### **ARTICLE IN PRESS**

Journal of Food Composition and Analysis xxx (2014) xxx-xxx



2

3

4

5

6

7 8

9

10

11 12

13

14

15

Contents lists available at ScienceDirect

### Journal of Food Composition and Analysis



journal homepage: www.elsevier.com/locate/jfca

#### Original Research Article

# Nutrient composition of selected traditional United States Northern Plains Native American plant foods $^{\cancel{k},\cancel{k}\cancel{k}}$

Q1 Katherine M. Phillips<sup>a</sup>, Pamela R. Pehrsson<sup>b,\*</sup>, Wanda W. Agnew<sup>c</sup>, Angela J. Scheett<sup>d</sup>, Jennifer R. Follett<sup>d</sup>, Henry C. Lukaski<sup>d</sup>, Kristine Y. Patterson<sup>b</sup>

<sup>a</sup> Department of Biochemistry, Virginia Tech, Blacksburg, VA, USA

<sup>b</sup> USDA, ARS Nutrient Data Laboratory, Beltsville, MD, USA

<sup>c</sup> United Tribes Technical College, Bismarck, ND, USA

<sup>d</sup> USDA, ARS Grand Forks Human Nutrition Research Center, Grand Forks, ND, USA

#### ARTICLE INFO

Article history: Received 12 August 2013 Received in revised form 5 February 2014 Accepted 6 February 2014

Keywords: Food composition Food analysis Native American diet Indigenous food system Biodiversity and nutrition Wild food Foraged food Chokecherry Chenopodium album L. Wild raspberry Psoralea esculenta Pursh. Urtica dioica L. Rosa pratincola Greene Ascorbic acid Folate vitamers Vegetables Fruits

#### ABSTRACT

Ten wild plants (cattail broad leaf shoots, chokecherries, beaked hazelnuts, lambsquarters, plains prickly pear, prairie turnips, stinging nettles, wild plums, raspberries, and rose hips) from three Native American reservations in North Dakota were analyzed to expand composition information of traditional foraged plants. Proximates, dietary fiber (DF), vitamins, minerals, carotenoids, and folate vitamers were assayed using standard methods and reference materials. Per serving, all were rich in Mn (100–2808  $\mu$ g). Several provided >10% DRI of Fe (cattail shoots, steamed lambsquarters, and prairie turnips), Ca (steamed lambsquarters, prickly pear, and prairie turnips), Mg (cattail shoots, lambsquarters, prickly pear, and prairie turnips), vitamins B6 (chokecherries, steamed lambsquarters, broiled prickly pear, and prairie turnips), C (raw prickly pear, plums, raspberries, rose hips (426 mg/100 g), and K (cattail shoots, chokecherries, lambsquarters, plums, rose hips, and stinging nettles). DF was >10 g/serving in chokecherries, prairie turnips, plums and raspberries. Rose hips, plums, lambsquarters, and stinging nettles were carotenoid-rich (total, 3.2-11.7 mg/100 g;  $\beta$ -carotene, 1.2-2.4 mg/100 g; lutein/zeaxanthin, 0.9-6.2 mg/100 g) and lycopene (rose hips only, 6.8 mg/100 g). Folate (primarily 5-methylte-Q2 trahydrofolate) was highest in raw lambsquarters (97.5  $\mu$ g/100 g) and notable in cattail shoots, raw prairie turnips, and blanched stinging nettles (10.8, 11.5, and 24.0  $\mu$ g/100 g, respectively). Results, provided to collaborating tribes and available in the National Nutrient Database of the United States Department of Agriculture (USDA) (www.ars.usda.gov/nutrientdata), support reintroduction or increased consumption of foraged plants.

© 2014 Published by Elsevier Inc.

