

Bamboo: A prospective Ingredient for Functional Food And Nutraceuticals



Nirmala Chongtham
Professor
Department of Botany
Panjab University
Chandigarh – 160014
India

BAMBOO

Has come a long way from.....

“Cradle to Coffin Plant”

“Poor Man’s Timber”

“Friend of the People”

“The Green Gold”

“The plant with a thousand faces”

“Green Gasoline”

To

A Rich Man’s delicacy



BAMBOO THE MULTI-UTILITY PLANT

Construction purposes



Paper industry



Furniture



Clothing



Utensils and household items



Medicine



Vehicles

Beaverages

(Tea, Beer and Wine)

Oils

Toiletries

Cosmetics

Food

Ecology and Environment





Consumed as vegetable by rural people



Delicacy in up-scale markets, speciality restaurants and five star hotels

Bamboo shoots as a Functional Food and Nutraceutical

Bamboo shoots are ranked amongst the five most healthy food
(Institute of Geriatrics, World Health Organization)

Health
Enhancing
Properties of
Bamboo Shoots

- Rich in Nutrients
- High content of bioactive compounds
- Low in fat and calories
- Free from residual toxicity

With their high nutritive value and bioactive compounds, bamboo shoots hold great promise for utilization as a functional food and nutraceuticals



Bamboo in Traditional Medicinal System

Ayurveda, Tibetan and Unani traditional medicine

| S . No. | Name | Constituents/Ingredients | Health benefits |
|------------|------------------------------|--|--|
| 1. | Tabasheer | Siliceous secretion often called bamboo-manna or bamboo silica. Chalky, translucent/transparent. Silicic acid (upto 96.9%) | Stimulant, astringent, febrifuge, relieving asthma, cough, cooling tonic, antispasmodic and aphrodisiac. |
| 2. | Sitopaladi Churna | Powder made with tabasheer as the main ingredient, plus small amounts of long pepper, cardamom, and cinnamon in a base of sugar. | Common cold, sore throat, sinus congestion, tuberculosis, coughs and other lung diseases. |

Chinese traditional medicine

| S I . No. | Name | Constituents/Ingredients | Health benefits |
|--------------|---------------------------|--|---|
| 1. | Chenjin Wan | Bamboo shaving and Tabasheer, arisaema, citrus, hoelen, salvia, silkworm, chrysanthemum, apricot seed, ophiopogon, fritillaria, ginger | For phlegm mist obstructing the orifices yielding symptoms of insomnia, restlessness, and blurred vision. |
| 2. | Gualou Zhishi Tang | Bamboo shaving and sap, fritillaria, platycodon, trichosanthes seed, chih-shih, citrus, saussurea, licorice, scute, gardenia, | For reducing thick phlegm that is difficult to expectorate. |
| 3. | Jupi Zhuru Tang | Bamboo shavings, citrus, pinellia, licorice, hoelen | Relieving phlegm |
| 4. | Qinggong Tang | Bamboo leaf, ophiopogon, scrophularia, rhino horn, forsythia, lotus plumule | Fever with dryness, penetrating to the pericardium, with delirium |
| 5. | Qingluo Yin | Bamboo leaf, lotus leaf, luffa, mirabilitum, dolichos flower, lonicera | Fever with light-headedness, blurry vision, or headache. |
| 6. | Xiaoer Qizhen Dan | Tabasheer, arisaema, cinnabar, realgar, scorpion, croton seed | For phlegm, wheezing, coughing. |
| 7. | Zhuye Shigao Tang | Bamboo leaf, gypsum, pinellia, ophiopogon, ginseng, licorice, oryza | Fever with dryness, irritability and insomnia |

Functional food & Nutraceuticals

An emerging class of natural products that makes the line between food and drugs to fade.

