

Responses of *Lotus corniculatus* to environmental change 3: The sensitivity of phenolic accumulation to growth temperature and light intensity and effects on tissue digestibility

by Morris, P., Carter, E.B., Hauck, B., Lanot, A., Allison, G. and Theodorou, M.

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Abstract:	<p>The optimum temperature and light intensity for plant growth, phenolic accumulation and tissue digestibility was determined in clonal plants of three genotypes of Lotus corniculatus cv Leo, with low, intermediate or high levels of proanthocyanidins (condensed tannins). Plants were grown from 10 °C to 30 °C, or at light intensities from 20 to 500 μm m⁻² s⁻¹. Plants grown at 25°C had the highest relative growth rate and highest digestibility, whereas the maximum tannin content was found in plants grown at 15 °C. Approximately linear increases in leaf tannin and flavonol glycoside levels were found with increasing growth temperature in the low tannin genotype. Tannin hydroxylation increased with increasing growth temperature but decreased with increasing light intensity. The major leaf flavonols were kaempferol glycosides of which kaempferol-3-glucoside and kaempferol-3,7-dirhamnoside were the major components. Increases in both tannin and total flavonol concentrations in leaves were linearly related to light intensity and were preceded by a specific increase in the transcript level of a non-legume type chalcone isomerase. Changes in growth temperature and light intensity therefore results in major changes in the partitioning of carbon into phenolics, which significantly affects tissue digestibility and nutritional quality with a high correlation between tannin content and leaf digestibility.</p>	

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1 **Responses of *Lotus corniculatus* to environmental change 3.** The sensitivity of
2 phenolic accumulation to growth temperature and light-intensity and effects on tissue
3 digestibility

4
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19 **Running title:** Responses of *Lotus corniculatus* to environmental change 3

20 **Keywords:** Condensed tannins, Climate change, Flavonoids, Lignins, Nutritional quality.

21 **Abbreviations.** BuOH - n-butanol; HCA - hydroxycinnamic acid; IVDMD - in-vitro-dry-
22 matter-digestibility; NSC - non-structural carbohydrates; TGA - thioglycolic acid.

23
24 **Main Conclusion**

25 Growth temperature and light intensity are major drivers of phenolic accumulation in *Lotus*
26 *corniculatus* resulting in major changes in carbon partitioning which significantly affects
27 tissue digestibility and forage quality.

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4 29 **Abstract**

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8 31 The response of plant growth, phenolic accumulation and tissue digestibility to light and
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10 32 temperature was determined in clonal plants of three genotypes of *Lotus corniculatus*
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12 33 (birdsfoot trefoil) cv Leo, with low, intermediate or high levels of proanthocyanidins
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14 34 (condensed tannins).

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17 35 Plants were grown from 10°C to 30°C, or at light intensities from 20 to 500 $\mu\text{m}^{-2} \text{s}^{-1}$. Plants
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19 36 grown at 25°C had the highest relative growth rate and highest digestibility, whereas the
20
21 37 maximum tannin concentration was found in plants grown at 15°C. Approximately linear
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23 38 increases in leaf flavonol glycoside levels were found with increasing growth temperature in
24
25 39 the low tannin genotype. Tannin hydroxylation increased with increasing growth temperature
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27 40 but decreased with increasing light intensity. The major leaf flavonols were kaempferol
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29 41 glycosides of which kaempferol-3-glucoside and kaempferol-3,7-dirhamnoside were the major
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31 42 components. Increases in both tannin and total flavonol concentrations in leaves were linearly
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33 43 related to light intensity and were preceded by a specific increase in the transcript level of a
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35 44 non-legume type chalcone isomerase. Changes in growth temperature and light intensity
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37 45 therefore results in major changes in the partitioning of carbon into phenolics, which
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39 46 significantly affects tissue digestibility and nutritional quality with a high correlation between
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41 47 tannin concentration and leaf digestibility.

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49 **Introduction**

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51 50 It is well established that the accumulation of secondary metabolites can be affected by external
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53 51 abiotic factors (Dixon and Paiva 1995; Ramakrishna and Ravishankar 2013), as well as by
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55 52 biotic stress such as fungal attack and herbivore predation (Swain 1977; Bennett and
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57 53 Wallsgrove 1994; Mithöfer and Bola 2012). Response to climate change could
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59 54 include both increases in plant secondary metabolites to deleterious levels, or decreases in
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4 55 levels resulting in reduced plant pathogen defence responses. To evaluate plant breeding
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6 56 strategies aimed at ameliorating such potential threats to crop productivity, herbivory or
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8 57 survival fitness, we need a better understanding of how changes in growth conditions affect
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10 58 the accumulation of plant metabolites with potentially toxic, anti-nutritional or plant defence
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12 59 properties.

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15 60 Secondary metabolism gives rise to an enormous variety of functionally important end products
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17 61 with those of the polyphenol biosynthetic pathway being agronomically and economically
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19 62 important in a range of forage and crop plant species depending upon crop usage. These include
20
21 63 phenylpropanoid compounds that have roles in plant support (lignin), UV protection (flavones
22
23 64 and flavonols) and plant defence (isoflavonoid phytoalexins and condensed tannins), (Dixon
24
25 65 and Paiva 1995). Condensed tannins can have both positive and negative effects on animal
26
27 66 nutrition often through interactions with proteins and bacteria in the rumen (McSweeney et al.
28
29 67 2001). As well as contributing by-pass proteins in ruminants, they can also be antinutritional
30
31 68 depending on their concentration and structure (reviewed by McMahon et al. 2000).

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34 69 Because they reduce both digestibility and palatability condensed tannins are considered anti-
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36 70 nutritional at high concentrations (above 4-5% dry weight) (Barry and Duncan, 1984). In
37
38 71 contrast, at low concentrations (2-3% dry weight) some condensed tannins are considered
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40 72 beneficial to ruminants as they bind to plant proteins and protect them from deamination by
41
42 73 rumen microbes, increasing the amount of protein available for post-ruminal digestion and
43
44 74 absorption and reducing the possibility of bloat (Barry and Manley 1984; Waghorn et al. 1987).
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46 75 These phenolic and polyphenolic end products are of critical value in higher plants and in
47
48 76 forage species their tissue-specific accumulation particularly affects feed intake, digestibility
49
50 77 and crop quality (MacAdam and Villalba 2015). However, despite considerable worldwide
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52 78 efforts, the full impact of condensed tannins on the nutritional value of forage has not yet
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54 79 provided unequivocal results. This may be partially related to the high levels of variation in the
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56 80 amount and structure (molecular weight and monomeric composition) as well as the tissue
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4 81 distribution observed among condensed tannins from different forage and feed species when
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6 82 grown under different environmental conditions.

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8 83 In relation to the perennial leguminous *Lotus* species both as crops for ruminant feed and as
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10 84 widely distributed species supplying food for wild herbivores, information is lacking on how
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12 85 environmental conditions affect both the accumulation and structure of secondary metabolites
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14 86 (Escaraya et al. 2012) and how this correlates with their biological activity and affects intake,
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16 87 digestion and animal health (Lascano et al. 2001). In *L. corniculatus* a number of phenolic end
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18 88 products have been identified in leaves, stems and roots. These include lignin, cell wall
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20 89 hydroxycinnamic acids, flavones, flavonols, induced isoflavans, anthocyanins and condensed
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22 90 tannins (Fig. 1).

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26 91 Condensed tannin concentrations of different cultivars of both *Lotus corniculatus* and *Lotus*
27
28 92 *pedunculatus* (syn: *uliginosus*), grown in different environments are highly variability, ranging
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30 93 of 4.7 to 8.7% dry weight in *Lotus corniculatus* and 6.3 to 11.0%, dry weight in *Lotus*
31
32 94 *pedunculatus* (Kelman and Tanner 1990; Acuña et al. 2008), and while the structure of *Lotus*
33
34 95 *corniculatus* tannin is suitable for improving the efficiency of protein use without reducing
35
36 96 consumption or digestibility, the levels and structure of *Lotus pedunculatus* tannins are often
37
38 97 suboptimal for animal production (Waghorn et al. 1990).

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42 98 Increases in the accumulation of condensed tannins under controlled high temperature
43
44 99 conditions were found in *Lotus pedunculatus* (Lees et al. 1994), but not in *L. corniculatus*
45
46 100 (Ehike and LeGare 1993; Carter et al. 1999). Temperature effects on condensed tannins are
47
48 101 also significantly larger in combination with other environmental factors such as drought
49
50 102 (Anuraga, et al. 1993; Carter et al. 1999), high CO₂ levels (Carter et al. 1999) and soil nutrient
51
52 103 deficiencies (Barry and Manley 1986).

53
54
55 104 Large variations in the levels of total tannins and in the ratio of free and bound tannins were
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57 105 also found with increasing soil nutrient and climatic stress with levels of condensed tannins
58
59 106 above 9% dry matter being freely extractable (Barry and Manley 1986).

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107 Low temperatures have been reported to elevate condensed tannin concentrations in *L*
108 *corniculatus* (Carter et al. 1999) whilst high temperature and drought stress increased
109 condensed tannin levels in *L uliginosus* indicating species differences in condensed tannin
110 biosynthesis in response to temperature (Anuraga, et al. 1993).
111 However, few studies have determined growth and phenolic accumulation over a wide range
112 of temperatures or light intensities, or considered the subsequent effects of environmentally
113 induced changes in phenolics on the nutritional quality of *Lotus corniculatus*.

114

115 **Materials and methods**

116 **Plant material**

117 In order to test differential responses between genotypes to changes in environmental growth
118 conditions, three specific genotypes of *L corniculatus* cv Leo were chosen for these studies
119 which under control environmental conditions accumulated, either low (S50) intermediate
120 (S33) or high (S41) levels of condensed tannins for this variety (Carron et al. 1994). Seed from
121 which the three genotypes were selected were obtained from The Genetic Resource Unit, IGER
122 Aberystwyth SY23 3EB, UK.

123

124 **Plant growth**

125 **Temperature:** Replicate clonally propagated plants of the three genotypes were established
126 by crown division of mature plants into 15 cm ramets containing well-developed roots and
127 shoots and grown in low-N compost in 13-cm pots under ambient greenhouse conditions for 6
128 weeks and then shoots cut back to 5 cm above soil level. Plants were then placed in 5 individual
129 environmental growth chambers at 30, 25, 20, 15, or 10°C ± 1°C with an 18 h day at a light
130 intensity of 450 μmol m⁻² s⁻¹. Other conditions such as pot size, soil type, and humidity
131 remaining constant across environments.

132 The replicated whole plants (three plants per genotype per temperature), were harvested at four

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133 to six time points during growth over a 4 to 12-week period dependent on growth temperature.

134 Harvested shoots were weighed fresh and sub samples separated into leaf and stem, stored at -

135 80°C, and then freeze dried and powdered for further analysis.

136

137 **Light intensity:** Replicate clonally propagated plants of the low tannin genotype S50 were

138 established by dividing mature plants into 15 cm ramets containing well-developed roots and

139 shoots. Plants were grown under greenhouse conditions as above, for 6 weeks and then shoots

140 cut back to 5 cm above soil level and regrown at 20°C 16h day for 4 weeks either at different

141 light intensities of 20, 80, 200 and 500 $\mu\text{mol m}^{-2} \text{s}^{-1}$, or regrown for 4 weeks at 20°C 16h day

142 at 50 $\mu\text{mol m}^{-2} \text{s}^{-1}$ and then the light intensity increased to 500 $\mu\text{mol m}^{-2} \text{s}^{-1}$. Leaves from one

143 stem of each plant were harvested over the following 12 h for *chi* transcript levels and over the

144 following 5 days for flavonoid determinations.

