Elemental Analysis of Some Selected Fruits and Vegetables Samples in Bangladesh

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Abstract: Some selected essential elements in some fruits and vegetables which are commonly consumed by all income groups of rural and urban people of Bangladesh. PIXE technique has been employed to perform essential and trace elemental analysis of Zn, Ca, Fe, K, Cl, Cu, Mn and Br in some fruits and vegetables of Rajshahi region of Bangladesh. The concentration of the elements in each fruits and vegetables are investigated that in fruits Psidium guajava contains the highest amount of Ca (66800mg/kg) and Averrhoa carambola contain highest of K (28950mg/kg). In vegetables highest amount of Ca and K are exhibited by Brassica rapa (30541mg/kg) and Solanum tuberosum (31098mg/kg) respectively. The Fe content fairly good in all fruit samples varying from 250.30mg/kg in Emblica officinalis to 545mg/kg in Carica papaya and all vegetables samples varying from 319mg/kg in Lagenaria siceraria to 9230mg/kg in Daucus carota. Zn content in the studied samples is highest in Artocarpus heterophyllus (65mg/kg) in fruit and Daucus carota 110.05mg/kg in vegetables. Mn is found in all fruits and vegetables samples. Among them in vegetables Daucus carota contains highest amount (10mg/kg) of Mn and in fruits Olea europea contain highest amount (9mg/kg) of Mn. Copper content in the studied samples is found only in Cucurbita moschata (26.87mg/kg) in vegetables and Averrhoa carambola (20.56mg/kg) in fruit which probably plays a role in prevention of inflammation, given that Cu is a useful anti-inflammatory agent. Highest Cl content is found in vegetables in Solanum tuberosum (7890mg/kg) and Averrhoa carambola (4567mg/kg) in fruit. The minimum chloride requirement for a healthy adult is 700mg/day. Bromine only found in Lycopersicon esculentum (118mg/kg) in vegetables. In all over the world such analysis is running routinely to ensure the good health and quality of life of human being.

Keywords: Elemental Analysis, Fruits, Vegetables, PIXE, Bangladesh

1. Introduction

PIXE analysis was investigated of some vegetable species by [1]. Characterization of fruit and vegetable wastes as a single substrate for the anaerobic digestion was observed by [2]. The concentrations of chlorine (Cl), potassium (K), calcium (Ca), titanium (Ti), manganese (Mn), iron (Fe), cobalt (Co), copper (Cu), zinc (Zn) and bromine (Br) in fruits and vegetables measured by [3]. Mineral elements play a crucial role for the nutrition of human being. Fruits and vegetables are one of the main sources of mineral elements. Excess or lack of mineral elements in fruits and vegetables may cause various disorders in human health and the people may suffer from various diseases. Increased fruits and vegetables consumption can improve the mineral regulation and reduce cardiovascular diseases and certain cancer risks. Therefore evaluation of micronutrients and essential trace elements levels of fruits and vegetables is a growing trend in nutritional studies throughout the world. Trace elements do not provide any calorie but they maintain the body pH, osmotic regularity and used as coenzyme which regularize the metabolic reactions. Trace elements are required in a diet in amounts less than 100 mg/day which is vital for health [4]. The deficiency of Zn in the soil and the excess of As in water have already become two established problems in Bangladesh. Therefore such studies will help us to understand the environmental pollution and its effects on human health. In the developed countries such analysis is done routinely to ensure the good health and quality of life of their citizens.
The main objective of the present research to find out the toxicity or the deficiency of some major, minor and trace elements in some selected vegetables and fruits samples which are commonly consumed by both rural and urban population of Bangladesh. So the main objectives are analysis of major, minor and trace elements concentration in some fruits and vegetables.

2. Methodology

2.1. Study Area

To measure of concentration of elements in the some fruits and vegetables were observed of population exposure. Under the limited scope of the research, we have selected Rajshahi district from the Northern part of Bangladesh. Samples are collected from different season during monsoon and winter season of different places of this district. The geographical location of sampling site is shown in figure 1.

2.2. Sampling and Sample Preparation

Fruits and vegetables samples were collected from various areas of Rajshahi district viz., Tanore, Mohanpur, Paba, Puthia, Godagari, Bagmara, Durgapur, Boalia, Chargat and Bagha in different season (Table 1).

2.3. Vegetables and Fruits Samples Preparation

Locally produced fruits and vegetables samples were taken for the analysis.

Table 1. Fruits and vegetables sample collected from the study areas for elemental analysis.

