

Hydroxycinnamic acids and UV-B depletion: profiling and biosynthetic gene expression in flesh and peel of wild-type and *hp-1*

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Hydroxycinnamic acids (HCAs) are phenolic compounds widely found in most plant families. Aim of the present work was to investigate their accumulation and biosynthetic gene expression in presence or absence of UV-B radiation in tomato fruits of wild-type and *hp-1*, a mutant characterized by exaggerated photoresponsiveness and increased fruit pigmentation. Gene expression and HCAs content were higher in *hp-1* than in wild type peel and UV-B depletion determined a decrease in HCAs accumulation in wild-type and an increase in *hp-1* fruits, generally in accordance with biosynthetic gene expression. In flesh, despite a similar transcript level of most genes between the two genotypes, HCAs content was generally higher in wild type than in *hp-1*, although remaining at a lower level with respect to wild type peel. Under UV-B depletion, a general reduction of HCAs content was observed in wild-type flesh, whereas an increase in the content of p-coumaric acid and caffeic acid was observed in *hp-1* flesh.

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11 **ABSTRACT**

12 Hydroxycinnamic acids (HCAs) are phenolic compounds widely found in most plant families. Aim
13 of the present work was to investigate their accumulation and biosynthetic gene expression in
14 presence or absence of UV-B radiation in tomato fruits of wild-type and *hp-1*, a mutant
15 characterized by exaggerated photoresponsiveness and increased fruit pigmentation. Gene
16 expression and HCAs content were higher in *hp-1* than in wild type peel and UV-B depletion
17 determined a decrease in HCAs accumulation in wild-type and an increase in *hp-1* fruits, generally
18 in accordance with biosynthetic gene expression. In flesh, despite a similar transcript level of most
19 genes between the two genotypes, HCAs content was generally higher in wild type than in *hp-1*,
20 although remaining at a lower level with respect to wild type peel. Under UV-B depletion, a general
21 reduction of HCAs content was observed in wild-type flesh, whereas an increase in the content of p-
22 coumaric acid and caffeic acid was observed in *hp-1* flesh.

23

24 **Keywords:** Hydroxycinnamic acids; RT-PCR; Tomato; *Lycopersicon esculentum*; UV-B depletion.

25

26

27 **INTRODUCTION**

28 Hydroxycinnamic acids (HCAs) are secondary metabolites derived from phenylalanine (Fig. 1) and
29 are widely distributed in plant species that are consumed as food or used for beverages, in particular
30 they are present at high concentrations in fruits, vegetables, tea, cocoa and wine. They can be found
31 as free carboxylic acid, amides or esters formed by condensation with hydroxylic acids, flavonoids
32 or carbohydrates (Bate-Smith, 1956; Mattila and Hellström, 2007). HCAs are health protecting
33 component in the human diet as a result of their free radical scavenging capacity, able to prevent
34 DNA and lipid oxidation by reactive oxygen species (reviewed in (El-Seedi et al., 2012)). They are

35 potential therapeutic agents for neurodegenerative diseases, such as Alzheimer and Parkinson, and
36 in prevention of cardiovascular disease and diabetes. They are also considered potential cancer
37 inhibitors and protectors against side effects of chemotherapy (reviewed in (El-Seedi et al., 2012)).
38 HCAs, in particular ferulic and *p*-coumaric acid, have been utilised as potent UV-radiation
39 absorbent compounds used as ingredients in topical UV-shielding agents, such as sunscreens, to
40 counteract skin damages due to reactive oxygen species produced by UV light exposure (Sander et
41 al., 2004).

42 HCAs are produced by a phenylpropanoid metabolic network that gives rise to flavonoids,
43 anthocyanins, lignins, lignans, stilbenes, chalcones and coumarins (Fig. 1). They are synthesized
44 from phenylalanine, via its deamination by phenylalanine ammonia-lyase (PAL), followed by three
45 steps of hydroxylation by cinnamate 4-hydroxylase (C4H), *p*-coumaroyl ester 3-hydroxylase (C3H)
46 and ferulate 5-hydroxylase (F5H) that produce coumaric acid, caffeic acid and 5-hydroxy ferulic
47 acid, respectively. The 3-*O*-methyltransferase (*COMT*) enzyme catalyses the production of ferulic
48 and sinapic acid from caffeic acid and 5-hydroxy ferulic acid, respectively, whereas 4-
49 coumarate:CoA ligase (*4CL*) catalyses the formation of HCA-CoA by using as substrate different
50 HCAs (Wink, 2010).

51 Two *R2R3-MYB* genes have been shown to be negative regulators of the HCA biosynthesis.
52 *AmMYB308* was isolated from *A. majus* and when overexpressed in tobacco caused an inhibition of
53 hydroxycinnamic and monolignol biosynthesis (Tamagnone et al., 1998). *AtMYB4* from
54 *Arabidopsis*, orthologous to *AmMYB308*, is a repressor of cinnamate 4-hydroxylase, thereby
55 negatively modulating accumulation of sinapate esters sunscreens in leaves. In presence of UV-B
56 light, *AtMYB4* is repressed, thus resulting in an increase of sinapate esters production in leaves (Jin
57 et al., 2000).

