

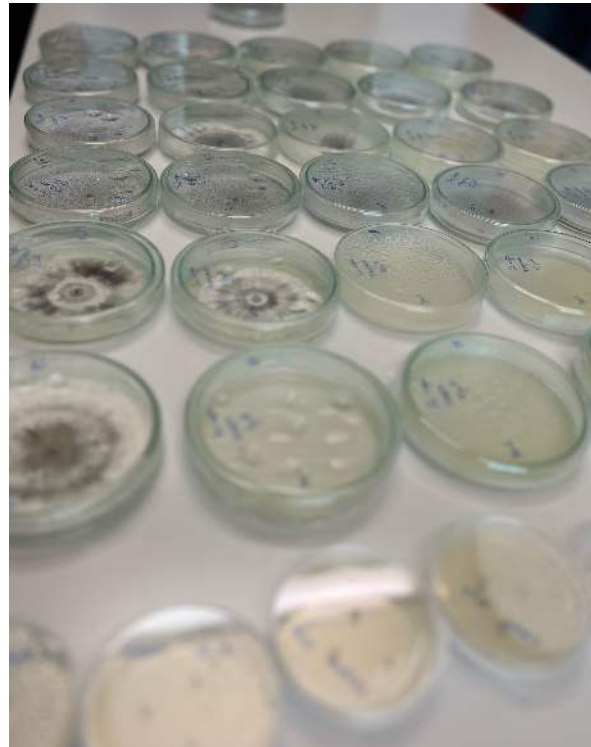
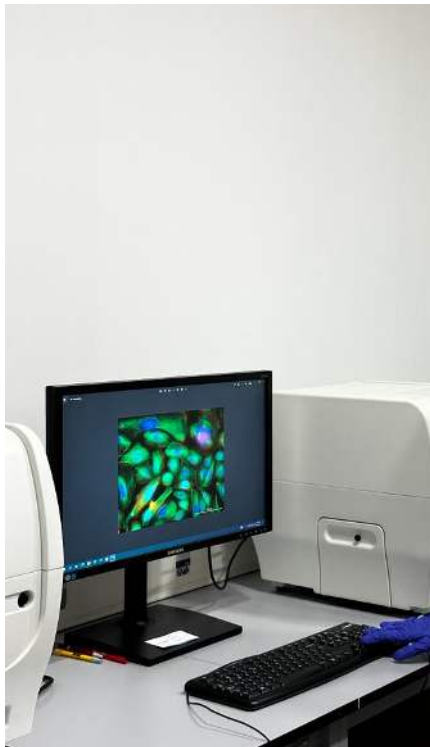


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Cooperation to Implement Innovative Methods  
for the Assessment of Medicinal Plants with  
Central Roles in Pharmaceuticals, Agriculture and  
Nutrition

ERASMUS KA220-HED - Cooperation  
partnerships in higher education

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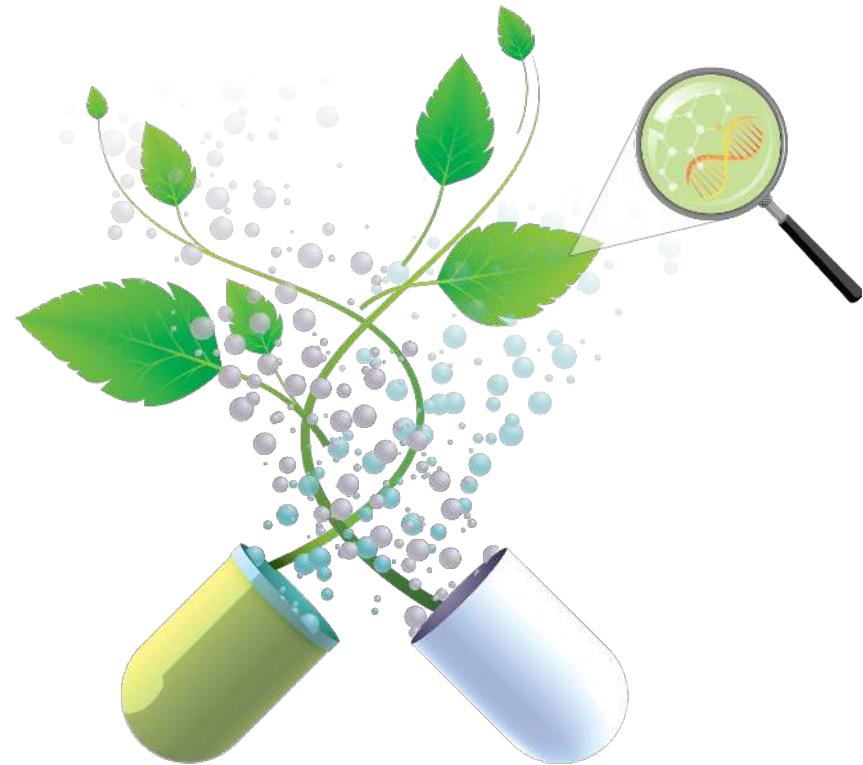