New foods designed specifically to enhance health

Whole, fortified or enriched food

Dietary supplements from a bioactive agent from food

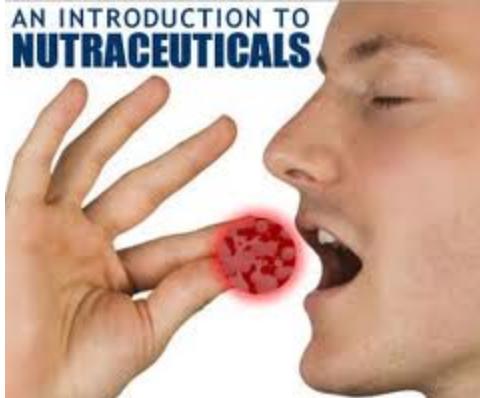
Present in a non-food matrix - capsule, powder or solution

**FUNCTIONAL
FOOD**

 Nutraceutical

Functional Food Products





Derived from “Nutrition and “Pharmaceutical”

A food or part of food or nutrient, that provides health benefits, including the prevention and treatment of a disease.”

Products produced from food but sold in the medicinal form

- capsule, tablet, powder
- solution or potion

“A Nutraceutical a day may keep the doctor away”



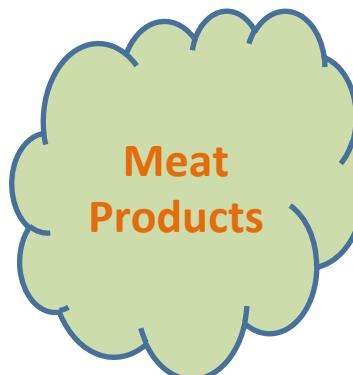
Bamboo shoot in the Food Industry



Bread, pretzels, cookies, ice cream cones, cakes, Wafers etc



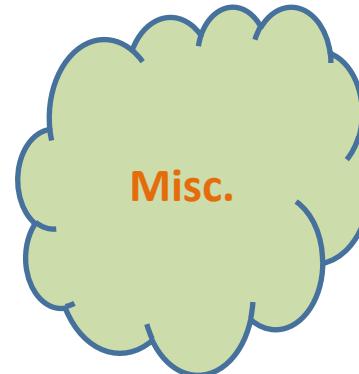
Milk, yogurt, ice cream, cheese



Chicken, pork



Tea, soft drinks, juices



Sauces, ketchup, Pasta, noodles, Mustard, nuggets, Chocolates

Macronutrients (g/100 g fresh weight), vitamins (mg/100 g fresh weight), moisture and ash content in the juvenile shoots.

| Name of species | Amino acids | Protein | Carbohy-drates | Starch | Fat | Vitamin C | Vitamin E | Ash | Moisture |
|----------------------|-------------|---------|----------------|--------|------|-----------|-----------|------|----------|
| <i>B. bambos</i> | 3.98 | 3.57 | 5.42 | 0.25 | 0.50 | 1.90 | 0.61 | 1.38 | 89.83 |
| <i>B. kingiana</i> | 3.70 | 3.57 | 5.45 | 0.34 | 0.35 | 2.10 | 0.50 | 1.38 | 90.00 |
| <i>B. nutans</i> | 3.89 | 2.84 | 5.47 | 0.21 | 0.40 | 1.19 | 0.47 | 0.68 | 92.00 |
| <i>B. polymorpha</i> | 3.42 | 3.64 | 5.44 | 0.38 | 0.46 | 2.60 | 0.49 | 0.76 | 90.26 |
| <i>B. tulda</i> | 3.65 | 3.69 | 6.92 | 0.59 | 0.48 | 1.42 | 0.61 | 0.85 | 83.60 |
| <i>B. vulgaris</i> | 3.57 | 3.64 | 6.51 | 0.27 | 0.50 | 4.80 | 0.52 | 1.01 | 90.60 |
| <i>D. asper</i> | 3.12 | 3.59 | 4.90 | 0.36 | 0.40 | 3.20 | 0.91 | 0.95 | 89.40 |
| <i>D. brandisii</i> | 3.01 | 2.31 | 4.90 | 0.49 | 0.24 | 1.59 | 0.42 | 0.61 | 89.80 |
| <i>D. giganteus</i> | 3.86 | 3.11 | 5.10 | 0.51 | 0.39 | 3.28 | 0.69 | 0.89 | 90.70 |
| <i>D. hamiltonii</i> | 3.18 | 3.72 | 5.50 | 0.47 | 0.41 | 2.45 | 0.71 | 0.86 | 92.51 |