58 Effect of UV-B radiation (280–320 nm) in plants vary with the fluence rate of exposure (Brosché
59 and Strid, 2003; Frohnmeyer and Staiger, 2003). High fluence rates of UV-B can induce the
60 formation of reactive oxygen species causing damage to DNA, proteins, lipids, membranes and

61 tissue necrosis (A-H-Mackerness et al., 2001; Frohnmeyer and Staiger, 2003), stimulating the
62 expression of genes involved in the perception and signalling of stress, wound and defence
63 responses (A-H-Mackerness et al., 2001; Stratmann, 2003). Natural fluence rates of UV-B,
64 normally present in sunlight, promote metabolic, photomorphogenic and developmental changes,
65 stimulating the synthesis of flavonoids which provide, together with other phenolic compounds, a
66 UV-protecting sunscreen in epidermal tissues (Jin et al., 2000; Li et al., 1993; Winkel-Shirley,
67 2001). Molecular characterization of *hp-1* and *hp-2* tomato mutants, which exhibit exaggerated light
68 responsiveness, revealed that *HP1* and *HP2* genes encode tomato homologues of the light signal
69 transduction proteins DDB1a and DET1 from Arabidopsis, respectively. These proteins interact and
70 participate to the formation of the CDD complex, together with COP10 (Schroeder et al., 2002;
71 Yanagawa et al., 2004). CDD complex and COP1 were shown to interact with a scaffold protein
72 CULLIN4 (CUL4) to form a heterogeneous group of E3 ligases that regulate multiple aspects of the
73 light regulation (Chen et al., 2010). Recent studies demonstrated that in tomato, *HP1/SIDDB1* and
74 *HP2/SIDET1* are essential components of CUL4-based E3 ligase complex, in which *SIDDB1* is
75 associated with tomato CUL4 and *SIDET1* (Wang et al., 2008).

76 Previous studies indicated that UV-B radiation significantly affect the total phenolic content of fully
77 ripe tomato fruits, so that the total concentration of caffeic acid, p-coumaric acid and ferulic acid in
78 two different commercial cultivars was approximatively 20% lower in UV-B depleted fruits
79 compared to fruits grown under ambient solar UV radiation (Luthria et al., 2006). In addition, we
80 have previously shown that UV-B depletion enhanced HCAs content of a commercial line with low
81 lycopene content (Esperanza), and decreased HCAs in a lycopene-rich line (DRW 5981), thus
82 indicating that the effect of UV-B on HCAs accumulation in commercial cultivars is genotype-
83 dependent (Giuntini et al., 2008). The present work was addressed to extend our knowledge on the
84 molecular events underlying HCAs accumulation both in tomato flesh and peel by analysing wild-
85 type and *hp-1* mutant fruits grown in the presence or absence of UV-B light. To this purpose, not

86 only the HCAs content, in particular of p-coumaric acid, caffeic acid, ferulic acid and sinapic acid,
87 but also the expression of the main HCAs biosynthetic genes have been analysed during ripening.

88

89 **MATERIALS AND METHODS**

90

91 **Plant Materials and Growth Conditions**

92 Seeds of the *hp-1* tomato (*Lycopersicon esculentum*) mutant and the near isogenic corresponding
93 wild-type cv. Money Maker, obtained from the Tomato Genetics Resource Center
94 (<http://tgrc.ucdavis.edu/>), were sown in plug trays with a peat/perlite (3:1 v/v) medium. Seedlings
95 were transplanted into pots containing a peat/pumice/commercial soil mixture (1:1:1 v/v) and
96 cultivated within growth chamber at 17/25°C (night/day) and a relative humidity of 60–80% under
97 a 14/10 h light/dark photoperiod, with a photon flux density at plant height of 530 $\mu\text{mol photons}$
98 $\text{m}^{-2} \text{s}^{-1}$. UV-A and UV-B radiation accounted for 4.95% and 0.16% of total irradiance, respectively.
99 About 45 days after sowing, when the seedlings had reached the stage of four true leaves, the
100 tomato plants were again transplanted into bigger pots (26 cm diameter) containing the same
101 medium and 2 g of L-1 of 28N-8P-16K controlled-release fertilizer and irrigated daily. Pots were
102 placed randomly under two different tunnels to avoid the border effect. Tunnels were located in an
103 open field, and their longest sides were directed along the west–east direction to allow for uniform
104 exposure of plants to sunlight. The experiment was carried out in the spring and summer (3 May to
105 25 July) of 2010 at Pisa, Italy (43°43'N, 10°23'E). Mean irradiance measured at midday was $2037 \pm$
106 156 and 1988 ± 148 $\mu\text{mol photons m}^{-2} \text{s}^{-1}$ under control and UV-B deprived tunnels, respectively.
107 UV-A and UV-B radiation were 102.9 ± 7.5 and 7.8 ± 0.7 $\mu\text{mol photons m}^{-2} \text{s}^{-1}$ under control
108 tunnel and 75.8 ± 6.1 and 0.8 ± 0.1 $\mu\text{mol photons m}^{-2} \text{s}^{-1}$ in UV-B deprived tunnel. The first tunnel
109 was covered by polyethylene film transparent to the whole sunlight spectrum while the second

110 tunnel was covered by polyethylene film stabilized with the UV-B absorber benzophenone (Agraria
111 Di Vita, Pistoia, Italy) as previously described (Calvenzani et al., 2010; Lazzeri et al., 2012).
112 Healthy fruits of comparable dimension were carefully harvested from sunny branches at the mature
113 green (MG, 35–40 Days Post Anthesis), turning (TU, breaker +3), and red ripe (RR, breaker +7)
114 stages, in accordance with the procedure reported by Grierson and Kader (1986). Fruits were
115 harvested three times at 2-3 days intervals and each harvest represented a biological replicate
116 constituted by 15 fruits collected from five plants. Samples of peel and flesh (fruit minus peel)
117 collected from each bulk of 15 fruits were pooled together, frozen by liquid nitrogen, and stored at
118 $-80\text{ }^{\circ}\text{C}$ until analysis.

