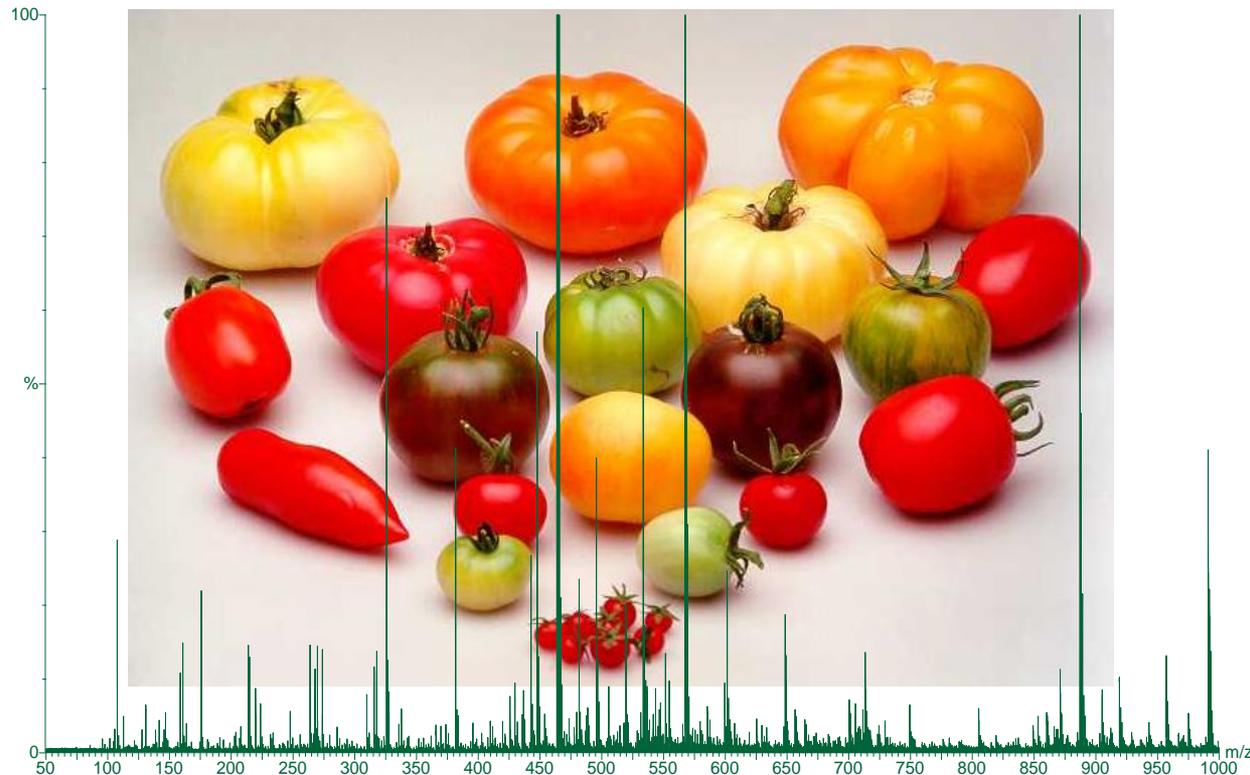


# The use of metabolomics approaches to mine the genetic diversity in tomato.



Dr. Arnaud Bovy

# Genetic variation in classical Plant Breeding

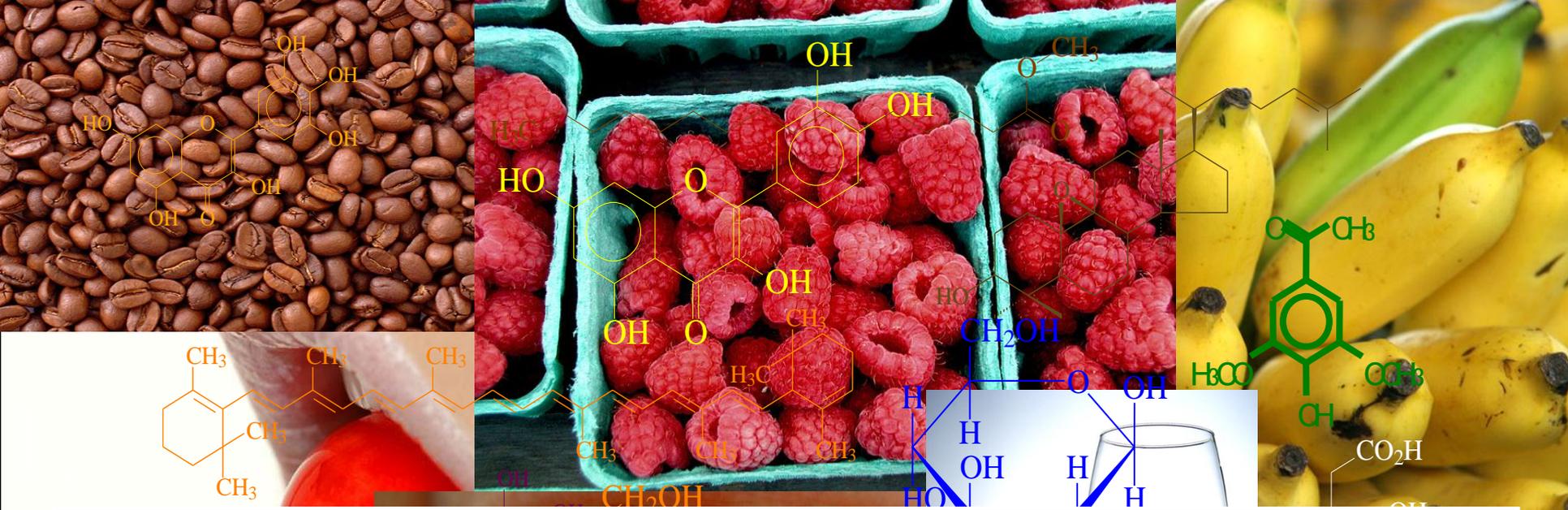
- **Genetic variation** is the existence of variation in genetic material within a species or between a crossable species
- Basis is **mutation**



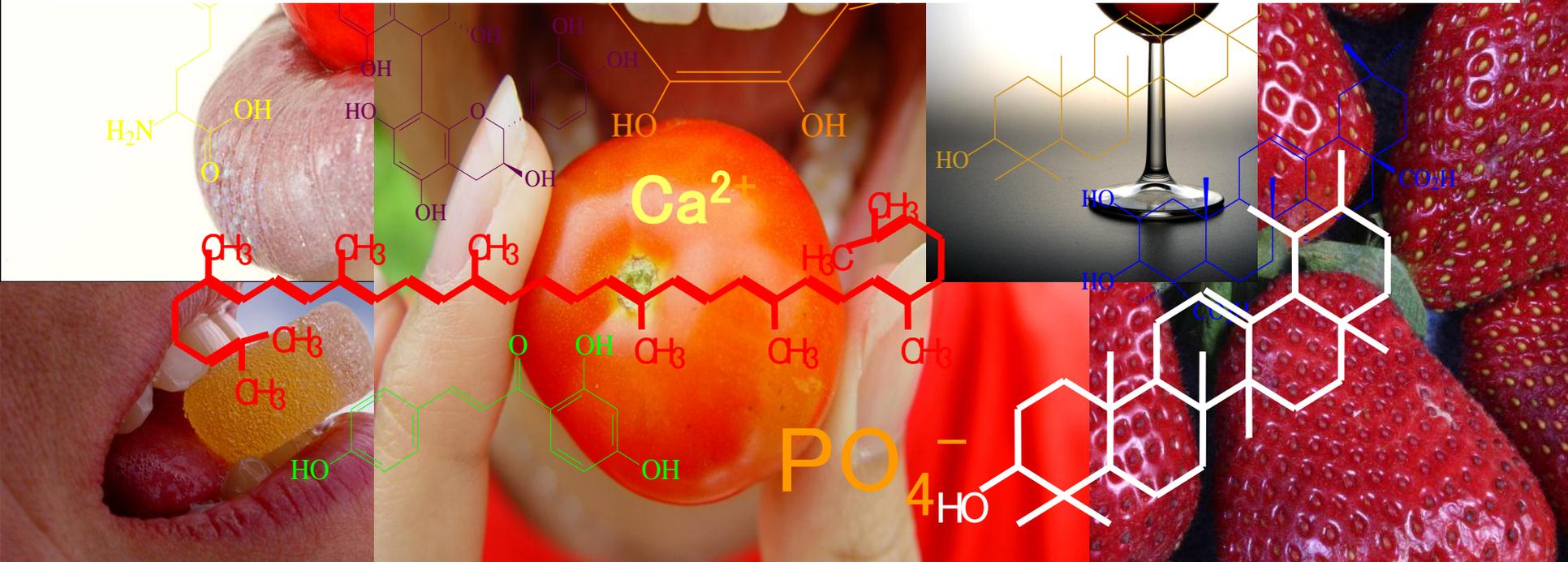
# Breeding for quality



- Quality traits:
  - Flavour
  - Fragrance
  - Nutritional value
  - Colour
  - Shelf-life