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# *Toxicological aspects of plant products used as food supplements*

CO – UMFVBT



## EURO-PLANT-ACT



# INTRODUCTION

## What Are Plant-Based Food Supplements?

- Plant-derived products marketed for enhancing health.
- Includes herbal capsules, tinctures, powders, teas, and essential oils.

## Global Use and Popularity:

- \$150 billion global market for dietary supplements, driven by consumer preference for "natural" remedies.

## Objective:

- Highlight toxicological concerns and discuss safety strategies.



# Categories of Plant Products

## Whole Plant or Parts:

- Example: Aloe vera (leaves), Ginseng (roots).

## Standardized Extracts:

- Example: Curcumin (turmeric extract), Green tea polyphenols.

## Essential Oils:

- Example: Tea tree oil (antimicrobial), Clove oil (antioxidant).

## Phytochemical Isolates:

- Example: Resveratrol, Berberine.

## Functional Powders and Teas:

- Example: Matcha, Spirulina, Ashwagandha.

# Potential Toxicological Risks

## Intrinsic Toxic Compounds:

- Naturally occurring toxicants in plants:
- Pyrrolizidine alkaloids (e.g., found in borage): **Hepatotoxic.**
- Saponins in fenugreek: **GI irritation at high doses.**

## Heavy Metals:

- Common contaminants in soil and plants:
- Lead, arsenic, mercury in Ayurvedic products.

## Microbial Contamination:

- Mold and bacterial contamination during processing:
- Aflatoxins in poorly stored herbs.

## Adulteration:

- Unlisted synthetic drugs or toxic plants in supplements:
- Example: "Weight loss supplements" contaminated with sibutramine.

## Drug Interactions:

- Potential interactions with pharmaceuticals:
- St. John's Wort: **Reduces efficacy of oral contraceptives and antidepressants.**



# Case Studies

## Aristolochic Acid in Herbal Remedies:

- Found in Aristolochia species (used for traditional medicine).
- Toxicological Concerns:
  - **Nephrotoxicity:** Chronic kidney disease.
  - **Carcinogenicity:** Linked to upper urinary tract cancers.
- Outcome: Banned in many countries.

## Ephedra (Ma Huang):

- Used for weight loss and athletic performance.
- Toxicological Concerns:
  - **Cardiovascular Effects:** Hypertension, heart attack, and stroke.
- Outcome: FDA banned its use in 2004.

## Green Tea Extract:

- Popular antioxidant supplement.
- Toxicological Concerns:
  - **Hepatotoxicity:** Cases of liver damage linked to high doses.

## Kava Kava:

- Used as an anxiolytic.
- Toxicological Concerns:
  - **Liver Toxicity:** Banned in some European countries due to reports of liver failure.



# Factors Influencing Toxicity

## Plant Variety and Part Used:

- Example: Raw cassava contains **cyanogenic glycosides**; improper processing leads to cyanide poisoning.

## Processing and Preparation:

- Poor extraction techniques can concentrate harmful compounds:
  - Example: Improperly prepared herbal teas may leach tannins, leading to GI issues.

## Dose and Duration:

- Even safe plants become toxic in high doses:
  - Example: Excess turmeric: **Increases risk of kidney stones due to oxalates.**

## Consumer Demographics:

- Vulnerable populations: Pregnant women, elderly, and children are at higher risk.



# Mechanisms of Toxicity

## Hepatotoxicity:

- Example: Alkaloids (e.g., senecionine) cause liver cell damage.

## Neurotoxicity:

- Example: Nutmeg (in large doses) contains **myristicin**, which causes hallucinations and seizures.

## Carcinogenicity:

- Example: Betel nut chewing linked to oral cancer due to arecoline.

## Renal Toxicity:

- Example: Aristolochic acid in Chinese herbal teas.