119

120 **Extraction and quantification of Hydroxycinnamic Acids.**

121 Freeze-dried samples of tomato flesh and peel (1 g fresh weight) were extracted for 30 min under
122 magnetic stirring with 20 mL of 80% methanol aqueous solution, BHT (0.1% w/w) to prevent
123 oxidation and *o*-coumaroyl methyl ester as internal standard. The mixture was centrifuged at 14000
124 x g for 15 min at 4°C and the supernatant was recovered. The procedure was repeated two
125 additional times, the extracts were combined and reduced to 15 mL by rotavapor.

126 Quantitative analysis of hydroxycinnamic acids (p-coumaric acid, caffeic acid, ferulic acid and
127 sinapic acid) was performed after alkaline hydrolysis in order to obtain the free forms, as these
128 compounds are preferentially present as glucose or quinic esters in many fruits. Alkaline hydrolysis
129 was performed at $25\text{ }^{\circ}\text{C}$ in the dark for 4 h, by adding 5 mL of 1 M NaOH to the supernatant (10
130 mL). After neutralization with 1 M HCl, the hydrolyzed fraction was extracted twice with ethyl
131 acetate (10 mL), the organic solution was pooled and evaporated under vacuum, and the residue
132 was dissolved in methanol (1 mL) and injected in HPLC (Rapisarda et al., 1998), after filtration
133 through 0.45- μm filters (Sartorius Stedim Biotech, Goettingen, Germany).

134 Separation was performed by a Spectra System P4000 HPLC, equipped with a UV 6000 LP
135 photodiode array detector (Thermo Fisher Scientific, Waltham, MA) using a Phenomenex Prodigy

136 LC-18 RP column (5 μ m particle size, 250 x 4.6 mm, Phenomenex Italia, Castel Maggiore, Italy).
137 The mobile phase flow rate was fixed at 1.0 mL/min. Hydroxycinnamic acids were eluted using
138 H₂O, pH 2.7 with formic acid (solvent A) and methanol (solvent B), in the following proportion: 0-
139 20 min, 100% A; 20-38 min, 60% A and 40% B; 38-45 min, 100% A. Identification and
140 quantification were carried out using commercial standards of coumaric, ferulic, sinapic and caffeic
141 acid (Sigma Aldrich Chemical Co, St. Louis, MO) at 287 (ferulic and caffeic acid) and 320 nm
142 (coumaric and sinapic acid).

143

144 **RNA Isolation and Gene Expression Analyses**

145 RNA was isolated from samples of 3 g of flesh and peel from wild-type and *hp-1* fruits as
146 previously described (Calvenzani et al., 2010). About 5 μ g of total RNA was reverse-transcribed
147 using the RT SuperscriptTM II (Invitrogen, Carlsbad, CA) and, after first strand cDNA synthesis
148 using an oligo dT as previously described (Procissi et al., 1997), the samples were diluted 50 fold
149 and used as templates for real time RT-PCR analysis of genes indicated in Table 1.

150 Quantitative real time RT-PCR analysis was performed using SYBR Green with the
151 Cfx96TMBioRad Real Time system in a final volume of 20 μ L containing 5 μ L of 50-fold diluted
152 cDNA, 0.2–0.4 μ M of each primer, and 10 μ L of 2X SOS Fast EVA-Green Supermix (BioRad
153 Laboratories, Hercules, CA). Oligonucleotides used as primers are indicated in Table 1. As a
154 reference for normalization, we used the *LeEF1* gene, encoding the tomato ELONGATION
155 FACTOR 1- α , because of its high and stable expression in mature tomato fruit (Bartley and Ishida,
156 2003) by using primers LeEF1-F4 and LeEF1-R3. Relative quantification was analyzed using Cfx
157 Manager Software version 1.6 (BioRad Laboratories).

158 The protocol used was as follows: 95 °C for 2 min, 55 cycles of 95 °C for 15 s, and 60 °C for 30 s.
159 A melt curve analysis was performed following every run to ensure a single amplified product for

160 each reaction. Relative quantification of the target RNA expression level was performed using the
161 comparative Ct method (UserBulletin 2, ABI PRISM7700 Sequence Detection System, Dec 1997;
162 Perkin- Elmer Applied Biosystems) in which the differences in the Ct (threshold cycle) for the
163 target RNA and endogenous control RNA, called ΔCt , were calculated to normalize for the
164 differences in the total amount of cDNA present in each reaction and the efficiency of the reverse
165 transcription. Finally, the target RNA expression level was obtained from the equation $2^{-\Delta\Delta Ct}$ and
166 expressed relative to a calibrator (wild-type flesh of fruits at MG stage grown under control
167 conditions). Standard errors of Ct values were obtained from measurements performed in triplicate.

168

169 **Statistical analysis**

170 At any ripening stage, hydroxycinnamic acids and RNA were extracted from peel and flesh
171 collected from three groups of fruits each consisting of 15 berries. Samples for hydroxycinnamic
172 acids and RNA analyses were collected from the same plants. Values shown in the figures are
173 means of three replicates \pm SE.

174 Shapiro-Wilk and Anderson-Darling tests and Levene test were applied to check for normal
175 distribution of data and for homogeneity of variance, respectively. Data were analysed separately
176 for peel and flesh by three-way ANOVA to check for differences due to genotype, UV-B radiation,
177 ripening stage and their interactions, followed by Tukey–Kramer *post hoc* test at the 0.05
178 significance level using NCSS 2000 (NCSS Statistical Software, Kaysville, Utah, USA) statistical
179 software.