145

146 **Determination of condensed tannins**

147 Total condensed tannins were determined as the sum of extractable (acetone soluble) and bound

148 fractions on duplicate 20-30mg samples of freeze-dried leaves and stems using a modification

149 of the butanol-HCl (BuOH/HCl) method outlined by Terrill et al. (1992). Samples were mixed

150 and extracted with 4ml of 70% aqueous acetone and 2ml diethyl ether, vortex-mixed for 2 min

151 then centrifuged at 980xg for 5min resulting in three phases. The upper solvent phase,

152 containing chlorophyll pigments and lipids, was discarded, and the clear aqueous phase

153 containing acetone-soluble condensed tannins was decanted and retained. The residue

154 containing bound condensed tannins was then re-extracted as above. The combined aqueous

155 phases were concentrated, adjusted to 2.5ml with distilled water and 0.5-ml aliquots hydrolysed

156 in 3.5ml of BuOH:HCl (95:5v/v) for 1h at 100°C, followed by rapid cooling. The residue was

157 dried in a stream of air to remove traces of solvent and directly hydrolysed in 4ml of

158 BuOH:HCl. The hydrolysates were then scanned between 400 and 700nm by visible

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159 spectrophotometry and the condensed tannin concentration calculated from the peak height at
160 550nm using an E1% 550 value of 150, derived from a standard curve of *L corniculatus*
161 condensed tannin extracted from shoot tissue by the method of Terrill et al. (1992) followed
162 by purification on Sephadex LH20 according to Foo and Porter (1981). Total condensed tannin
163 in roots was determined by direct hydrolysis of powdered tissue with BuOH:HCl.

164

165 **Determination of the anthocyanidin composition of condensed tannins**

166 Anthocyanidins were determined as described by Bavage et al. (1997). Anthocyanidins derived
167 from butanol-HCl hydrolysis of tannin extracts (1 mL) were evaporated to dryness in a dry
168 heating block at 40°C under a stream of N₂, and immediately re-dissolved in 50 µl methanol +
169 1% v/v HCl. Anthocyanidins were separated by high-performance liquid chromatography on
170 an 8 X 10 cm µNova-Pack C18 column (Waters Inc), eluted with 5% aqueous acetic acid (A)
171 and methanol (B), in a linear gradient of 30-100% B in 20 min and detected with a photodiode
172 array (Waters 996), monitored at 525 nm and spectra collected between 480- 580 nm. Peaks
173 were identified by comparison of their retention time and absorption spectra with authentic
174 cyanidin, delphinidin, pelargonidin, fisetinidin, robinetinidin, luteolinidin and apigeninidin
175 (Apin Chemicals, UK.). As the anthocyanidins have different wavelength absorption
176 maximum, but similar extinction coefficients, correction factors were determined from
177 standards and used to correct for the difference in peak area at 525 nm where cyanidin (λ
178 maximum = 525 nm) = 1.000, delphinidin (λ maximum = 535 nm) = 1.044, and pelargonidin
179 (λ maximum = 517 nm) = 1.076.

180

181 **Determination of flavonoids**

182 Flavonoids were determined using a modified version of the method described by Robbins et
183 al. 1998. Freeze-dried samples (200 mg) were re-hydrated in 2 mL distilled H₂O for 1 hour
184 then ground using a pestle and mortar in 5 mL 70% aqueous methanol and transferred to 12

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4 185 mL screw cap boiling tubes with a further 5 mL of aqueous 70% methanol. Tubes were
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6 186 vortexed for 3 min at 1800 rpm and centrifuged at 2500 rpm for 5 min. The pellets were further
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8 187 extracted with 10 mL 70 % aqueous methanol and twice with 100 % methanol. The methanol
9
10 188 extracts were pooled, filtered into 50 mL round bottom flasks and the pellets saved for
11
12 189 subsequent lignin analysis. Methanol was removed from the extracts under vacuum at 50°C on
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14 190 a rotary evaporator and then adjusted to 50 mL with distilled H₂O, and 10 mL concentrated on
15
16 191 an activated C18 Sep-Pak column (500 mg) [Waters]. Bound flavonoids for HPLC analysis
17
18 192 were eluted with 4 mL 100% methanol. Alkali hydrolysis was carried out on 1 mL of extract
19
20 193 with 1M NaOH at 100°C for 1 h. The sample was cooled, diluted to 5 mL, and adjusted to
21
22 194 between pH 6 and pH 7 with 0.1 M HCl. The sample was concentrated onto an activated C18
23
24 195 Sep- Pak column and the hydrolysed flavonoids eluted with 4mL of MeOH. Flavonoid profiles
25
26 196 were obtained by reverse phase HPLC on a µNovapak C18 RCM cartridge (Waters) initially
27
28 197 on a linear MeOH:acetic acid (5 %) gradient from 0-100% MeOH at a flow rate of 2 mL/min
29
30 198 for 50 min, and subsequently on a 25-75% gradient for 25 min. Eluting peaks were monitored
31
32 199 at 340nm using a diode array detector (model 996, Waters), and the spectra were recorded
33
34 200 between 240nm and 400nm. Flavonoid glycosides and aglycones were identified by their
35
36 201 UV/Vis spectra and retention times by comparison with aglycone standards (Sigma-Aldrich
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38 202 and Apin Chemicals, Ltd, Oxford UK) and with results of flavonoid analysis previously
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40 203 obtained (Robbins et al. 1998) and by comparison with relative retention times and spectral
41
42 204 properties of *Lotus japonicus* leaf flavonoids (Suzuki et al. 2008). Total hydroxycinnamic acid
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44 205 (HCA) esters were calculated as p-coumaric acid equivalents as acid hydrolysis of extracts
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46 206 gave p-coumaric acid as the only HCA product.

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54 55 208 **Determination of non-structural carbohydrates (NSC)**

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57 209 Total sugars and sucrose were determined with anthrone reagent using a modified micro
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59 210 method based on that of Van Handell (1968) as described in detail in Carter et al 1999. Starch

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211 determinations were carried out on the dried pellets after sugar extraction using the glucose
212 oxidase and peroxidase method (Trinder glucose analysis kit [Sigma]) after amyloglucosidase
213 treatment. The absorption of the resulting coloured quinoneimine dye complex was determined
214 by spectroscopy at 510nm and compared to a glucose standard curve, as described in detail in
215 Carter et al 1999)

216

217 **Lignin determinations**

218 Thioglycolic acid soluble lignin (TGA lignin) levels were determined using a modified version
219 of the method described by Whitmore (1978). Freeze-dried samples (200 mg) were re-hydrated
220 in 2 mL distilled H₂O for one hour and then repeatedly extracted with methanol and acetone
221 until the pellets were colourless. The extracts were discarded and the pellets dried using a
222 sample concentrator and then treated with 10 % thioglycolic acid in 2 M HCl (3 mL/50 mg of
223 sample) at 100°C for 4 h. The samples were cooled and centrifuged for 5 min at 980xg and the
224 supernatant discarded. The pellets were then washed with 2 mL distilled water and centrifuged
225 again and the supernatants discarded. The pellets were then treated with 2mL 1M NaOH and
226 vortexed for 2 h before centrifugation (10 min at 980xg). The supernatant was collected and
227 the pellets were washed with a further 2mL 1M NaOH and centrifuged again for 10 min. The
228 supernatant was collected and the extracts pooled. Concentrated HCl (1.2 mL) was added to
229 the pooled supernatants and cooled at 4°C for 1 h to precipitate the acid insoluble TGA-lignin
230 complex. Samples were centrifuged for 5 min at 980xg, the supernatant discarded and the
231 pellets redissolved in 5 mL 0.5 M NaOH. The TGA-lignin content of the samples was
232 determined using a PV8700 series/UV/Vis spectrophotometer (Philips Scientific and
233 Analytical Equipment) at 335 nm, and the TGA-lignin content was calculated from a standard
234 curve of purified *L. corniculatus* TGA lignin extracted in bulk from *Agrobacterium rhizogenes*
235 transformed “hairy” root cultures of *L. corniculatus*.

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4 237 **Determination of tissue digestibility**

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6 238 The effect of the different growth conditions on the digestibility of leaves and stems was
7
8 239 estimated using two different methods that measure either the final end point of digestion or
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10 240 the initial rate at which the tissues are digested.

11
12 241 (i) The two-stage in vitro pepsin-cellulase solubility technique of Jones and Hayward (1973),
13
14 242 determines the final end point in-vitro-dry-matter-digestibility (IVDMD), defined as the
15
16 243 amount of biomass remaining at the end point of 48 h digestion of 1.0 g dry weight of powdered
17
18 244 whole tissue. (Based on in-house reference samples included in each analysis, the RSD of the
19
20 245 method was 0.1904)

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22 246 (ii) The in vitro gas production technique of Theodorou et al. (1994), determines the initial
23
24 247 rates of digestion under more realistic environmental conditions of the rumen, and uses a
25
26 248 pressure transducer to quantify the increase in head-space gas pressure (and thus the gas
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28 249 volume) in closed batch cultures inoculated with rumen micro-organisms. The batch cultures
29
30 250 contained 0.5g freeze dried powdered tissue in 90mL of bicarbonate buffered medium and were
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32 251 inoculated with rumen micro-organisms in 10mL of clarified rumen fluid and incubated at
33
34 252 39°C. Rumen fluid was collected as grab samples of rumen digesta from fistulated wethers fed
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36 253 grass hay, taken before the morning feed and transported to the laboratory in a prewarmed (39
37
38 254 °C) vacuum flask. Initial rates of digestion were calculated from the kinetics of gas evolution
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40 255 over the first 6h of incubation from 8-h batch fermentations.

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44 257 **Transcript analysis: *Real-time PCR of chalcone isomerase gene family members.***

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46 258 Transcript analysis methods were as described in detail by Lanot (2004). Leaf material was
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48 259 harvested from three plants grown for 4 weeks at 50 $\mu\text{mol m}^{-2} \text{s}^{-1}$ over a 12 h period following
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50 260 an increase in light intensity to 500 $\mu\text{mol m}^{-2} \text{s}^{-1}$ and three RNA extractions were carried out
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52 261 from the pooled plant material and cDNA synthesised. Two real time PCR reactions were
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54 262 performed per cDNA sample per gene and three PCR per gene amplified. The control value

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263 corresponded to plant material harvested at t=0 before increasing the light intensity (three RNA
264 extractions and three real-time PCR reactions/gene/ cDNA). The expression of three *chi* gene
265 family members was compared to expression of β - actin using the fluorescent intercalating dye
266 SYBR-Green to monitor RT-PCR products on line with the Bio-Rad iCycler iQ detection
267 system. The expression of each gene was expressed as threshold cycles (Ct) and the Relative
268 Expression Software Tool (REST©) was used to calculate the relative expression ratio.
269 The samples were statistically compared by a Pair wise Fixed Reallocation Randomisation Test
270 (<http://www.wzw.tum.de/gene-quantification/rest.html>) as described in detail by Lanot (2004).

271

272 **Results**

273 **The effects of temperature on growth and tannin accumulation**

274 Plants were grown at constant temperatures from 10°C to 30°C and harvested four to five times
275 over their growth period to flowering. Within the temperature range the mean maximum
276 growth rate, when expressed either as biomass yield (g day⁻¹) or stem extension (cm day⁻¹), of
277 the three genotypes was greatest at 25°C and slower below and above this temperature (Fig. 2
278 a,b), and with a lower leaf stem ratio at higher growth temperatures (Fig. 2c). However, the
279 mean maximum tannin concentration of leaves and stems of the three genotypes was found at
280 15°C (Fig. 2a b). The growth rate and tannin accumulation of the three individual, low,
281 intermediate and high tannin genotypes are shown in Fig. S1, and the kinetics of leaf tannin
282 accumulation in leaves and stems of the high and low tannin genotypes are shown in Figs. S2
283 and S3.

284 Growth temperature was also found to affect condensed tannin solubility in 70% aqueous
285 acetone, with tannin solubility ranging from 35% to 75% in leaves and from 35% to 60% in
286 stems of the high and low tannin genotypes respectively (Fig. 3).

