Umesha et al., 2011).

(Vitkov, 2015; Pashev and Badjelova, 2019).

10

2017-2018

: Fertileder Rame 0,1 l/da, Vitalosol Gold 0,6 l/da Eurovix Propolis 0,3 l/da

” “ 9

50 %
5%
CaCO₃ - 6.5%, pH 7,4-7.8, - 3.3 %, - 35 mg/kg, P₂O₅ - 4.7 mg/100g, K₂O - 34 mg/kg, B - 1.2 mg/kg, Zn - 0.1 mg/kg, Mo - 0.1 mg/kg.

medicinal plant breeding, switching to a sustainable, eco-friendly and safe organic farming system is necessary (Umesha et al., 2011).

Foods on the market have recently been contaminated by many chemical agents. This raises the pursuit of ever greater demand for organic food (Vitkov, 2015; Pashev and Badjelova, 2019).

The aim of the present study was to investigate the application efficacy of organic leaf fertilizers on the main structural elements of green and dry mass production and the productivity of 10 Stevia origins of the genepool of Agricultural Institute - Shumen..

MATERIAL AND METHODS

The study was carried out in the experimental fields of Agricultural Institute - Shumen, during the period 2017-2018. The influence of the of application of organic leaf fertilizers products Fertileder Rame 0,1 l/da, Vitalosol Gold 0,6 l/da Eurovix Propolis 0,3 l/da, applied once in the period of active vegetation of the plants was studied.

The seedlings used were of the Stevia variety Stela and 9 another perspectives variants, part of the genepool of Agricultural Institute - Shumen. The plant was produced in the Tissue Cultures Lab of the Institute and adapted for field conditions in a green house. The forerunner crop was sugar beet. The soil type of the test field was moderately heavy, heavy-sandy clayey carbonate black, formed on loess sandy clays. The top layer contained 50% physical clay and 5% carbonate on average, humus - 3.3%, CaCO₃ - 6.5%, pH 7.4-7.8, Nitrogen 35 mg/kg, P₂O₅ 4.7 mg/100g, K₂O 34 mg/kg, B 1.2 mg/kg, Zn 0.1 mg/kg, Mo 0.1 mg/kg.

Planting was manually done at the beginning of May when the soil temperature surpassed 10-12 °C, at 50

50 cm
cm
and Uchkunov, 2013).
1 da 6666
10 4
70-75%
g,
g
cm.
1. - ;
2. Fertileder Rame 0,1 l/da -
11,9% ;
3. Vitalosol Gold 0,6 l/da - (-)
2,4%
(Cu) 40 g/l, 9,6%
(Mn) 150 g/l 36 %
(S) 570 g/l
4. Eurovix Propolis 0,3 l/da -
30 g/l / . , -
:
()
7,000 mg/l, ()
) 6,500 mg/l,
() 750 mg/kg.

Fertileder Rame
(10 28SR)
(1).
Vitalosol Gold,
(, A8, A9, 203/2, 214/2,
10SHZ, 28SR).

30 cm inter-row distance and 30 cm in-row distance (Uchkunova and Uchkunov, 2013). Using this method in 1 da were planted 6666 plants. Each experimental plot was planted with 10 plants in 4 repetitions. The treatment has been done with a manual sprayer. Three hillings have been made by hand during the vegetation, and the soils humidity has been kept at 70-75% of the marginal soils humidity by drip irrigation. Each plant was manually harvested, and individually studied.

The studied parameters were: average fresh and dry mass of leaves obtained from a single plant in g, average fresh and dry mass of stems obtained from a single plant in g and height of plant in cm.

The following variants were tested:

1. Control variant – non-treated;
2. Fertileder Rame 0,1 l/da - contains water soluble copper (Cu) 11,9%;
3. Vitalosol Gold 0,6 l/da - EC Fertiliser Liquid micronutrient mixture with 2,4 % Total copper (Cu) 40 g/l, 9,6 % Total manganese (Mn) 150 g/l and 36% elemental sulfur (S) 570 g/l.
4. Eurovix Propolis 0,3 l/da - Pure extract of selected environmentally friendly propolis 30 g/l. Content expressed in active substances: Total polyphenols (as gallic acid) more than 7,000 mg/l, Total polyphenols (such as catechins) more than 6,500 mg/l, Flavonoids (Galangin) 750 mg/kg.