180 **RESULTS AND DISCUSSION**

181 With the aim of understanding how UV-B light can modulate the biosynthesis of HCAs in tomato
182 fruits during ripening, we analysed the accumulation of HCAs and the expression of the
183 corresponding biosynthetic genes in wild-type and *hp-1* fruits at three different ripening stages (MG
184 mature green, TU turning, RR red ripe) obtained from plants grown under plastics designed to
185 transmit full sunlight UV (control fruits) or no UV-B radiations (UV-B-depleted fruits). Moreover,
186 peel and flesh have been analysed separately, in order to determine whether UV-B light
187 differentially affected the HCAs accumulation and the gene expression in those tissues (Fig. 2 and
188 3).

189

190 **HCAs content and gene expression in peel of wild type and *hp-1* in control conditions**

191 Our analyses revealed that in peel of control fruits, the expression levels of most biosynthetic genes
192 analysed were significantly higher in *hp-1* compared to wild type (compare Fig. 2a,b). Specifically,
193 at TU stage *COMT* and *C3H* showed a transcript level 19- and 11-fold higher than in wild type
194 respectively, whereas the transcript levels of *PAL*, *4CL* and *F5H* were 1.3-, 2- and 2.6-fold higher
195 than in wild type, respectively.

196 In wild-type peel, some genes showed a significant peak of activation at TU stage (*PAL*, *C4H*, *4CL*,
197 Fig. 2a) compared to MG stage, followed by a transcript decrease at RR stage (Fig. 2a), whereas
198 *COMT* transcription was not detectable under control light conditions (Fig. 2a). In *hp-1* peel, the
199 expression profile of all the analysed genes showed a significant peak of expression at TU stage
200 compared to MG stage, including *COMT* that was expressed at very low levels at MG and TU
201 stages (Fig. 2b).

202 In general, HCAs followed the same trend of gene expression. In fact, in wild-type peel HCAs were
203 present during all fruit maturation stages, although at low concentrations at RR stage (Fig. 2c). In
204 detail, p-coumaric acid showed a significant peak of accumulation at TU stage compared to MG

205 stage and a decrease at RR stage (Fig. 2c), according to the *PAL* and *C4H* expression profile (Fig.
206 2a). Also caffeic acid, the most abundant at MG and TU stage, with similar levels in both stages,
207 significantly decreased at maturation (Fig. 2c), consistent with the transcript level of *C3H*, that was
208 more expressed during MG and TU stages and then significantly decreased at RR stage (Fig. 2a).
209 The undetectable expression level of *COMT*, which is responsible for conversion of caffeic acid to
210 ferulic acid and of 5-hydroxy ferulic acid to sinapic acid, is consistent with the accumulation of
211 caffeic acid and the very low accumulation of ferulic acid and sinapic acid (Fig. 2a,c), which may
212 be in part synthesized with very low efficiency by the alternative route involving *4CL* (Fig. 1). A
213 marked difference in *COMT* mRNA levels, protein levels and enzyme activity have been reported
214 in two wheat cultivars and associated with stem strength and lignin synthesis from the precursors
215 ferulic and sinapic acids. In particular, a lower expression level of the *COMT* gene was responsible
216 for a reduced content of lignin in stems of a lodging-sensitive wheat cultivar (Ma, 2009).
217 In *hp-1* peel, according to the *PAL* and *C4H* expression profile (Fig. 2b), p-coumaric acid presented
218 a significant peak at TU stage compared to MG stage and decreased at RR stage. Accumulation of
219 caffeic acid and ferulic acid was anticipated with respect to wild type, as they were detected at MG
220 stage at significant higher level than in wild type, then decreased at TU stage and were very low at
221 RR stage (Fig. 2d). Despite very low, the *COMT* transcript level in *hp-1* was significantly higher
222 than in wild type at both MG and TU stage and may account for the higher accumulation of ferulic
223 acid in *hp-1* peel at MG stage (Fig. 2d). Finally, sinapic acid had a similar content as in wild-type
224 peel (Fig. 2c,d) with a very low level at RR stage (Fig. 2b,d). Similarly to wild-type and *hp-1*,
225 caffeic acid was the most representative HCA in peel of other commercial cultivars, while the
226 sinapic acid content was nearly negligible (Giuntini et al., 2008). Our previous analyses showed that
227 a higher flavonoid and carotenoid content was correlated to a higher biosynthetic gene expression in
228 *hp-1* compared to wild-type (Calvenzani et al., 2010; Lazzeri et al., 2012). In the present work, it
229 was evident both in wild type and *hp-1* a higher accumulation of HCAs during the first stages of
230 ripening (*i.e.* MG and TU stage; Fig. 2c,d), in contrast to what observed for flavonoids and

231 carotenoids, whose accumulation was much higher at TU and RR stage compared to MG stage
232 (Calvenzani et al., 2010; Lazzeri et al., 2012). We may hypothesize that p-coumaric acid, a
233 metabolic precursor common to both HCAs and flavonoid biosynthesis, may be initially channelled
234 to HCAs synthesis at MG stage and then massively consumed by the flavonoid pathway in the
235 subsequent TU and RR stages. Since HCAs are known to have a protective sunscreen role against
236 UV-B rays in Arabidopsis (Jin et al., 2000), we may suppose that the accumulation of HCAs in the
237 first stages of ripening could protect tomato fruits from UV-B during the first stages of maturation,
238 when lycopene, β -carotene and flavonoids have not been accumulated yet (Calvenzani et al., 2010;
239 Calvenzani et al., 2012; Giuntini et al., 2005).