287 The extent of hydroxylation of condensed tannins in leaves of both high and low tannin
288 genotypes, was also found to be modified by growth temperature with the mean procyanidin

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4 289 to prodelphinidin (PC: PD) ratio across the growth period, decreasing from 3.1 and 2.8 at 10°C
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6 290 to 1.8 and 1.9 at 30°C in the low and high tannin genotypes respectively (Fig. 4), indicating an
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8 291 increase in tannin hydroxylation with increasing growth temperature for both low and high
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10 292 tannin genotypes.

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15 294 **Effects of growth temperature on carbohydrate accumulation**

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17 295 Levels of starch (Fig 5a) and both sucrose (Fig 5b) and the reducing sugars glucose + fructose
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19 296 (Fig 5c) in leaves, stems and roots of the high tannin genotype were found to be up to 6-fold
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21 297 higher in plants grown at 10°C than in plants grown at 25°C, except for sucrose levels in stems
22
23 298 and roots which were less affected (Fig. 5b). Most significantly in terms of carbohydrate
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25 299 reserves in roots available for utilization in shoot regrowth following defoliation was the 4-
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27 300 fold difference in root starch (Fig 5a) and reducing sugars (Fig 5c) in plants grown at 10°C
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29 301 compared with roots of plants grown at 25°C.

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35 303 **Effects of growth temperature on flavonoid accumulation**

36
37 304 Flavonol glycoside levels were found to be highest in both genotypes when plants were grown
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39 305 at 10°C and lowest when grown at 30°C, with a light intensity of 450 $\mu\text{mol m}^{-2} \text{s}^{-1}$ and a 18h
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41 306 day, with an almost linear, negative relationship between flavonol accumulation and growth
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43 307 temperature increase for both genotypes (Fig. 6). The kinetics of leaf flavonoid accumulation
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45 308 in the high and low tannin genotypes at different temperatures is shown in Fig. S4a,b.

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47 309 The five most predominant flavonols accumulated in leaves were kaempferol-3-glucoside,
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49 310 kaempferol-3-rhamnoside, kaempferol-3-rhamnoside-7-glucoside, kaempferol-3,7-
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51 311 dirhamnoside and kaempferol-7-rhamnoside, of which kaempferol-3-glucoside and
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53 312 kaempferol-3,7-dirhamnoside were the major components. The high tannin genotype S41
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55 313 accumulated 10-30% more flavonoids at lower growth temperatures (10-20°C) (Fig. 6a) than
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57 314 the low tannin S50 genotype (Fig 6b), but at higher growth temperatures (25-30°C), the low

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315 tannin genotype accumulated 30% more flavonoids than the high tannin genotype (Fig. 6a,b).

316 Only minor amounts of the flavonol aglycone kaempferol were detected, but on hydrolysis of
317 extracts, this was found to be the major base flavonol in the leaves.

318 **Effects of growth temperature on lignin solubility**

319 Less TGA lignin was found to be extracted from leaves, stems and roots of the high tannin
320 genotype grown at 10°C than at 25°C, (in leaves by 14%, in stems by 28% and in roots by
321 50%) (Fig. 7).

322

323 **Effects of growth temperature on tissue digestibility**

324 Maximum endpoint digestion (as determined by IVDMD), and initial rates of digestion,(as
325 determined by initial rates of gas evolution), of leaves were found from plants grown at 25-
326 30°C (Fig. 8b), but was less pronounced in stems, and contrasted with maximum mean tannin
327 levels in leaves and stems, of the three tannin genotypes, of plants grown at 15°C (Fig 8a) . The
328 relationship between the levels of tannin accumulation and tissue digestibility in leaves and
329 stems of the three individual tannin genotypes grown at different temperatures is shown in Fig.
330 S 5a-c.

331

332 **Effects of light intensity on phenolic accumulation**

333 When established clonal plants of the low tannin genotype S50 were defoliated to 5cm and
334 regrown at 20°C for 4 weeks on a 16/8h day/night cycle, flavonoid concentrations in leaves
335 were found to be nearly linearly related to light intensity (Fig. 9a), whereas total
336 hydroxycinnamic acid ester accumulation was maximal at low light intensities (Fig. 9a), and
337 tannin hydroxylation decreased with increasing light intensity (Fig. 9b).

338 Analysis of HPLC profiles and UV/Visible spectra of soluble phenolic extracts (Fig. 10)
339 showed that leaves mainly accumulated kaempferol-3-glucoside and kaempferol-3,7-
340 dirhamnoside with smaller amounts of kaempferol-7-rhamnoside, kaempferol-7-rhamnoside-

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4 341 3-glucoside, and kaempferol-3-rhamnoside, and three unidentified kaempferol glycosides (Fig.
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6 342 10). Total flavonoids were calculated as kaempferol-3-0-glucoside equivalents as acid
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8 343 hydrolysis gave kaempferol as the only product. Six hydroxycinnamic acid esters were also
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10 344 identified as esters of p-coumaric acid as this was the only product following acid hydrolysis.
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12 345 As with condensed tannins, (Fig. 9a) increases in total flavonol concentrations in leaves was
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14 346 found to be linearly related to light intensity (Fig 11a). Flavonoid accumulation rapidly
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16 347 increased within one to three days by increasing the light intensity from 50 $\mu\text{mol m}^{-2} \text{s}^{-1}$ to 500
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18 348 $\mu\text{mol m}^{-2} \text{s}^{-1}$ (Fig 11b) and was preceded by a specific increase in the transcript level of the non-
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20 349 legume type *chi* transcript (*chi2*) when normalised to β -actin, while no increase in expression
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22 350 was observed for the legume type *chi* genes (*chi1* and *chi3*) post illumination (Fig 11C). The
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24 351 normalised expression of the *chi* genes in all samples were significantly different than the
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26 352 expression at t=0 ($p < 0.05$) (except for *chi3* at 1h and *chi2*, at 6 and 12h).
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33 354 **Discussion**

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37 356 The aim of this work was to evaluate the sensitivity of phenolic accumulation in the vegetative
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39 357 tissue of the perennial forage legume *Lotus corniculatus* to growth temperature and light
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41 358 intensity and to determine the extent to which this affects its nutritional quality. Currently there
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43 359 are only a few reports that have evaluated the effects of environmental change on the
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45 360 accumulation of secondary compounds in crop plants and determined how they affect
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47 361 nutritional quality.
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53 363 **Condensed tannin accumulation.**

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55 364 While some studies have investigated the effects of environmental stress on the accumulation
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57 365 of condensed tannins in *L. corniculatus*, they have focused either on the effects over a narrow
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59 366 range of temperature (Anuraga et al.1993; Lees et al. 1994; Carter et al. 1999), and have not
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367 considered the subsequent effects on the flux of carbon into other secondary pathway end
368 products and there is currently a paucity of information on the effect of growth temperature or
369 light intensity on flavonoid accumulation or on lignin solubility in *L. corniculatus*.

370 The effect of temperature on plant growth was similar to that previously found by Kunelius
371 and Clark (1970) who found that the optimum root temperature for symbiotic nitrogen fixation
372 and growth of birdsfoot trefoil was from 18 to 24°C, with plants grown at 9°C being up to 45%
373 of those at 24°C and with growth depression at 36°C.

374 While maximum growth rates were found at 25°C, maximum condensed tannin concentrations
375 in both leaves and stems, were found at 15°C. Lower growth temperatures have previously
376 been reported to elevate condensed tannins in *Lotus corniculatus* (Anuraga et al. 1993; Carter
377 et al. 1999) and to decrease at high temperature (Ehike and LeGare 1993; Carter et al. 1999),
378 as found in this study, while high temperatures and drought stress increased condensed tannin
379 levels in *Lotus uliginosus* (Anuraga et al. 1993; Lees et al 1994). indicating species differences
380 within the Lotus genus in condensed tannin biosynthesis in response to growth temperature.

381 Moreover, both plant regrowth and condensed tannin levels were severely reduced after plants
382 were defoliated and regrown at 30°C (Lees et al 1994). However, Briggs and Schulz (1990),
383 found that contrary to expectations, investment in condensed tannin accumulation in *Lotus*
384 *corniculatus* was not at the expense of plant growth, but was positively correlated with shoot
385 size.

386 The general trend of increased tannin solubility in high tannin leaves is consistent with findings,
387 particularly in species of low protein concentration (Barahona et al. 2003). Large variations in
388 the levels of total tannins and in the ratio of free and bound tannins were also found in other
389 Lotus species with increasing climatic stress with levels of condensed tannins above 9% dry
390 matter being freely extractable (Barry and Manley 1986), and not bound to protein or fibre on
391 cell disruption. The proportion of soluble and bound tannin fractions of *L. corniculatus* have
392 also been found to be affected by leaf wilting, ensiling and pelleting with a lower portion of

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393 soluble and higher proportion of protein-bound tannins with an emphasise that bound tannins
394 should not be ignored since this can protect protein from ruminal degradation (Girard et al.
395 2008).

396 Condensed tannin concentrations in leaves were found to increase linearly with increasing light
397 intensity up to 500 $\mu\text{mol m}^{-2} \text{s}^{-1}$, and tannin hydroxylation decreased with increasing light
398 intensity up to 200 $\mu\text{mol m}^{-2} \text{s}^{-1}$. Light intensity has previously been shown to increase tannin
399 accumulation in *L corniculatus* (Paolocci et al. 1999), and specifically in both S50 and S41
400 genotypes, as well as in S50 plants up and down regulated in tannin accumulation by expression
401 of the maize *Sn* transcription factor (Paolocci et al 2005). Furthermore, they also showed that
402 both the low S50 and high S41 tannin genotypes maintained a linear relationship between the
403 number of tannin containing cells in leaves and light intensity up to 1000 $\mu\text{mol m}^{-2} \text{s}^{-1}$

404
405 **Flavonoid accumulation**

406 Total flavonoid concentrations of up to 20% dry weight in the leaves and 3% in stems are major
407 pools for carbon allocation in *Lotus*. Growing *Lotus* at a temperature below that required for
408 optimum growth, resulted in higher concentrations of total flavonols in both leaf and stem
409 tissues largely due to significant increases in kaempferol-3-glucoside and kaempferol-3,7-
410 dirhamnoside.