Many quality traits are determined by metabolites



# 'Rich Food': rich in secondary metabolites

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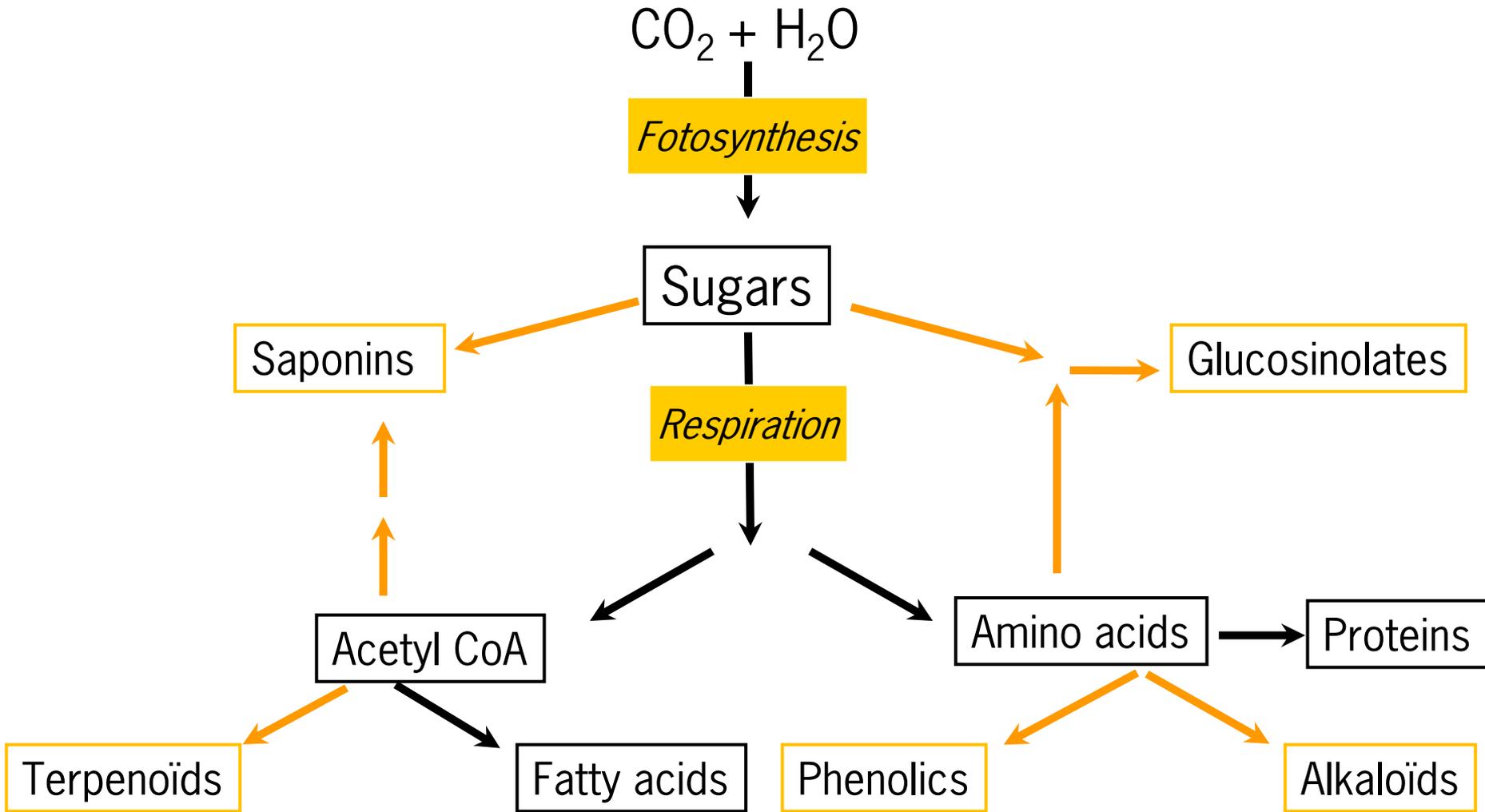
## ■ Primary metabolites

- Are present in all plant cells and are essential for growth and development, eg sugars, amino acids,.....

## ■ Secondary metabolites

- (apparently) not essential for growth and development
- Presence limited to specific compound classes or organs, tissues

# How are secondary metabolites produced?



# Which secondary metabolites do we know?

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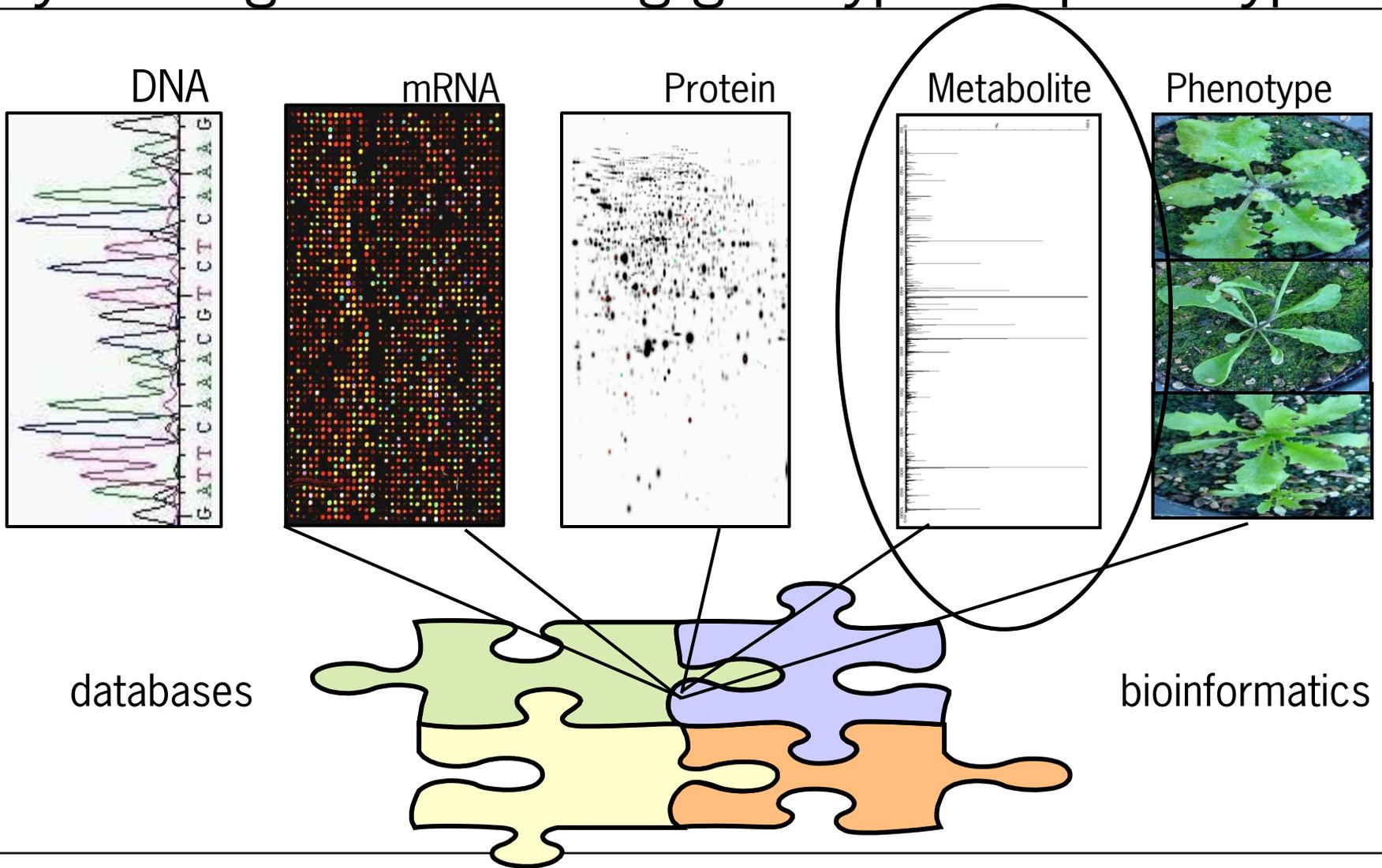
- Flavonoids, terpenoids, carotenoids, alkaloids, glucosinolates.....
- Large groups of compounds:
  - > 5.000 flavonoids
  - > 20.000 terpenoids
  - > 100.000 sec. metabolites in Plant Kingdom

# Why does the plant produce sec. metabolites?

---

- Pathogen resistance
  - Terpenoids, alkaloids, flavonoids
- Cope with abiotic stress (UV, cold, drought, salt)
  - Flavonoids, vitamin C, vitamin E (antioxidanten)
- Attract pollinators and seed dispersers
  - Terpenoids (fragrance)
  - Flavonoids en carotenoids (colour)
  
- Sec. metabolites are BIOACTIVE compounds

# Systems genetics: linking genotypes to phenotypes



# Terminology

---

## Metabolomics:

- Technology aimed at obtaining a broad as possible insight in the biochemical make-up of a biological product
- Large scale – datastream requires *in silico* approach
  - Tomato- 94 varieties, 203 analyses, 4.06 million data points, some Gb data – for one type of analysis!

# Metabolomics: what can you do with it?

---

- Get more insight in complex traits
  - Taste
  - Fragrance
  - Nutritional value
- Acquire detailed knowledge on the influence of genetic or environmental factors on the biochemical composition
  - Processing
  - Storage
- Tracking & tracing: markers for authenticity, origin, quality
- Tool to monitor genetic diversity.....