240

241 **Effect of UV-B depletion in peel of wild type and *hp-1***

242 In wild-type peel of UV-B-depleted fruits, no differences in the expression level were observed for
243 *C4H*, *4CL* and *C3H* between control conditions and UV-B depletion (Fig. 2a), whereas *PAL*
244 showed a significant peak of transcript accumulation anticipated at MG stage (Fig. 2a) and *COMT*
245 showed a very low peak of activation at TU stage (Fig. 2a). Although gene expression in wild-type
246 fruits in UV-B-depleted conditions was similar to control conditions, HCAs content was generally
247 lower and detected only at TU stage (Fig. 2c). This could not be explained by the fact that HCAs
248 are the precursors of flavonoids, since flavonoid content was also reduced in wild-type peel in UV-
249 B-depleted conditions as we have previously shown (Calvenzani et al., 2010). Since HCAs are also
250 the precursors of lignins (Whetten and Sederoff, 1995), this reduction may be explained by an
251 enhanced flux through this pathway. Only caffeic acid accumulated significantly more in UV-B-
252 depleted than control conditions at TU stage; this increase was consistent with the significant
253 decrease of its precursor p-coumaric acid at TU stage, although no differences in gene expression
254 have been revealed (Fig. 2a,c).

255 In *hp-1* peel, compared to control conditions UV-B depletion determined a significant anticipated
256 expression peak of all genes at MG stage instead of TU stage, except for *4CL* whose expression was

257 significantly diminished at MG stage (Fig. 2b). This enhanced gene expression somehow resulted in
258 a higher content of p-coumaric, caffeic and sinapic acids, all showing a significant peak of
259 accumulation at TU stage compared to MG stage. Low amount of ferulic acid may be due to a high
260 level of *F5H* transcript at MG stage, resulting in a 3-fold increase of sinapic acid with respect to
261 control conditions (Fig. 2b,d). Similarly to control conditions, both in wild-type and *hp-1* peel,
262 caffeic acid was the most abundant HCA in UV-B depleted conditions, even though in *hp-1* it
263 reached a 4-fold higher level than in wild type (Fig. 2c,d).

264 These data indicated that UV-B depletion have a different effect on the two genotypes. In wild-type
265 peel, despite no significant changes in the expression of HCAs biosynthetic genes, UV-B depletion
266 determined a general reduction of HCAs in accordance with Luthria studies (2006) in which the
267 total concentration of caffeic, coumaric and ferulic acids of UV-B depleted fruits was
268 approximatively 20% lower. On the other hand, in *hp-1* peel UV-B depletion generally exerted an
269 enhancing effect on both HCAs gene expression and accumulation. A different response to UV-B
270 depletion between the two genotypes was actually not unexpected. Previous studies indicated that
271 the influence of low UV-B radiation levels on ascorbic acid and lycopene levels (Giuntini et al.,
272 2005) and content of total soluble solids in fruits (Krizek et al., 2006) depends on tomato genotype
273 and that the results obtained may be valid only for the tomato cultivar studied (Papaioannou et al.,
274 2012). A genotype-dependence was observed also in two tomato hybrids characterised by a high
275 (DRW 5981) or a low lycopene (Esperanza) content, with DRW 5981 undergoing a decrease and
276 Esperanza an increase in HCAs content in peel following UV-B shielding (Giuntini et al., 2008).

277 However, when fruits of these two genotypes were subjected to post-harvest UV-B irradiation until
278 full ripeness, both exhibited an increased HCA accumulation in the peel, even if almost exclusively
279 in fruits collected at MG stage (Castagna et al., 2013), suggesting that UV-B responsiveness is a
280 highly regulated process, depending not only on genetic differences, but also on physiological stage.

281 Similarly to HCAs, our previous studies have indicated that UV-B depletion determined a severe
282 reduction of flavonoid content in wild-type peel, but differently from HCAs this reduction was

283 accompanied by a reduced flavonoid gene expression mostly at MG stage (Calvenzani et al., 2010).
284 On the other hand, differently from HCAs, UV-B depletion did not greatly alter neither the content
285 nor the flavonoid gene expression in *hp-1* peel (Calvenzani et al., 2010). These observations
286 indicate that different branches of the phenylpropanoid pathway are differently regulated in
287 response to UV-B, thus suggesting that the HCAs and flavonoid pathways in tomato may be
288 controlled by branch-specific sets of regulatory genes. In Arabidopsis, the HCA biosynthetic
289 pathway is induced by UV-B by repressing the expression of the *AtMYB4* regulatory gene (Jin et al.,
290 2000), whereas the flavonoid pathway is activated by two different sets of regulatory genes, which
291 control the early (*i.e.* *AtMYB11/12/111*) or the late (*i.e.* the MYB-bHLH-WD40 complex; (Petroni
292 and Tonelli, 2011)) biosynthetic genes. In tomato, *LeMYB12* controls the flavonol synthesis by
293 predominantly activating the early biosynthetic genes (Adato et al., 2009; Ballester et al., 2010),
294 whereas *LeAN2* and *LeANT1* control the anthocyanin synthesis by activating the late biosynthetic
295 genes (Povero et al., 2011; Sapir et al., 2008). However, no regulator of the HCAs branch in tomato
296 has been identified so far.

297

298 **HCAs content and gene expression in flesh of wild type and *hp-1* in control conditions**

299 In wild-type flesh of fruits grown in control conditions, *PAL* was significantly more expressed at
300 MG and TU stage compared to RR stage and *C4H* at TU stage compared to both MG and RR stage
301 (Fig. 3a). The expression level of *4CL* significantly increased during ripening, whereas *C3H*,
302 *COMT* and *F5H* significantly decreased after a peak at MG stage (Fig. 3a). In particular, the *COMT*
303 transcript was no longer detectable at TU stage, whereas *C3H* and *F5H* were present at this stage
304 even if at very low levels (Fig. 3a). The content of all HCAs analysed significantly increased during
305 ripening in flesh of wild type fruits (Fig. 3c). In particular, the accumulation of caffeic acid, the
306 most abundant HCA, may be due to the low level of *COMT* transcript, that decreased during
307 ripening with a consequent lower consumption of its substrate (Fig. 1 and 3a,c). Accordingly, the
308 amount of ferulic and sinapic acids was very low, despite they increased during ripening (Fig. 3a,c).

