Selenium Enrichment of Broccoli: Interactions between Selenium and Secondary Plant Compounds1–3

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ABSTRACT Multiple components of broccoli, such as sulforaphane (Sf) and phenolic acids, may inhibit cancer. Additionally, broccoli can accumulate selenium (Se), and Se has been demonstrated to reduce the risk of cancer. Studies were conducted to determine whether enhancement of broccoli with Se would produce a plant with superior health benefits. Although increasing the concentration of Se in broccoli from <1.0 to >800 μg/g resulted in inhibition of colon cancer in rats, it also decreased the Sf content by >80% and inhibited production of most phenolic acids. The inclusion of Se-enriched broccoli in the diet of rats induced the activity of the selenoprotein thioredoxin reductase beyond the maximum activity induced by Se alone. These results emphasize the complex interactions of bioactive chemicals in a food; attempts to maximize one component may affect accumulation of another, and consumption of high amounts of multiple bioactive compounds may result in unexpected metabolic interactions within the body. J. Nutr. 135: 1236–1238, 2005.

KEY WORDS: • selenium • broccoli • sulforaphane

Synergism between bioactive components of a plant may result in unexpected metabolic outcomes within the plant and within an animal that consumes it. The success of functional foods in the marketplace has led to intense interest in the discovery and the characterization of plant-based bioactive compounds. Subsequent action often is directed toward maximization of the concentration or bioactivity of the putative health-promoting compound, thus producing a food with inherent health-related "functional" characteristics. Broccoli enriched in selenium (Se) may have functional activity for reduction of cancer, but a series of studies have demonstrated that Se enhancement of broccoli affects the accumulation of the other bioactive components, especially glucosinolates and phenolic acids. Additionally, consumption of Se-enriched broccoli by an animal induces a metabolic interaction that may or may not be beneficial to the animal.

Supplemental Se (200 μg/d) has been demonstrated to reduce cancer risk and mortality in humans (1). Foods that contain Se as a functional ingredient must be enriched naturally, because Se is not on the FDA’s GRAS (generally recognized as safe) list and therefore cannot be added to food products. Consequently, dietary supplementation of Se requires enriched food sources, but the Se content of most plants is variable and reflective of the amount available from the soil. Broccoli, however, will actively accumulate Se well beyond the concentration in the soil (up to 10,000 times the concentration in normal broccoli); therefore it may be possible to alter production conditions and to produce a functional broccoli that is a reliable source of supplemental Se. Initial investigations with Se-enriched broccoli produced in the laboratory have demonstrated it to be more effective than selenite, selenate, or broccoli alone for reduction of chemically induced aberrant crypts (an experimental model of colon cancer susceptibility) in rats (2).

Epidemiologic studies indicate that consumption of cruciferous vegetables, including broccoli, is more strongly associated with decreased cancer risk than fruit and vegetable consumption in general. Specifically, broccoli consumption has

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that consume broccoli in the diet. Majestic variety broccoli
coli affects plant physiology and the physiology of the animals
antioxidant function may likewise protect against cancer (4).
Phenolic acids are abundant in broccoli, and their strong
that eliminate reactive intermediates and oxidative stressors.