RESULTS AND DISCUSSION

In the first year of the testing, after comparison of the fresh leaves weight of the treated with Fertileder Rame plants, it was established that only two origins (A10 and 28SR) do not exceed the relevant controls with proved differences (Table 1).

The treatment with the fluid fertilizer Vitalosol Gold brought to prove excess of the fresh leaves weight for seven origins (Stela, A8, A9, 203/2, 214/2, 10SHZ, 28SR). Positive effect was received for all

a
Eurovix Propolis - origins, treated with Eurovix Propolis, with the exception of 9E, where the difference was not proved.

1. , 2017
Table 1. Yield of fresh and dry leaf weight, 2017

Variant	Control		Fertileder Rame		Vitalosol Gold		Eurovix Propolis	
	Fresh	Dry	Fresh	Dry	Fresh	Dry	Fresh	Dry
	g/plant	g/plant	g/plant	g/plant	g/plant	g/plant	g/plant	g/plant
Stella	176,2	62,3	156,4*	52,9	230,0*	72,3	218,0*	71,0
A 8	110,2	55,9	214,6*	100,0*	149,0*	52,8	166,0*	72,3*
A 9	110,0	50,7	182,0*	97,3*	182,4*	93,1*	186,6*	91,4*
A 10	148,4	63,3	110,4	30,4	154,6	54,6	186,4*	74,4
7 E	166,0	88,3	182,2*	89,0	191,0	96,3	291,4*	100,5
9 E	131,0	45,9	163,4*	59,8	157,4	57,9	133,8	54,5
203/2	160,2	46,1	179,6*	43,3	203,2*	53,4	224,0*	54,9
214/2	146,6	48,0	210,8*	86,1*	219,8*	86,9*	226,0*	58,5
10 SHZ	171,0	46,1	210,4*	80,0*	222,2*	73,5*	224,0*	83,1*
28 SR	110,0	28,8	135,6	46,7	191,0*	76,6*	184,4*	77,9*
Average	143,0	53,5	174,5	68,6	190,1	71,7	204,1	73,9
GD 1%	27,2	18,0	27,2	18,0	27,2	18,0	27,2	18,0

10 SHZ, A9
Eurovix Propolis - Fertileder Rame -
8 225.4 g 214 g
214/2 Fertileder Rame
Vitalosol Gold, 28 SR
Vitalosol Gold Eurovix Propolis.
8, Fertileder Rame -
331 g -
221 g -
Eurovix Propolis 214/2 - 331 g
g 282.6 g Vitalosol Gold - 260 g

The data for weight of dried leaves indicated that the origins A9 and 10SHZ reacted positively to the three foliar fertilizers treatments. The reaction of the A8 origin to the application of Fertileder Rame and Eurovix Propolis was the greatest, and showed a significant difference, 225.4 g and 214 g, respectively.

A significant difference was obtained in 214/2 treated with Fertileder Rame and Vitalosol Gold, and in 28 SR treated with Vitalosol Gold and Eurovix Propolis.

A review of the data on the productivity of fresh stems indicated that responsive to organic fertilization were origin A8, with Fertileder Rame values reaching 331 g per plant, average values of 221 g for Eurovix Propolis and origin 214/2 - 331 g average for tested origins of 282.6 g and for Vitalosol Gold - 260 g (Table 2). Also effective were the treatments

(2).
 203/2 Fertileder Rame
 Eurovix Propolis, 28SR - Vitalosol
 Gold Eurovix Propolis. Eurovix Propolis
 10 7 , 10SHZ
 Gold 286.4 g 291 g
 Vitalosol

of 203/2 with Fertileder Rame and Eurovix Propolis, and of 28SR - with Vitalosol Gold and Eurovix Propolis. Eurovix Propolis treatment affected positively the stem's weight of A10 and 7E, while Stela and 10SHZ were positively affected by the Vitalosol treatment only, 286.4 g and 291g, respectively.