411 Flavonoid concentrations in leaves were also found to increase linearly with increasing light
412 intensity up to 500 $\mu\text{mol m}^{-2} \text{s}^{-1}$, whereas total hydroxycinnamic acid ester accumulation was
413 maximal at low light intensities. Leaf flavonoids were also rapidly induced and were maximal
414 after 2-3 days of exposure of low light adapted plants to a high light intensity. Light intensity
415 has previously been shown to increase tannin accumulation in *L corniculatus* (Paolocci et al.
416 1999), and specifically in both S50 and S41 genotypes, as well as in S50 plants up and down
417 regulated in tannin accumulation by expression of the maize *Sn* transcription factor (Paolocci
418 et al 2005). Furthermore, they also showed that both the low S50 and high S41 tannin genotypes

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4 419 maintained a linear relationship between the number of tannin containing cells in leaves and
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6 420 light intensity up to 1000 $\mu\text{mol m}^{-2} \text{s}^{-1}$
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10 422 Correlation analysis showed a positive correlation between condensed tannin and flavonol
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12 423 accumulation in *L. corniculatus* shoots, which strongly suggests that the condensed tannin and
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14 424 flavonol biosynthetic pathways are co-regulated in shoot tissues and particularly in the leaves,
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16 425 and are affected by the same environmental factors. Probably the same environmental factors
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18 426 result in the induction of common transcription factors whose target genes are involved in both
19
20 427 flavonol and condensed tannin biosynthesis (Robbins et al. 2002, Paolucci et al. 2005; Zhao et
21
22 428 al. 2010), although it is also possible that transcription factors, which are unique to either
23
24 429 flavonol or condensed tannin biosynthesis, are activated by the same environmental variables.
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26 430 Although the intensity of full natural daylight can be up to 2000 $\mu\text{mol m}^{-2} \text{s}^{-1}$, and conclusions
27
28 431 from the lower maximum light intensities used in these experiments may not apply to higher
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30 432 levels of irradiance, field measurements of the photosynthetic light-response curves for *L.*
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32 433 *corniculatus* in two sites were found to saturated at irradiances of $\sim 650 \mu\text{mol (photon) m}^{-2}$
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34 434 s^{-1} , with saturation at higher irradiances normally being reported only for sun-adapted, early
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36 435 successional species (Kostopoulou and Karatassiou 2017).
37
38 436 In Lotus there are specific isoforms of key genes in the general phenylpropanoid (e.g. PAL or
39
40 437 C4H) and flavonoid pathways (e.g. CHS, CHI) that are specifically involved in the metabolic
41
42 438 channeling of carbon towards the flavonoid, isoflavonoid or lignin branch pathways. In S50
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44 439 control plants increased light intensity has previously been found to reduce both PAL and CHS
45
46 440 transcripts but to have no effect on DFR or ANS transcript levels, and, at least for the isoforms
47
48 441 studied, transcript levels of PAL and CHS were not correlated with condensed tannin
49
50 442 accumulation (Paolucci et al. 2005). In the work reported here, increased light intensity
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52 443 however resulted in a rapid and more than six-fold induction of a specific non-legume type
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54 444 chalcone isomerase transcript (*chi2*) in leaves of the low tannin S50 genotype, as determined
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445 by qualitative RT-PCR, while the legume type *chi* genes (*chi1* and *chi3*) exhibited similar
446 expression ratios before and after the increase in light intensity. In contrast, glutathione
447 elicitation of *L. corniculatus* leaves which resulted in the accumulation of isoflavan
448 phytoalexins, showed significantly increased expression of the two legume *chi* genes, *chi1* and
449 *chi3* while expression of *chi2*, the non-legume type *chi* did not vary (Lanot 2004).

450

451 **Lignin and lignin solubility**

452 Previous studies have shown that the reduced nutritional quality of some forage legumes is not
453 solely due to condensed tannins, and that the adverse effects of condensed tannins may be
454 combined with the detrimental dietary effects of lignin and that both factors should be
455 considered when determining nutritive value (Barry and Duncan 1984; Miller and Ehlke 1996).
456 For example, Barry and Manley (1986). established that in *L. pedunculatus* and *L. corniculatus*
457 the reduced nutritive value under stress conditions was due to the simultaneous increase in the
458 concentrations of lignin and condensed tannins, both of which depressed rumen carbohydrate
459 fermentation and voluntary intake in sheep

460 The lower levels of TGA lignin in leaves, stems and roots of the high tannin genotype S41
461 grown at 10°C compared with plants grown at 25°C may suggests a decrease in total lignin in
462 these tissues, or an apparent reduction in lignin due to the increased accumulation of starch and
463 other non-structural carbohydrates. However, lignin may also be less soluble in TGA by growth
464 at low temperatures, as thioglycolic acid derivatization involves the formation of thioethers of
465 benzyl alcohol groups found in lignin, which enables it to be extracted from cell walls by alkali,
466 and low temperature growth may change lignin structure resulting in lower TGA solubility.

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468 **Carbohydrate accumulation**

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469 The major effect of plant growth at 10°C compared with growth at 25°C in terms of
470 carbohydrate accumulation was the 4-fold higher levels of root starch and reducing sugars
471 available for utilization in shoot regrowth following defoliation in plants grown at 10°C
472 Growth temperature has previously been shown to affect carbohydrate root reserve cycles in
473 *L. corniculatus*, with plants grown at 18°C being able to restore their root starch reserves while
474 plants grown at 32°C failed to do so (Nelson & Smith 1968). Spring herbage yields have also
475 been found to be positively correlated with the mean non-structural carbohydrate levels in the
476 two preceding years, with a cumulative effect of carbohydrate levels on growth (Alison &
477 Hoveland 1989). Rapid metabolism of root reserve carbohydrates, such as starch may be
478 necessary both for normal regrowth following defoliation and for tolerance to environmental
479 stress, with root starch concentrations declining in defoliated plants, while increasing in roots
480 of undefoliated plants (Boyce et al. 1992; Li et al.1996). Starch accumulation and degradation
481 patterns in Lotus were strongly correlated with root amylase activity (Li et al. 1996), with
482 defoliation of shoots resulting in an increase in the activities of taproot endoamylases,
483 associated with the degradation of root starch in *Medicago sativa* and *L. corniculatus* (Volenec
484 et al. 1991; Boyce et al., 1992).

485 It is evident that modulation of carbon partitioning in roots, leaves and stems between growth,
486 storage carbohydrates and tannins is affected by temperature, and light intensity. Thus, changes
487 in these environmental conditions which give rise to increased tannin or to decreased lignin
488 solubility, may result in decreased forage digestibility. It has been suggested (Alison &
489 Hoveland 1989), that management practises and breeding strategies should be designed to
490 maintain high levels of root non-structural carbohydrates.

491 In subsequent experiments with the plants used in this study, we detected a major anomaly
492 which suggested that the temperature at which the plants were grown was a major determinant
493 of the ability of leaves and stems to accumulate phenolics in regrowth tissues following
494 defoliation. The effect of different levels of root carbohydrate reserves on plant regrowth

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495 following defoliation, and the effects of drought conditions and increased CO₂ concentrations
496 on phenolic accumulation and leaf and stem digestibility are reported in Part 4 of this series,
497 elsewhere in this volume.

498

499 **Nutritional effects**

500 Condensed tannins are considered anti-nutritional at high concentrations (above 4-5% dry
501 weight) because they reduce both digestibility and palatability (Barry and Duncan, 1984). In
502 contrast, at low concentrations (2-3% dry weight) some condensed tannins are considered
503 beneficial to ruminants as they bind to plant proteins and protect them from deamination by
504 microbes present in the rumen, which reduces the possibility of bloat and increases the amount
505 of protein available for post-ruminal digestion and absorption (Barry and Manley 1986;
506 Waghorn et al, 1987).

507 Maximum tannin levels in leaves reached over 8% dry weight and in stems over 3% dry weight
508 in the high tannin S41 genotype grown at 10oC, whereas maximum endpoint digestibility as
509 determined by IVDMD and initial rates of digestion were found in plants grown at 25°C,
510 The correlation between leaf tannin concentration and digestibility (IVDMD or initial rates),
511 were not equally strong across all three genotypes (Table S1). This reduces the correlation
512 coefficient for the mean data from all three genotypes. However, in the high tannin genotype
513 S41 where tannin levels were consistently above 2.5% dry weight. correlation analysis showed
514 a high negative correlation between initial rates of gas evolution ($R^2 = -0.985$), and total tannin
515 concentration, but a lower correlation between IVDMD and total tannin concentration of leaves
516 ($R^2 = -0.452$), and almost no correlation in stems ($R^2 = -0.27$ and -0.07 respectively) (Table
517 S1). We have shown previously that correlations between the condensed tannin concentration
518 of *L. corniculatus* leaves and the initial rate of gas evolution, were greater than with the pepsin-
519 cellulase end-point digestibility method of determining IVDMD (Carter et al 1999), and that
520 these correlations were only statistically significant in tissues with tannin levels above 2.5%,

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4 521 which is entirely consistent with the finding that 2-3% dry weight of *L. corniculatus* tannin
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6 522 does not depress digestion and is beneficial as it increases the amount of protein available for
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8 523 post-ruminal digestion and absorption (Barry and Manley 1984; Waghorn et al. 1987).
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12 525 Not all condensed tannins however have the same nutritional effect on ruminants. *L.*
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14 526 *corniculatus* tannins which consist of epicatechin (procyanidin) (67%) and epigallocatechin
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16 527 (prodelphinidin) (30%) extender units (Foo et al. 1996) do not appear to inhibit amino acid
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18 528 absorption (Wang et al. 1994) while those from *L. pedunculatus* with epigallocatechin (about
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20 529 70%) as the dominant extender units (Foo et al. 1997) show extensive inhibition of uptake of
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22 530 most amino acids (Waghorn et al. 1987). Environmentally induced changes in tannin
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24 531 hydroxylation may therefore have significant effects on nutrient availability.
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26 532 Both growth temperature and light intensity were found to modify the hydroxylation of tannins
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28 533 in *L. corniculatus*, and this may help to explain the high diversity of reports of the levels of
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30 534 tannin hydroxylation in this species.
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32 535 Although the mechanisms regulating tannin hydroxylation are not completely understood
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34 536 (Dixon et al. 2005; He et al. 2008; Zhao et al. 2010), it is evident that tannin hydroxylation is
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36 537 environmentally controlled as both low temperature and high light intensity increase tannin
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38 538 hydroxylation. There is some evidence however that this may simply be due to changes in
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40 539 tannin biosynthesis in different cell types. Condensed tannin deposition in Lotus is restricted
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42 540 to specific cell types in leaves (Morris and Robbins 1992; Abeynayake et al. 2011), stems and
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44 541 roots (Morris and Robbins 1992) during their differentiation.
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46 542 As condensed tannins are isolated from bulk plant tissues the original cellular location of
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48 543 specific tannin structures is unknown and their gross molecular structure (particularly the ratio
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50 544 of proanthocyanidin monomers which make up the tannin polymers), may therefore be derived
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52 545 from tannins with different structures from different cell types. The extent of the measured
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54 546 tannin hydroxylation may therefore be at least partially governed by the frequency of tannins
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547 of different structures in different cell types in the tissue rather than in differences in tannin
548 structure within individual cells.

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550 **Tannin cellular deposition**

551 Under normal conditions, high tannin Lotus leaves can contain tannin cells in three positional
552 locations, adjacent to vascular tissue, distributed through the palisade mesophyll and in a
553 matrix formation in the spongy mesophyll (Robbins et al 2002) (see Fig S6). Over expression
554 of the maize *Sn* transcription factor in the low tannin S50 genotype, which normally
555 accumulates tannins in cells near the vascular tissue, resulted in increased tannin levels and
556 induced the production of tannins in the palisade and spongy mesophyll cells (Robbins et al.
557 2002; Paolocci et al. 2005; Paolocci et al. 2007). This heterogeneous distribution of tannin cells
558 in leaves may possibly be generated by local gradients of plant growth regulators as auxins
559 have been found to suppress tannin accumulation in both shoot and root organ cultures of *L.*
560 *corniculatus* at concentrations in the nmolar range (Morris and Robbins 1992),

561 The increase in condensed tannins at low temperatures or at high light intensity coupled with
562 the evidence that higher tannin levels are a result of tannin accumulation in different cell types,
563 and a high positive correlation ($R^2 = 0.725$) between the amount of tannin and the degree of
564 tannin hydroxylation, indicates that it is highly likely that the different mesophyll cell types
565 accumulate tannins with different molecular structures and with different degrees of
566 hydroxylation.

567 This hypothesis is further supported by the observation that tissues containing tannins in only
568 one cell type such as in seed coats or petals, have only one level of hydroxylation; either
569 procyanindin in *Arabidopsis thaliana* seed coats (Debeaujon et al. 2003; Marinova et al, 2007)
570 or in *Trifolium pratense*, and *Medicago truncatula* petals (Meagher, et al, 2006; Pang et al.
571 2007), as well as in *Lotus corniculatus* and *Lotus japonicus* petals (Morris, unpublished

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572 observations), or prodelphinidin in *Trifolium repens*, *Trifolium fragiferum*, and *Trifolium*
573 *ambiguum* petals (Foo et al, 2000; Meagher, et al, 2006).