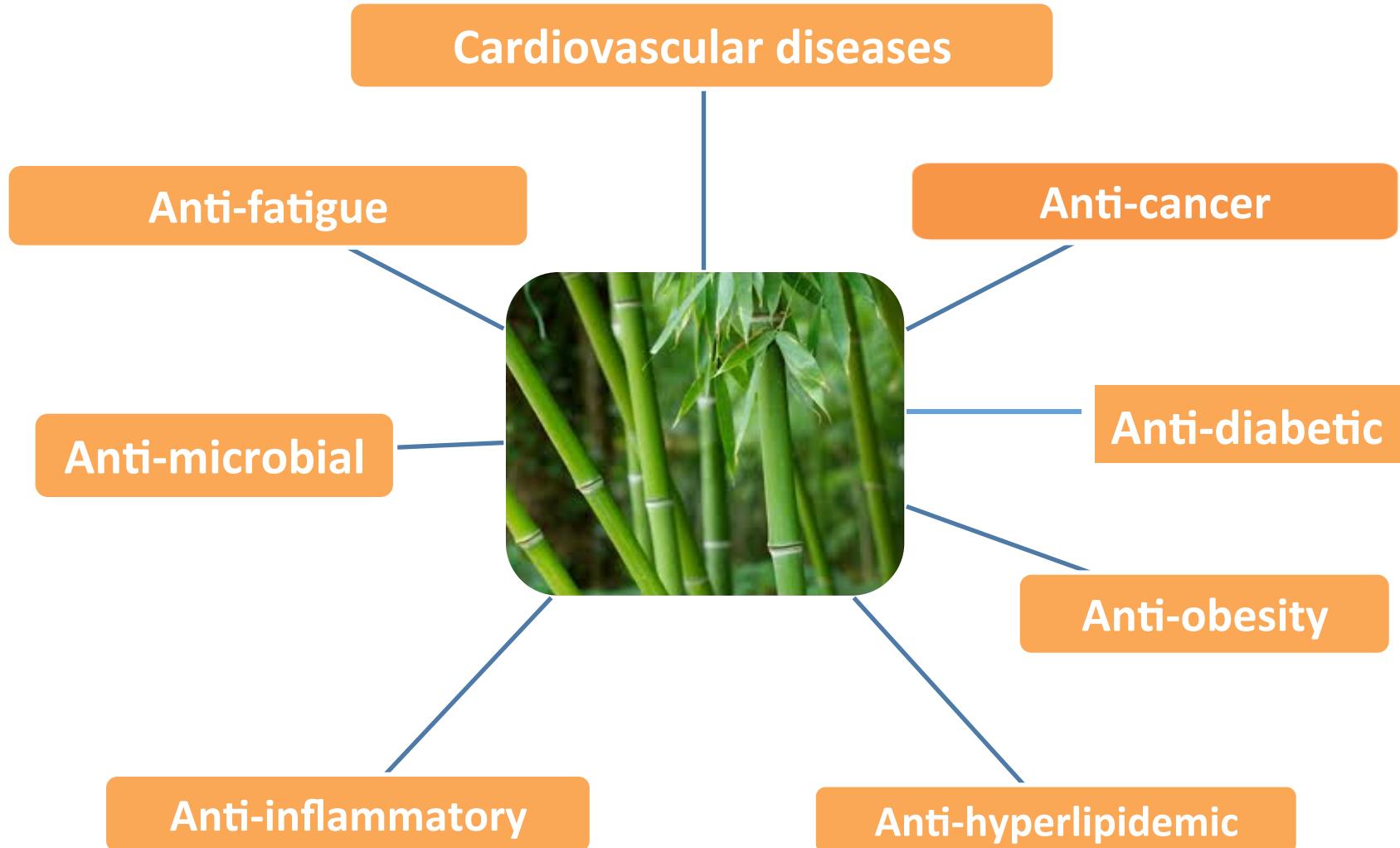
Comparative account of various nutrients (g/100 g) present in fresh bamboo shoots and some common vegetables

| Plant | Amino acids | Proteins | Carbohydrates | Fat | Vitamin C (mg/100 g) | Vitamin E (mg/100g) | Dietary Fibre |
|---------------------------------|-------------|----------|---------------|------|----------------------|---------------------|---------------|
| <i>Bambusa tulda</i> | 3.65 | 3.69 | 6.92 | 0.48 | 1.42 | 0.61 | 3.97 |
| <i>D. asper</i> | 3.12 | 3.59 | 4.90 | 0.40 | 3.20 | 0.91 | 3.54 |
| <i>Dendrocalamus hamiltonii</i> | 3.18 | 3.72 | 5.5 | 0.41 | 2.45 | 0.71 | 3.90 |