2. , 2017
Table 2. Yield of fresh and dry stems weight, 2017

Variant	Control			Fertileder Rame			Vitalosol Gold			Eurovix Propolis		
	Fresh	Dry	Height	Fresh	Dry	Height	Fresh	Dry	Height	Fresh	Dry	Height
	g/plant	g/plant	cm	g/plant	g/plant	Cm	g/plant	g/plant	cm	g/plant	g/plant	cm
Stella	250,0	64,2	85,6	168,6	48,5	85,6	286,4*	99,2*	114,7*	229,4	103,5*	107,8*
A 8	155,6	59,2	104,9	331,0*	88,0	127,8*	244,4*	72,2	80,2	274,0*	78,9	87,2
A 9	275,6	94,7	80,2	270,6	95,4	108,0*	244,2	101,9	91,0	294,6	94,3	92,2
A 10	214,2	57,7	100,5	128,2	36,7	71,2	223,0	68,5	95,3	271,0*	69,9	79,5
7 E	234,6	87,2	112,6	190,6	66,9	93,4	227,6	80,3	103,6	395,4*	125,5*	99,7
9 E	253,2	86,7	109,5	240,2	67,4	97,8	218,6	67,9	109,7	183,0	50,7	104,1
203/2	188,2	52,3	87,2	223,0*	60,3	93,8	198,2	64,8	82,2	381,2*	138,8*	101,1
214/2	155,6	47,6	77,3	320,4*	96,1*	95,5	260,2*	74,3*	86,1	331,0*	90,6*	85,5
10 SHZ	234,8	89,7	88,8	226,2	89,3	81,0	291,0*	133,6*	89,9	244,4	87,1	88,2
28 SR	123,4	38,1	77,9	110,0	43,1	72,5	175,4*	82,6*	87,4	222,4*	75,8*	80,0
Average	208,5	67,7	92,5	220,9	69,2	92,7	236,9	84,5	94,0	282,6	91,5	92,5
GD 1%	24,1	22,2	15,7	24,1	22,2	15,7	24,1	22,2	15,7	24,1	22,2	15,7

214/2 ,
 28SR
 -
 Vitalosol Gold Eurovix Propolis.
 7 203/2
 Eurovix Propolis, 10
 SHZ Vitalosol Gold.
 -
 Vitalosol Gold Eurovix
 Propolis - 114,7 cm 107.8 cm ,
 8 - 127.8 cm 9 -
 108.0 cm Fertileder Rame.
 2018 . -

After drying and measuring the weight of the dried stems, only the 214/2 showed proved difference after the application of the three foliar fertilizers. For Stela and 28SRE a proved effect was established by treatment with Vitalosol Gold and Eurovix Propolis, while the origins 7E and 203/2 were positively affected by Eurovix Propolis treatment, and 10SHZ – by the application of Vitalosol Gold.

Proved positive effect for the plant's height was established for Stela treated with Vitalosol Gold and Eurovix Propolis - 114,7 cm and 107.8 cm, and for A8 - 127.8 cm and A9 - 108.0 cm - treated with Fertileder Rame.

In 2018 the treatment with the three

9, 214/2 (3).
 Vitalosol Gold Eurovix Propolis -
 28SR. 10
 203/2
 Eurovix Propolis.

foliar fertilizers brought to significant exceed of their fresh leaves mass of the origins A8, A9, 7E, 9E, 214/2 (Table 3). The fertilizers Vitalosol Gold and Eurovix Propolis affected positively Stella and 28SR. The fresh leaves mass of the origins A10 and 203/2 was significantly higher than that of the control after the sole treatment with Eurovix Propolis.

3. Yield of fresh and dry leaf weight, 2018

Variant	Control		Fertileder Rame		Vitalosol Gold		Eurovix Propolis	
	Fresh g/plant	Dry g/plant	Fresh g/plant	Dry g/plant	Fresh g/plant	Dry g/plant	Fresh g/plant	Dry g/plant
Stella	180,4	69,3	163,6	63,1	250,0*	83,7	207,0*	66,6
A 8	116,4	42,5	225,4*	97,8*	159,0*	57,2	214,0*	76,3*
A 9	100,0	44,3	178,0*	90,3*	201,0	97,3*	203,4*	93,6*
A 10	151,6	65,3	106,8	28,2	162,0	58,8	180,2*	72,2
7 E	166,6	89,3	204,4*	91,0	194,0*	97,1	303,6*	104,5
9 E	119,0	41,7	163,2*	60,2	162,6*	60,1	146,2*	57,5
203/2	179,8	48,9	199,0	45,3	196,8	50,0	249,4*	57,1
214/2	120,0	43,6	205,8*	83,9*	240,2*	84,7*	227,4*	58,1
10 SHZ	217,8	42,7	218,0	81,6*	237,8	78,1*	201,0	76,9*
28 SR	130,0	31,2	128,4	45,3	209,0*	73,4*	181,6*	78,1*
Average	148,2	51,9	179,3	68,7	201,2	74,0	211,4	74,1
GD 1%	24,3	33,0	24,3	33,0	24,3	33,0	24,3	33,0

