

Mustard as Medicinal Plant: Sources, Botanical Features, Genetics and Applications

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Abstract

Mustard as the medicinal plant used for the treatment of various diseases. There are 3 types of mustard: brown, oriental and yellow. Generally, the mustard seeds are mainly used in condiment or food industries in either oil or seeds form. The mustard plant is a plant species belongs to family Brassicaceae and the genera Brassica. The seed of mustard is used as spice. Derivatives of mustard constituent's allyl iso-thiocyanate form basis for deadly agents such as anti-neoplastic drugs (e.g. bendamustine) and mustard gases. It helps for karyotyping process that centered on meiotic and mitotic chromosome and used many methods of staining comprising CMA3/DAPI fluorescence staining, Giemsa staining, silver staining, C banding, and fluorescence in situ hybridization with repetitive DNA sequences. As a source of vitamin-K plays its important role in serving with the blood clotting. It is also important and essential for the health of bone and heart. All these mustard species can also be utilized in the production of eatable oils. Both oriental and brown mustards are utilized to make the products which are spicier than the condiments which obtained from yellow mustard.

Keywords: Mustard plant, role, biochemical applications, chemical composition, genetics.

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INTRODUCTION

The mustard plant is a plant species belongs to family Brassicaceae and the genera Brassica and Sinapis. The seed of mustard is used as spice. The seeds are grinded and mixed with vinegar, water and other liquids makes a yellowish colored condiment which is known as prepared mustard. The green leaves of mustard are used as vegetable and by pressing its seeds we obtain mustard oil.

Mustard is a short growing season crop and it is cultivated in cool crop period. Its seedlings are most tolerant to the mildly frosts but the serious frost conditions effects hardly. During reduction stage,

humidity stress caused by the dry and hot conditions frequently causes lowered yield [1,2,3,4].

The seeds, leaves, and the seeds oil is used in many medicines. Derivatives of mustard constituent's allyl iso-thiocyanate form basis for deadly agents such as anti-neoplastic drugs (e.g. bendamustine) and mustard gases. Mustard is used in flavoring of food, as fodder, as diuretic and an emetic, and also used in treatment of inflammatory infections such as rheumatism and arthritis. Mustard plant has potential pharmacological properties in the cardiac diseases, diabetes and cancer; though, there are partial clinical tribunals to support its use for any of suggestion [5,6,7,8].

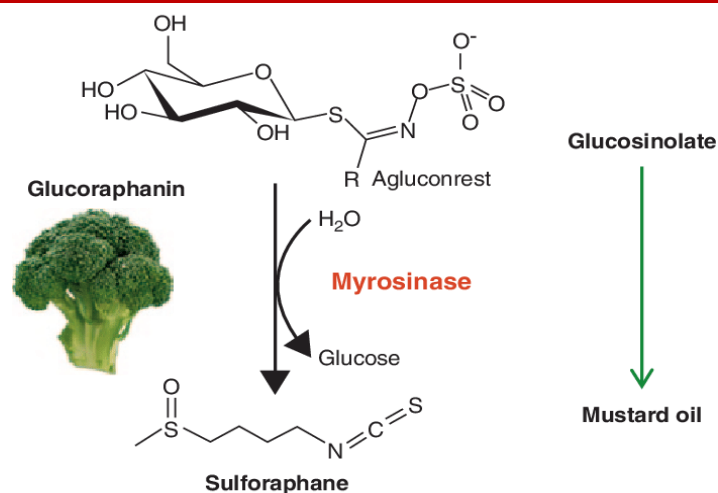


Fig-1: Shows the formation of mustard based product and related compounds

There are some side effects of mustard. If someone takes greater amount of seeds of black mustard by mouth can greatly damage the throat and many other serious side effects like diarrhea, breathing difficulties, heart failure, coma, drowsiness and also death. When it is applied to skin, particularly for long time, the black mustard cause damage of skin and skin blisters. Brown mustard is an important crop as it is a source of vegetable oil and it is related to the rapeseed and is cultivated in Pakistan, India, Kazakhstan and southern Russia for this purpose. Oil from its seeds has great values as it is used in many foods and in many animal feeding and human feed industries [9,10].