#### 1. Introduction

The diets and nutrient intakes of Native Americans have changed over time. From the 1800s until the 1970s, the fundamental nutritional concern of Native people was a lack of

http://dx.doi.org/10.1016/j.jfca.2014.02.010 0889-1575/© 2014 Published by Elsevier Inc. adequate food (Story et al., 1998). The composition of the 16 traditional diet of Native Americans has changed gradually, with 17 increased intakes of fat and decreased consumption of harvested 18 plant foods (Byers, 1996). Traditional foods of Native Americans 19 (American Indians and Alaska Natives), largely influenced by 20 climate, geography and tribal mobility, are specific to each Native 21 22 American nation tribe. Fishing, hunting, harvesting and to some extent, agriculture, permitted the tribes to make the best use of 23 indigenous resources. Also specific to the tribes are ceremonial 24 dishes and everyday dishes, where cultural and/or spiritual 25 meaning is very important (Kittler and Sucher, 2001). 26

Currently, traditional foods and particularly plant foods are not 27 being eaten on a regular basis. A 2002 survey found that fewer than 28 10% of Native American children consumed traditional foods (Lytle 29 et al., 2002). Moreover, among the foods actually being eaten at 30

Please cite this article in press as: Phillips, K.M., et al., Nutrient composition of selected traditional United States Northern Plains Native American plant foods. J. Food Compos. Anal. (2014), http://dx.doi.org/10.1016/j.jfca.2014.02.010

<sup>\*</sup> Mention of a trademark or proprietary product does not constitute a guarantee of the product by the United States Department of Agriculture and does not imply its approval to the exclusion of other products that may also be suitable.

<sup>\*\*</sup> US Department of Agriculture, Agricultural Research, Northern Plains Area is an equal opportunity/affirmative action employer and all agency services are available without discrimination.

<sup>\*</sup> Corresponding author at: USDA, ARS Nutrient Data Laboratory, 10300 Baltimore Avenue, Building 005, Room 208A, Beltsville, MD 20705, USA. Tel.: +1 301 504 0693; fax: +1 301 504 0692.

E-mail address: pamela.pehrsson@ars.usda.gov (P.R. Pehrsson).

2

31

32

33

34

35

36

37

## **ARTICLE IN PRESS**

#### K.M. Phillips et al./Journal of Food Composition and Analysis xxx (2014) xxx-xxx

present, only 7 of the more than 1300 foods listed were identified as traditional. Surveys have shown that Native Americans regard traditional foods as health-promoting (Powers and Powers, 1990), but these foods are usually consumed only at special ceremonies and celebratory events (Bass and Wakefield, 1974; deGonzague et al., 1999; Toma and Curry, 1980; Woolf et al., 1999; Zephier et al., 1997).

38 The under-nutrition among Native Americans prevalent in the 39 1970s has been replaced by over-nutrition, in which contemporary 40 food products, which are low in micronutrients (vitamins and 41 minerals) but high in energy content (particularly fat) and are 42 known to promote obesity, predominate (Lytle et al., 2002; Stang 43 et al., 2005; Story et al., 1998; Taylor et al., 2005; Zephier et al., 44 1997). Studies of dietary intakes of Native Americans in Arizona, 45 North Carolina, North and South Dakota, and Oklahoma found that 46 vitamin and mineral intake fell under the recommended levels, but 47 that fat consumption exceeded what is recommended in health 48 guidelines, at >35% of daily energy intake (deGonzague et al., 49 1999; Zephier et al., 1997).

50 Many plant foods are rich in health-promoting components, 51 including vitamins, minerals, and other bioactive factors, and 52 have low fat and high fiber contents. It is likely that promoting 53 consumption of traditional Native American foods could improve 54 nutrition in these populations (Burns Kraft et al., 2008); however, 55 there is a paucity of information on the nutrient contents of these 56 plant foods, particularly the ones traditionally consumed among 57 tribes in the Northern Plains (Schauss, 2010; Woolf et al., 1999). 58 Nutrient composition data for these foods are needed to develop 59 nutrient databases that support both practical and research 60 applications that rely on food composition data (Amy and 61 Pehrsson, 2003; Ershow, 2003; Pennington, 2003), to increase 62 knowledge of biodiversity in food composition (Burlingame et al., 2009), and to facilitate health intervention research and 63 64 programming.