<table>
<thead>
<tr>
<th>Sample no.</th>
<th>Local name in Bengali</th>
<th>English name</th>
<th>Scientific name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AF-1</td>
<td>Kamranga</td>
<td>Carambola</td>
<td>Averrhoa carambola</td>
</tr>
<tr>
<td>AF-2</td>
<td>Papay</td>
<td>Papaya</td>
<td>Carica papaya</td>
</tr>
<tr>
<td>AF-3</td>
<td>Peyara</td>
<td>Guava</td>
<td>Psidium guajava</td>
</tr>
<tr>
<td>AF-4</td>
<td>Kola</td>
<td>Banana</td>
<td>Masa sapientum</td>
</tr>
<tr>
<td>AF-5</td>
<td>Kalo Jam</td>
<td>Black Berry</td>
<td>Syzygium cumini</td>
</tr>
<tr>
<td>AF-6</td>
<td>Anaras</td>
<td>Pine-Apple</td>
<td>Ananas comosus</td>
</tr>
<tr>
<td>AF-7</td>
<td>Jalpi</td>
<td>Olive</td>
<td>Olea europea</td>
</tr>
<tr>
<td>AF-8</td>
<td>Aamalaki</td>
<td>Amla</td>
<td>Emblica officinalis</td>
</tr>
<tr>
<td>AF-9</td>
<td>Kathal</td>
<td>Jackfruit</td>
<td>Artocarpus heterophyllus</td>
</tr>
<tr>
<td>AF-10</td>
<td>Aam</td>
<td>Mango</td>
<td>Mangifera indica</td>
</tr>
</tbody>
</table>
Vegetables Samples

<table>
<thead>
<tr>
<th>Sample no.</th>
<th>Local name in Bengali</th>
<th>English name</th>
<th>Scientific name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AV-1</td>
<td>Misti kumra</td>
<td>Pumpkin/ Sweet gourd</td>
<td>Cucurbita moschata</td>
</tr>
<tr>
<td>AV-2</td>
<td>Begun</td>
<td>Bringal</td>
<td>Solanum melongen</td>
</tr>
<tr>
<td>AV-3</td>
<td>Dherosh</td>
<td>Lady’s finger/Orka</td>
<td>Abelmoschus esculentus</td>
</tr>
<tr>
<td>AV-4</td>
<td>Alu</td>
<td>Patato</td>
<td>Solanum tuberosum</td>
</tr>
<tr>
<td>AV-5</td>
<td>Tomato</td>
<td>Tomato</td>
<td>Lycopersicon esculentum</td>
</tr>
<tr>
<td>AV-6</td>
<td>Lau</td>
<td>Bottle Gourd</td>
<td>Lagenaria siceraria</td>
</tr>
<tr>
<td>AV-7</td>
<td>Gajor</td>
<td>Carrot</td>
<td>Daucus carota</td>
</tr>
<tr>
<td>AV-8</td>
<td>Phul kopi</td>
<td>Coliflourer</td>
<td>Brassica oleracea var. botrytis</td>
</tr>
<tr>
<td>AV-9</td>
<td>Bandhakapi</td>
<td>Cabbage</td>
<td>Brassica oleracea</td>
</tr>
<tr>
<td>AV-10</td>
<td>Shalgom</td>
<td>Turnip</td>
<td>Brassica rapa</td>
</tr>
</tbody>
</table>

All the fruits and vegetables samples were dried in an electric oven at a temperature of 120°C for about four hours. After cooling the samples to room temperature, the dried sample was milled by milling machine uniformly and very carefully and made it into powder. After milling the sample was taken into aluminum fuel so that no moisture could into the sample. Then it was transferred to hydraulic pressure machine for making tablet.

2.4. Making Tablet by the Sample (Powder)

Some of the powder samples are presented in a photograph as shown in figure 2 and 3. Some portion (about 0.200gm) from powder samples was taken for making tablets by electrical balance during this time the electrical balance machine was calibrated by tearing. The sample was taken into weighting papers and specula were used for taking sample. The machine was totally error free and gave accurate results.

![Figure 2. Sample of Carrot (Daucus carota) powder.](image)

![Figure 3. Sample of Carrot (Daucus carota) tablets.](image)

The tablet was made by Hydraulic pressure machine that’s diameter was 10mm. This work was done by giving 5 (five) tones pressure. After making tablet it was removed from the hydraulic pressure machine by just giving hand pressure and some of these prepared tablets are presented in a photograph is shown in figure 3.

2.5. Storage of Tablet

After being made tablets, it was storage at -200°C temperature into a refrigerator for analyzing essential contents. The proposed sample tablet was irradiated with proton beam 2.55 MeV using 3 M Tandem Acceleration of the Institute of Nuclear Science and Technology, Atomic Energy Research Establishment (AERE), Savar, Dhaka, Bangladesh.

Data Analysis: The X-ray spectrum was analyzed by using GUPIX software that can simply which automatically fit the spectra to obtain the elemental concentrations.

3. Results and Discussion

Locally produced fruits and vegetables samples were analyzed and the concentration of the elements is given in table 2 to 3 respectively. Concentration of different elements in fruits and vegetables are also shown in figure 3 and 4 respectively.