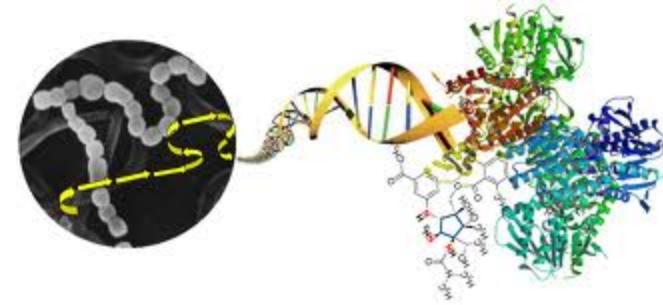
SOME COMMON VEGETABLES

| | | | | | | | |
|-------------|-----|-----|------|-----|-----|------|-----|
| Cauliflower | 0.4 | 5.9 | 7.6 | 0.4 | 2.5 | 46.4 | 2.0 |
| Cabbage | 0.3 | 1.8 | 5.6 | 0.1 | 2.6 | 32.2 | 1.0 |
| Carrot | 0.2 | 0.9 | 10.6 | 0.2 | 1.2 | 3.0 | 1.2 |
| Radish | 0.1 | 0.7 | 3.4 | 0.1 | 1.6 | 15.0 | 0.6 |
| Spinach | 0.3 | 2.0 | 2.9 | 0.7 | 0.6 | 28.1 | 2.0 |
| Potato | 0.2 | 1.6 | 22.6 | 0.1 | 0.4 | 19.7 | 0.4 |

Therapeutic potential of Bamboo

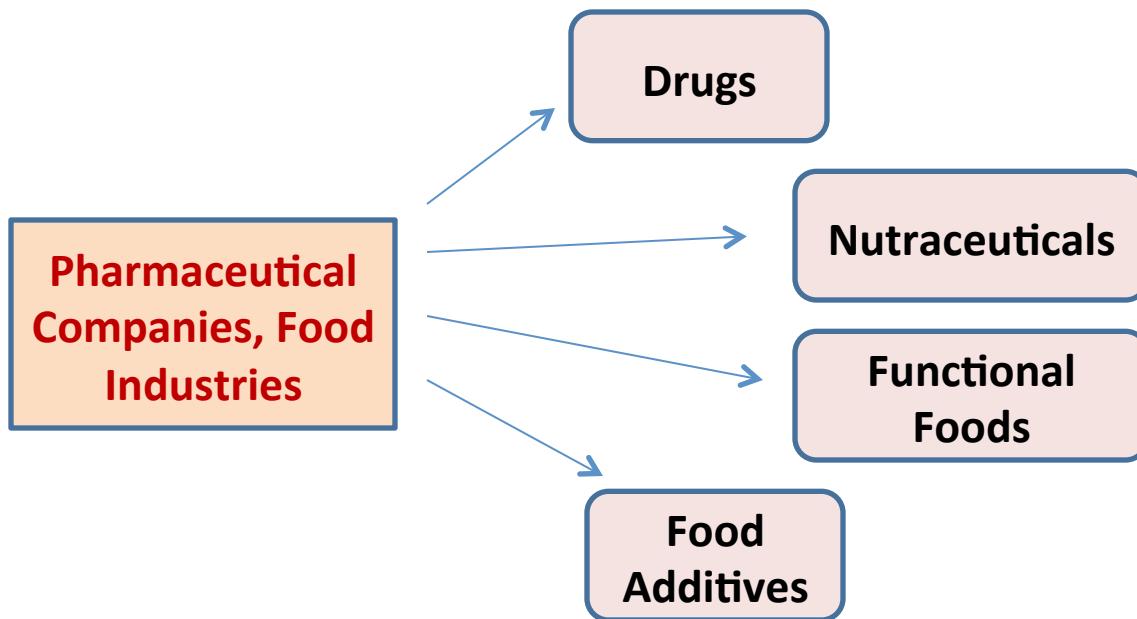


Bioactive compounds



Secondary metabolites known to elicit pharmacological and toxicological effects in humans and animals

Extranutritional constituents in food occurring in small quantities that provide health benefits beyond the basic nutritional value of the product



Antioxidants



Substance that neutralizes free radicals or their actions

Decreases the adverse effects of reactive oxygen species (ROS)

Dietary antioxidants in shoots are vitamin C, vitamin E, and phenols

What are Free radicals ?