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575 **Conclusions**

576 The differences in condensed tannin concentrations and tannin monomer hydroxylation
577 between the three genotypes used in this study highlight the diversity found in *Lotus* species
578 in generally and that this diversity and variability may be further increased by fluctuations in
579 growth temperature and light intensity with subsequent impacts on nutritional quality.
580 However, our results show that alone, currently predicted levels of summer temperature
581 increase as a result of climate change, will probably not have a direct significant deleterious
582 impact on the quality of *Lotus corniculatus* as forage, although this may be adversely affected
583 if combined with other changing environmental factors such as increased CO₂ levels or by
584 drought conditions, or as a result in warmer winters.

585

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590 3390), and the authors have no conflict of interest to declare.

591

592 **Author contributions**

593 PM devised the project, carried out the tannin hydroxylation and wrote the manuscript. EBC
594 produced the experimental material and carried out tannin and digestibility analysis. BH carried
595 out HPLC for flavonoid quantification. AL carried out the light intensity work and transcript
596 analysis and GA contributed to tannin and lignin analysis and edited the manuscript.

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829 **Figure Legends**

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831 **Fig. 1** Schematic of the flavonoid and lignin pathways showing the enzymatic steps leading to
832 the major classes of end products, flavonoids, isoflavonoids, phenolic acids, phlobaphenes,
833 anthocyanins, lignin and condensed tannins (proanthocyanidins).

834

835 **Fig. 2** Mean growth rates (g fresh weight d⁻¹ and cm d⁻¹), and maximum levels of tannin
836 accumulation in leaves (a) and stems (b), and dry weight leaf: stem ratio (c) of the high,
837 intermediate and low tannin genotypes (S33 S50 and S41) grown at 10°C to 30°C. Established
838 clonal plants were defoliated to 5 cm and regrown at 450 μmol m⁻² s⁻¹ with 18h day for 4 -12
839 weeks. Mean values ± SE (n=9) (3x3 genotypes).

840

841 **Fig. 3** Effect of growth temperature on soluble and bound condensed tannin concentration of
842 leaves (a,b) and stems (d,e) of the high S41 (a,d) and the low S50 (b,e) tannin genotypes and
843 tannin solubility in leaves (c) and stems (f). Plants were grown at 450 μmol m⁻² s⁻¹ with 18h
844 day for 4 -12 weeks. Different letters in the graph represents significant differences in total
845 tannins between treatments (*P* < 0.05; *n* = 3).

846

847 **Fig. 4** Effect of growth temperature on tannin hydroxylation in leaves of high (S41) (a) and
848 low (S50) (b) tannin genotypes and on the mean procyanidin: prodelphinidin (PC: PD) ratio
849 (PP= propelargoniodin). Established clonal plants were defoliated to 5 cm and regrown at 450
850 μmol m⁻² s⁻¹ with 18h day for 4 -12 weeks.

851

852 **Fig. 5** Levels of starch (a) sucrose (b) and glucose + fructose (c) in leaves, stems and roots of
853 the high tannin genotype (S41) grown at 10°C or 25°C. Established clonal plants were

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4 854 defoliated to 5 cm and regrown at $450 \mu\text{mol m}^{-2} \text{s}^{-1}$ with 18h day for 6 weeks. Mean values \pm
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6 855 SE ($P < 0.05$; $n=3$). * indicates significant difference from 10°C grown plants.
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10 857 **Fig. 6** Effect of growth temperature on maximum levels of flavonol and flavonol glycoside
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12 858 accumulation by leaves of high (S41) (a) and low (S50) (b) tannin genotypes. Established
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15 859 clonal plants were defoliated to 5 cm and grown at $450 \mu\text{mol m}^{-2} \text{s}^{-1}$ with 18h day for 4 -12
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17 860 weeks. Flavonoid glycosides were quantified as kaempferol-3-O-glucoside equivalents and
18
19 861 aglycones as kaempferol. K-3-G = kaempferol-3-glucoside, K-3-R = kaempferol-3-
20
21 862 rhamnoside, K-3-R-7-G = kaempferol-3-rhamnoside-7-glucoside, K-3,7-dR = kaempferol-3,7-
22
23 863 dirhamnoside, K-7-R = kaempferol-7-rhamnoside, identified by reference to authentic
24
25
26 864 standards.
27

28
29 865

30
31 866 **Fig 7** Effect of growth temperature on levels of thioglycolic acid soluble lignin, in leaves, stems
32
33 867 and roots of the high tannin genotype S41. Established clonal plants were cut back and grown
34
35 868 at $450 \mu\text{mol m}^{-2} \text{s}^{-1}$ with 18h day for 6 weeks. Different letters represent significant differences
36
37 869 between treatments. Mean values \pm SE ($P < 0.05$; $n = 3$).
38

39
40 870

41
42 871 **Fig 8** Relationship between mean levels of tannin accumulation (a) and tissue digestibility as
43
44 872 determined by IVDMD and initial rates of gas evolution (b,c) in a simulated rumen
45
46 873 environment in leaves (a,b) and stems (a,c) of the high, intermediate and low tannin genotypes
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48 874 (S33 S50 and S41) grown at different temperatures. Mean values \pm SE ($n= 9$) (3x3 genotypes)
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51 875

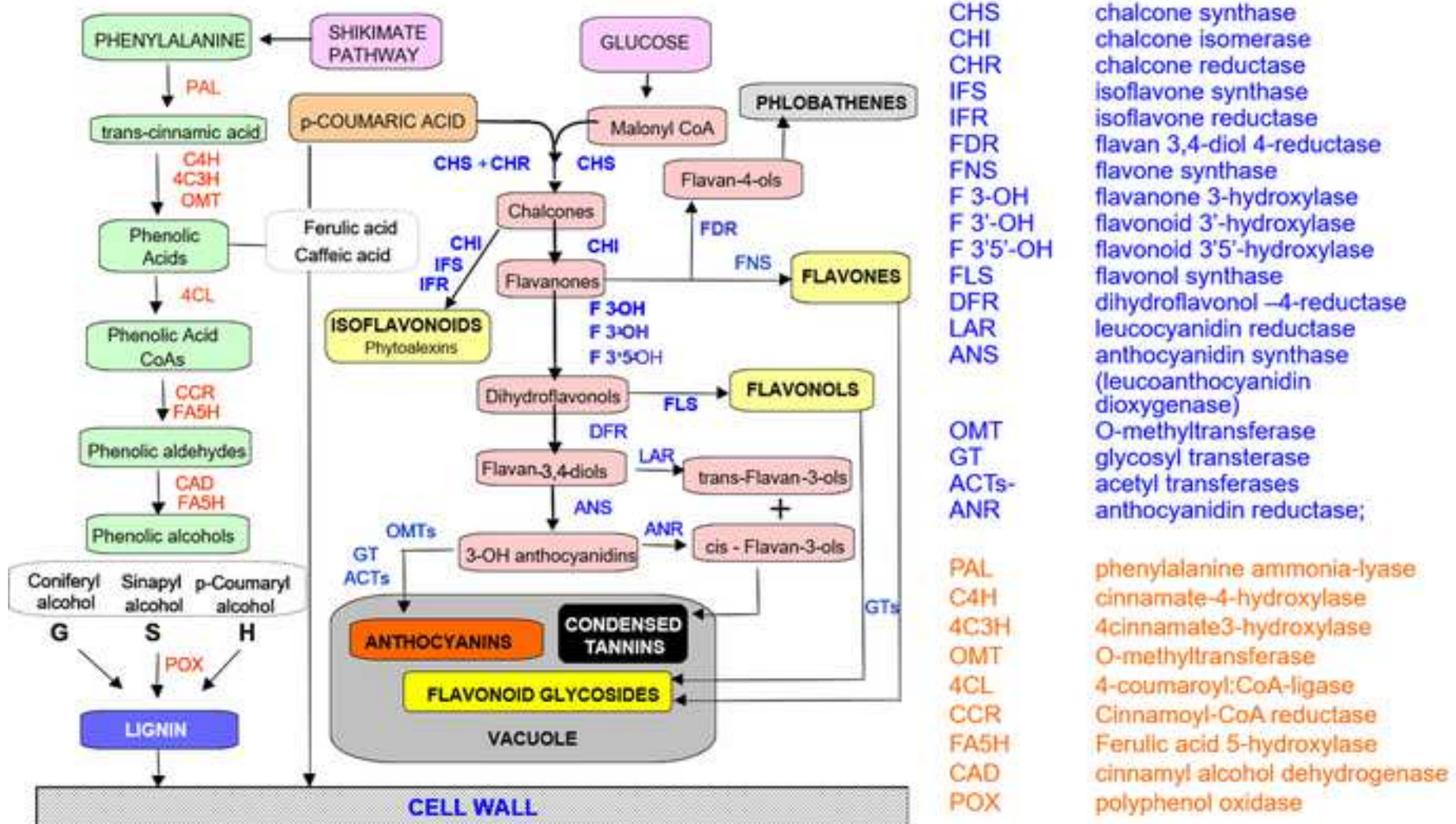
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53 876 **Fig 9** Effect of light intensity on accumulation of condensed tannins and hydroxycinnamic acid
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55 877 (HCA) esters (a) and tannin hydroxylation (b) in leaves of the low tannin genotype S50.
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57 878 Established clonal plants were defoliated to 5 cm and regrown at 20°C 16h day for 4 weeks at
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59 879 different light intensities. One stem from each of three plants was harvested and leaves assayed
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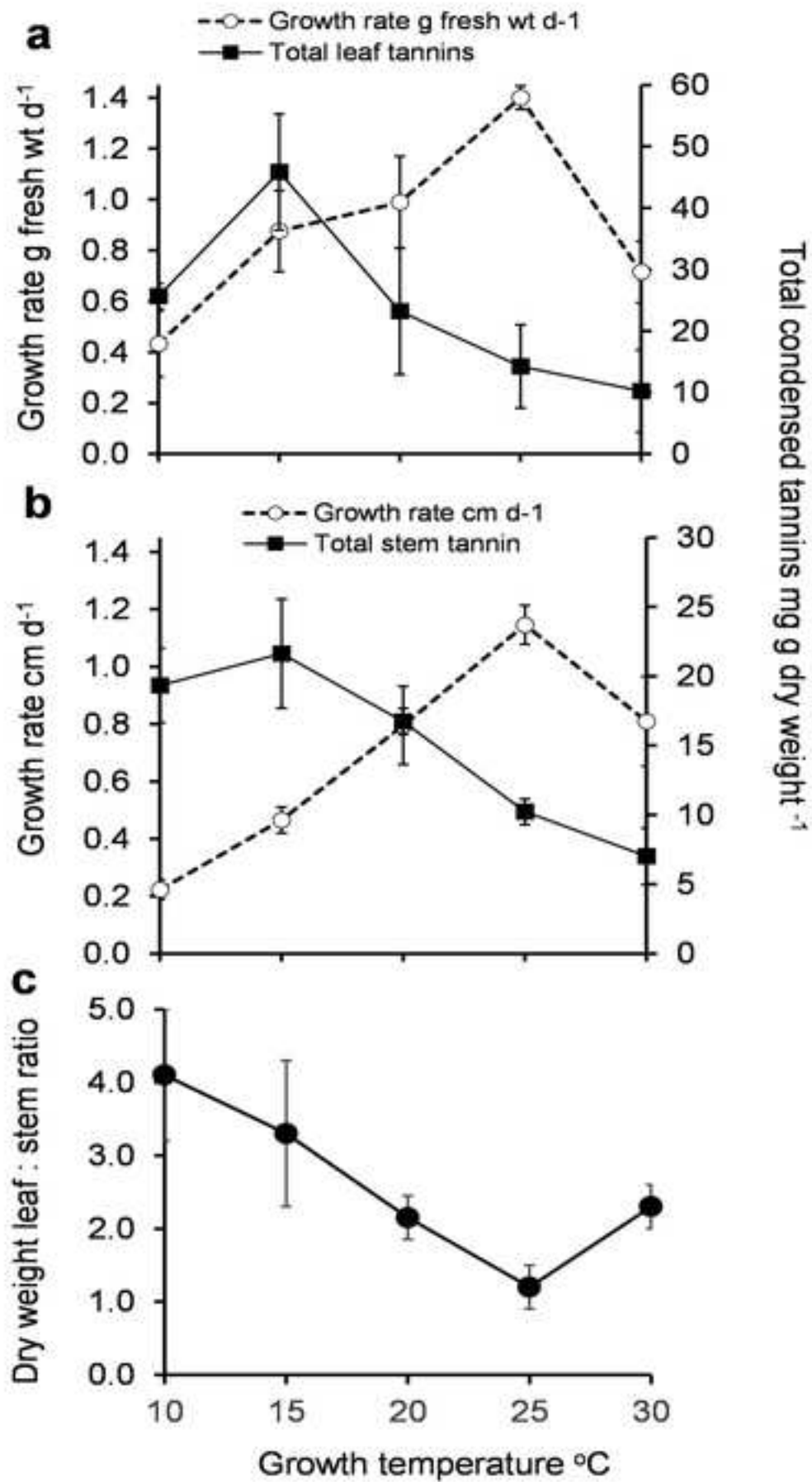
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4 880 for condensed tannins and HCA esters. PC-procyanidin; PD-prodelphinidin; PP-
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6 881 propelargoniodin. Total HCA esters were calculated as p-coumaric acid equivalents as acid
7
8 882 hydrolysis gave p-coumaric acid as the only product. Mean values \pm SE ($n=3$).
9