## Cardiotoxicity:

- Example: Yohimbine (used for erectile dysfunction supplements) can cause tachycardia and hypertension.







# Toxicological Assessment Approaches

## In Vitro Studies:

- Cellular models to study cytotoxicity and genotoxicity.

## Animal Models:

- Evaluating organ-specific toxic effects and dose responses.

## Human Clinical Trials:

- Monitoring adverse effects during and post-study.

## Post-Marketing Surveillance:

- Real-world adverse event tracking systems.
- Example: FDA's MedWatch program.





# Challenges in Regulation and Safety

## Limited Pre-Market Evaluation:

- Unlike pharmaceuticals, many supplements are not rigorously tested.

## Labeling Issues:

- Misabeled or undeclared ingredients:
  - Example: Supplements claiming "natural" while containing synthetic drugs.

## Unregulated Online Sales:

- Easy availability of unapproved products via e-commerce.

## Inconsistent Quality:

- Variable active ingredient levels across batches.





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# Mitigation Strategies



## Regulatory Oversight:

- Strengthen standards for quality, purity, and labeling.
- Example: EU Novel Food Regulation for plant products.

## Standardization:

- Ensure consistent levels of active ingredients in products.

## Public Awareness:

- Educate consumers on risks of misuse and unverified products.

## Adherence to Dosage:

- Clear labeling for safe consumption limits.

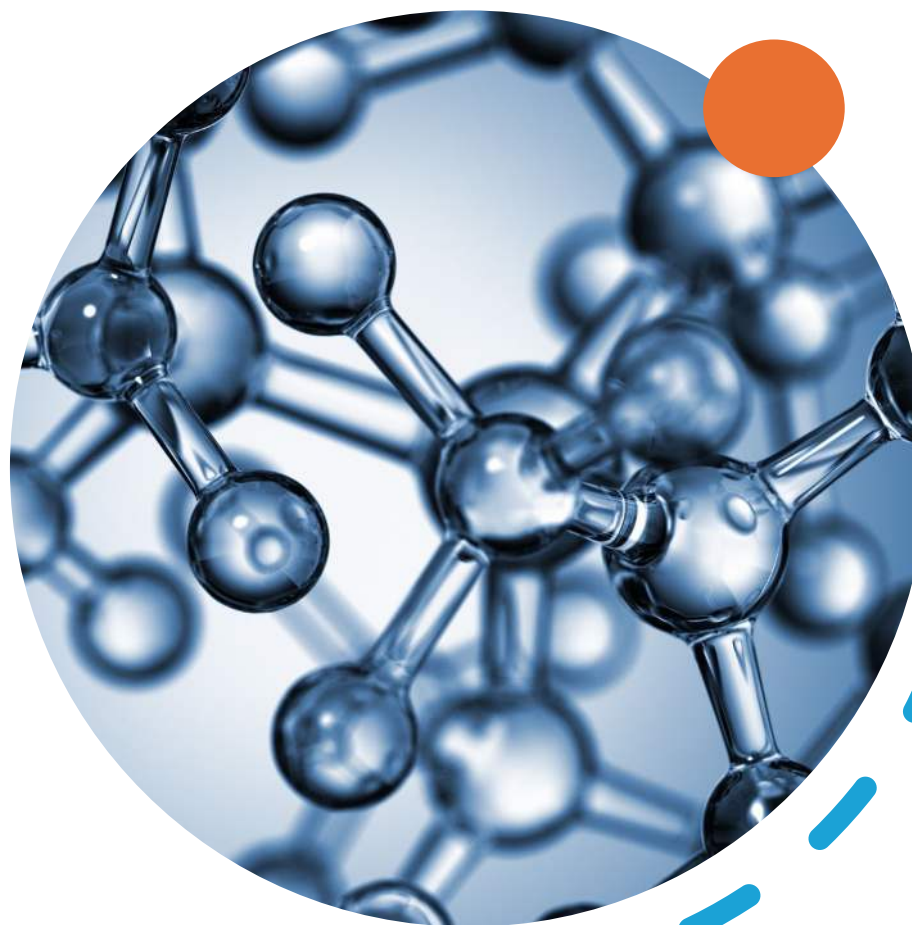
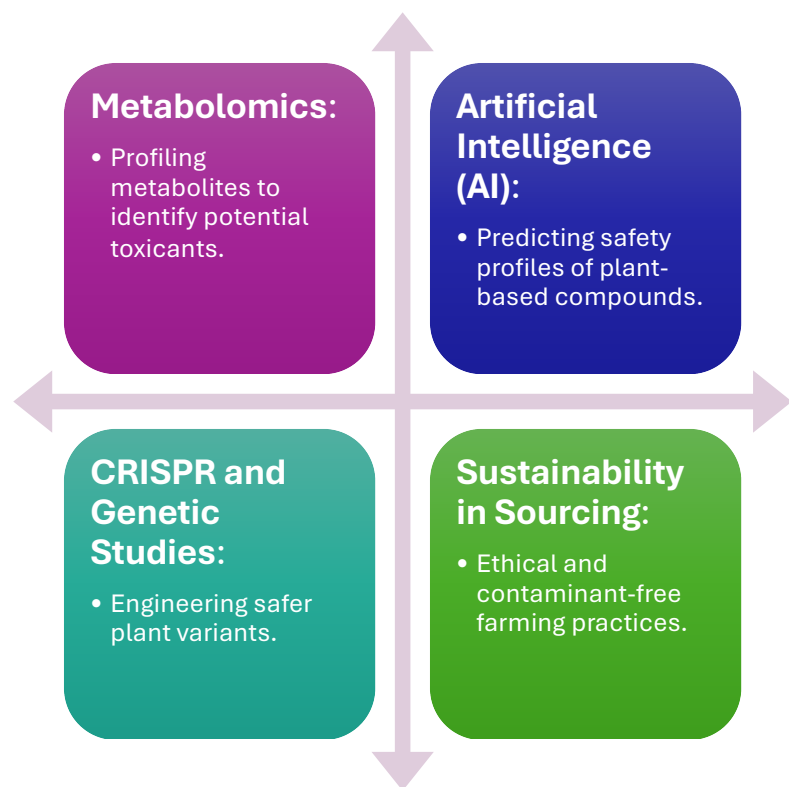
## Monitoring Supply Chains:

- Minimize contamination from farming to processing.



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# Future Trends in Toxicological Research



# Conclusion

## Key Points:

Plant-based supplements offer health benefits but carry risks of toxicity due to intrinsic compounds, contamination, and misuse.

Comprehensive safety evaluations and stricter regulations are essential.

## Takeaway Message:

A balance between promoting the benefits and mitigating the risks of plant products is critical for public health.



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# *Antifungal properties of essential oils against plant pathogens*

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UNIOS



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# INTRODUCTION

## What Are Essential Oils?

- Volatile, aromatic compounds extracted from plants (flowers, leaves, roots, seeds).
- Rich in bioactive compounds such as terpenes, phenols, and aldehydes.

## Why Target Plant Pathogens?

- Fungal diseases cause significant crop losses globally (e.g., rusts, molds, blights).
- Conventional fungicides face challenges like resistance development and environmental toxicity.

## Objective:

- Explore the antifungal efficacy of essential oils as eco-friendly alternatives.



# Common Fungal Pathogens in Plants

## **Botrytis cinerea:**

- Causes gray mold on fruits and vegetables.

## **Fusarium spp.:**

- Responsible for wilts, root rots, and seedling blight.

## **Aspergillus spp.:**

- Produces aflatoxins harmful to humans and plants.

## **Alternaria spp.:**

- Causes leaf spots and fruit rot.

## **Penicillium spp.:**

- Common post-harvest pathogen.





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# Essential Oils with Antifungal Activity



## Tea Tree Oil (*Melaleuca alternifolia*):

- Contains terpenes like terpinen-4-ol with strong antifungal properties.

## Thyme Oil (*Thymus vulgaris*):

- Rich in thymol and carvacrol, effective against *Fusarium* and *Alternaria* spp.

## Clove Oil (*Syzygium aromaticum*):

- High eugenol content; effective against *Botrytis* and *Aspergillus* spp.

## Cinnamon Oil (*Cinnamomum verum*):

- Cinnamaldehyde inhibits fungal spore germination.

## Lemongrass Oil (*Cymbopogon citratus*):

- Citral and geraniol disrupt fungal cell membranes.



# Mechanisms of Antifungal Action

## Membrane Disruption:

- Essential oil components interact with lipid bilayers, causing cell leakage.
- Example: Eugenol in clove oil damages fungal cell walls.

## Inhibition of Spore Germination:

- Blocks key enzymes required for spore germination and growth.
- Example: Thymol in thyme oil.

## Oxidative Stress Induction:

- Generates reactive oxygen species (ROS) that damage fungal DNA and proteins.
- Example: Citral in lemongrass oil.