- Free radicals are like robbers which are deficient in energy.
- Free radicals attack and snatch energy from the other cells to satisfy themselves.



Prevent food rancidity & spoilage of medicine

Food



Prolong shelf-life

Pharmaceutical
products



Enhance stability of
therapeutic agents

Synthetic antioxidants have raised certain health issues

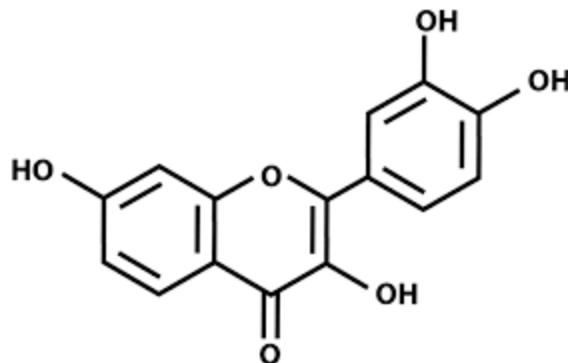
Search of natural antioxidants to replace synthetic ones

Antioxidants in bamboo leaves

Dietary supplement

Cosmetic ingredient

Food antioxidant



Flavonoids

Attracted much attention due to the health effects

Cardiovascular diseases and cancer

Pharmaceutical intermediate & Food Additive

Have protective effects in mice with liver injury

Natural alternatives to synthetic antioxidants as functional food ingredients

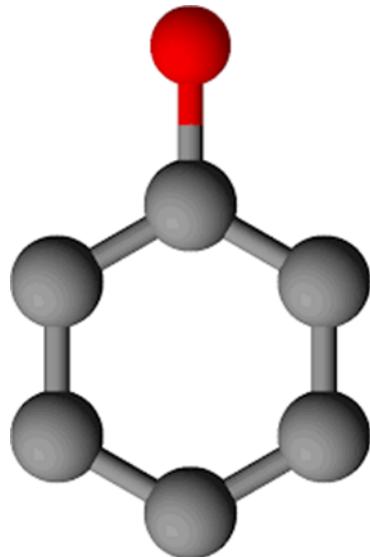
Table: Vitamin C and E content (mg/100g fresh weight) in bamboo shoots

| Sl.no. | Species | Vit C | Vit E |
|--------|-------------------------------|-------|-------|
| 1. | <i>Bambusa. arundinacea</i> | 7.50 | - |
| 2. | <i>B. balcooa</i> | 6.60 | - |
| 3. | <i>B. kingiana</i> | 2.10 | 0.50 |
| 4. | <i>B. polymorpha</i> | 2.60 | 0.49 |
| 5. | <i>B. tulda</i> | 1.42 | 0.61 |
| 6. | <i>B. vulgaris</i> | 4.80 | 0.52 |
| 7. | <i>Dendrocalamus asper</i> | 3.20 | 0.91 |
| 8. | <i>D. giganteus</i> | 3.28 | 0.69 |
| 9. | <i>D. hamiltonii</i> | 2.45 | 0.71 |
| 10. | <i>D. hookerii</i> | 9.90 | - |
| 11. | <i>D. longispathus</i> | 23.0 | - |
| 12. | <i>D. membranaceus</i> | 1.58 | 0.65 |
| 13. | <i>D. strictus</i> | 2.43 | 0.58 |
| 14. | <i>Gigantochloa. rostrata</i> | 3.20 | 0.49 |
| 15. | <i>Melocanna. bacciferra</i> | 7.60 | - |
| 16. | <i>Phyllostachys. amarus</i> | 15.4 | - |

