# **Agronomic Test in Spain**





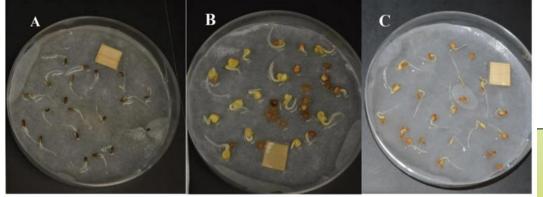
Project co-financed by the European Regional Development Fund

The agronomic protocol determines that the struvite produced has an agronomic interest. More specifically, the addition of struvite to plants under controlled conditions:

- Results in a faster plant growth
- Higher primary production
- Higher levels of chlorophyll
- Higher shelf life of harvested plants
- Higher concentration of phenols and flavonoids
- Higher quality of substrate: higher porosity, better C/N ratio

Researchers stress the potential role of the material obtained for improving the water retention capacity, which could be very interesting under Mediterranean climate

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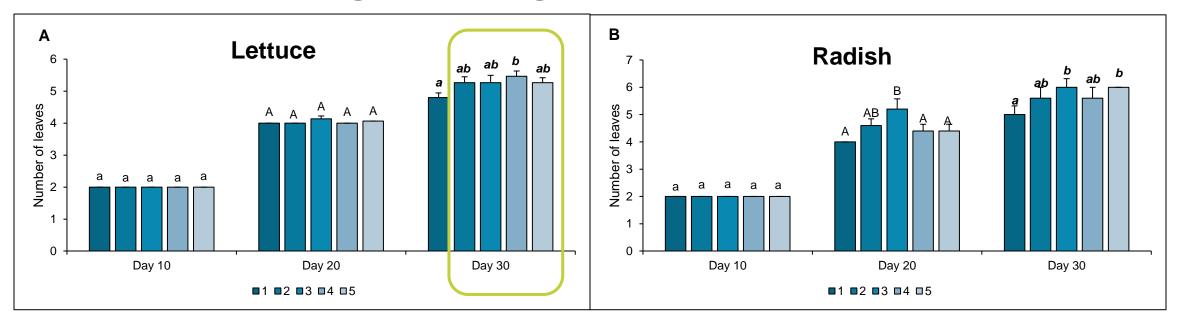


Figure: Number of leaves in lettuce (A) and radish (B) at the end of the treatments. Mean values with SE are shown. Mean values with SE are shown (n=15 lettuce and n=5 radish)



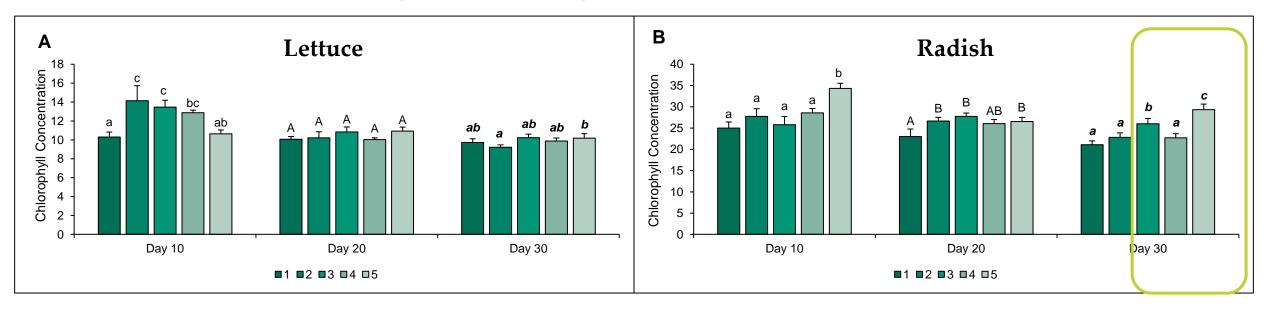


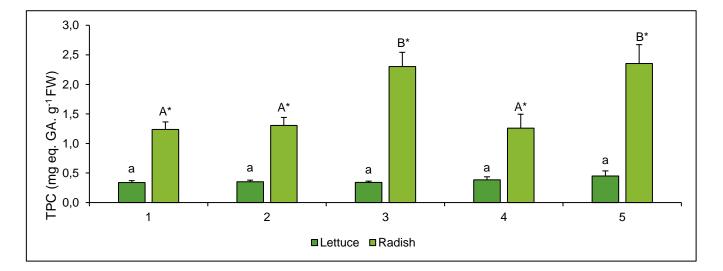
Figure: Chlorophyll concentration in lettuce (A) and radish (B) at the end of the treatments.