Sources of Mustard Plant

There are 3 types of mustard: brown, oriental and yellow. Generally, the mustard seeds are mainly used in condiment or food industries in either oil or seeds form. Yellow mustard is mildest of three and also has very low content of oil. It is frequently used in production of “mild” prepared mustard for the table usage but also used as dry mustard in mayonnaise, dressings, sauces and salads. The flour obtained from the yellow mustard is a good stabilizing and emulsifying agent and it is used as stabilizer and emulsifier in prepared meats. Oriental and brown mustard are mainly used as “hot” table mustard and also for spices and for oil. The flowers and leaves of brown mustard plant are consumed as salad greens [11, 12].

Brassica carinata A. Braun., which is known as the Abyssinian or Ethiopian mustard, a local traditional vegetable of Africa and it is grown in Ethiopian uplands. It is believed to be an amphidiploid among *Brassica oleracea* and *Brassica nigra*. For its seeds it is sown during spring in New Zealand and Canterbury[13]. The plant is extensively used as a bio fumigant, to overwhelm soil borne pathogens and pests and due to this reason it is cultivated as rotation crop in

New Zealand and Australia. It is native to Eurasia and Southeast Asia, commonly cultivated in temperate northern areas comprising northern Asia, Korea, Japan, Scandinavia, Russia and Northern China. In Australia, *Brassica napus* inhabited in New South Wales, Victoria, Queensland, and Western Australia, and Southern Island territories of Canterbury and Marlborough in New Zealand. In Australia, *napus* (coleseed or rape) and *napobrassica* L. are two maximum grown varieties and frequently used as fodder, in medicines and in the production of oil from them. In New Zealand and Australia *Brassica napus* is extensively used in soups, stews and as aromatic constituent [14].

Genetics of Mustard

The evolutionary relations between these species of *Brassica* are described by what is called the 'triangle of U' model 2, which suggests how genome of three ancestral species of *Brassica*, *Brassica oleracea*, *Brassica rapa*, and *Brassica nigra* joined to give-rise the allopolyploid species of this genus. By hybridization of *Brassica nigra* and *Brassica rapa* diploid ancestors, and followed by the spontaneous doubling of chromosomes the *Brassica juncea* is formed. Succeeding varying selection then to give-rise the oil use and vegetables sub-varieties of *Brassica juncea*. For the study of cytogenetic, karyotyping is a best tool, which showed the characteristics and chromosomes number and it can be used to clarify the ploidy, phylogenetic relationship and origin between plant species. Numerous karyotypes issued for the *Brassica* species, commonly related to *Brassica napus*, *Brassica oleracea* and *Brassica rapa* that are of chief agronomic attention. In earlier investigations, karyotyping was centered on meiotic and mitotic chromosome and used many methods of staining comprising CMA3/DAPI fluorescence staining, Giemsa staining, silver staining, C banding, and FISH (fluorescence in situ hybridization with repetitive DNA sequences) [15,16,17,18,19,20].