## Inhibition of Enzymes:

- Suppresses fungal enzymes like chitinase and cellulase.
- Example: Cinnamaldehyde in cinnamon oil.



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# Comparative Efficacy of Essential Oils

## Comparative Efficacy

- **Clove Oil:** One of the most potent due to high eugenol content; effective against *Candida* and dermatophytes.
- **Thyme Oil:** Highly effective against a wide range of fungi, especially resistant species.
- **Tea Tree Oil:** Broad-spectrum antifungal; effective against *Candida albicans* and *Aspergillus*.
- **Lemongrass Oil:** Demonstrates strong antifungal activity, especially against dermatophytes.
- **Lavender Oil:** Moderate efficacy; often used in combination with other oils for synergistic effects.
- **Eucalyptus Oil:** Effective but slightly less potent compared to clove or thyme oil.

## Applications

- **Topical Use:** Essential oils can be diluted with carriers like coconut oil for treating skin infections.
- **Inhalation Therapy:** Useful for respiratory fungal infections.
- **Preservatives:** Essential oils are added to food or cosmetics for antifungal preservation.

## Summary of Findings

- **Clove and thyme oils** typically exhibit the highest antifungal efficacy.
- Synergistic combinations of essential oils often outperform single oils.
- Essential oils represent a natural, less resistance-prone alternative to conventional antifungals.



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# Advantages of Essential Oils in Plant Pathogen Control



<b>Eco-Friendly:</b>	Biodegradable and low environmental impact.
<b>Reduced Resistance:</b>	Diverse modes of action limit resistance development.
<b>Safe for Consumers:</b>	Residues are generally recognized as safe (GRAS).
<b>Multi-Functional:</b>	Act as antifungal agents and growth promoters.
<b>Sustainable Agriculture:</b>	Suitable for organic and integrated pest management systems.



# Challenges in Using Essential Oils

## Volatility:

- Rapid evaporation limits long-term effectiveness in open fields.

## Cost:

- High production cost of pure essential oils.

## Phytotoxicity:

- High concentrations may harm plants.

## Standardization:

- Variation in chemical composition due to plant origin and processing.

## Formulation Issues:

- Need for effective delivery systems (e.g., emulsions, nanoformulations).



# Innovations in Application

## Nano-Encapsulation:

- Protects essential oils from degradation and ensures controlled release.

## Biopolymer Coatings:

- Integrates essential oils into plant-safe coatings for seed treatments.

## Combination Treatments:

- Synergistic use of essential oils with biocontrol agents like Trichoderma.

## Slow-Release Formulations:

- Gels and hydrogels to extend activity in the field.



# Case Studies

## Tea Tree Oil Against Fusarium Wilt in Tomatoes:

Result: Reduced  
fungal load by  
70% with no  
phytotoxic effects.

## Thyme Oil in Post-Harvest Protection:

Result: Extended  
shelf life of apples  
by preventing  
Alternaria rot.

## Lemongrass Oil in Greenhouses:

Result: Controlled  
powdery mildew  
in cucumbers with  
85% efficacy.



# Future Directions

## **Integrated Pest Management (IPM):**

- Combining essential oils with cultural and biological controls.

## **Genetic Engineering:**

- Developing crops that produce antifungal terpenoids endogenously.

## **Standardization and Certification:**

- Ensuring quality and efficacy of commercial essential oil formulations.

## **Scalability:**

- Enhancing production techniques to reduce costs.





# Conclusion

## Key Points:

- Essential oils show strong potential as antifungal agents against plant pathogens.
- Their eco-friendly nature supports sustainable agriculture.

## Call to Action:

- Invest in research and innovation to overcome current challenges and scale up application.



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# *Influence of environmental factors on the phytochemical composition of a natural extract*

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# INTRODUCTION



## What are Phytochemicals?

Secondary metabolites produced by plants.  
Categories include alkaloids, flavonoids, terpenoids, phenolic acids, and tannins.



## Importance of Natural Extracts:

Widely used in medicine, food, cosmetics, and agriculture.  
Bioactivity depends on phytochemical composition.



## Objective:

Explore how environmental factors influence the phytochemical profile of natural extracts.



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# Key Environmental Factors Impacting Phytochemical Composition



## Climatic Conditions:

- Temperature, light intensity, rainfall, and humidity.

## Soil Characteristics:

- Nutrient availability, pH, salinity, and microbial activity.