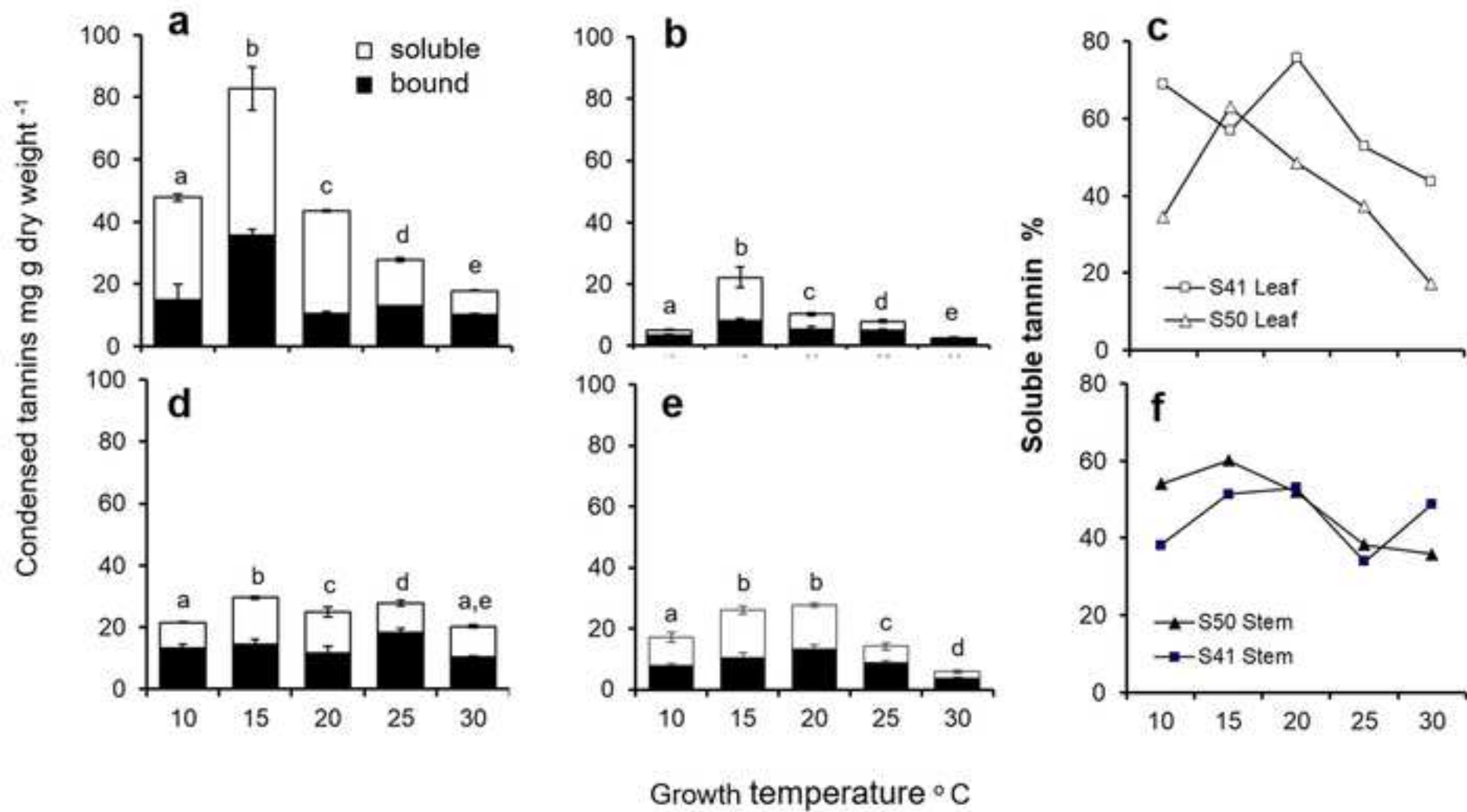
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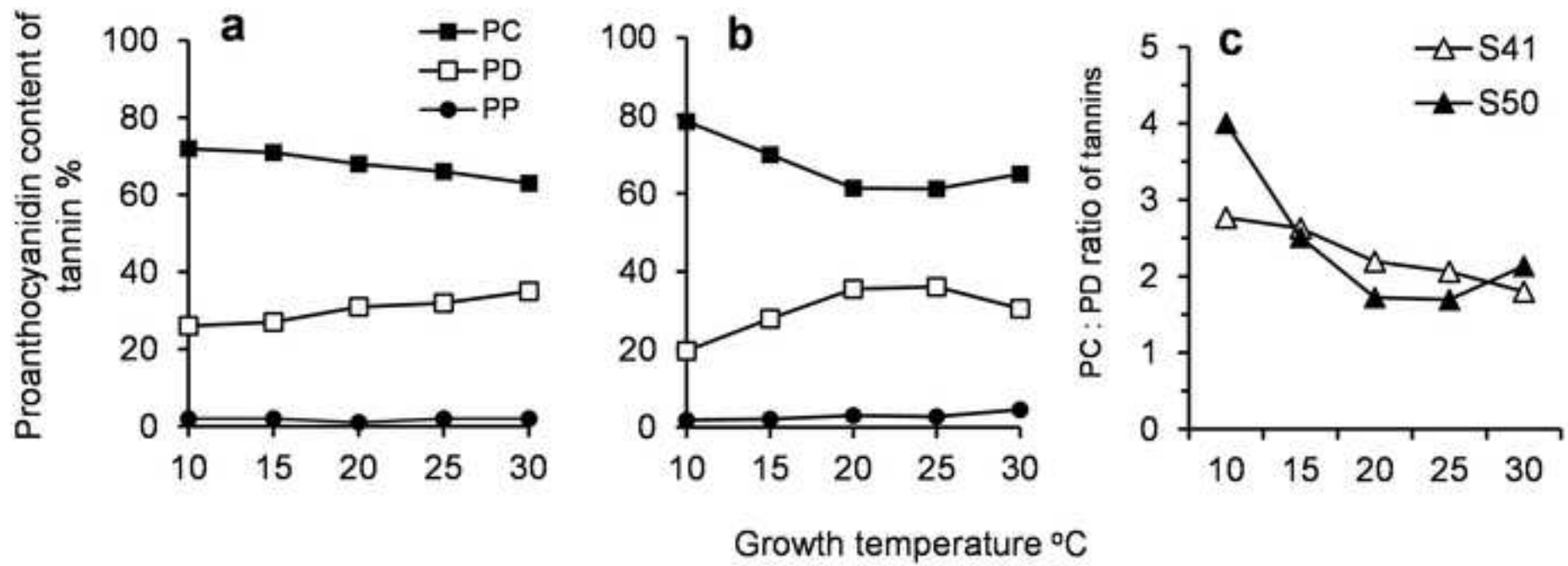
12
13 884 **Fig 10** HPLC and UV-vis spectrum of flavonols (1-9) and HCA esters (Y1-Y6) accumulated
14
15 885 by leaves of the low tannin genotype S50 grown at $20 \mu\text{m m}^{-2} \text{s}^{-1}$ (**a**) or at $200 \mu\text{m m}^{-2} \text{s}^{-1}$ (**b**)
16
17 886 light intensity. Analysis of UV/Visible spectra and HPLC profiles after acid hydrolysis showed
18
19 887 that the peaks 1-9 were all kaempferol glycosides. Peak 1 = unknown kaempferol glycoside 4;
20
21 888 Peak 2 = kaempferol-3-glucoside*; Peak 3 = kaempferol-3-rhamnoside*; Peak 4 = Peak 5 =
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23 889 unknown kaempferol glycoside 1; Peak 6 = kaempferol-3,7-dirhamnoside*; Peak 7 = unknown
24
25 890 kaempferol glycoside 2; Peak 8 = unknown kaempferol glycoside 3; Peak 9 = kaempferol-7-
26
27 891 rhamnoside*. * Peaks identified by reference to authentic standards. HCA esters (Y1-6) were
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29 892 identified as esters of p-coumaric acid as acid hydrolysis gave p-coumaric acid as the only
30
31 893 product
32
33 894