Phenolic content in bamboo shoots

Phenols

Benzene Rings
with an OH group



| Species | Phenols (mg/100 g, fresh weight) |
|------------------------|----------------------------------|
| <i>B. bambos</i> | 360.0 |
| <i>B. balcooa</i> | 191.37 |
| <i>B. tulda</i> | 390.0-443.97 |
| <i>B. nutans</i> | 275.36-489.83 |
| <i>D. asper</i> | 580.0 |
| <i>D. giganteus</i> | 347.27 |
| <i>D. hamiltonii</i> | 505.93-586.36 |
| <i>D. latiflorus</i> | 612.24 |
| <i>B. membranaceus</i> | 302.73 |
| <i>D. strictus</i> | 271.23-630.0 |

Antioxidant property is of interest for both nutritional and health benefits

Table. Mineral elements with antioxidant activities in bamboo shoots

| Species | Selenium µg/100g | Zinc mg/100g | Copper mg/100g | Iron mg/100g | Manganese mg/100g |
|---------------------------|---------------------|-----------------|-------------------|-----------------|----------------------|
| <i>B. balcooa</i> | - | - | - | 1.02 | - |
| <i>B. pallida</i> | - | - | - | 1.11 | - |
| <i>B. polymorpha</i> | - | - | - | 1.53 | - |
| <i>B. tulda</i> | 0.4 | 0.72 | 0.44 | 3.19 | 0.70 |
| <i>D. hamiltonii</i> | 0.8 | 0.70 | 0.29 | 2.69 | 0.16 |
| <i>D. giganteus</i> | - | - | - | 1.06 | - |
| <i>D. strictus</i> | - | - | - | 2.917 | - |
| <i>M. bambusoides</i> | - | - | - | 0.879 | - |
| <i>Pl. amarus</i> | - | 5.379 | 2.454 | 18.642 | - |
| <i>P. aurea*</i> | - | 12.2-45.0 | 5.2-35.0 | 26.4-43.2 | 11.5-27.3 |
| <i>P. aureasulcata*</i> | - | 19.8-37.1 | 3.9-4.4 | 24.3-35.4 | 47.4-85.0 |
| <i>P. bissettii*</i> | - | 18.3-40.5 | 4.2-6.5 | 15.0-25.4 | 15.4-25.3 |
| <i>P. glauca*</i> | - | 15.8-30.1 | 4.8-5.6 | 20.3-31.8 | 13.5-17.8 |
| <i>P. nuda*</i> | - | 22.4-37.1 | 5.6-6.2 | 25.6-33.4 | 12.3-18.4 |
| <i>P. rubromarginata*</i> | - | 22.9-54.6 | 0.6-7.8 | 18.1-25.4 | 117.4-176.7 |

B = *Bambusa*; D = *Dendrocalamus*; M = *Melocanna*; Pl = *Pleoblastus*; P = *Phyllostachys*
 * µg/g

Value added products with bamboo shoots

| S I No. | Bamboo Species | S h o o t type | Product | Reference |
|--------------------|---|---------------------------|--|---------------------|
| 1. | <i>Bambusa bambos, B. tulda, Dendrocalamus asper, D. strictus</i> | Fresh | Crackers, nugget, pickle | Pandey et al., 2012 |
| 2. | <i>D. hamiltonii</i> | Fresh | Candy, chutney, chukh, cracker, nugget | Sood et al., 2013 |
| 3. | <i>D. hamiltonii</i> | Fresh | Cookies, parantha | Bisht et al., 2013 |
| 4. | <i>B. auriculata</i> | Fermented | Chicken nugget | Das et al., 2013 |
| 5. | <i>B. polymorpha</i> | Fermented | Pork nugget | Thomas et al., 2014 |