9 10SHZ.
 8 Fertileder Rame
 Eurovix Propolis, 214/2
 Fertileder Rame Vitalosol Gold, 28 SR
 Vitalosol Gold Eurovix
 Propolis.
 8, 203/2, 214,2
 (4).
 Vitalosol Gold

The proven difference of dried leaves mass of the origins A9 and 10SHZ was significantly higher than the mass of the control's dried leaves mass, for the treatments with the three foliar fertilizers. A significant positive effect was established for the treated with Fertileder Rame and Eurovix Propolis origin A8, and for the origin 214/2 treated with fertileder Rame and Vitalosol Gold, as well as for 28SR treated with Vitalosol Gold and Eurovix Propolis.

The proven difference in origins A8, 203/2, 214/2 for fresh stems mass was established after treatment with the three foliar fertilizers (Table 4). Vitalosol Gold has significantly increased the mass of

SHZ, Eurovix Propolis
9 10.

10 fresh stems of Stela and 10SHZ, while Eurovix Propolis had positive effect on the same index of A9 and A10.

4. Yield of fresh and dry stems weight, 2018

Variant	Control			Fertileder Rame			Vitalosol Gold			Eurovix Propolis		
	Fresh g/plant	Dry g/plant	Height cm	Fresh g/plant	Dry g/plant	Height Cm	Fresh g/plant	Dry g/plant	Height cm	Fresh g/plant	Dry g/plant	Height cm
Stela	253,4	69,2	87,8	171,4	51,5	87,7	293,6*	104,8*	116,9*	245,6	99,1*	100,2
A 8	161,0	45,8	102,7	335,6*	85,4*	125,6*	239,6*	75,8*	82,4	266,0*	81,1*	89,4
A 9	284,4	90,3	76,8	284,4	92,4	105,4*	235,8	98,1	89,1	300,4*	95,7	92,8*
A 10	214,4	59,5	104,5	129,0	34,7	68,8	220,4	64,9	92,7	282,4*	70,1	80,5
7 E	228,0	87,8	114,0	205,4	68,1	96,6	252,4*	83,1	106,4*	399,6*	129,5*	103,9
9 E	251,8	83,3	105,5	211,4	67,6	98,4	213,4	70,1	101,7*	187,0	53,7	104,3
203/2	185,2	54,3	89,2	219,8*	62,5	95,2	208,4*	61,8	80,1	382,2*	141,2*	105,5
214/2	161,0	44,0	72,5	313,0*	93,9*	92,5	263,2*	72,0	85,0	335,6*	89,4*	87,2
10 SHZ	229,6	93,7	90,2	223,8	90,7	85,2	283,6*	138,0*	93,6	242,2	82,9	86,6
28 SR	122,3	39,9	73,5	106,0	40,9	70,2	192,2*	80,0*	85,2	219,6*	76,2*	83,2
Average	209,1	66,8	91,7	220,0	68,8	92,6	240,3	84,9	93,3	286,1	91,9	93,4
GD 1%	15,8	12,5	15,6	15,8	12,5	15,6	15,8	12,5	15,6	15,8	12,5	15,6