309 In *hp-1* flesh, *PAL* was not significantly different compared to wild-type, whereas *C4H* and *4CL*
310 showed a significant anticipated peak at MG stage instead of TU or RR stage as in wild type. The
311 *C3H*, *COMT* and *F5H* genes were more expressed at MG stage as in wild type, but the *COMT* and
312 *F5H* transcripts reached a significantly higher level than in wild type (Fig.3a,b). Content of all
313 HCAs analysed, except caffeic acid, showed an anticipated peak at TU stage which was
314 significantly higher than at RR stage, unlike wild type, in which they reached higher level at RR
315 stage (Fig 3c,d). This accumulation pattern may be due to the anticipated accumulation of *C4H*
316 transcript at MG stage, with respect to wild type. Moreover, high levels of the *COMT* and *F5H*
317 transcripts at MG stage may determine anticipated accumulation of ferulic and sinapic acid at TU
318 stage.

319 In general, the expression level of the analysed genes was similar in wild-type and *hp-1* flesh in
320 control conditions (Fig. 3a,b), whereas accumulation of HCAs in *hp-1* flesh was reduced with
321 respect to wild type (Fig. 3c,d). This reduced accumulation of HCAs cannot be accounted by a
322 significant difference of accumulation of the *PAL* transcript, coding for the enzyme that ensures the
323 metabolic flux through the phenylpropanoid pathway (Fig. 3b) (Gonzali et al., 2009; Luo et al.,
324 2008). However, our previous studies indicated that flavonoid content in *hp-1* flesh was up to 8.5-
325 fold higher than in wild-type (Calvenzani et al., 2010). Since hydroxycinnamic acids are central
326 compounds in the phenylpropanoid biosynthetic pathway (El-Seedi et al., 2012), we can
327 hypothesize that the decreased content in HCAs with respect to wild type, in spite of a similar gene
328 transcript level, may be due to a possible redirection of metabolic flux towards the flavonoid
329 pathway, preventing the accumulation of HCAs.

330

331

332 **Effect of UV-B depletion in flesh of wild-type and *hp-1***

333 In UV-B depleted conditions, in wild-type fruits, the *PAL* transcript resulted unchanged with
334 respect to control conditions, whereas the *C4H* transcript level significantly increased at TU stage

335 and the *4CL* and *F5H* transcript level significantly decreased or increased at RR stage respectively
336 (Fig. 3a). Interestingly, the *COMT* transcript was expressed at high level at TU stage (Fig. 3a). The
337 content of all HCAs analysed in wild-type fruits was significantly reduced with respect to control,
338 except caffeic acid whose content was comparable to control conditions at MG and TU stages, but
339 diminished at RR stage (Fig. 3c). In particular, the decrease of ferulic and sinapic acids was
340 consistent with a decreased expression of *COMT* and *F5H* at MG stage (Fig. 3a,c). The high level
341 of *COMT* expression at TU stage may explain the higher amount of ferulic acid at RR stage,
342 similarly to p-coumaric acid, whose increase may be due to the increase of *C4H* expression at TU
343 stage.

344 Despite no data are presently available on the penetration of UV-B radiation in tomato fruits, these
345 data and those from our previous studies (Calvenzani et al., 2010) indicated that both HCA and
346 flavonoid biosynthesis genes are affected by UV-B depletion in flesh, suggesting that UV-B has a
347 direct or indirect role in modulating gene expression in flesh.

348 In *hp-1* UV-B depleted fruits, *PAL* and *C4H* showed no significant difference compared to control
349 conditions, whereas the *F5H* transcript level was significantly higher at MG stage (Fig. 3b). Also
350 *4CL* and *COMT* showed an expression pattern similar to control conditions, but their transcripts
351 resulted to be significantly decreased at MG stage (Fig. 3b). The *C3H* transcript level was
352 unchanged at MG and TU stages in UV-B depletion, but significantly increased at RR stage with
353 respect to control conditions, as observed in wild type (Fig. 3b).

354 In UV-B-depleted conditions, HCAs in *hp-1* flesh followed different trends of accumulation.
355 Caffeic and p-coumaric acids increased during ripening and reached a significantly higher level
356 with respect to control at RR stage. Caffeic acid accumulation was the highest of flesh in all
357 analysed stages, whereas ferulic and sinapic acids presented a significant reduction at TU stage with
358 respect to control conditions (Fig. 3d). The higher accumulation of caffeic acid presumably derived
359 from the constant *4CL* expression along the ripening stages. Increased content of p-coumaric acid in
360 comparison to control may be explained by the slight increase of *PAL* and *C4H* and the concomitant

361 decrease in *4CL* transcript accumulation. Similarly, reduced content of ferulic and sinapic acids
362 could be explained by reduced transcript accumulation of *COMT* transcripts.

363

364 **CONCLUSIONS**

365 Our studies indicated a higher accumulation of HCAs in peel during the first stages of ripening in
366 both genotypes, but comparing wild type and *hp-1* mutant, total HCAs content of peel was higher in
367 the latter, as previously observed for flavonoids (Calvenzani et al., 2010) and carotenoids (Lazzeri
368 et al., 2012). Moreover, UV-B-depletion response was genotype dependent as in our previous
369 studies (Giuntini et al., 2008), and led to a lower HCA content in wild-type peel and flesh, as in
370 commercial cultivars analysed by Luthria et al (2006), and higher in *hp-1* (Fig. 2-3c,d) generally in
371 accordance with biosynthetic gene expression. Considering the similar trends shown by HCAs and
372 flavonoids (Calvenzani et al., 2010), we can speculate that tomato *SIDDB1* may be involved in the
373 regulation of the HCA pathway by UV-B light during “*in planta*” ripening, although its expression
374 was found not to be affected by UV-B light (Calvenzani et al., 2010).