Table 1 and 2 summarizes the elemental concentrations of each fruits and vegetables in mg/kg under study. The elements determined in varying concentrations include Zn, Ca, Fe, K, Cl, Cu, Mn and Br. From table 2 and 3, it is seen that the concentrations of the elements vary from one sample to another. The difference in the concentration of these elements within different fruits and vegetables is attributed to factors such as the preferential absorbability of a particular fruit and vegetable for the corresponding elements, the age of the plant, the mineral composition of the soil, in which the plant grows as well as its ambient climatologically conditions [5]. One research study suggests that a high intake of chloride ions, which tend to remain in the body, may trap positive sodium ions to balance the chemical charge. The minimum chloride requirement for a healthy adult is 700mg/day [4]. Highest Cl content is found in vegetables in Potato 7890mg/kg (Table 3) and Carambola 4567mg/kg (Table 2) in fruit. It is clear that K and Ca are the most abundant detected elements in the samples (major elements).

It is observed from table 2 and 3 that in fruits Guava contains the highest amount of Ca 66800mg/kg (Table 2) and...
Carambola contain highest of K 28950mg/kg (Table 1). In vegetables highest amount of Ca and K are exhibited by Turnip 30541mg/kg and Potato 31098mg/kg (Table 2) respectively. The dietary recommended intakes (DRIs) of K and Ca for adults are 4500 and 1300mg/day respectively [6]. K has an important in regulation of the water balance of the body and crucial to heart function [7]. Ca is an essential element for maintaining healthy bones and teeth and also of neuromuscular systematic and cardiac functions.

Transition elements Mn, Fe, Cu and Zn are found in varying concentrations in the studied fruits and vegetables. These and other essential elements perform various complementary vital functions in the body to keep the organism healthy. The Fe content fairly good in all fruits samples (varying from 250.30mg/kg in Amla to 545mg/kg in Papaya in table 2). The Fe content fairly good also in all vegetables samples (varying from 319mg/kg in Bottle Gourd to 9230mg/kg in Carrot in table 3). The daily requirement of Fe is ranged 1.5 - 2.2 mg/day. Worldwide nearly 3.7 million people are iron deficient, the problem being serve enough to body and crucial to heart function [7]. Ca is an essential element for maintaining healthy bones and teeth and also of neuromuscular systematic and cardiac functions.

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Manganese is an antioxidant nutrient and is important in the breakdown of fats and cholesterol and also helps in the nourishment of the nerves and the brain [9]. Mn safe limit for daily intake is 2.0mg/day for an adult [3] and its recommended range in fruits and vegetables are 0.42-6.64mg/kg [10]. Mn is found in all fruits and vegetables samples. Among them Carrot contains highest amount of Mn 10mg/kg (Table 3) and in fruit Olive contains highest amount of Mn 9mg/kg (Table 2). Cu is an essential trace element required for proper health in an appropriate limit. Its high uptake in fruits and vegetables can be harmful for human health and in the same way the lower uptake in human consumption can cause a number of symptoms e.g. growth retardation, skin ailments, gastrointestinal disorders etc. Copper only found in Carambola 20.56mg/kg (Table 2) in fruits and Pumpkin 26.87mg/kg (Table 3) in vegetables respectively. Bromine only found in tomato 118mg/kg in vegetables (Table 3). Which probably plays a role in prevention of inflammation, given that Cu is a useful anti-inflammatory agent [11]. Cu is a factor necessary for the absorption and use of Fe in the formation of hemoglobin, part of many enzymes, and helps in the formation of protective covering around nerves. From table 1 and 2 it is find that no samples contain fluorine. So it can be concludes that vegetables and fruits are not a significance source of F uptake of the population of this region.
4. Conclusions

Vegetables and fruits samples were analyzed but no samples contain fluorine. So it can be concludes that vegetables and fruits are not a significance source of F uptake of the population of this region. It is clear that K and Ca are the most abundant detected elements in the samples. It is observed that in fruits Guava contains the highest amount of Ca (66800mg/kg) and Carambola contain highest of K (28950mg/kg). The Fe content fairly good in all fruit samples (varying from 250.30mg/kg in Amla to 545mg/kg in Papaya) and all vegetables samples (varying from 319mg/kg in Bottle Gourd to 9230mg/kg in Carrot). Zn content in the studied samples is highest in Jackfruit (65mg/kg) in fruit and Carrot 110.05mg/kg in vegetables. Mn is found in all fruits and vegetables samples. Among them in vegetables Carrot contains highest amount (10mg/kg) of Mn and in fruits Olive contain highest amount (9mg/kg) of Mn. Copper content in...
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that Cu is a useful anti-inflammatory agent. Highest Cl
content is found in vegetables in Potato (7890 mg/kg) and
Carambola (4567 mg/kg) in fruit. The minimum chloride
requirement for a healthy adult is 700 mg/day. The deficiency
of chlorine causes anorexia, weakness, growth failure, severe
convulsions. Bromine only found in tomato (118 mg/kg) in
vegetables. No toxic heavy metals were detected. Fruits and
vegetables contain elements of vital importance in man's
metabolism and that are needed for growth and
developments, prevention and healing of diseases. It is hoped
that the data from this study provide a preliminary
assessment of the background levels of selected trace and
essential elements of Rajshahi district. Therefore such studies
will help us to understand the environmental pollution and its
effects on human health. In the developed countries such
analysis are done routinely to ensure the good health and
quality of life of their citizens. I conclude that these data
could provide as an important reference for future research.

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