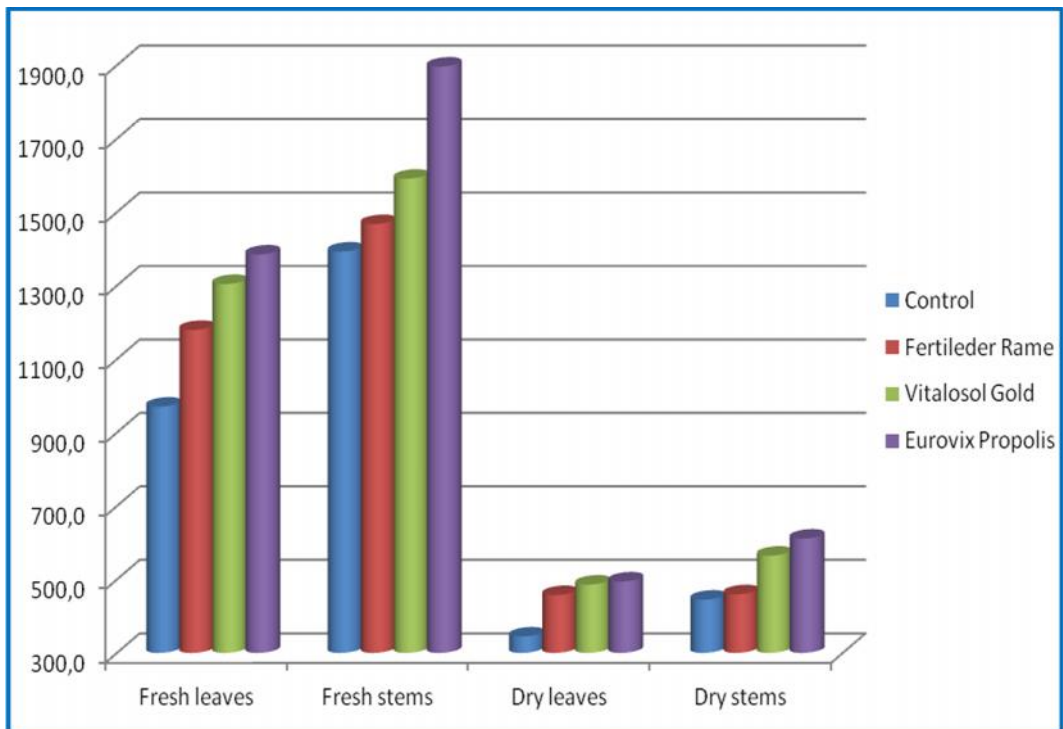
8 214/2
Vitalosol Gold
Eurovix Propolis
28 SR, Vitalosol Gold
10SHZ, Eurovix Propolis 7 203/2.
8 - 125.6 cm,
Fertileder Rame,
Vitalosol Gold - 116.9 cm 9
Fertileder Rame - 105.4 cm.
kg/da 2017-2018
1.

- It was measured significantly higher dry stems mass for the origins A8 and 214/2, when treated with the three foliar fertilizers. The treatment with Vitalosol Gold and Eurovix Propolis resulted in higher dry stems weight of Stela and 10SHZ. A higher dry stems weight was measured for the 10SHZ treated with Vitalosol Gold, for 7E and 203/2 treated with Eurovix Propolis.
- A significant difference was established for the plants height for A8 - 125.6 cm treated with Fertileder Rame, for Stela – treated with Vitalosol Gold - 116.9 cm, and for A9 - 105.4 cm treated with Fertileder Rame.
- Figure 1 shows the productivity data for dry and fresh mass as well as stems in kg/ da for the period 2017-2018 (Figure 1). A positive effect of the tested organic products on the productivity of the Stevia's gene pool was found. The use of Eurovix propolis has been shown to

Eurovix propolis
 Fertileader Rame.
 Vitalosol Gold
 Eurovix propolis
 Fertileader Rame
 Eurovix propolis
 30%.

- increase the yield of both fresh leaves and fresh stems. The values of the dry leaf mass yield were approximately the same for the application of all three organic products. It can be noted that the increase was most noticeable after the application of Eurovix propolis and the lowest in plants treated with Fertileader Rame.

In the production of dry stems, the treatment with Fertileader Rame did not lead to a noticeable effect and the values were close to the control variant, while the application of Eurovix propolis and Vitalosol Gold led to an excess over the control of nearly 30%.



. 1.
 2017-2018 ., kg/da
Fig. 1. Productivity of stevia when treated with organic leaf fertilizers on average for 2017-2018, kg/da

CONCLUSIONS

1.	-	1. Treatment with organic fertilizers led to a proven positive effect on most tested Stevia genotypes, the most sensitive being the increase in fresh leaf and stem mass, weaker in the dry mass of leaves and stems and the weakest in plant height.
2.	-	2. The highest effect on the economic qualities of Stevia has the treatment with foliar fertilizers Vitalosol Gold and Eurovix Propolis.
3.	-	3. The height of the plants in the Stella variety is significantly affected after the application of Vitalosol Gold.
4.	-	4. The application of Eurovix propolis has been shown to increase the yield of both fresh leaf mass and fresh stalks and thus leads to the highest productivity of dry leaf mass
5.	-	5. The use of Eurovix propolis and Vitalosol Gold led to an excess of dry stems compared to the control by nearly 30%.