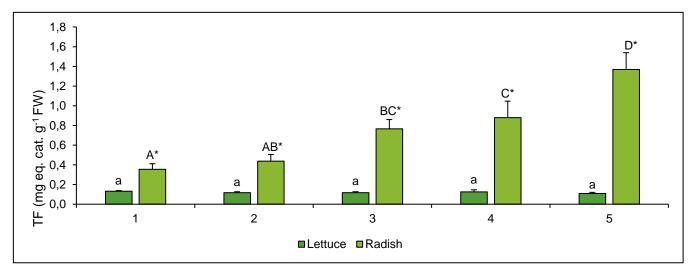
Lettuce	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
1	39.400	39.020	38.718	38.593	38.437	38.080	37.890
2	44.640	44.614	44.451	44.447	44.437	44.339	44.285
3	49.2900	49.558	49.426	49.302	49.218	48.590	48.978
4	52.840	53.109	52.897	52.847	52.798	52.627	52.582
5	53.700	53.935	53.859	53.809	53.753	53.682	53.646
Radish							
Shoots	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
1	4.380	4.319	4.272	4.183	4.145	4.118	4.107
2	9.930	9.817	9.732	9.675	9.622	9.587	9.569
3	14.100	14.016	13.775	13.742	13.709	13.665	13.628
4	6.470	6.410	6.294	6.212	6.141	6.06	6.001
5	11.970	11.804	11.776	11.639	11.54	11.533	11.524
Radish							
Root							
1	0.230	0.214	0.205	0.195	0.187	0.181	0.176
2	0.650	0.590	0.577	0.564	0.554	0.545	0.539
3	0.810	0.764	0.729	0.736	0.703	0.691	0.679
4	0.880	0.589	0.563	0.552	0.542	0.527	0.515
5	1.103	0.933	0.896	0.877	0.859	0.637	0.820

The **shelf life** assessed for shoots in lettuce and shoots and roots in radish indicated only a small reduction of 4 % in control in lettuce but practically no reduction in plants from the media with struvite. There is also practically no variation in the fresh weight of radish shoots but a stronger reduction of radish roots in all treatments.





Figures: Total flavonoids (TF) and Total poliphenols (TPC) quantified in leaves of lettuce and radish at the end of the experiment.





## Agronomic Test in Bosnia and Herzegovina

Agronomic testing, FAFS, B&H



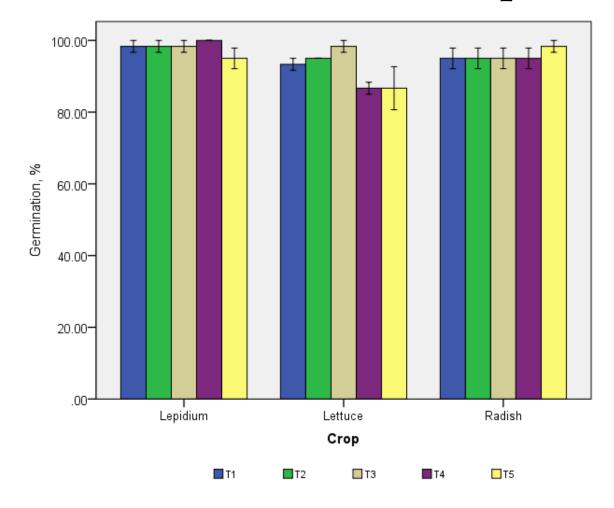
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The agronomic protocol determines that the struvite produced has an agronomic interest. More specifically, the addition of struvite to plants under controlled conditions:

- Results in same germination of seeds
- Final emergency rate of lettuce was similar although treatments with struvite have tendency to reach plateau much earlier than other treatments
- Similar physical/morphological characteristics as commercial fertilizers
- Improved phosphorus content in lettuce shoot
- Better shelf life of crops



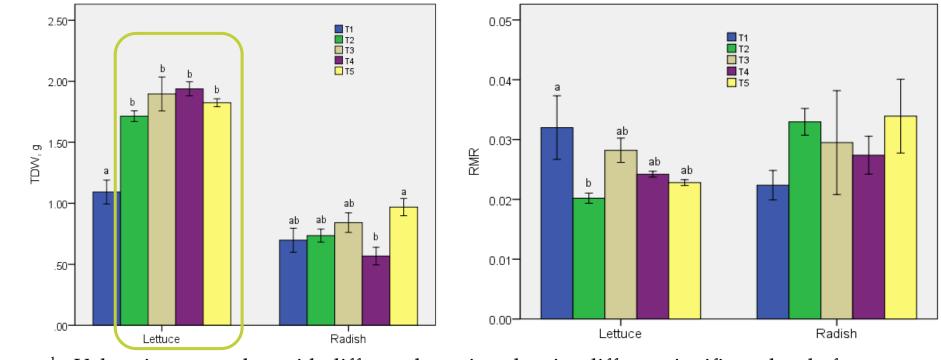
### Germination, % of lepidium, lettuce and radish seeds



Seed germination (%) grown on different growing media. The error bars represent standard error of mean. Differences between tratments in each crop are not significant (p>0,05)



### Physical/morphological characteristics



<sup>a,b,c</sup> Values in same colon with different letter in subscript differ at significant level of p<0.05 (Tukey test)

Total dry weight (TDW), g and root mass ratio (RMR) of lettuce (A) and radish (B) grown on different growing media. The error bars represent standard error of mean.