# Metabolomics

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## ■ Non-targeted analyses

- Detect as many as possible compounds in a given extract

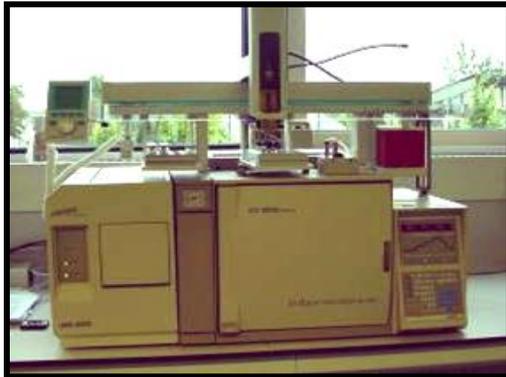
## ■ Targeted analyses

- Analyses optimised for selected (groups of) compounds

# Technology platform Wageningen



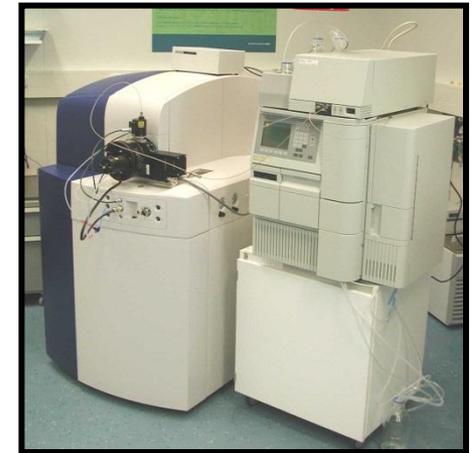
GC-MS



extraction  
robot

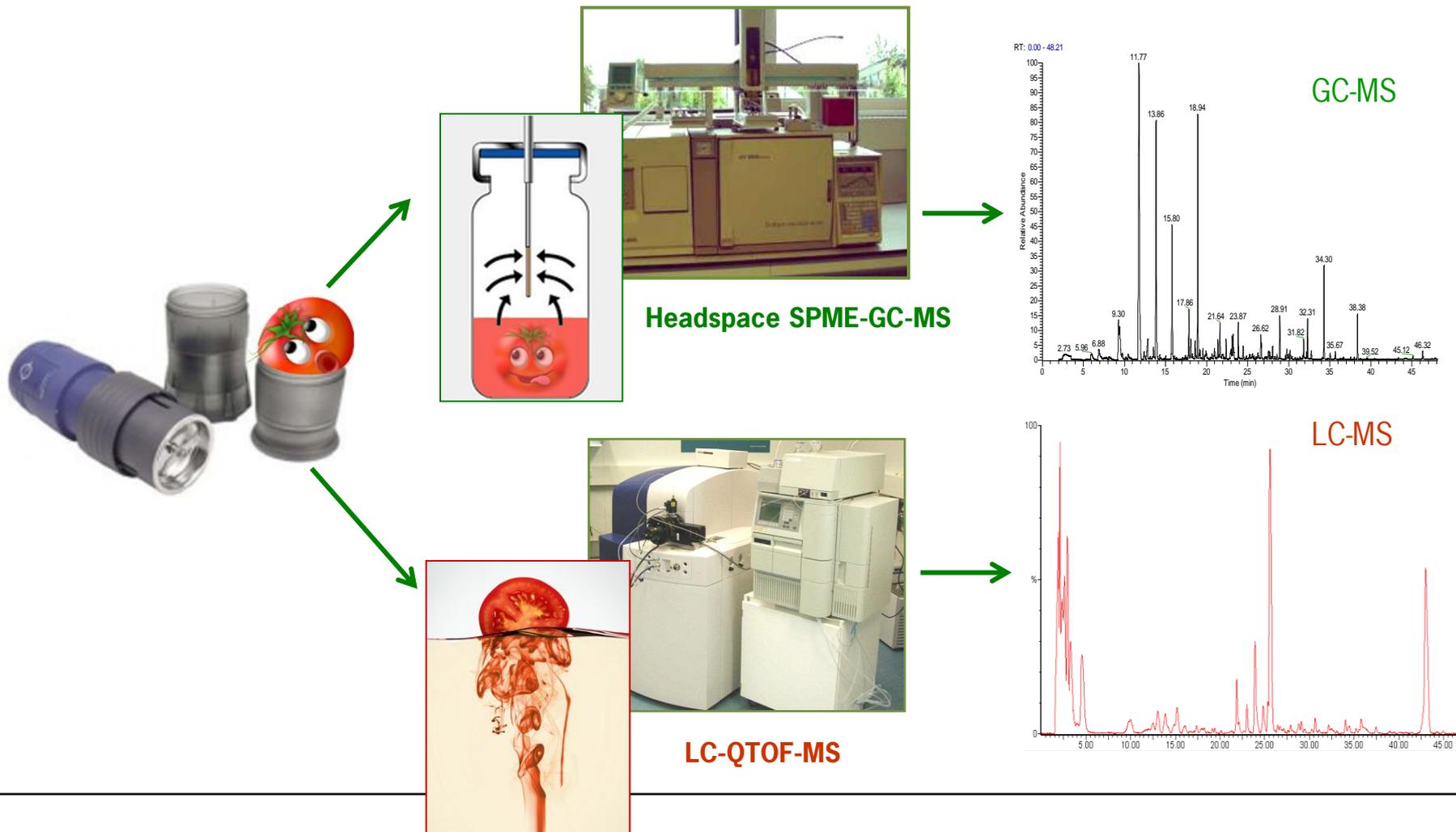


LC-MS

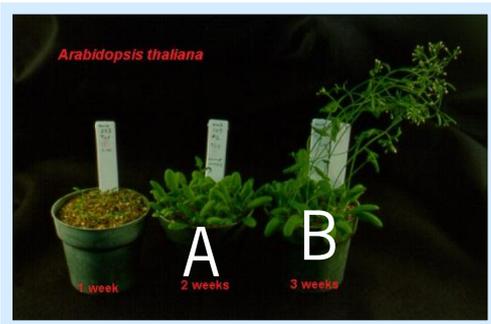


WU-NMR

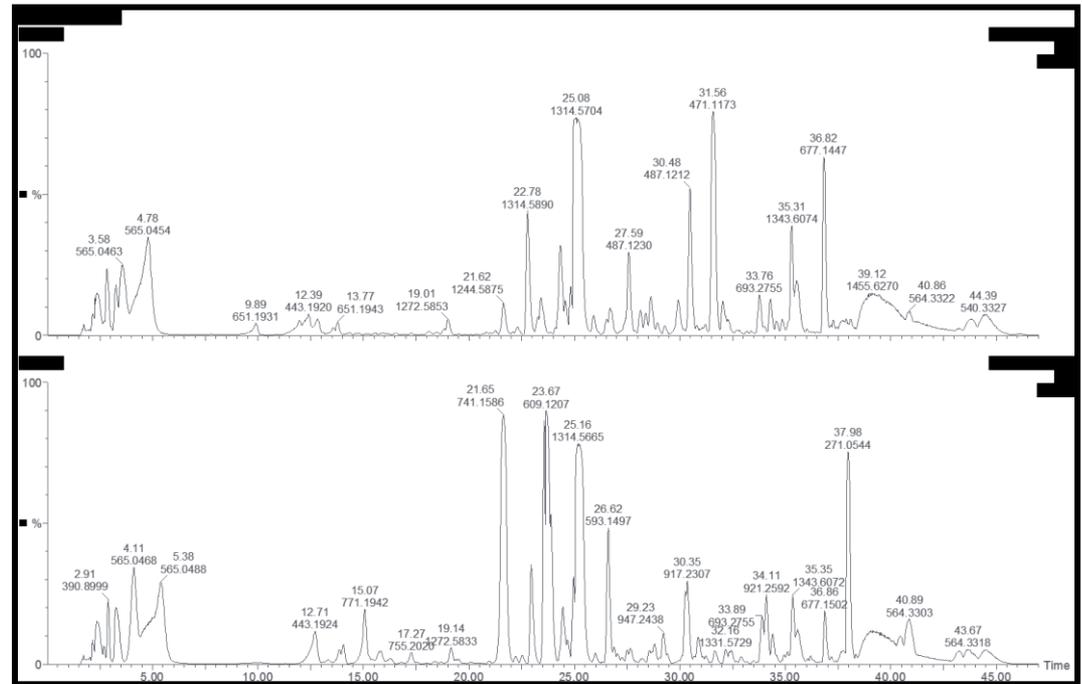
# Metabolomics



# Comparative metabolomics



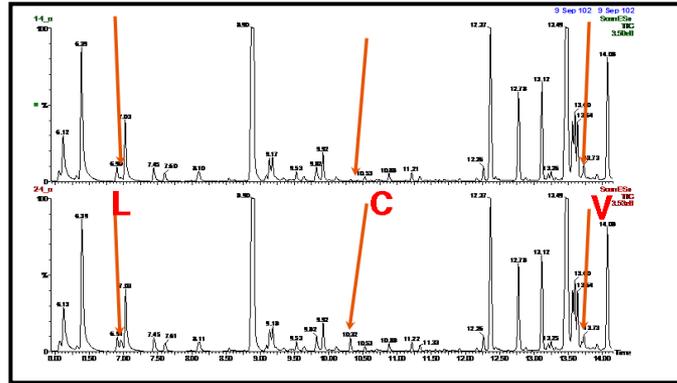
sample A



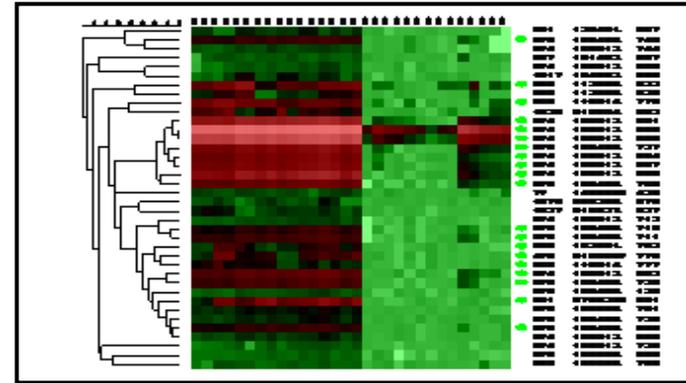
sample B

# Bioinformatics for metabolomics

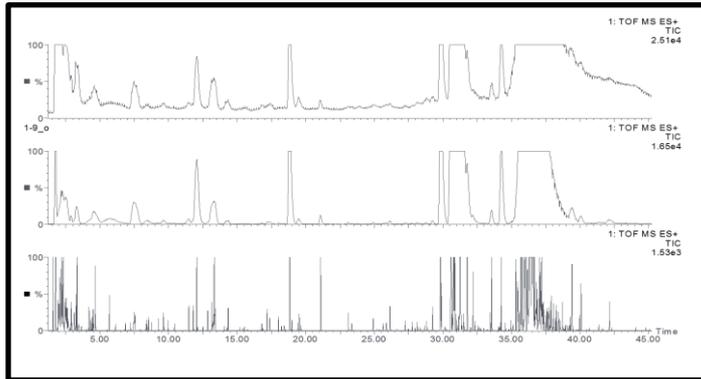