Dietary interaction of Se and Sf

An initial study in which rats were fed broccoli and Sf, but
no added Se beyond the dietary requirement, found elevated
activity of thioredoxin reductase (TR), an important selenopro-
ten that reduces thioredoxin and has antioxidant activity (6).
This was not a consequence of systemic upregulation of seleno-
proteins, because activity of glutathione peroxidase, a ubiquitous
selenoprotein that reduces hydroperoxides, was decreased by the
same treatment. A subsequent experiment in Hepa1c1c7 cells
demonstrated that TR activity was synergistically increased by
simultaneous addition of Se and Sf to the diet (6).
Initial studies of the mechanism of cancer reduction by Se
and Sf focused on different events. Favorored theories for the
mode of action of Se included induction of cell-cycle arrest,
increased apoptosis, and inhibition of angiogenesis [for review
see (7)]. Se availability controls selenoprotein production (8); but,
because activity is maximized at dietary Se concentrations
below those needed for a reduction in carcinogenesis, seleno-
proteins have not been thought to have a major role in cancer
reduction. Conversely, SF-mediated cancer reduction may be
through increased (phase II) enzyme activity (3).
The Se-mediated regulation of selenoprotein production is
through a translational mechanism (8), but emerging informa-
tion suggests that SF regulates phase II protein production by
transcriptional control. SF induces the release of the transcrip-
tion factor nrf2, which translocates to the nucleus and binds to
a regulatory element [the antioxidant responsive element
(ARE)] in the promoter region of many phase II genes (9).
Examination of the TR-promoter sequence (accession number
AF 247671) revealed two possible ARE on the coding and
noncoding strand. The putative coding strand ARE, 5'-TGAC-
CATAAGC-3' contained the consensus sequence (5'-TGAC-
nnnGCG-3') and the core sequence (5'-TGAC-3') most impor-
tant for transcription factor binding (10). To further
investigate the TR ARE, a luciferase reporter gene construct
was made from the entire promoter region of TR and trans-
ferred into Hep-G2 cells. Sf resulted in a dose-dependent
induction of constructs, with maximal induction of ~3-fold
basal activity, whereas Se and Sf synergistically upregulated
TR activity (Fig. 2). Mutation of this putative ARE ablated
SF-mediated induction (10).

Implications of synergistic interactions of Se, Sf, and
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demonstrate that it may not be advantageous or even possible
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There is a growing awareness that a plethora of genetic and
environmental fluctuations alter the distribution, speciation, and concentration of bioactive components in a plant [for review see (11)]. These data further demonstrate that previously uncharacterized interactions may cause one component to interfere with the production of the other. The interference with phenolic acid production is unreported, and unexpected, especially given that phenolic acids have been reported to be induced by stress (12). Because Se and sulfur follow similar metabolic routes, the negative interaction between Sf and Se may be related to interference with sulfur assimilation pathways.

The dietary interactions of Se and Sf on TR were unexpected but are explained by the discovery of the ARE. Se control of selenoprotein expression by a translational mechanism (8) is consistent with no observed effect of Se on TR-promoter reporter gene constructs. However, Sf acts transcriptionally, as demonstrated by the upregulation of promoter constructs. The combination of Se and Sf allows simultaneous activation of transcriptional and translational controls, resulting in the observed synergistic upregulation of TR activity.

The functional consequences of the Se and Sf dietary interaction are presently unknown. Initial studies indicate that TR activity is strongly associated with protection against DNA strand breaks (Finley, unpublished results), implying that synergism may lead to enhanced protection against oxidative stress. However, there is no consensus as to whether minimizing oxidative stress is always physiologically beneficial to the cell. Also, there is conflicting evidence regarding the role of TR in carcinogenesis, because some studies have indicated that increased TR activity is associated with greater cancer risk (13). Efforts to maximize the activity of TR should proceed with caution until these questions are answered.

Implications for future research

These studies with Se-enhanced broccoli demonstrate important pitfalls and opportunities for development of functional foods. The studies of accumulation of Se, glucosinolates, and phenolic acids in broccoli demonstrate that it may not be possible to maximize the concentration of multiple bioactive ingredients in a single food; selection for one compound may induce a concomitant decrease in other seemingly unrelated compounds. These studies also illustrate the need for careful experimentation to determine whether positive or negative interactions occur. The dietary studies with Sf and Se show that synergism between bioactive components may result in unintended biological interactions in the animal that consumes the food. Also, it is important to understand the functional consequences of altered metabolic processes; simplistic assumptions, e.g., "decreased oxidative stress is always beneficial," may not be true and may, in some situations, actually result in harm. Ignoring possible synergistic interactions in foods may result in missed opportunities for targeting health outcomes in some cases and may result in potential harm to the individual in other cases.

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LITERATURE CITED