Nutraceutical Potential of Bamboo

| S I . No. | Potential Benefit | Species | Reference |
|--------------|--------------------------------|---|--|
| 1. | Anticancerous | <i>Caulis bambusae, Phyllostachys pubescens, Pseudosasa japonica, Sasa quelpaertensis, S. sinensis,</i> | Tsunoda et al 1998., Seki et al., 2010, Hong et al., 2010, Hiromichi 2007. Kim et al, 2013 |
| 2. | Antidiabetic | <i>P. pubescens, Sasa borealis, Pseudosasa japonica, Bambusa vulgaris</i> | Ding et al., 2007, Koide et al, 2011, Nam et al, 2013 |
| 3. | Anti-obesity | <i>Sasa borealis, S. quelpaertensis</i> | Yang et al., 2010 |
| 4. | Anti-inflammatory | <i>Bambusa arundinacea</i> | Lu et al., Hwang et al., 2007, Carey et al., 2009 |
| 5. | Anti-fatigue | <i>Phyllostachys nigra, Pseudosasa japonica, Bambusa tuldaoides</i> | Yu et al., 2006, Zhang et al., 2006 |
| 6. | Antihyperlipidemic | <i>Phyllostachys pubescens</i> | Ding et al., 2010 |
| 7. | Antimicrobial | <i>Phyllostachys pubescens, P. nigra, B. arundinacea, P. heterocycla</i> | Park and Jhon 2010, Tanaka et al., 2011, Jin et al, 2011 |
| 8 | Cardiovascular diseases | <i>P. pubescens, P. nigra</i> | Fu et al., 2006, Liu et al, 2012, 2013 |
| 9. | Cholesterol lowering | <i>P. pubescens, P. nigra, P. edulis, B. oldhami, D. Latiflorus</i> | Park and Jhon 2009, Lachance and He., 1998 |

Antitumor activity

(US Patent 20040185124 Hiromichi, 2004).

Phyllostachys nigra var. *heronis*, *P. bambusoides*,
P. pubescens, *Gigantochloa apus*



Cholesterol lowering activity

(Patent 1998057545; Wo, 1998)

Bambusa oldhami, *Bambusa edulis*, *Dendrocalamus latiflorus* *Phyllostachys edulis*, *Phyllostachys pubescens*, *Phyllostachys makinoi*.

Antimicrobial peptide Pp-AMP1

(Fujimura et al., 2005)

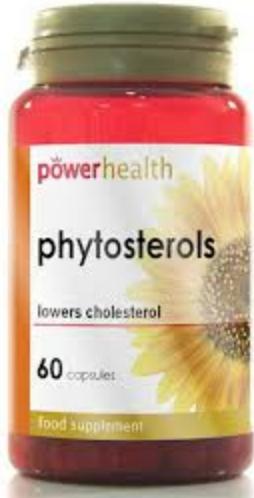
Phyllostachys pubescens

Antibacterial activity

(Zhang et al 2010)

Phyllostachys nigra, *Sinocalamus beecheyana*, *Bambusa tuldaoides*

PHYTOSTEROLS



**DAILY
PHYTOSTEROLS
LOWER
CHOLESTEROL
BY 10%-15%**

CHOLESTEROL

Bioactive components representing the major part of the nonsaponifiable fraction of lipids

**Reduces or inhibits cholesterol absorption and synthesis
Increases fecal excretion of neutral and acid sterols**

Indicated to have anticancer properties

**Precursors of pharmaceutically important steroidal products
- corticosteroids, sex hormones and oral contraceptives**

Bamboo shoots which are easily available in large amounts can be used as a source of phytosterols

Cholesterol lowering activity (Phytosterols)

Lachanche
& He, 1998

Bamboo shoot extract – Wistar rats

(*B. oldhami*, *D. latiflorus*, *P. pubescens*,
P. edulis)

Reduced serum total cholesterol, LDL cholesterol & liver lipids



Park&Jhon,
2009

Bamboo shoot – Young women

Serum total cholesterol, LDL cholesterol and atherogenic index decreased

Bowel movement frequency significantly increased

Anti-diabetic effect of bamboo extract

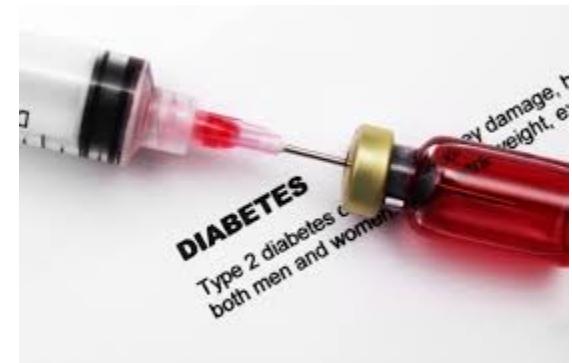
(Koide et al., 2011)
Phyllostachys edulis