## Altitude:

- Impact of oxygen levels, UV radiation, and temperature gradients.

## Seasonality:

- Changes in weather and plant life cycles throughout the year.

## Stress Conditions:

- Biotic (e.g., pests, pathogens) and abiotic (e.g., drought, pollution) stresses.



# Climatic Conditions and Phytochemical Variability



## Temperature:

- High temperatures increase the synthesis of heat shock proteins and secondary metabolites like phenolic compounds.
- Example: Increased curcumin content in turmeric grown in warmer climates.

## Light Intensity:

- UV radiation stimulates flavonoid and anthocyanin production for UV protection.
- Example: Grapes exposed to more sunlight produce higher levels of resveratrol.

## Rainfall and Humidity:

- Excess water may dilute active compounds; drought stress increases metabolite concentration.
- Example: Higher essential oil content in rosemary under moderate drought conditions.



# Soil Characteristics and Nutrient Availability

## Soil Nutrients:

- Nitrogen boosts alkaloid content (e.g., nicotine in tobacco).
- Phosphorus enhances phenolic acid production.

## Soil pH:

- Acidic soils favor certain tannins and flavonoids.

## Soil Salinity:

- Stress from high salinity increases osmoprotectants like proline and specific phenolics.

## Microbial Activity:

- Beneficial microbes promote root health and secondary metabolite production.



# Altitude and Its Effects

## Temperature Variation:

- High-altitude plants synthesize more phenolic compounds to adapt to cold stress.
- Example: Artemisia species from high altitudes exhibit enhanced artemisinin levels.

## UV Radiation:

- Enhanced exposure increases antioxidant phytochemicals like flavonoids.

## Oxygen Levels:

- Hypoxia alters metabolite pathways to produce protective compounds.



# Seasonality and Phytochemical Composition

## Growth Stages:

- Young leaves and buds often have higher concentrations of bioactive compounds.

## Harvest Time:

- Timing affects metabolite accumulation:
  - Example: Peppermint harvested in late summer has higher menthol content.

## Seasonal Stress:

- Winter dormancy or summer droughts can enhance specific metabolites.





# Biotic and Abiotic Stress

## Biotic Stress:

- Pest attacks increase alkaloids and phenolics as defense mechanisms.
- Example: Increased capsaicin in chili peppers under pest stress.

## Abiotic Stress:

- Drought, salinity, or heavy metals induce stress metabolites like polyphenols.
- Example: Elevated quercetin in onions grown under drought conditions.



# Case Studies

## Tea (*Camellia sinensis*):

- High-altitude growth increases catechin and epicatechin levels.

## Lavender (*Lavandula angustifolia*):

- Drought stress enhances essential oil yield and linalool concentration.

## Turmeric (*Curcuma longa*):

- Warmer climates boost curcuminoid levels.

## Ginseng (*Panax* spp.):

- Shade-grown ginseng has higher ginsenoside content than sun-grown counterparts.



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# Analytical Techniques to Study Phytochemical Changes

## Chromatography:

- High-performance liquid chromatography (HPLC) for identifying and quantifying compounds.

## Spectroscopy:

- UV-Vis, NMR, and Mass Spectrometry for structural analysis.

## Metabolomics:

- Comprehensive profiling of secondary metabolites to detect environmental influence.

## GIS and Remote Sensing:

- Mapping environmental conditions and correlating them with plant quality.



# Applications of Environmental Modulation

## Optimizing Cultivation:

- Tailor growing conditions for desired phytochemical profiles.
- Example: Controlled irrigation to enhance essential oil content in basil.

## Food and Beverage Industry:

- Improving flavor and nutritional quality.
- Example: Higher polyphenols in organic wine grapes.

## Pharmaceutical Applications:

- Sourcing plants with higher therapeutic compound concentrations.

## Climate-Resilient Agriculture:

- Leveraging environmental stress to improve crop quality.



# Challenges and Future Directions

## Challenges:

- Complex interactions between multiple environmental factors.
- Lack of standardization in cultivation and extraction.

## Future Directions:

- Advanced modeling to predict phytochemical responses to environmental changes.
- Genetic engineering for enhanced metabolite production under specific conditions.
- Sustainable practices to maintain ecosystem health while optimizing yield.



# Conclusions

## Summary:

- Environmental factors such as climate, soil, altitude, and stress significantly shape the phytochemical composition of natural extracts.
- Understanding these influences is essential for optimizing extract quality and bioactivity.