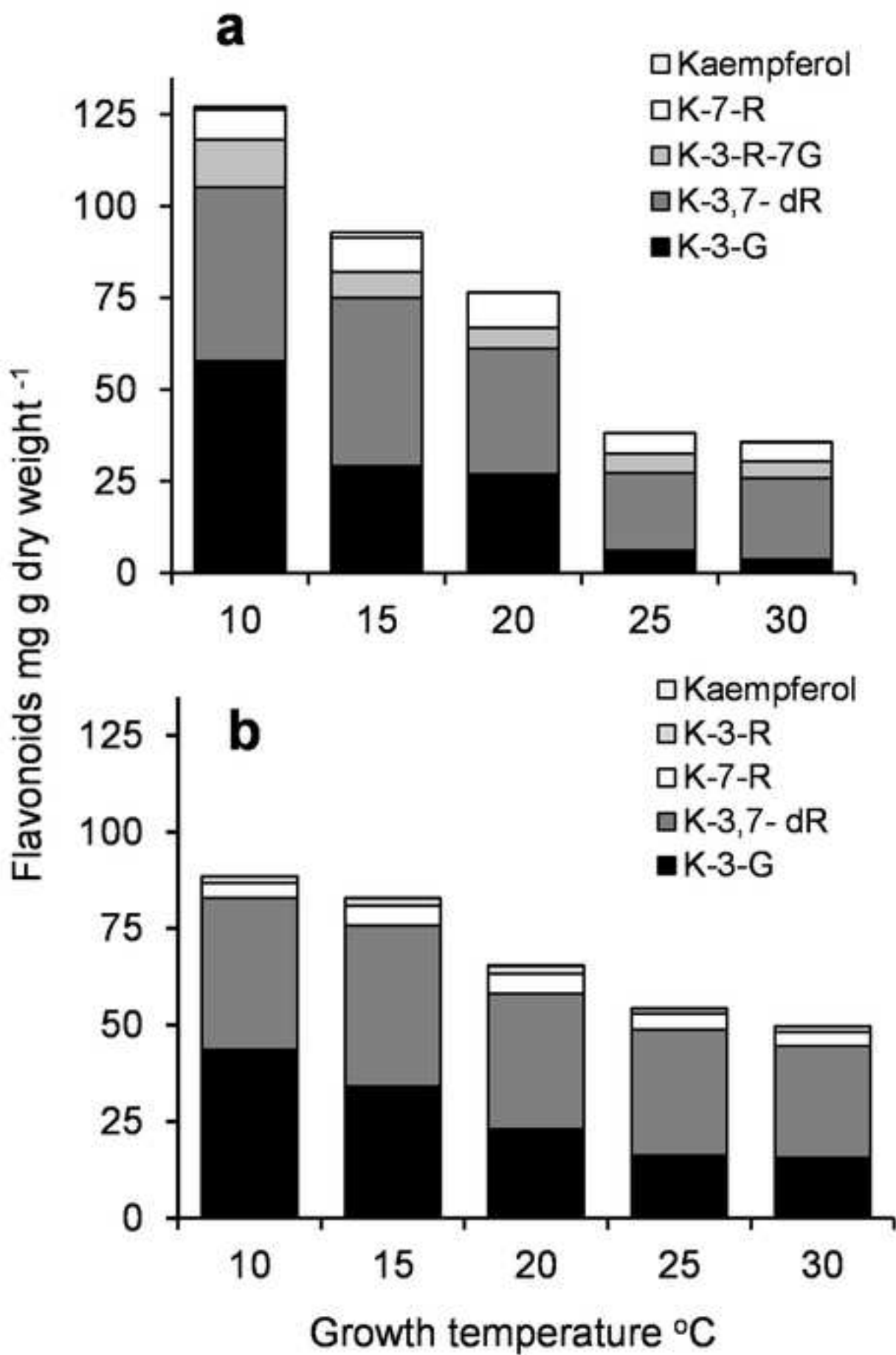
34
35
36
37 895 **Fig 11** The effect of light intensities on flavonoid accumulation (**a**), the time course of
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39 896 flavonoid accumulation (**b**) and the expression ratio of three chi genes CHI1, CHI2, CHI3
40
41 897 normalised to β -actin (**c**), induced by high light intensity in leaves of the low tannin genotype
42
43 898 S50. Established clonal plants were defoliated to 5cm stem height and regrown for 4 weeks at
44
45 899 different light intensities (**a**) or regrown at 20°C 16h day at $50 \mu\text{mol s}^{-1} \text{m}^{-2}$ for four weeks and
46
47 900 then increased to $500 \mu\text{mol s}^{-1} \text{m}^{-2}$ (**b,c**). One stem from each plant was harvested and leaves
48
49 901 assayed for flavonoids ($n=3$). Gene expression normalised to actin and relative to expression
50
51 902 at $t=0$. K-3-G = kaempferol-3-glucoside*; K-3-R = kaempferol-3-rhamnoside*; K-3,7dR =
52
53 903 kaempferol-3,7-dirhamnoside*; K-7-R = kaempferol-7-rhamnoside*,
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55 904 * Peaks identified by reference to authentic standards. In this genotype acid hydrolysis gave
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57 905 kaempferol as the only product.
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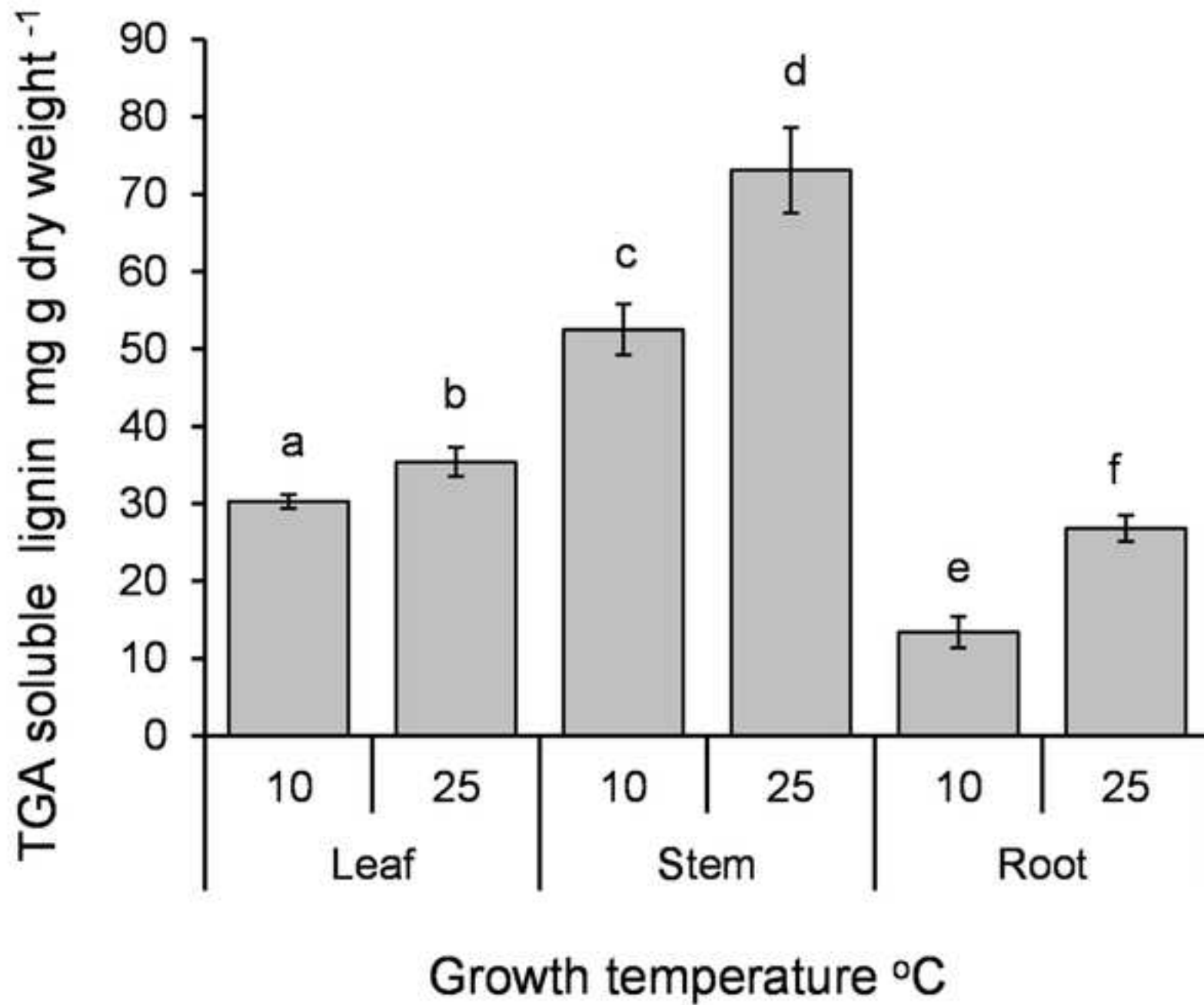