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Technological Solutions for the Production of Unconventional High-energy Breads with High Protein, Fiber, Fat and Mineral Content

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Original scientific paper

SUMMARY

The innovative product diabetic bread is developed on the basis whole meal organic rye flour with the addition of organic tobacco seed flour (Oriental variety), salt, dry yeast, rye yeast.

The aim of the study is to develop an innovative technology for high-energy bread with enriched content of protein, fat, fiber, mineral composition, at the expense of the carbohydrate component, which is intended for specific health needs. From the study, it was found that the protein content of wholegrain rye bread and flour tobacco seed is 8,15% and rye bread without addition is 5,95%.

As regards fat in organic rye-tobacco bread, the content is 2,72% and in bread without additives it is 0,66%. The amount of fiber in non-traditional bread is 8,60% and in the rye it is 4,72%.

8,15%,
5,95%.
2,72%,
0,66%.
8,60%,
4,72%.

	25,55%	39,9 %
kcal/100 g		220
kcal/100 g		204
mg/kg,	16,48 mg/kg,	
mg/kg.	14,33 mg/kg.	
		15,33
		14,87
	2,	
		2

The carbohydrate component in the new bread is reduced to 25.55% from 39.9% in rye. The energy value of organic whole grain bread is 220 kcal / 100 g of product, and of rye is 204 kcal / 100 g of product.

In terms of Fe, the innovative product is 16.48 mg / kg, or 14.33 mg / kg for rye bread. For Zn, the innovative product is 15.33 mg / kg, respectively for rye bread it is 14.87 mg / kg.

The bread is intended for people with specific health needs - suffering from type 2 diabetes, gastrointestinal diseases, active sports, and for prophylactic purposes.

Key words: organic, whole grain, unconventional, bread, type 2 diabetes

INTRODUCTION

The production of bread for specific health needs accounts for a large share of total production. This is bread, which in addition to its normal nutritional value, convincingly shows that it has a healthy effect on one or more functions of the body. Food science can provide technological solutions for healthy and functional foods that, with long-term use, have a beneficial effect on the human body - stimulate the immune system and play a preventive role against non-communicable diseases.

Studies in recent years have shown the protective role of whole grains in some diseases of modern societies, such as type 2 diabetes (Collar et al., 2001; Mangova, 2003; Renzetti et al., 2008), cardiovascular disease (Mihalkova, 2009) and some types of carcinomas (Collar et al., 2001).

Dietary fiber is a major component of cereals (Mihalkova, 2008). This implies the development of specific technologies for these types of bread, which have these protective functions. Whole grains are also a source of phytoestrogens,

2 (Collar et al., 2001; Mangova, 2003; Renzetti et al., 2008), (Mihalkova, 2009) (Collar et al., 2001). (Mihalkova, 2008).

phenolic compounds, antioxidants, phytic acid and sterols (Banu and Aprodu, 2012).

phenolic compounds, antioxidants, phytic acid and sterols (Banu and Aprodu, 2012).

MATERIAL AND METHODS

➤ Organoleptic evaluation of diabetic bread - appearance, color, taste, aroma (BDS15612-83).

➤ Determination of total protein content in bread - Keldal's method (BDS 13490-76)

➤ The extraction of total lipids in bread was performed by the method of Bligh & Dyer (Canadian Journal of Biochemistry and Physiology, 1959), as the methyl esters of fatty acids /FAME/ were analyzed using a gas chromatograph Shimadzu-2010 (Kyoto, Japan), equipped with a flame ionization detector and an automatic injection system.

➤ Determination of the fat content in the bread - Soxtec apparatus (BDS 1671-89).

➤ Determination of total ash content in bread (BDS ISO 2171:1999).

➤ Determination of fiber content in bread (BDS ISO 5498:1999).

➤ Energy value per 100g of product kJ/kcal/ - calculation based on the chemical composition in the bread.