2.



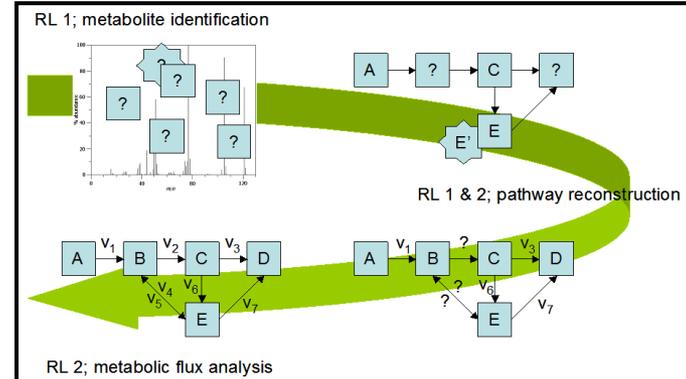
3.



1.

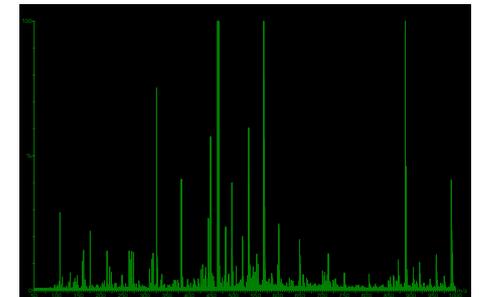


4.



# Breeding for quality: general strategy

- Explore genetic diversity
  - Collections and breeding populations
  - Link markers and genes to traits
- Unravel metabolic pathways
  - Metabolomics/Biochemistry
  - Gene isolation
- Modify the composition
  - Marker-assisted breeding
  - Genetic engineering
  - Bioconversion

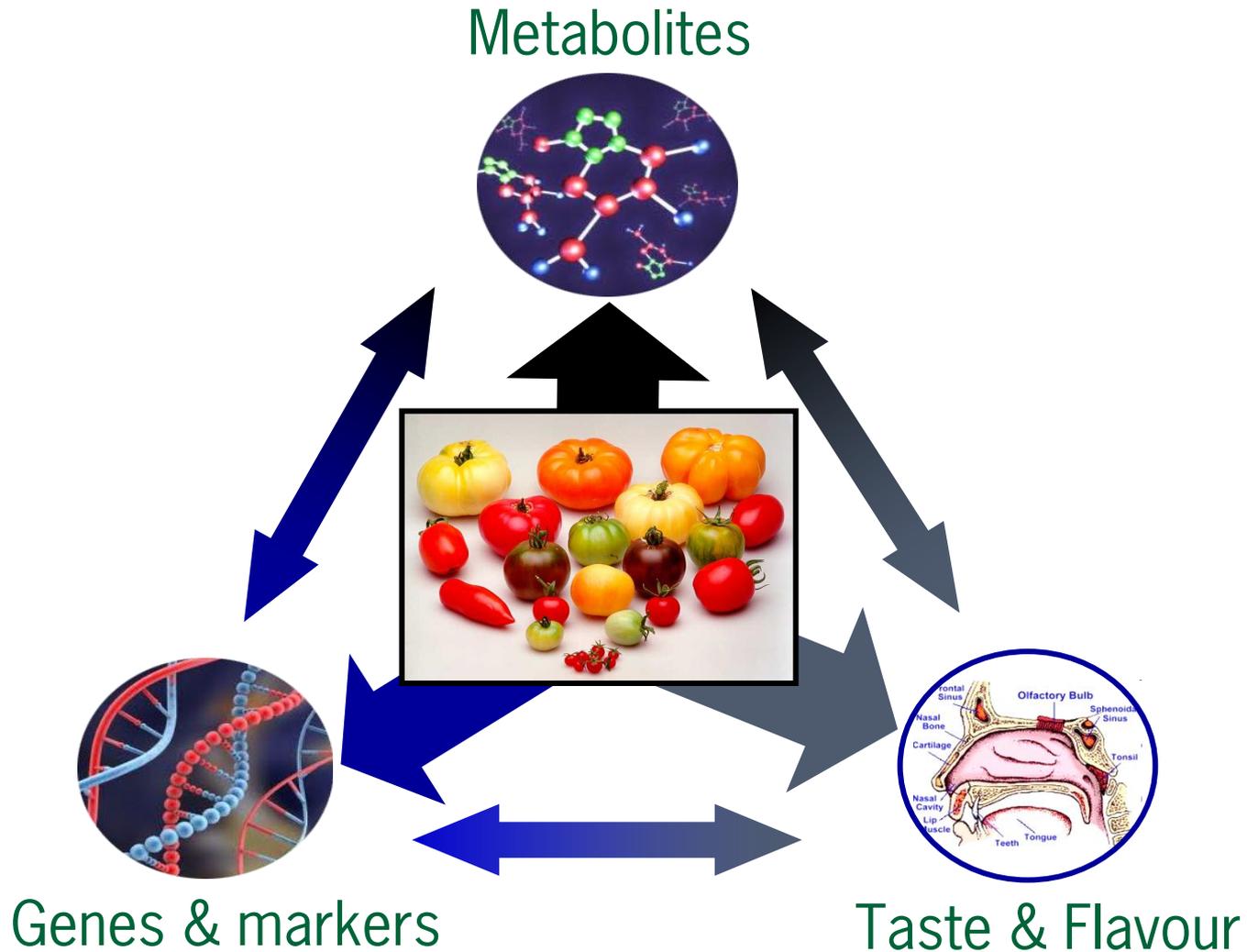


# Research examples

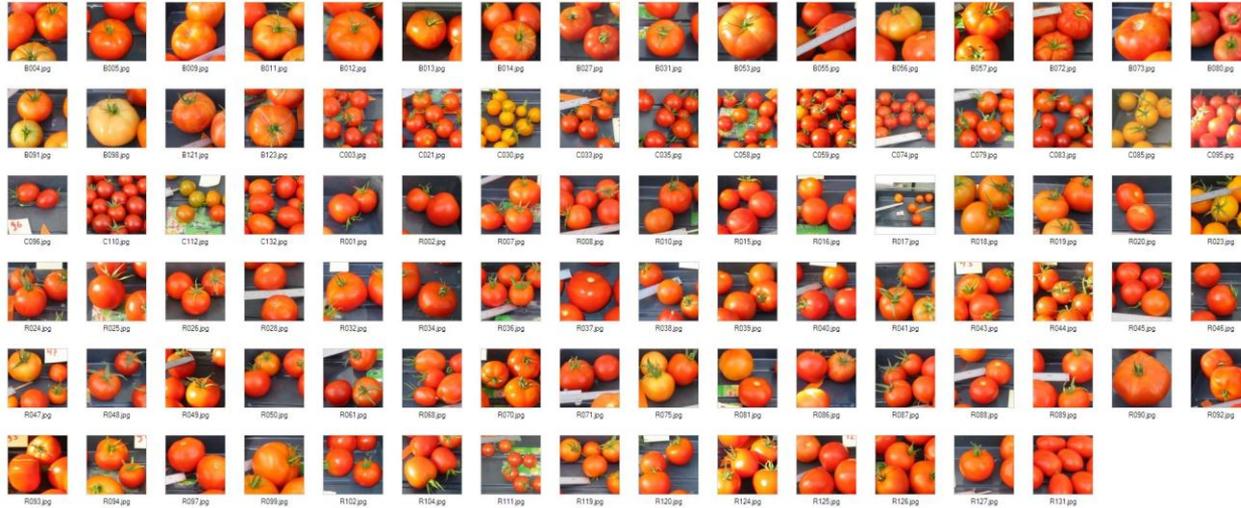
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- Unravel the taste of tomatoes
- Screen metabolic diversity in wild tomato accessions
  - Collection of wild relatives
  - Introgression line population