Ethanol/water bamboo extract

- Improved glucose tolerance
- Inhibited hyperinsulinemia
- Lowered hepatic fat content
- Inhibits obesity associated chronic systemic inflammation



Potential application as an anti-diabetic nutraceutical



Bamboo Silica: The Ultimate Anti-Aging Superfood

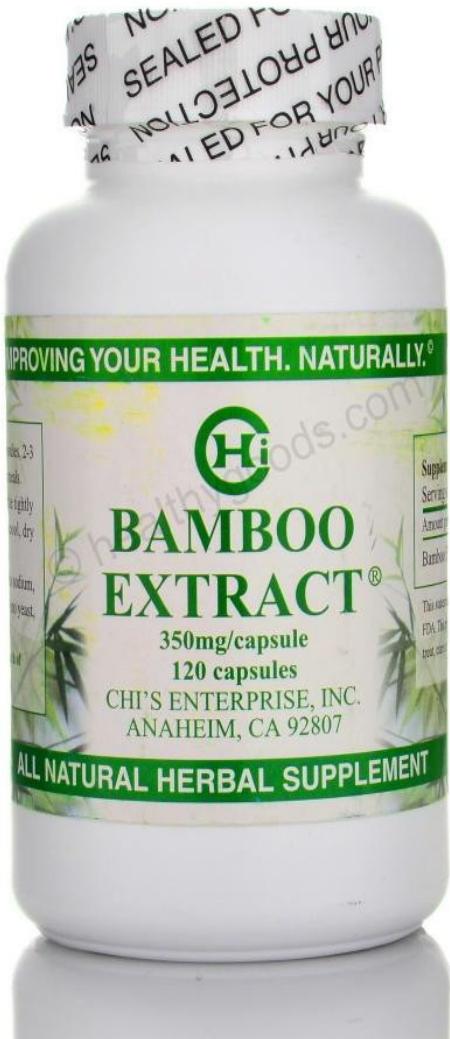


**Bamboo extract:
The richest known source of silica**

**Silica has a restorative effect on many
of the body's tissues.**

- ❖ **Build healthy bones, nails and teeth**
- ❖ **Prevent premature aging and preserve
skin youthfulness**
- ❖ **Maintains vascular and heart health**
- ❖ **Supports nervous and glandular system
health**

Bamboo extract



Used for treatment of:

- Acute and Chronic Throat or Lung Conditions
- Cough
- Phlegm
- Sore Throat
- Runny Nose
- Ear Irritation in Children

Bamboo salt



- Prevention or treatment of inflammatory diseases.
- Helps purifying blood thus lowering the risk of blood pressure.
- Assists the absorption of calcium and maintains fluid balance
- Contraction of muscle
- Calcium, magnesium and zinc protect against the development of diabetes

Dietary fiber from Bamboo



Bamboo dietary fiber is inert, has zero calories and is a white tasteless powder; the content of dietary fiber can be up to 75%

Application:

Food additives

Slimming food supplements

Weight loss food

Medicine material

[Shennong Honey Bio-Tech Co., Ltd.](#)

[Changsha Winner Bio-Tech Co., Ltd.](#)

[Harbin Yeekong Herb Inc.](#)



Bamboo Tea : Polyphenols



- Antioxidant
- Constipation
- Weight loss
- Relaxing and soothing to stomach
- Respiratory problems

Conclusion

With ever increasing public health consciousness, demand for Functional Food and Nutraceuticals and related health products has grown tremendously over the past few decades

Modern scientific research which has provided conclusive evidence toward their beneficial role of against several chronic diseases

Bamboo shoots rich in nutrient components and bioactive compounds have great potential in both the food industry and pharmaceuticals.

Acknowledgment

- 1. Ministry of Food Processing Industries, Govt. of India**
- 2. Department of Biotechnology, Govt. of India**

Collaboration with

Prof. M.S. Bisht
Centre for Science
Education, NEHU
Shillong, India

Bamboo Team

Vivek Sharma
Harjit Kaur
Natasha Saini
Kanchan Rawat
Premlata
Oinam Santosh



Eat Bamboo Shoots and be

“Healthy & Happy”

THANK YOU!