## Chemical characteristics

Mineral content in fresh biomass of lettuce (mg/100g) grown in different growing media. Values are expressed as mean of n=3 with standard error of mean.

Treatment	Cu	Zn	Mn	Fe	K	Ca	Mg	Р
T1	$0.094 \pm 0.002$	0.280±0.006	0.890±0.029	0.328±0.017	108.11±6.75 <sup>a</sup>	99.55±7.73 <sup>b</sup>	15.55±1.46	16.70±0.29 <sup>b</sup>
T2	$0.102 \pm 0.008$	$0.319 \pm 0.024$	$0.965 \pm 0.074$	0.361±0.012	147.73±5.96 <sup>c</sup>	$118.12 \pm 2.43^{ab}$	17.42±0.60	19.46±0.08 <sup>a</sup>
T3	0.085±0.007	0.319±0.034	0.885±0.077	0.345±0.032	125.62±3.80 <sup>b</sup>	129.85±2.69 <sup>a</sup>	17.30±1.15	19.83±0.32 <sup>ac</sup>
T4	0.082±0.002	0.354±0.023	1.022±0.046	$0.365 \pm 0.002$	138.61±5.96 <sup>bc</sup>	$120.37 \pm 6.96^{ab}$	17.84±0.85	21.87±0.99 <sup>ac</sup>
T5	$0.079 \pm 0.004$	0.331±0.020	0.884±0.106	0.302±0.009	139.29±3.71 <sup>bc</sup>	119.61±7.52 <sup>ab</sup>	17.86±0.34	21.89±0.21°
р	0.104	0.344	0.600	0.067	0.001	0.030	0.109	0.000

<sup>a,b,c</sup> Values in same colon with different letter in subscript differ at significant level of p<0.05 (Tukey test)



### **Biochemical characteristics**

Chlorophil content in **lettuce** leaves at different stage of growing, mg/100 g of FW

	Treatment	10 <sup>th</sup> day		20 <sup>th</sup> day		30 <sup>th</sup> day		
		Chlo A	Chlo B	Chlo A	Chlo B	Chlo A	Chlo B	
	T1	18.30±0.42	10.44±1.01	23.17±2.39	13.05±3.69	26.70±4.01	7.83±1.34	
	T2	17.05±0.23	12.17±0.15	25.16±2.17	16.94±2.05	23.46±0.85	6.66±0.52	
	T3	17.57±1.60	10.65±0.41	30.22±1.84	20.59±3.68	22.43±1.81	7.08±0.22	
ſ	T4	20.60±0.41	9.84±0.88	30.44±4.18	14.46±1.66	24.38±2.26	7.01±0.52	Interreg
L	T5	20.22±0.68	9.59±0.48	25.68±2.54	10.19±2.02	28.87±1.31	8.40±0.34	Mediterranean
	р	0.053	0.128	0.305	0.165	0.347	0.453	RE-LIVE WASTE

## Total carotenoids (TC), total phenolic (TPC), total flavonoids (TF) and malondialdehide (MDA) content in leaves of lettuce after 30 days

	Treatment	TC, mg 100 g <sup>-1</sup>	TPC, mg g <sup>-1</sup>	TF, mg eq. GA g <sup>-1</sup>	MDA, nmol g <sup>-1</sup>		
	TI	7.49±0.72ª	0.46±0.01	0.18±0.03 <sup>b</sup>	20.50±1.75 <sup>b</sup>		
	T2	5.67±0.25 <sup>ab</sup>	0.47±0.06	0.15±0.01 <sup>b</sup>	14.67±1.52 <sup>bc</sup>		
	Т3	5.26±0.49 <sup>b</sup>	0.52±0.02	0.30±0.03 <sup>ab</sup>	15.58±0.65 <sup>bc</sup>		
	Τ4	5.59±0.47 <sup>ab</sup>	0.59±0.04	0.38±0.71ª	13.5±1.81 <sup>ac</sup>		
	T5	7.26±0.41 <sup>ab</sup>	0.55±0.08	0.19±0.03 <sup>b</sup>	7.92±1.17 <sup>a</sup>		
	р	0.025	0.340	0.009	0.002		
<sup>h,b,c</sup> Values in same colon with different letter in subscript differ at significant level of							

<sup>a,b,c</sup> Values in same colon with different letter in subscript differ at significant level of p<0.05 (Tukey test)



## Shelf life

Accumulated fresh weight loss of lettuce (left) and radish (right) shoots. Error bars represent one standard error of mean (SE) Lattuce Radish

5,00-4,00 Fresh weight loss, % 3.00\* 2,00 1,00 - T' -T2 -T3 — T4 - T5 ,00-+180 +24 +48 +72 +120 +144 +168 Hours