# Unravel the taste of tomatoes

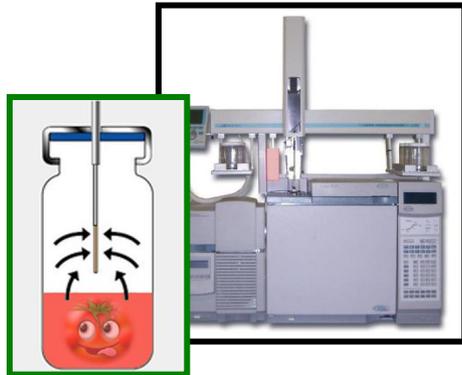


# Characterisation of commercial tomato germplasm: 94 cultivars



**Volatiles, sugars & acids**

**Gas Chromatography-Mass Spectrometry (GC-MS)**

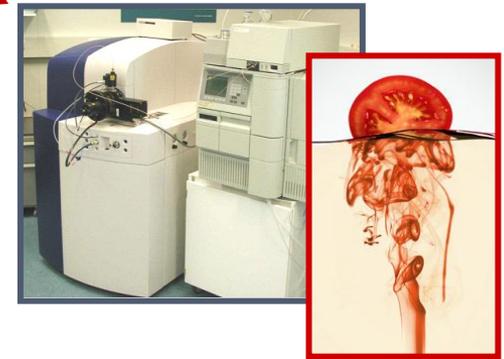


**Sensory panel**

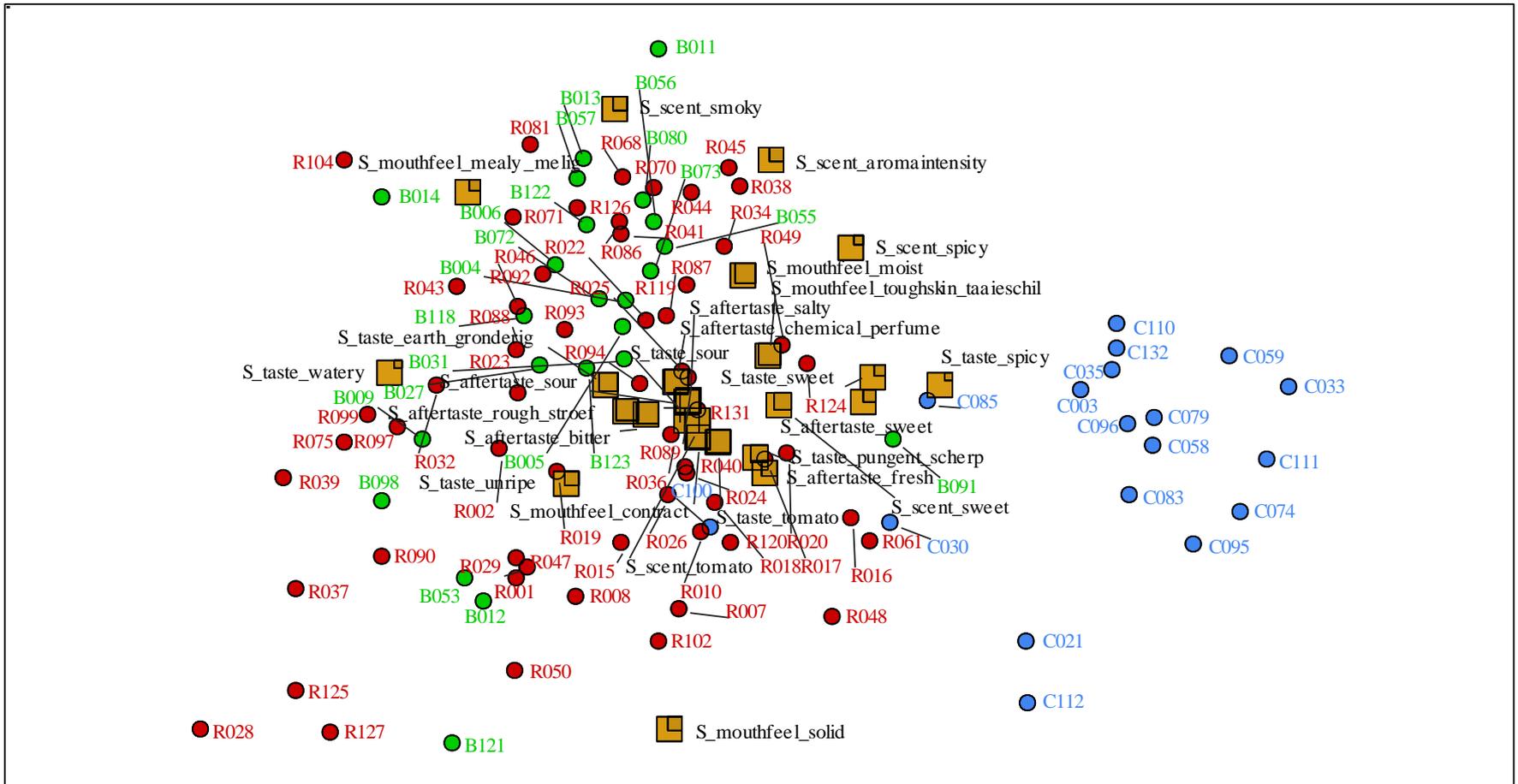


**Semi-polar compounds**

**Liquid Chromatography-Mass Spectrometry (LC-MS)**

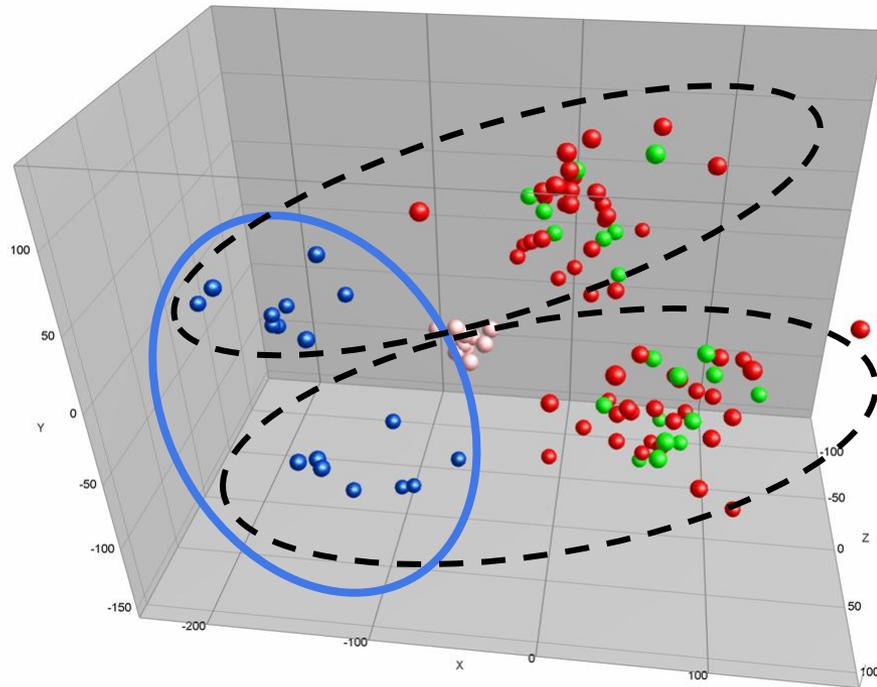