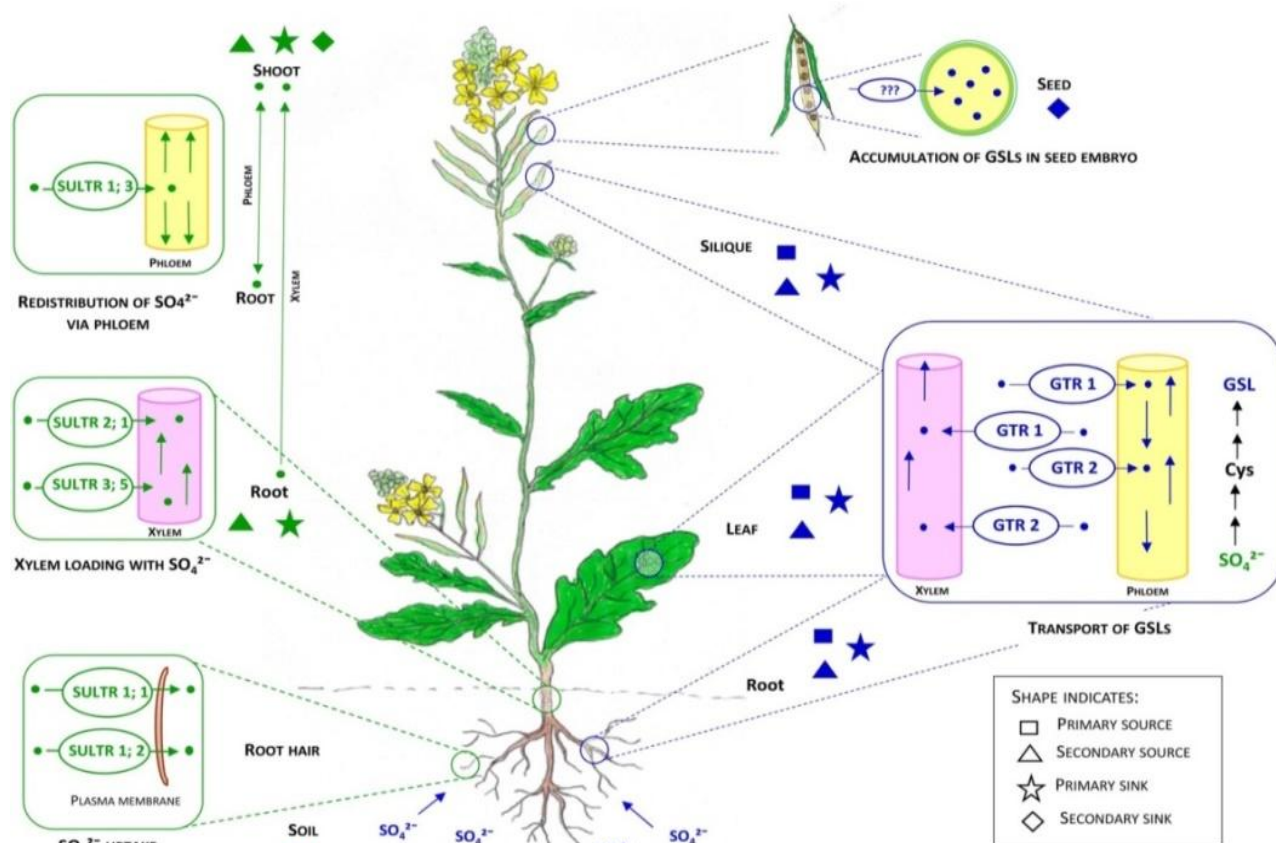


Fig-2: Shows the genetics of mustard and activation of gene complex

Uses/applications of Mustard Excellent source of vitamin K

Both the cooked and raw mustard greens are the major sources of vitamin-K, and provides 120 percent and 690 percent of DV per 1 teacup (56 g & 140 g), correspondingly. The vitamin-K play its important role in serving with the blood clotting. It is also important and essential for the health of bone and heart [21, 22].

Rich in disease-fighting antioxidants

The antioxidants are natural compounds obtained from plants which gives protection against the oxidative stresses that are caused due to excessive amount of the free radicals. These radicals are unbalanced molecules and can harm your cells. Many of the researches advocates that with the passage of time, this injury can lead to the serious diseases like cancer, Alzheimer and heart diseases. Whereas the levels of particular anti-oxidants vary among different mustard green varieties, generally, these mustard greens are the enriched source of anti-oxidants such as lutein, flavonoids, vitamin E and C and beta carotenes[23, 24].