375 The overall data indicate that different branches of the phenylpropanoid pathway are differently
376 regulated in response to UV-B, thus suggesting that the HCAs and flavonoid pathways in tomato
377 may be controlled by branch-specific sets of regulatory genes. Further studies will be necessary to
378 understand the molecular mechanism underlying this different response.

379

380 **ABBREVIATIONS USED**

381 HCA, Hydroxycinnamic acid; UV-B, Ultraviolet-B; *hp-1*, *high pigment-1*; MG, mature green; TU,
382 turning; RR, red ripe

383

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389 regulator of plant growth and food quality in a changing climate.

390

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527

FIGURE CAPTIONS

528

529 **Fig. 1** Hydroxycinnamic acids biosynthetic pathway. *PAL*, Phe ammonia-lyase; *C4H*, cinnamate 4-
530 hydroxylase; *C3H*, *p*-coumaroyl ester 3-hydroxylase; *COMT*, caffeic acid 3-*O*-methyltransferase;
531 *F5H*, ferulate 5-hydroxylase; *4CL*, 4-coumarate:CoA ligase (modified from Wink (2010)).

532

533 **Fig. 2** Expression of HCA biosynthetic genes and HCA content in peel of wild-type and *hp-1* fruits
534 grown in presence or absence of UV-B. Relative expression levels of the genes *PAL*, *C4H*, *C3H*,
535 *COMT*, *F5H* and *4CL*, in the peel of wild-type and *hp-1* fruits (a and b, respectively) using *LeEF1*

536 as endogenous control. The transcript amount in the flesh of MG fruits was arbitrarily set to 1 and it
537 served as calibrator for relative expression levels in each transcript analysis.

538 Content of the different HCAs analysed in the peel of wild-type and hp-1 fruits (c and d,
539 respectively) are expressed in mg/100 g of fresh weight.

540 White and black columns represent control fruits and UV-B-shielded fruits, respectively.

541 Bars represent standard errors of measurements performed in triplicate.

542 Abbreviations: MG, mature green; TU, turning; RR, red ripe

543

544 **Fig. 3** Expression of HCA biosynthetic genes and HCA content in flesh of wild-type and *hp-1* fruits
545 grown in presence or absence of UV-B . Relative expression levels of the genes *PAL*, *C4H*, *C3H*,
546 *COMT*, *F5H* and *4CL*, in the flesh of wild-type and hp-1 fruits (a and b, respectively) using *LeEF1*
547 as endogenous control. The transcript amount in the flesh of MG fruits was arbitrarily set to 1 and it
548 served as calibrator for relative expression levels in each transcript analysis.

549 Content of the different HCAs analysed in the peel of wild-type and hp-1 fruits (c and d,
550 respectively) are expressed in mg/100 g of fresh weight.

551 White and black columns represent control fruits and UV-B-shielded fruits, respectively.

552 Bars represent standard errors of measurements performed in triplicate.

553 Abbreviations: MG, mature green; TU, turning; RR, red ripe

Table 1. Primer Sets Used for Real Time RT-PCR

gene	primer name	Sequences (5'→3')
<i>PAL</i>	LePAL_TOM_F	5'-AACCTATCTCGTGGCTCTTT-3'
	LePAL_TOM_R	5'-TCTTTTTCGCTGAATCTTGC-3'
<i>C4H</i>	C4H -F1	5'-CCACAGAAAGGAGAGATCAACGAG3'
	C4H-R1	5'-CACAGCCTGAAGGTATGGAAGC-3'
<i>4CL</i>	4CL_TOM-F	5'-ACACACAAAGGCTTAGTCACGA-3'
	4CL_TOM-R	5'-AACAGAGGCAACACCACCACCATCA-3'
<i>C3H</i>	C3H-F1	5'-GGGTCACTTGTTGCATCATT-3'
	C3H-R1	5'-TGCAGGCAATCTTGGAGTAG-3'
<i>COMT</i>	COMT-F2	5'-CGACTTGGTCAAGATTGGTG-3'
	COMT-R2	5'-CCAACGCCTTGTTAAGTTCC-3'
<i>F5H</i>	F5H-F1	5'-GGATTGGAGAGGGACAAAAG-3'
	F5H-R1	5'-CAAACCATAGGAGGGGCAT-3'
<i>EF1</i>	EF1-F4	5'- GTTGGTCGTGTTGAAATGG -3'
	EF1-R3	5'-AACATTGTCACCAGGGAGTG-3'