# Sensory data

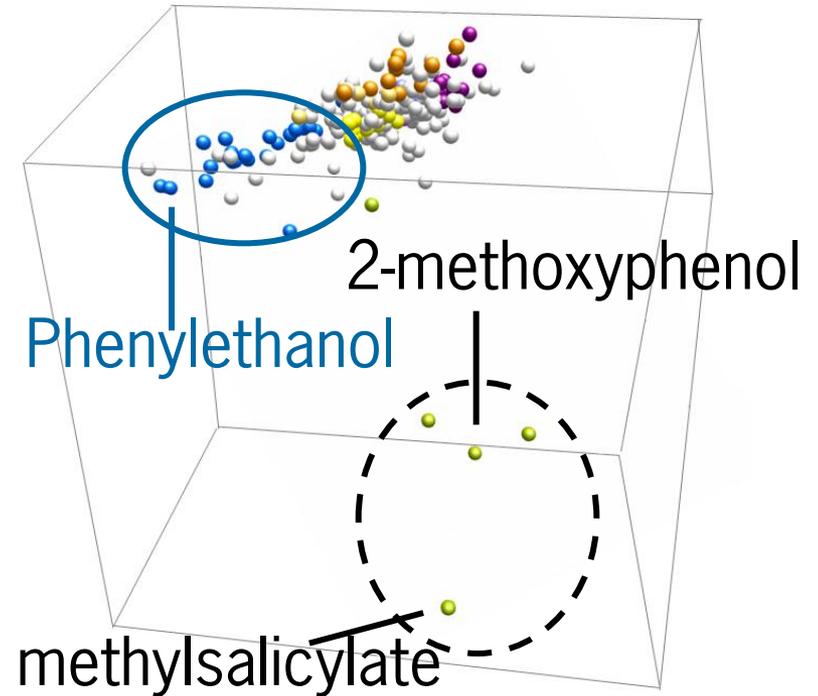


55%

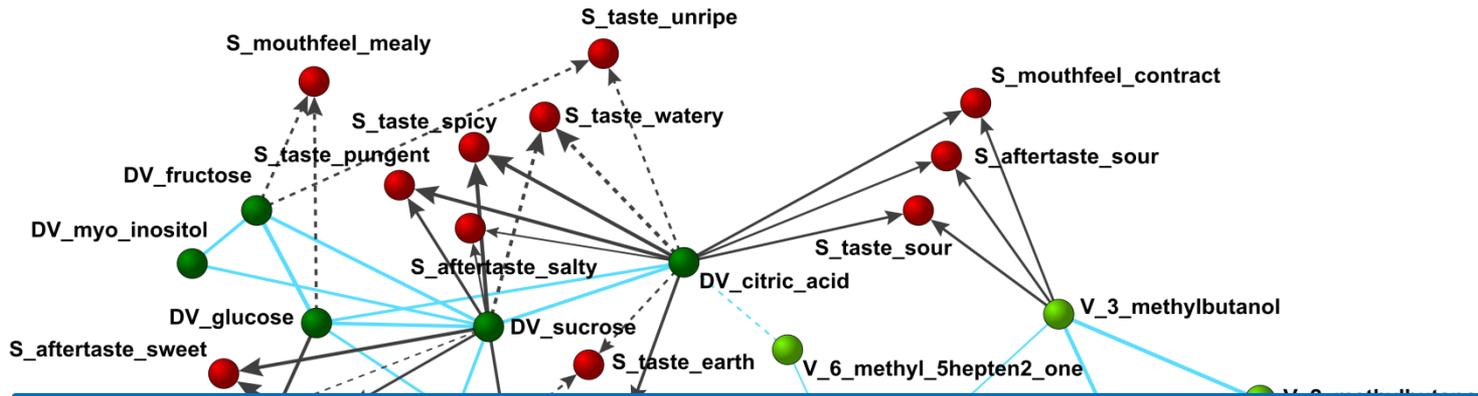
# Metabolic contrast based on 300 volatiles



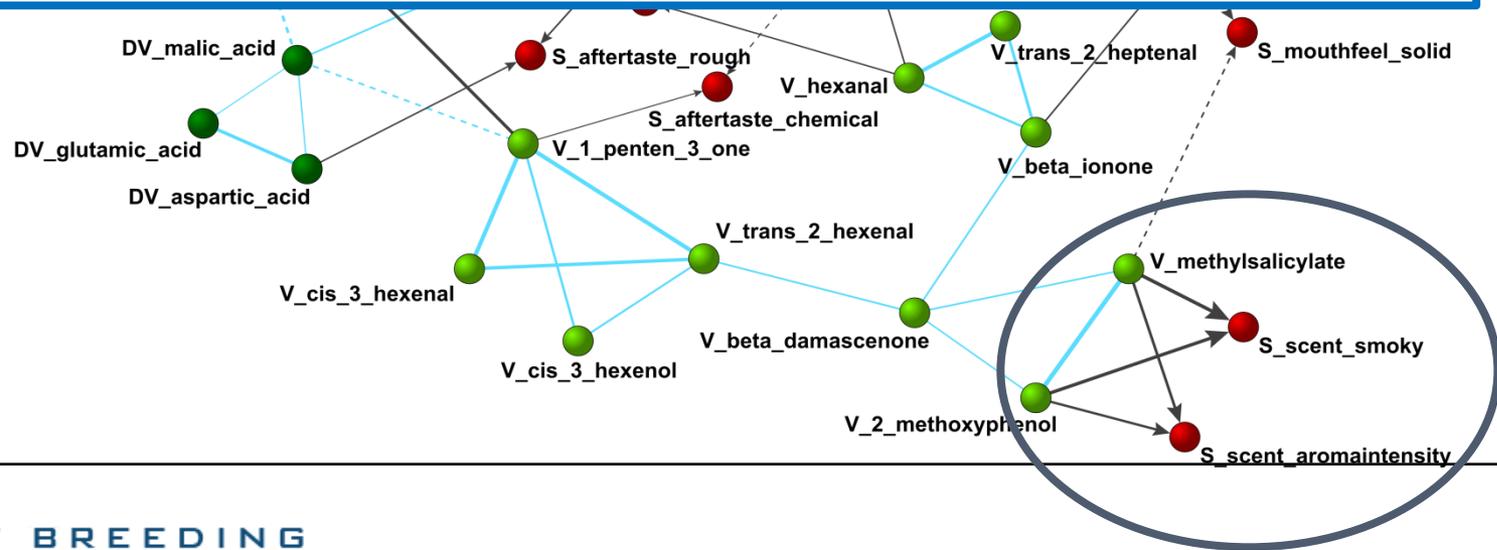
- Cherry
- round
- beef
- reference-samples



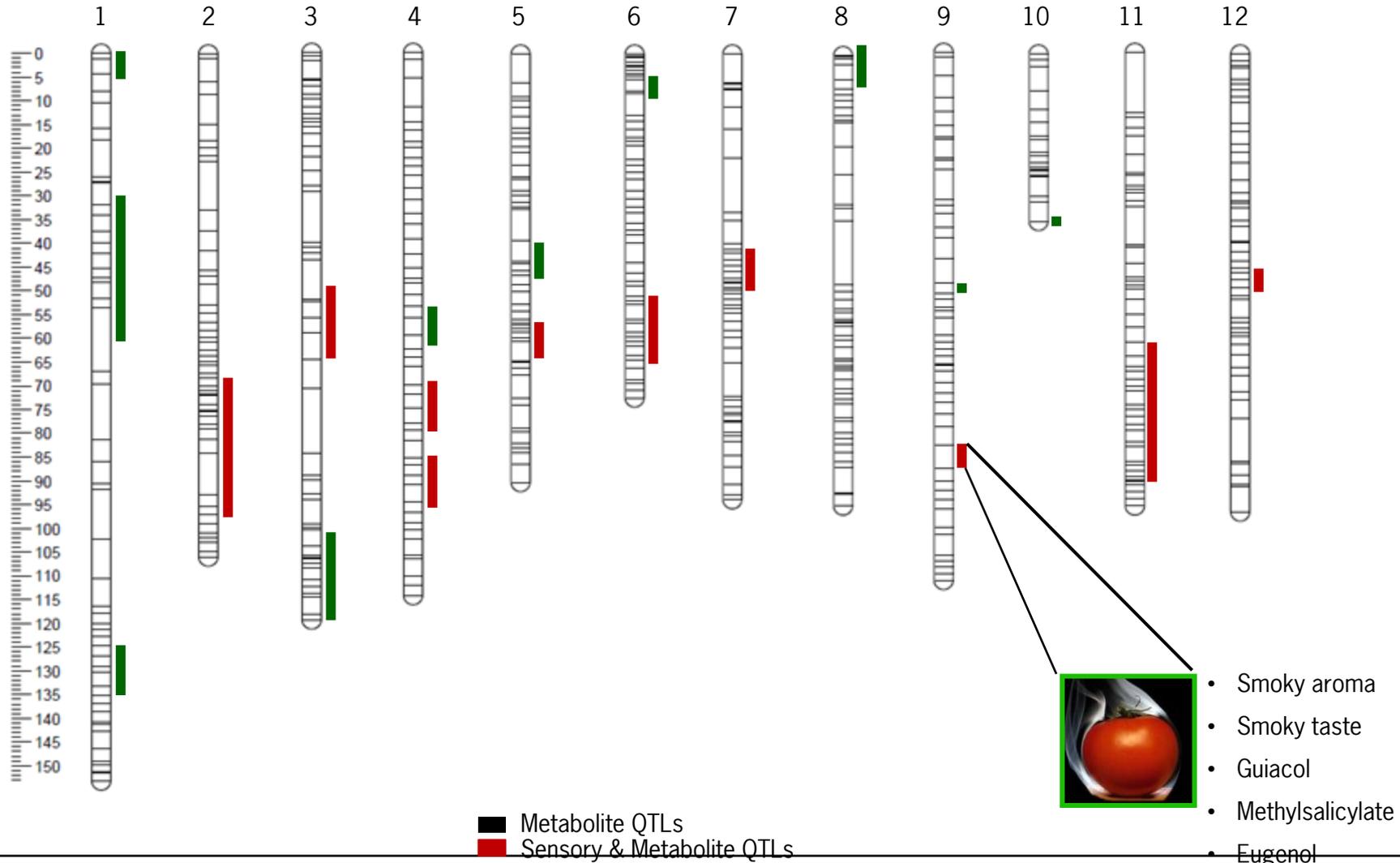
# Relations between sensory traits and metabolites