Other important uses

All these mustard species can also be utilized in the production of eatable oils, and on the subcontinent of India, the *Brassica juncea* seeds are utilized in the production of 2nd most essential source

of cooking oil[25-28]. Mustard plant is also a chief source of best quality proteins, and after the withdrawal of this oil, the remaining higher proteins meal can be soaked in the water and then fed to the livestock. The mustard plant leaves, called the mustard greens, and these are utilized as food. Additionally, both the leaves and seeds of mustard conventionally used for the curative purpose, comprising the historic use as remedial for common cold and utilization in cures for chilblains, baths, and mustard plasters. The recent researches on the mustard plant that have high oil quality and quantity are used in the production of bio-diesel, a renewable liquefied fuel which is similar to diesel. The bio-diesel which is obtained from mustard oil has noble cetane rating and cold flow properties. The remaining meal after the extraction of oil used as an effective pesticide [29-35].

Farmers choose the delayed flowering varieties of mustard that do not produce the seeds; these may developed into weeds in the succeeding years [36-39]. The early vigor is essential for quickly soil covering and suppressed the weeds and also gives protection against the erosion of soil. In rotations with the sugar-beets, the suppression of white-beet cyst-nematode is important character. Resilient varieties of white mustard reduce the population of nematode by 70 to 90 %. A heritable relationship among the many mustard species,

along with the cabbage, turnips and their corresponding derivatives [40-43].

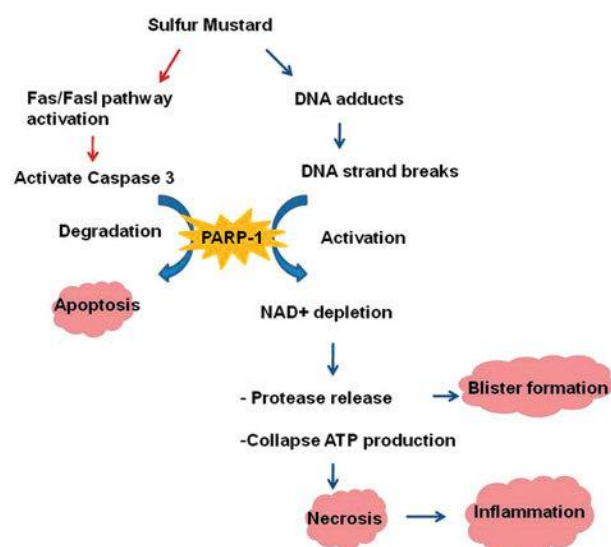


Fig-3: Shows the role of mustard in activation of inflammation response

The yellow seed coat is present in yellow mustard and it is primarily cultivated for condiment industries in North-America, where it is utilized in the production of traditionally used yellow mustard condiment, in salad dressings and in mayonnaise [44-48]. A water binding mucilage is present in yellow mustard seeds, which used as binding agent and as extender of protein in prepared meats. Hybrid-brown and brown mustard have reddish-brown to dark-brown seed-coat whereas the seeds of oriental mustard are yellow to dark-yellow [49-52]. Both oriental and brown mustards are utilized to make the products which are spicier than the condiments which obtained from yellow mustard. Brown mustard is mostly exported to the European countries where it is utilized in the production of condiments and specialty-mustard like Dijon-mustard. The oriental mustard is mainly cultivated for export to the Asian countries, where it is also used in the production condiments [53-56]. The oil of oriental mustard is used as spiced cooking oil in the Asian countries, but it is not eaten as oil in the North America [57-58].

CONCLUSION

Transgenic mustard plants shows the overexpressing pea seed ferritin cDNA under the control of CaMV35S promoter. Manipulation of ferritin expression in various plants has already proved that biotechnological approaches have an edge over conventional techniques in solving dietary Fe deficiencies. The characteristic seed shedding and seed dormancy of black mustard made it unsuited to monoculture and mechanized agriculture.

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