



Advantages of Microgreen Carotenoid Composition for Space Travel

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Abstract: Microgreens are attractive space crop candidates for their ease of maintenance and nutrient density. These tender greens are particularly rich phytochemicals like carotenoids. To determine the effect of space conditions on carotenoid synthesis, this NASA funded research used Gilroy’s Life Sciences TOAST database to compare transcriptomic data of *Arabidopsis thaliana* grown on previous spaceflight missions. Of the eight genes studied that involve carotenoid biosynthesis, it was determined that most were upregulated.

Introduction

As space exploration delves deeper into the solar system, astronauts require a regenerative food supply to sustain long-range missions. Ready-to-eat, nutrient dense plants like microgreens are an attractive potential space crop. Their short life cycle and ease of maintenance provide plentiful nutritional benefits without demanding much crew time. Beyond baseline nutrition, microgreen phytochemicals can help mitigate space-induced health effects. Particularly, the abundance of carotenoids in certain microgreens can stimulate optimal health and wellbeing and reduce the risk of SANS (Spaceflight Associated Neuro-Ocular Syndrome), a common condition among returning astronauts affecting near eyesight. Considering the health benefits of carotenoids, it is important to understand how their synthesis is impacted in microgravity. With this understanding, conditions can be altered, and hardware can be built to counteract changes in expression.



Arabidopsis thaliana Carotenoid Synthesis in Microgravity

Carotenoids are warm-colored pigments synthesized by all photosynthetic organisms. When consumed by humans, carotenoids have vital functions in promoting the vision process and protecting against excess light damage. They can also act as antioxidants to prevent disease and mitigate radiation effects.

Table 2. Select differentially expressed genes involved in carotenoid biosynthesis of *Arabidopsis thaliana* seedlings grown in light during the GLDS-7 mission on the ISS.

| Gene | Description | +/- | Log10 FC | P-value |
|--------|--|-----|----------|---------|
| CHY1 | Converts beta-carotene to zeaxanthin via cryptoxanthin | + | 0.42 | 0.0396 |
| CHY2 | Converts beta-carotene to zeaxanthin via cryptoxanthin | + | 1.02 | 0.00208 |
| CRTISO | Encodes carotenoid isomerase | + | 0.45 | 0.0183 |
| LUT 2 | Encodes lycopene epsilon cyclase | + | 0.57 | 0.00683 |
| PDS3 | Encodes phytoene desaturase | + | 0.49 | 0.00969 |
| ZEP | Encodes zeaxanthin epoxidase | + | 0.41 | 0.047 |

Microgreen Nutrient Composition

Though it varies greatly by species, microgreens of the *Brassicaceae* family display strong antioxidant activity and high amounts of glucosinolates and carotenoids. They can be an integral tool in reaching 100% daily recommended allowances for many vitamins and nutrients that are lacking in the spaceflight diet or breakdown over time.

Table 1. Mean vitamin and nutrient concentrations in select microgreens compared to their mature counterparts. Mean concentrations in microgreens adapted from Xiao et al., (2012) and Xiao et al., (2016). Data for mature counterparts from USDA National Nutrient Database and Massa, et al., (2015)

| | Vitamin K (µg/100 g FW) | Mature (µg/100 g FW) | Vitamin C (mg/100 g FW) | Mature (mg/100 g FW) | Zeaxanthin + Lutein (mg/100 g FW) | Mature (mg/100 g FW) | β-Carotene (mg/100 g FW) | Mature (mg/100 g FW) | K (mg/100 g FW) | Mature (mg/100 g FW) |
|-------------------|----------------------------|-------------------------|----------------------------|-------------------------|--------------------------------------|-------------------------|-----------------------------|-------------------------|--------------------|-------------------------|
| Arugula | 160 ± 10 | 108.6 | 45.8 ± 3.0 | 15 | 5.4 ± 0.1 | 0.3555 | 7.5 ± 0.4 | 1.424 | 343 ± 13 | 369 |
| China Rose Radish | 180 ± 10 | 1.3 | 95.8 ± 10.3 | 14.8 | 4.9 ± 0.4 | 0.01 | 5.6 ± 0.5 | 0.004 | 270 ± 7 | 233 |
| Mizuna | 200 ± 0 | 2320 | 42.9 ± 1.6 | 14.1 | 5.2 ± 0.3 | 387 | 7.6 ± 0.4 | n.d. | 354 ± 7 | n.d. |
| Peppercreess | 240 ± 20 | 541.9 | 57.2 ± 1.6 | 69 | 7.7 ± 0.4 | 12.5 | 11.1 ± 0.6 | 4.15 | 320 ± 26 | 606 |
| Purple Kohlrabi | 230 ± 10 | 0.1 | 62.8 ± 7.3 | 62 | 4.0 ± 0.1 | 0 | 5.7 ± 0.2 | 0.022 | 342 ± 7 | 305 |
| Red Cabbage | 280 ± 10 | 38.2 | 147.0 ± 3.6 | 57 | 8.6 ± 1.0 | 0.329 | 11.5 ± 1.2 | 0.67 | 240 ± 2 | 243 |
| Red Mustard | 190 ± 10 | 257.5 | 62.2 ± 2.6 | 70 | 4.9 ± 0.3 | 3.73 | 6.5 ± 0.4 | 1.79 | 289 ± 5 | 384 |
| Wasabi | 190 ± 10 | 257.5 | 44.8 ± 1.9 | 70 | 6.6 ± 0.3 | 3.73 | 8.5 ± 0.2 | 1.79 | 387 ± 9 | 384 |

Vitamin C: tissue formation & repair; immune function

Calcium: prevent bone loss in microgravity

Vitamin K: essential for proper blood clotting & bone metabolism

Zeaxanthin & Lutein: light-absorbing shields in the retina

β-carotene: vitamin A precursor involved in vision health & disease prevention