➤ The macro- and microelements in bread are determined using the Atomic Emission Photometer ICP-MS "Agilent" 8900.

➤ 5% organic tobacco flour is added to the basic organic rye flour. The energy value of bread varies depending on the starting flours from 400 to 500 kcal/100 g of product.

➤ Organoleptic evaluation of diabetic bread - appearance, color, taste, aroma (BDS15612-83).

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RESULTS AND DISCUSSION

A number of test laboratory baking of wholemeal organic rye flour bread, dry pressed yeast, table salt and addition of organic tobacco seed flour were made.

: -
 - 2,0 %, - 100%,
 - 2,0 % - 2,0%
 : -
 - 2,0 %, - 95%,
 - 2,0 % - 2,0 %
 : -
 - 5%. - 5%.
 .
 38 ° .
 - , ,
 , -
 - 1, ,
 ,
 20 36 ° ,
 30 .
 80 .
 -
 - , ,
 , -
 - 1, ,
 ,
 50 200 ° .
 1.

Recipe composition of the dough

Control

main raw materials: whole grain organic rye flour - 100%, table salt - 2.0%, dry pressed yeast - 2.0%

Sample

main raw materials: whole grain organic rye flour - 95%, table salt - 2.0%, dry pressed yeast - 2.0%

additional raw material: tobacco flour - 5%.

Technological preparation

Preliminary preparation of the dry mix of whole grain organic rye flour and tobacco seed flour was made. Knead the dough from the flour and the other components with a water temperature of 38 ° .

Characteristics of the test after kneading

Control - soft consistency, puffy dough, light beige colour

Sample - normal consistency, less sticky than sample 1, well developed, pale beige colour

The fermentation was carried out for 20 minutes at 36 °C, stirring and fermentation for another 30 minutes. The final fermentation is 80 minutes.

Characteristics of the test after final fermentation

Control - soft consistency, puffy dough, light beige to creamy

Sample - normal consistency, sticks less than sample 1, well-developed, puffy dough, pale beige colour

The bread was baked for 50 minutes at 200 ° .

Table 1. Quality assessment of bread

Type of bread	Mass g	Volume cm ³	Specific volume cm ³ /g	Length mm	Height mm	Width mm	Moisture in the middle, %
/Control /Rye	248,4	410	1,65	123	50	82	48,20
/Sample + rye+tobacco	259,4	390	1,50	123	52	83	48,65

1
(259,4 g),
(390 cm³).

Table 1 shows the control moisture and the sample, which did not differ significantly. The larger the sample (259.4 g), the lower the sample volume (390 cm³).

Characteristics and sensory evaluation of baked bread

Control - Rectangular bread with a regular shape, slightly cracked top crust.
 - The colour of the bark is golden brown. The porosity of the middle is thick-walled, small. The middle is soft to the touch, when pressed it regains its volume. The colour of the middle is light brown with a reddish tinge. The taste is pleasant and characteristic without aftertaste, slightly sticky when chewed. The smell is typical.

Sample - A rectangular loaf of regular shape with slight roughness on the upper crust. The colour of the bark is light brown. The porosity of the middle is medium, developed. The middle is mixed, not sticky. The taste is typical of the composition, pleasant. The smell is characteristic of the type of raw material.

Table 2 shows the physicochemical composition of diabetic bread.

2. Table 2. Physico-chemical composition of bread

Type of bread	Moisture %	Protein %	Fat %	Fiber %	Ash %	Carbo-hydrates %	kcal/100g Energy value kcal/100g product
Control /Rye	46,53	5,95	0,66	4,72	0,63	39,90	204
Sample + rye+tobacco	48,56	8,15	2,72	8,60	1,53	25,55	220

(5,95%) 3 % -
(8,15%). -
(2,72%),

In terms of protein in the control (5.95%) is 3% less than the content in bread with the addition of tobacco flour (8.15%). The fat content of rye bread with the addition of tobacco flour (2.72%) increased compared to the control 4 times

(0,66%).

4

(8,60%),
1,5 (4,72%).

(1,53%),

2

(0,63%).

14,35%

(25,55%),
(39,90%).

16 kcal/100g (220 kcal/100g)

(204 kcal/100g).