Figure 1

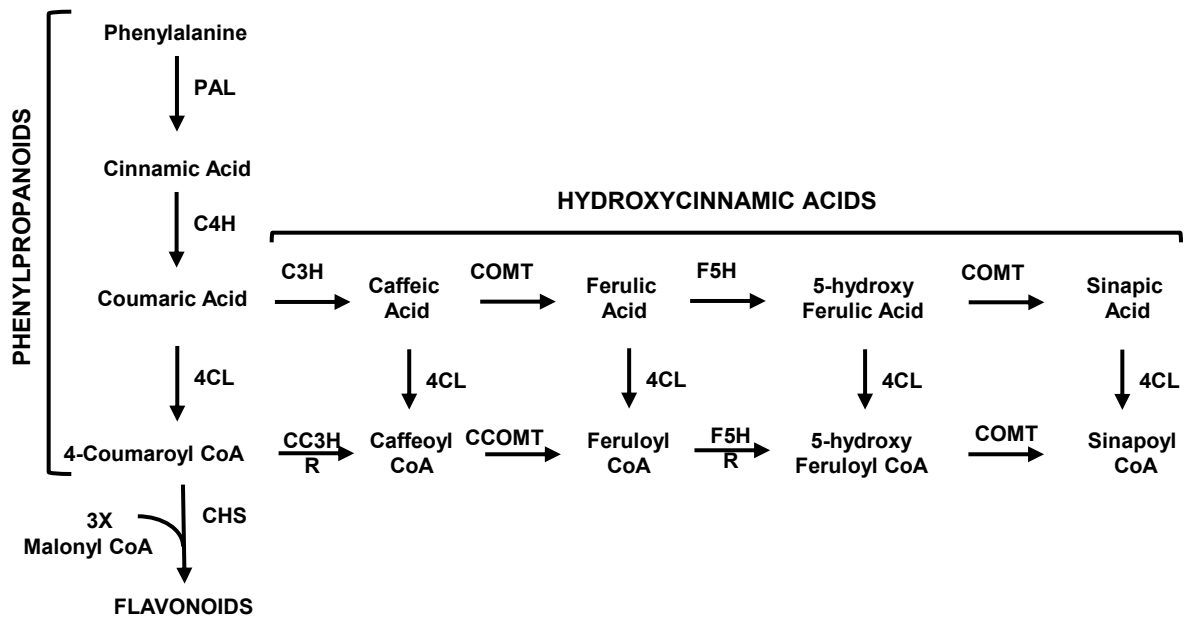


Figure 2

PEEL

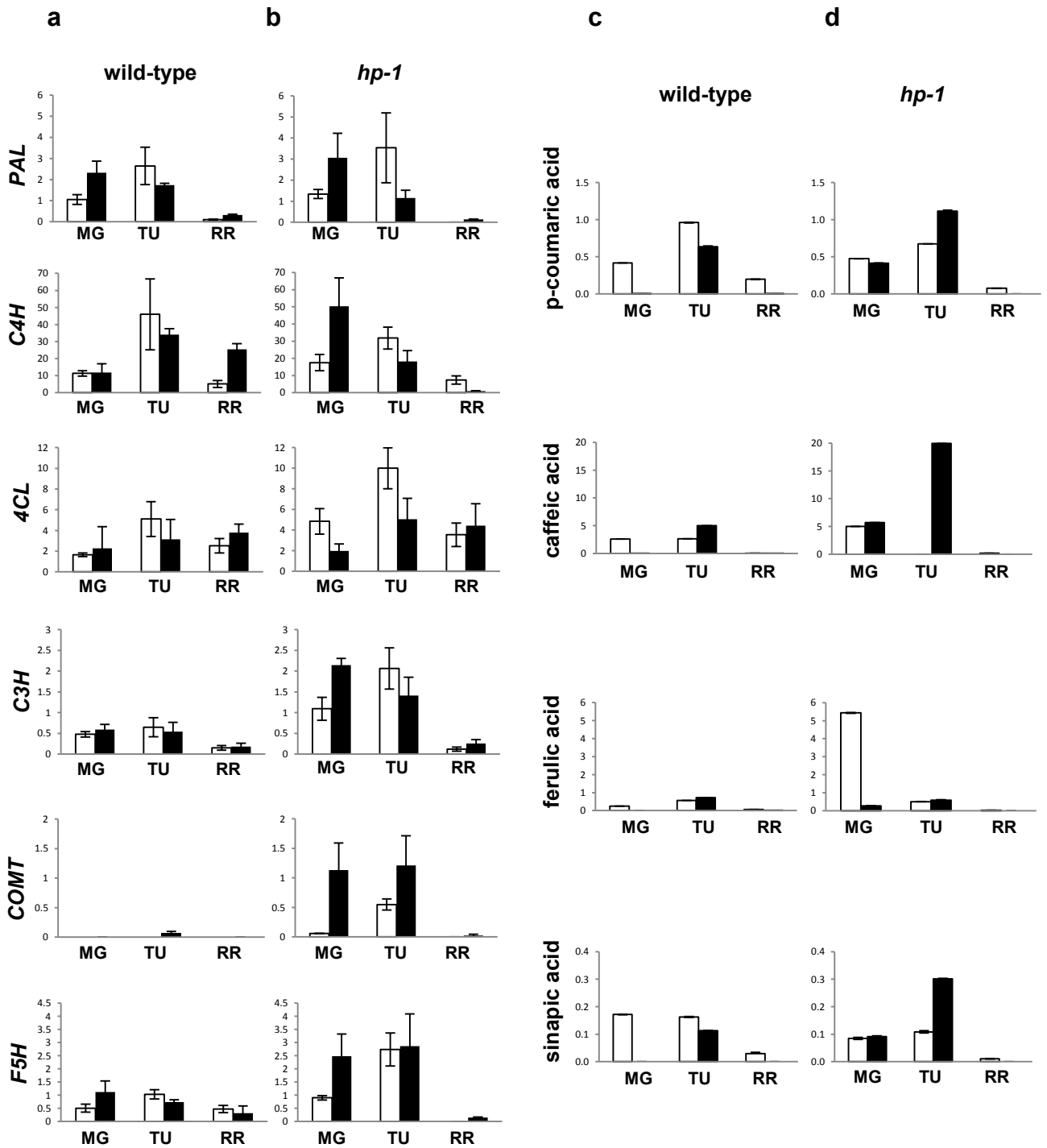


Figure 3

FLESH