Although some reports exist on some of the nutrients in a few of
the foods (e.g. Andersson et al., 2011; Bhargava et al., 2008; Guil
et al., 1997; Guil-Guerrero et al., 2003; Kuhnlein, 1990; Yildirim
et al., 2001), without common control samples between studies it
is impossible to compare nutrient concentrations since interlaboratory analytical uncertainty could be confused with a true
difference in composition (Phillips et al., 2006a). Additionally,

growing conditions can affect the concentration of nutrients in the same plant (Bhargava et al., 2008; Pennington, 2008), and biodiversity of food composition is of increasing interest for sustainable food supplies (Burlingame et al., 2009; Charrondière et al., 2013; Heywood, 2011; Toledo and Burlingame, 2006).

72

73

74

75

76

77

78

79

80

81

82

83

84

85

86

87

88

This study focused on the composition of the foods collected in season by the Northern U.S. Plains Native American tribes. The nutritional content of several traditional Native American plant foods collected in season from reservations in the Northern Plains region of the US, analyzed as part of the US Department of Agriculture (USDA) National Food and Nutrient Analysis Program (Haytowitz et al., 2008), including detailed quality control and results for commercially available reference materials, to increase data on the composition of traditional Native American foods (Amy and Pehrsson, 2003).

#### 2. Materials and methods

#### 2.1. Samples

Staff from United Tribes Technical College (UTTC) (Bismarck, 89 ND, USA) contacted tribal leaders and elders of the Turtle Mountain 90 Band of Chippewa (Belcourt, ND, USA), three affiliated tribes of Ft. 91 92 Berthold, ND (Mandan, Hidatsa, Arikara), and Standing Rock Sioux reservation (ND) and received permission for participation in this 93 study. UTTC staff accompanied selected tribal elders who collected 94 traditional plant foods: prairie turnips (Psoralea esculenta Pursh.), 95 lambsquarters (Chenopodium album L.), cattail broad leaf shoots 96 (Typha latifolia L.), stinging nettles (Urtica dioica L.), wild plums 97 (Prunus americana Marshall), chokecherries (Prunus virginiana L.). 98 wild rose hips (Rosa pratincola Greene), wild raspberries (Rubus 99 idaeus L.), beaked hazelnuts (Corylus cornuta Marshall), and plains 100 prickly pears (*Opuntia polyacantha* Haw.) in a culturally respectful 101 manner in 2005 during the typical foraging season (May and June) 102 at each of the three reservations located as indicated in Fig. 1. A late 103 frost and other impediments to optimal growing conditions 104 limited the number and amounts of plant foods that were available 105 for collection; a total of 0.5–2 kg of each plant was sampled. 106 The total amount comprised one sample for each food except 107 prairie turnips (2 samples), chokecherries (3 samples), stinging 108 109 nettles (2 samples), cattail shoots (3 samples), and lambsquarters

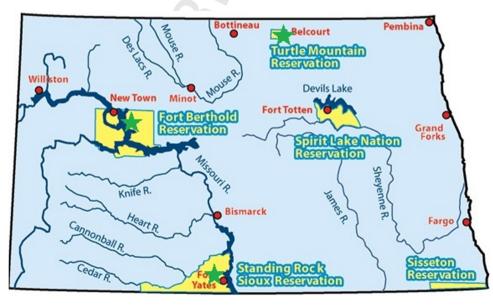


Fig. 1. Sampling locations (\*) for Native American Plains Indian food samples (source of underlying map: North Dakota Studies Program, State Historical Society of North Dakota, http://www.ndstudies.org/images/aind/reservations.gif).

Please cite this article in press as: Phillips, K.M., et al., Nutrient composition of selected traditional United States Northern Plains Native American plant foods. J. Food Compos. Anal. (2014), http://dx.doi.org/10.1016/j.jfca.2014.02.010

Download English Version:

### https://daneshyari.com/en/article/10552726

Download Persian Version:

https://daneshyari.com/article/10552726

Daneshyari.com