## Closing Note:

- Harnessing environmental variability can lead to sustainable and targeted production of high-value plant products.



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# *Pastry products with medicinal plants as functional ingredients*

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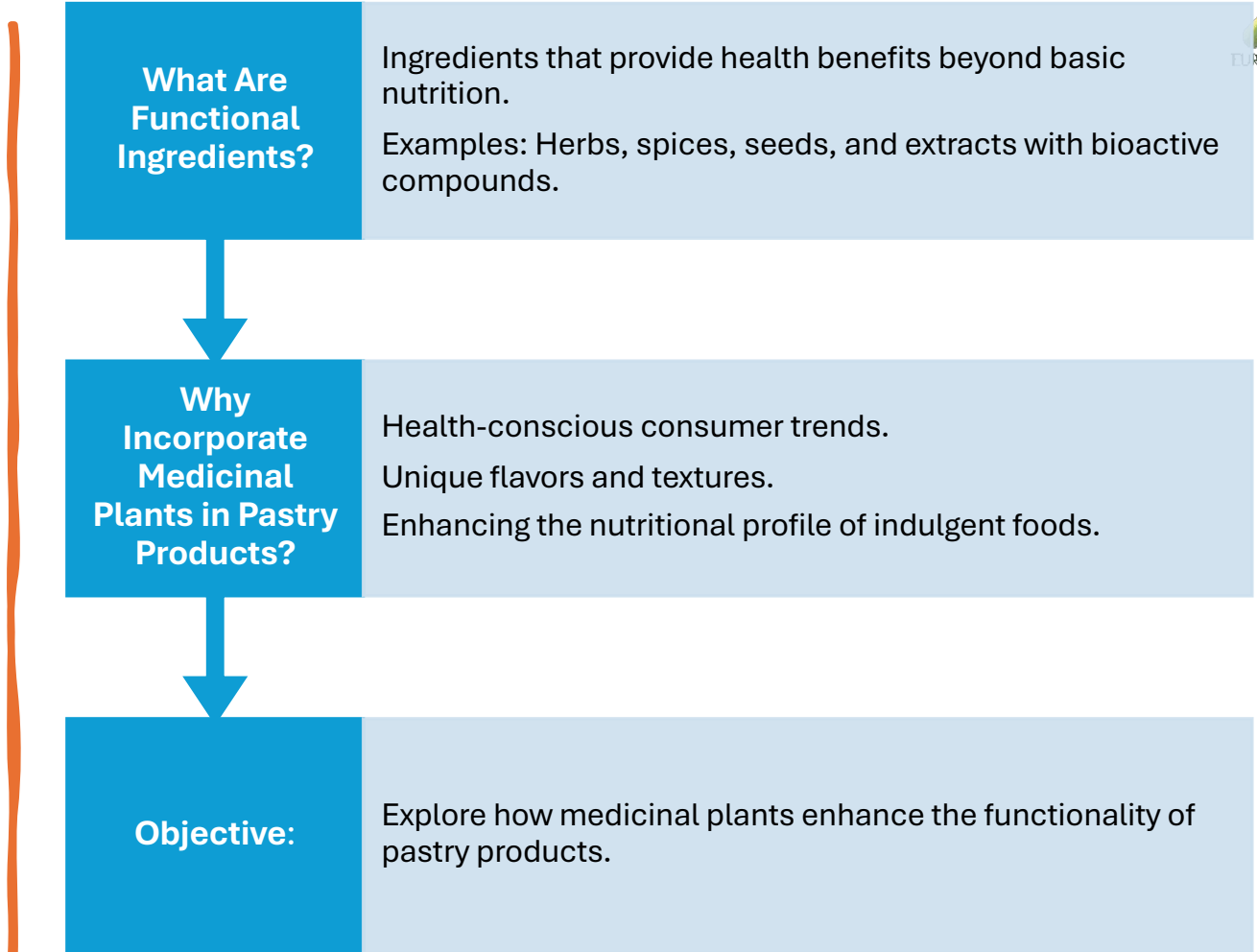
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# INTRODUCTION







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# Benefits of Medicinal Plants in Pastries



## Health Benefits:

- Rich in antioxidants, vitamins, minerals, and bioactive compounds.
- Example: Turmeric for anti-inflammatory effects.

## Unique Flavors and Aromas:

- Herbal infusions bring complexity and appeal.
- Example: Lavender for calming aromatic notes.

## Functional Appeal:

- Address specific health concerns like immunity, digestion, and stress.