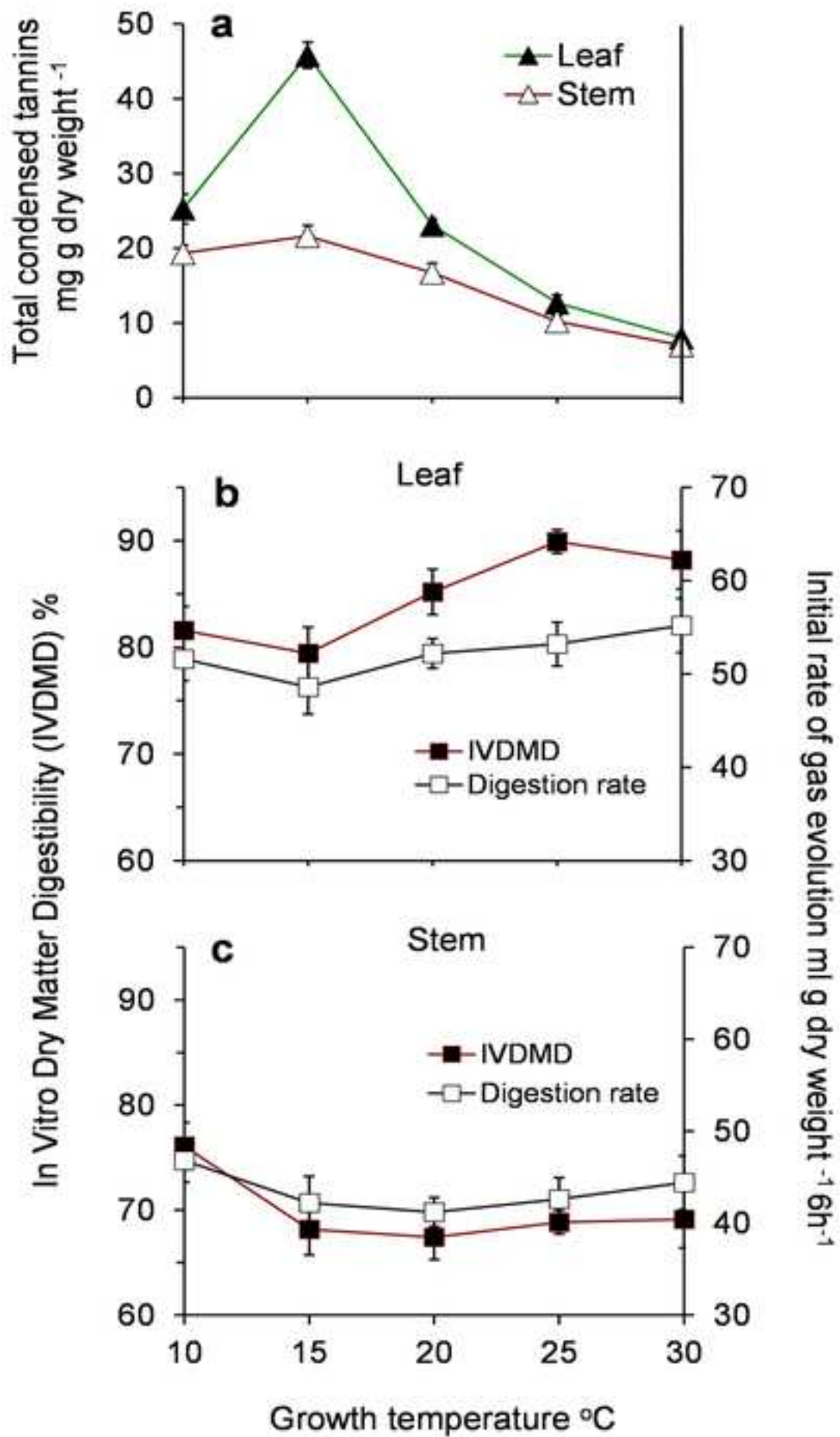


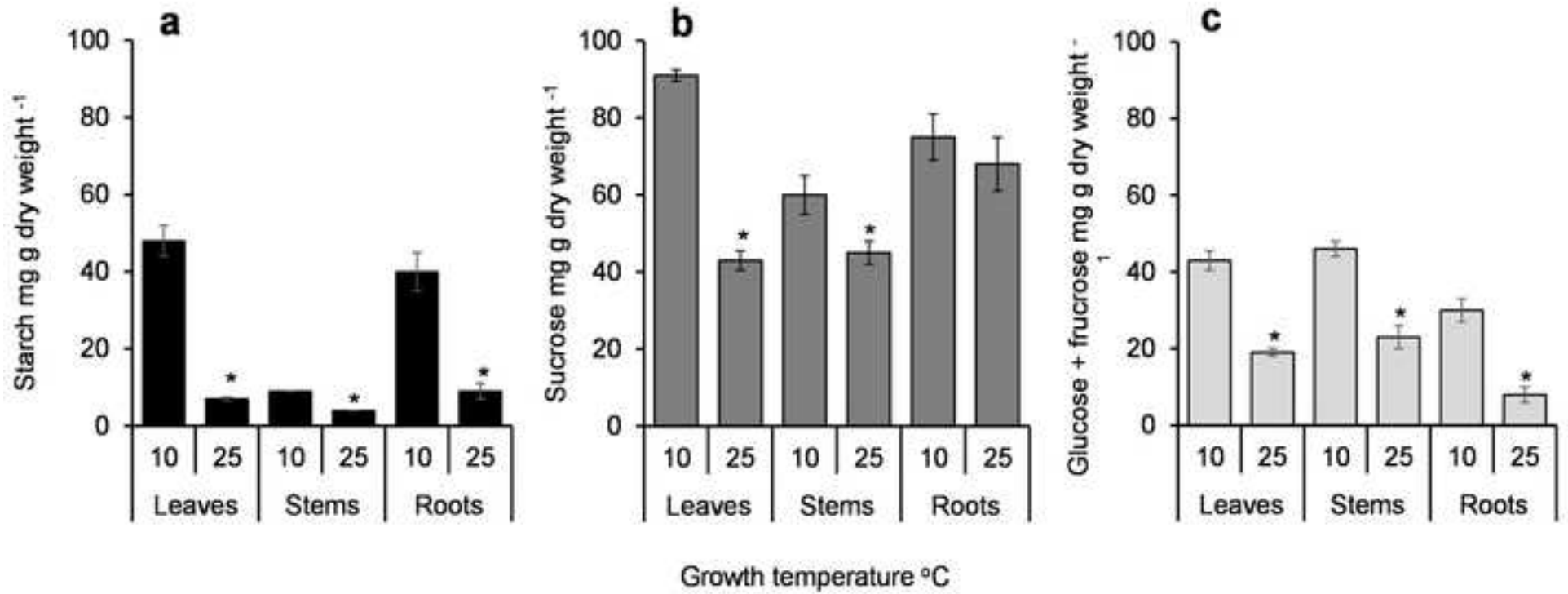


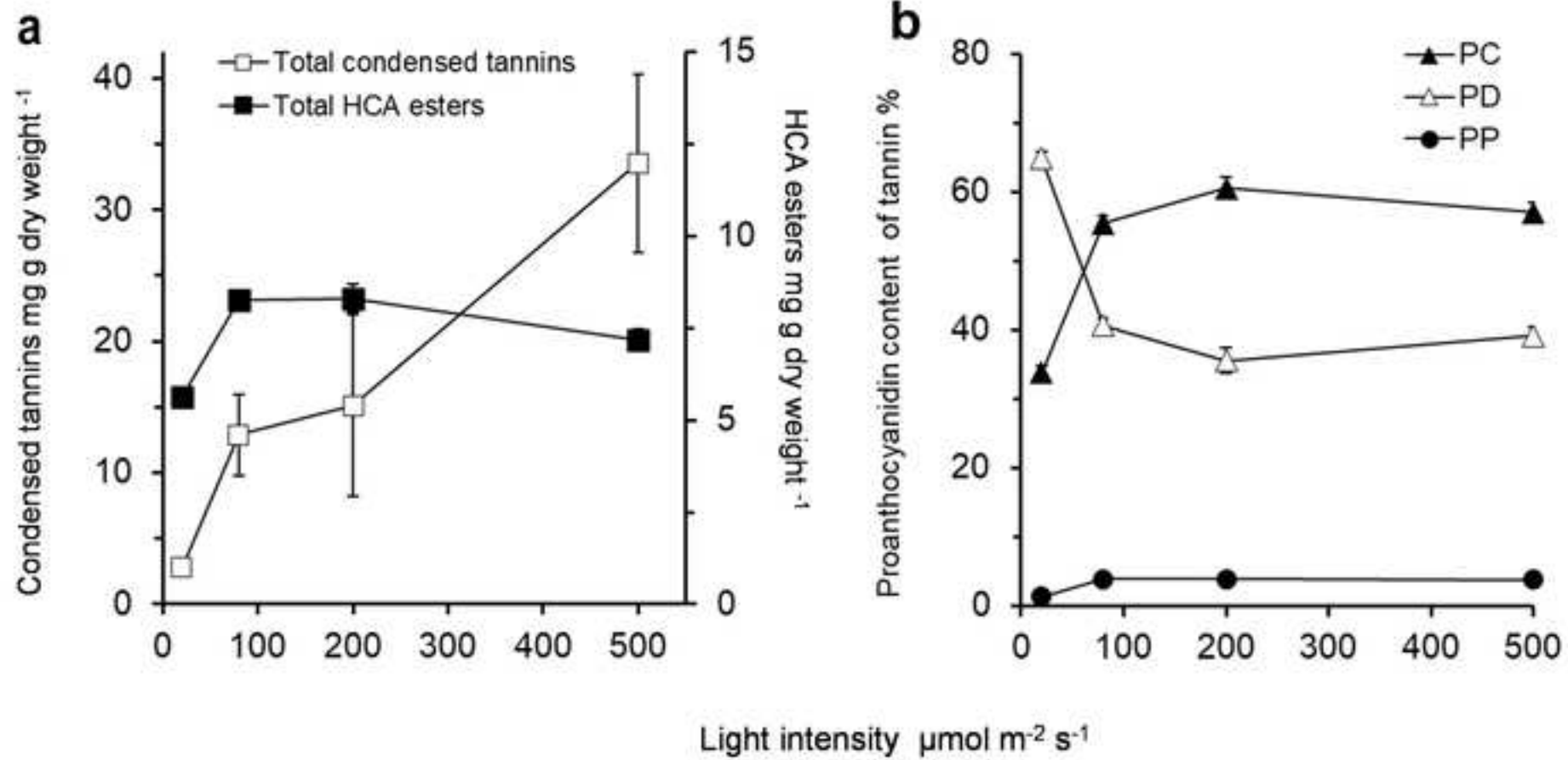


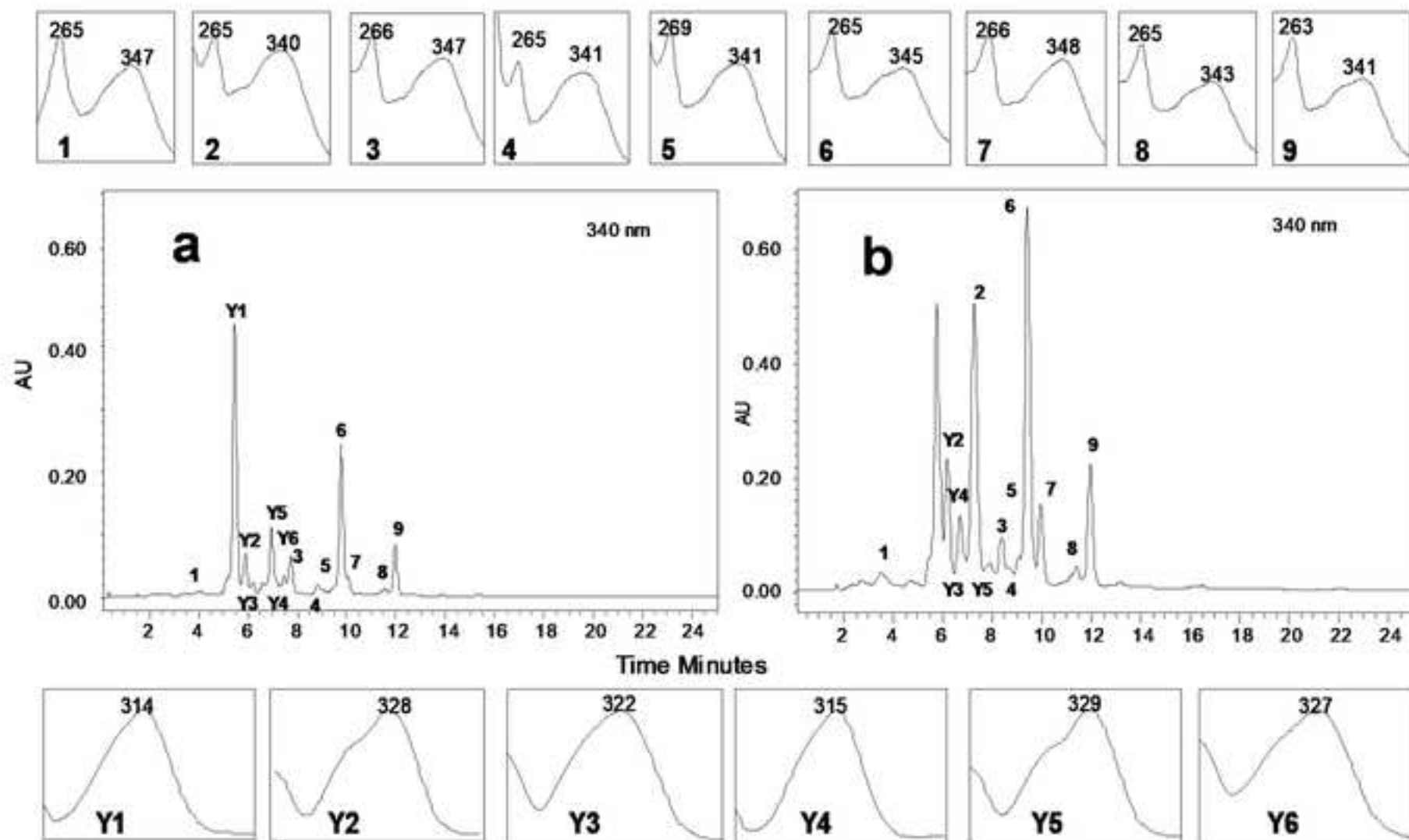


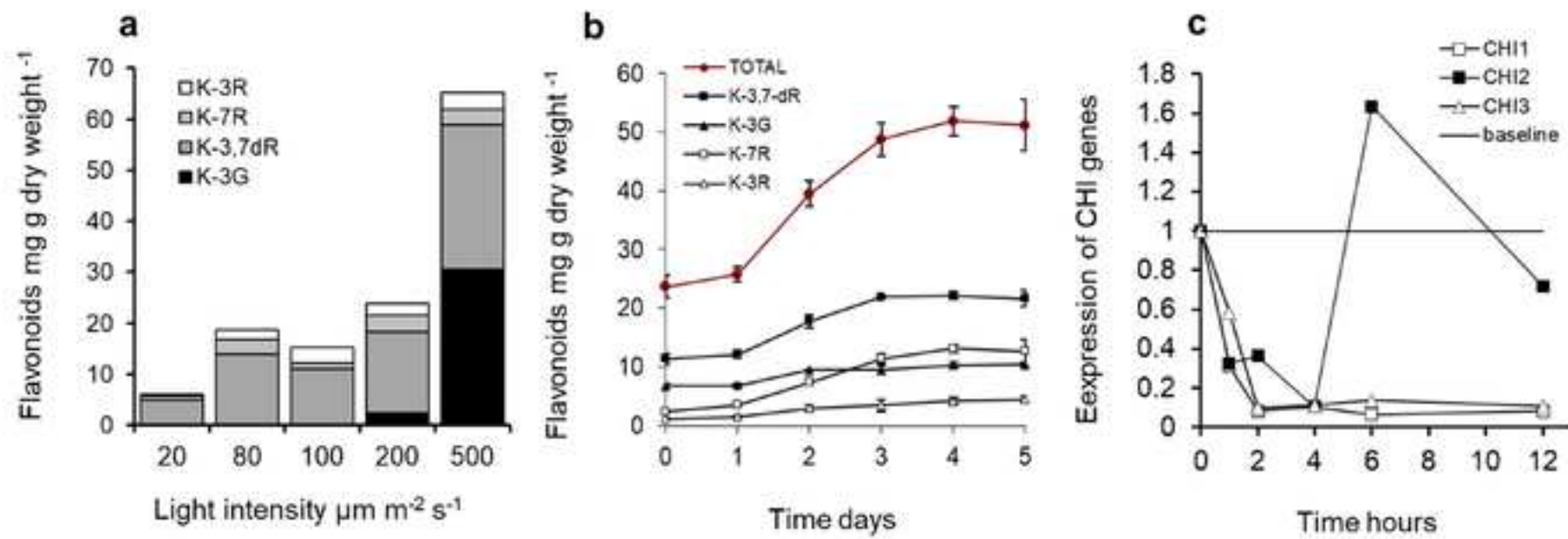














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