3

(0.66%). The fiber content of rye bread with the addition of tobacco flour (8.60%) increased compared to the control 1.5 times (4.72%). The ash content of the sample (1.53%) increased 2 times compared to the control (0.63%).

The carbohydrate component decreased in the sample (25.55%), by 14.35% compared to the control (39.90%). The energy value of the sample increased by 16 kcal/100g product (220 kcal/100g product) compared to the control (204 kcal/100g product).

Table 3 shows the dynamic changes related to bread moisture.

3. - 1-, 3-, 6-
Table 3. Dynamics of bread - moisture 1st, 3rd, 6th day

Type of bread	1 /Moisture,% / 1 st day	3 /Moisture,% / 3 rd day	6 /Moisture,% / 6 th day
/Control /Rye	46,53±0,02	43,57±0,02	40,73±0,02
/Sample + / rye+tobacco	48,56±0,02	47,19±0,02	44,13±0,02

An analysis was made related to the dynamic changes in the moisture in the finished bread, which found that with each passing day the humidity decreases - the bread ages.

Table 4 shows the content of macronutrients in bread.

4.
Table 4. Content of macronutrients in bread

Type of bread	Ca mg/kg	P g/kg	Na g/kg	K g/kg	Mg g/kg	S g/kg
/ rye	48,43	1,31	4,44	2,20	0,38	0,67
+ / rye+tobacco	55,23	1,32	4,19	2,16	0,41	0,66

The analysis of macronutrients shows a limited transfer of Ca in rye bread. The addition of tobacco flour slightly changes the level of the element, which reaches 55 mg/kg.

55 mg/kg.

120 mg, 110 mg, 10%

4,44 g/kg, 0,66 g/kg

5

Based on human consumption in the body through rye bread receive from 110 to 120 mg, which is 10% of the required need.

The other macronutrients are well balanced in bread and range from 0.66 g / kg at S to 4.44 g/kg at Na. The increased levels of Na are due to the additional amount of table salt used in the recipe.

Table 5 shows the content of trace elements in bread.

5.

Table 5. Content of the microelement composition of bread

Type of bread	Cu mg/kg	Zn mg/kg	Mn mg/kg	Fe mg/kg	Co µg/kg	Se µg/kg	I µg/kg
/ rye	1,61	11,16	20,28	26,88	20,93	21,39	38,50
+ / rye+tobacco	1,69	11,06	19,79	14,50	21,52	19,55	34,98

Cereals are poor in copper, zinc, selenium and iodine, which is reflected in the studied range. Zinc, selenium and cobalt deficiencies are particularly pronounced. When consuming bread with and without the addition of tobacco seeds, up to 8% of the needs of the human body are provided. The supplementation of the above elements is recommended in the development of rye bread with an organic additive (tobacco seed).

().

6.

Table 6. Content of some toxic elements in bread

Type of bread	Al mg/kg	Cr mg/kg	Ni mg/kg	Mo mg/kg	Sn µg/kg	Pb µg/kg
/Control / rye	3,62	0,06	0,10	0,16	30,06	65,46
Sample + / rye+tobacco	3,14	0,06	0,11	0,16	10,25	33,70

6

(10,25 µg/kg), 3 (30,06 µg/kg), (33,70 µg/kg)

Table 6 shows that the product with organic additive is poor in Ni, Cr and Mo.

When tobacco flour was added to rye (10.25 µg/kg), the Sn level decreased 3 times compared to the control (30.06 µg/kg). When tobacco flour was added to rye (33.70 µg/kg), the Pb level was

2 (65,46 µg/kg).	reduced 2-fold compared to the control (65.46 µg/kg).
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CONCLUSIONS

- The inclusion of organic wholemeal tobacco flour to organic wholemeal rye leads to an increase in fat, fiber, protein, ash content and energy value at the expense of the carbohydrate component, which defines them as healthy and useful for the human body.

(16,48 mg/kg, 14,33 mg/kg). 15,33 mg/kg, 14,87 mg/kg.	The levels of Fe in the innovative product increase (16.48 mg/kg, respectively for rye bread it is 14.33 mg/kg). For Zn in the innovative product is 15.33 mg/kg, respectively for rye bread is 14.87 mg/kg.
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- The bread is intended for people with specific health needs - suffering from type 2 diabetes, gastrointestinal diseases, active sports, as well as for prophylactic purposes.

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