## Market Differentiation:

- Positioning pastries as "healthy indulgences" in a competitive market.



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# Common Medicinal Plants Used in Pastries



## Chamomile:

- Applications: Infused in cookies, muffins, and cakes.
- Benefits: Calming properties, promotes relaxation.

## Lavender:

- Applications: Lavender shortbread, scones, and éclairs.
- Benefits: Stress relief, anti-inflammatory.

## Turmeric:

- Applications: Turmeric spice cakes, golden muffins.
- Benefits: Anti-inflammatory and antioxidant properties.

## Cinnamon:

- Applications: Cinnamon rolls, buns, and cookies.
- Benefits: Supports blood sugar control and enhances flavor.

## Ginger:

- Applications: Gingerbread, ginger cookies, and tarts.
- Benefits: Aids digestion, anti-inflammatory, and antimicrobial.

## Rosemary:

- Applications: Savory pastries, breadsticks, and crackers.
- Benefits: Antioxidant and memory-enhancing properties.



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# Innovative Pastry Products



## Herb-Infused Muffins:

- Example: Lemon and thyme muffins for a refreshing twist.

## Functional Cookies:

- Example: Chamomile and honey cookies as a bedtime snack.

## Superfood Brownies:

- Example: Cacao with turmeric for anti-inflammatory benefits.

## Medicinal Plant-Filled Croissants:

- Example: Lavender cream or matcha filling for added functionality.

## Gluten-Free Pastries:

- Incorporating plant-based flours enriched with medicinal herbs



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# Production Techniques



## Infusion Techniques:

- Soaking herbs in liquids like milk or water before mixing.
- Example: Chamomile-infused milk for cake batters.

## Powder Incorporation:

- Adding dried and ground medicinal plants directly to dough or batter.
- Example: Turmeric or cinnamon powders in cookies.

## Herb and Spice Extracts:

- Concentrated liquid forms for stronger flavors and functionality.

## Direct Incorporation:

- Fresh or dried herbs added for texture and visible appeal.
- Example: Rosemary sprigs in focaccia-style pastries.



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# Consumer Trends and Market Insights



## Demand for Functional Foods:

- Rising preference for natural, plant-based, and health-focused products.

## Health-Conscious Consumers:

- Pastries marketed as "better-for-you" indulgences attract a growing audience.

## Popular Examples:

- Matcha green tea macarons.
- Turmeric-infused shortbread.
- Digestive biscuits with ginger and fennel.



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# Challenges in Using Medicinal Plants



## Flavor Balancing:

- Strong or bitter flavors may require adjustments.

## Stability During Baking:

- Heat may degrade sensitive bioactive compounds.

## Cost:

- High-quality medicinal plants can increase production costs.

## Allergen Risk:

- Cross-reactivity or consumer allergies to specific herbs.

## Regulatory Compliance:

- Ensuring health claims meet legal standards.



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# Solutions to Overcome Challenges



## Blending Flavors:

- Combine strong-flavored herbs with complementary ingredients like honey or citrus.

## Encapsulation Techniques:

- Protect heat-sensitive compounds for sustained bioactivity.

## Sourcing and Scaling:

- Partnering with local producers to reduce costs and ensure quality.

## Labeling and Education:

- Clear information about benefits and potential allergens.



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## Case Studies



### Lavender Honey Cake:

- Combines the calming effects of lavender with natural sweetness.
- Target Audience: Stress-relief seekers.

### Golden Turmeric Tart:

- Anti-inflammatory properties of turmeric paired with a sweet crust.
- Popular in wellness cafés.

### Chamomile Almond Cookies:

- Relaxation-promoting cookies for evening snacks.
- Marketed as "mindful indulgences."





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# Future Trends



## Personalized Pastry Products:

- Tailored to specific health goals like gut health or immunity.

## Hybrid Products:

- Combining traditional baking with global herbal traditions.
- Example: Matcha croissants or moringa muffins.

## Functional Bakery Chains:

- Dedicated outlets for health-focused pastries.

## Enhanced Bioavailability:

- Use of nanoformulations to improve the efficacy of medicinal compounds.



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## Conclusions

### Key Takeaways:

- Medicinal plants elevate the health and sensory appeal of pastries.
- Addressing challenges like flavor balance and stability is key.
- Functional pastries meet the growing demand for health-conscious indulgences.

### Closing Thought:

- The fusion of tradition and innovation is redefining how we enjoy pastries.