Understanding the metabolic basis for taste speeds up the identification of the underlying pathways and key genes



# Flavour QTL regions





# Into the wild!



*S. cheesmaniae*



*S. chmielewskii*



*S. habrochaites*



*S. huaylasense*



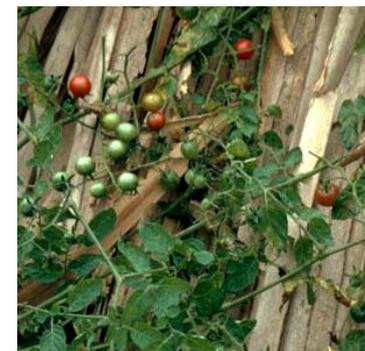
*S. neorickii*



*S. pennellii*



*S. peruvianum*



*S. pimpinellifolium*

C.M. Rick

TGRC



Tomato Genetics Resource Center

<http://tgrc.ucdavis.edu/>

# Screening a collection of wild relatives

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## ■ Materials:

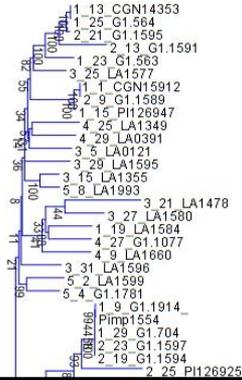
- 80 *S. pimpinellifolium*
- 20 *S. galapagensis*
- 20 *S. cheesmanii*

## ■ Approach:

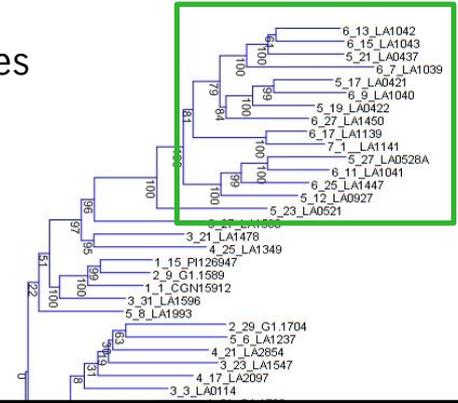
- Genotyping (SNP's) and phenotyping (LC & GC-MS)
- QTL/Association analysis

# Bootstrap analysis

5000 SNP markers

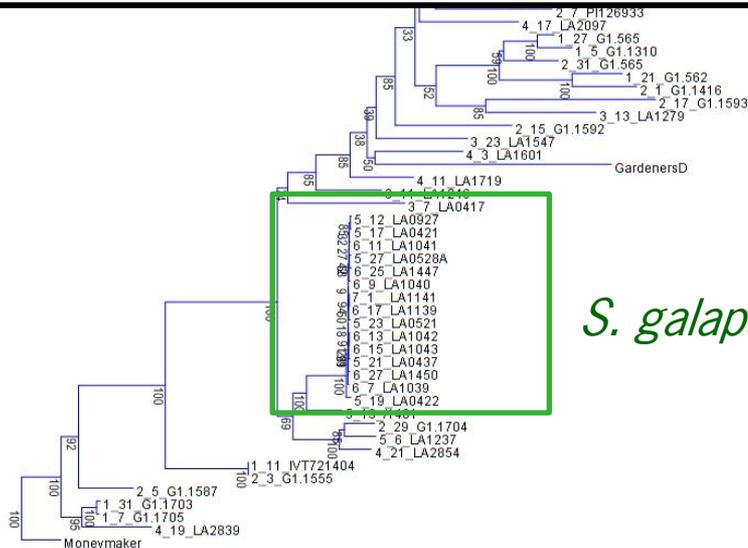


300 metabolites

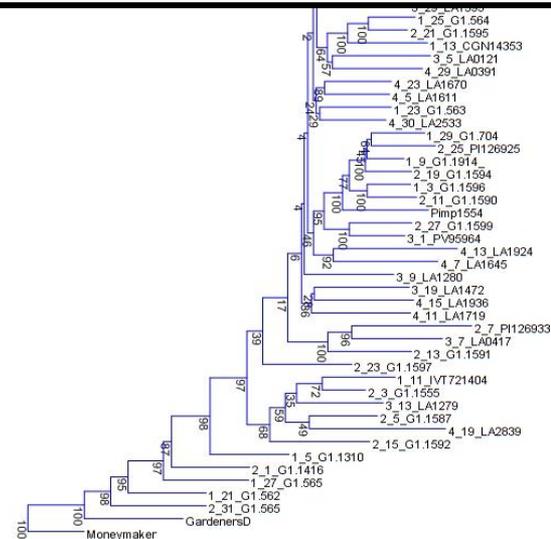


Hypothesis:

When genetic diversity is low, metabolic diversity may be more informative



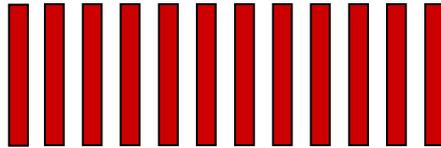
*S. galapagensis*



# *S. chmielewskii* ILs

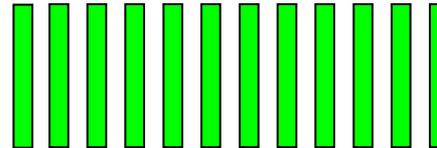


*S. lycopersicum*



X

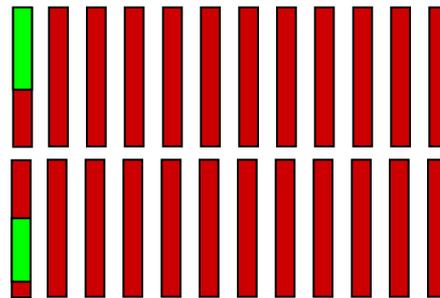
*S. chmielewskii*



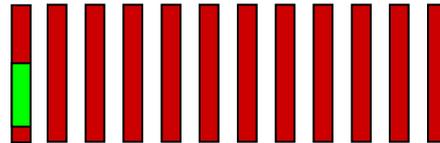
F<sub>1</sub>

BC<sub>n</sub>

IL01a

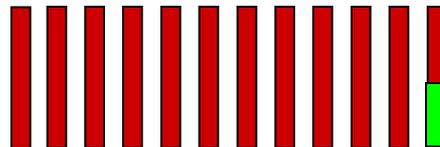


IL01b

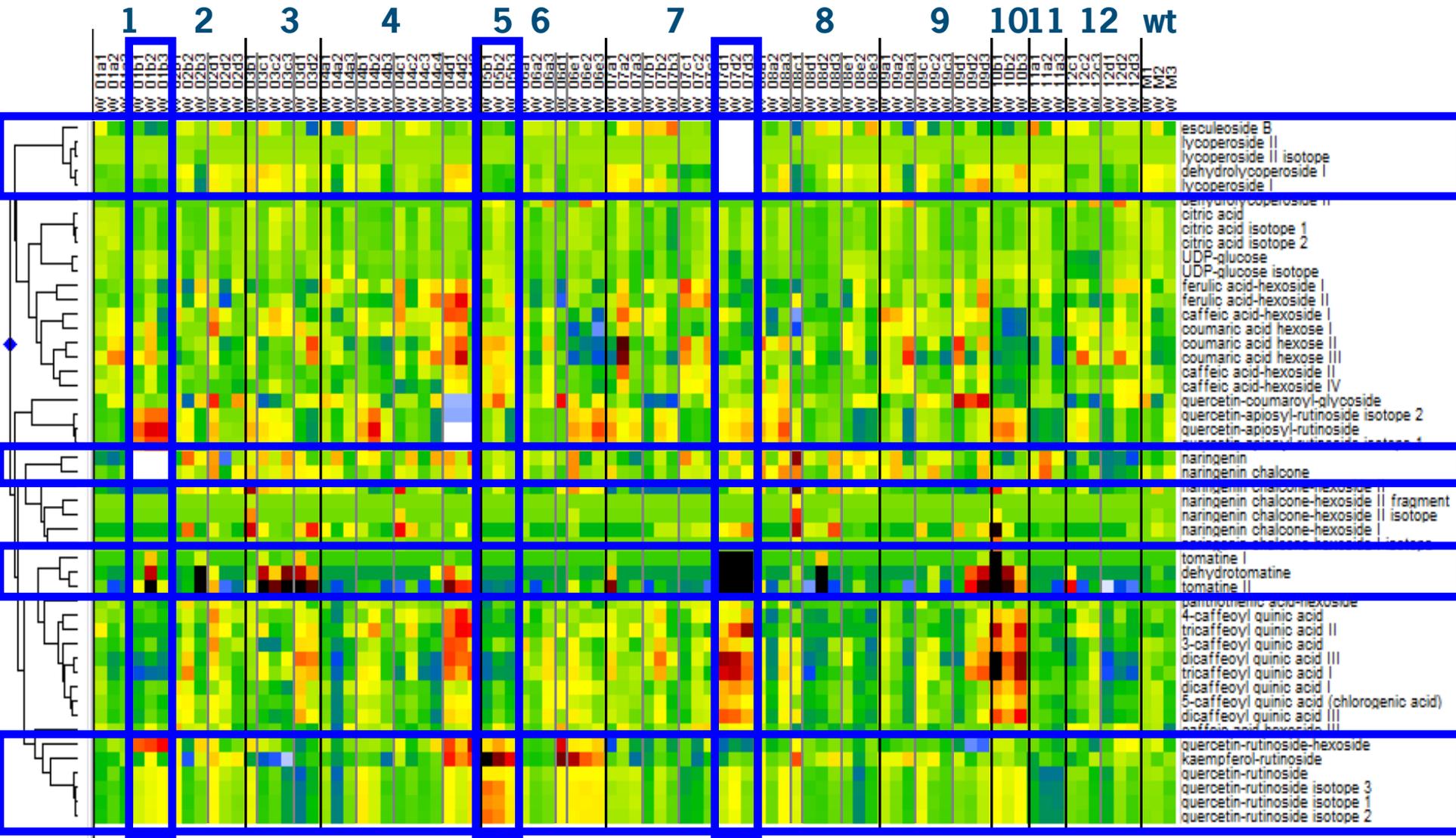


.....

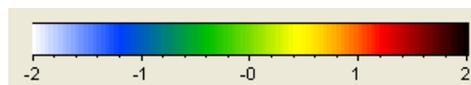
IL12d



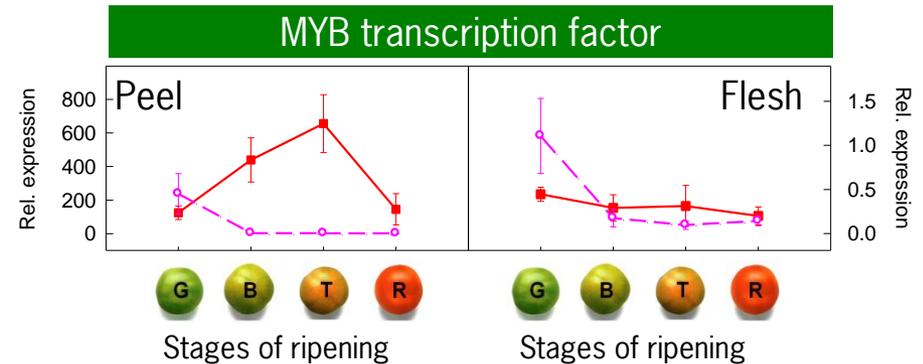
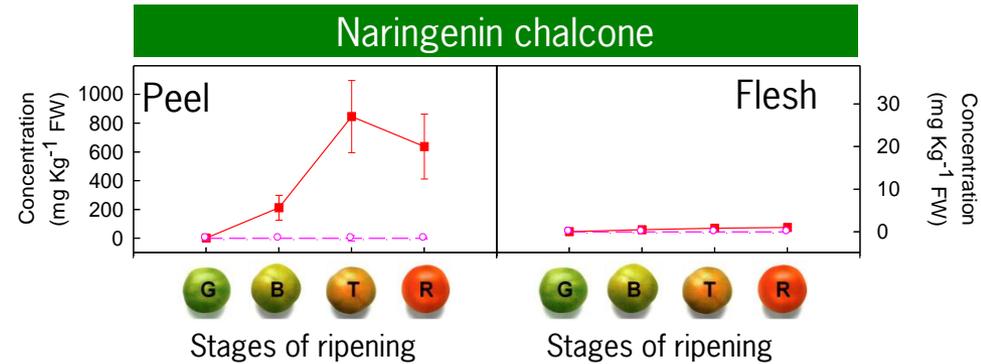
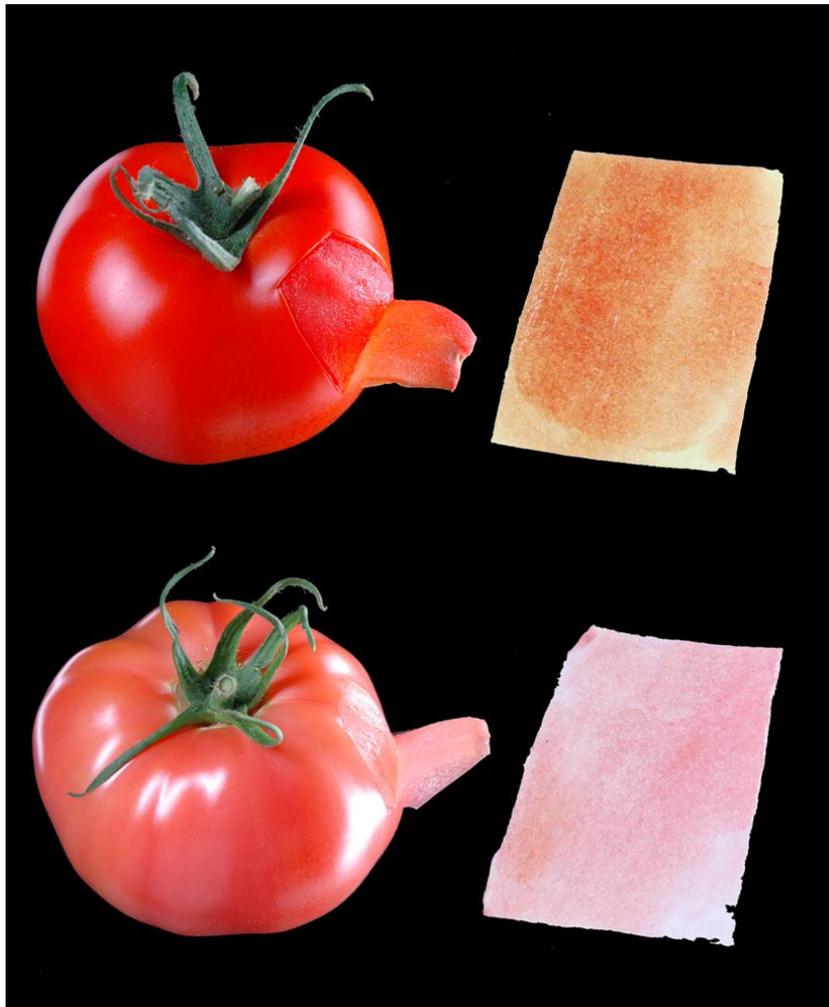
# Chromosomal order



LC-PDA-QTOF-MS/MS

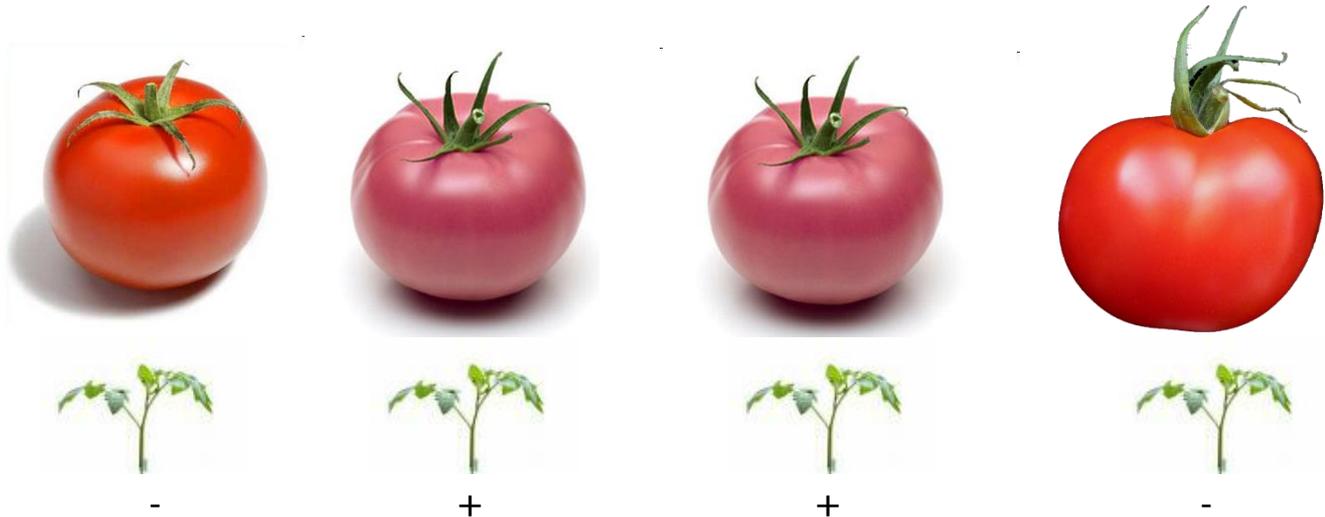


# Pink tomatoes: an Asian growth market



—■— Moneyberg    - -○- IL1b

# What breeders want: molecular markers



Marker

- The gene is the best possible marker
- First tomato varieties on the Asian market in less than 4 years!

# Conclusions

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- Huge phenotypic variation in the (commercial) tomato germplasm
- Metabolomics is a useful tool to get insight in complex traits such as flavour, colour and health potential
- Combining metabolomics and genetics leads to the identification of markers for mQTLs
- Metabolomics may be an alternative or complementary tool for biodiversity studies
  - Unbiased
  - May reflect functional variation
  - In case genetic variation is very low
  - BUT metabolites reflect genetics x environment

