Fruits and vegetables that are sources for lutein and zeaxanthin: the macular pigment in human eyes

Olaf Sommerburg, Jan E E Keunen, Alan C Bird, Frederik J G M van Kuijk

Abstract

Background—It has been suggested that eating green leafy vegetables, which are rich in lutein and zeaxanthin, may decrease the risk for age related macular degeneration. The goal of this study was to analyse various fruits and vegetables to establish which ones contain lutein and/or zeaxanthin and can serve as possible dietary supplements for these carotenoids.

Methods—Homogenates of 33 fruits and vegetables, two fruit juices, and egg yolk were used for extraction of the carotenoids with hexane. Measurement of the different carotenoids and their isomers was carried out by high performance liquid chromatography using a single column with an isocratic run, and a diode array detector.

Results—Egg yolk and maize (corn) contained the highest mole percentage (% of total) of lutein and zeaxanthin (more than 85% of the total carotenoids). Maize was the vegetable with the highest quantity of lutein (60% of total) and orange pepper was the vegetable with the highest amount of zeaxanthin (37% of total). Substantial amounts of lutein and zeaxanthin (30–50%) were also present in kiwi fruit, grapes, spinach, orange juice, zucchini (or vegetable marrow), and different kinds of squash. The results show that there are fruits and vegetables of various colours with a relatively high content of lutein and zeaxanthin.

Conclusions—Most of the dark green leafy vegetables, previously recommended for a higher intake of lutein and zeaxanthin, have 15–47% of lutein, but a very low content (0–3%) of zeaxanthin. Our study shows that fruits and vegetables of various colours can be consumed to increase dietary intake of lutein and zeaxanthin.

(Br J Ophthalmol 1998;82:907–910)
which food products can help decrease the risk of cataract and ARMD.

Methods

Sources of Carotenoid Standards
Apo-10'-carotenal and zeaxanthin were a generous gift by Hoffman-La Roche, Nutley, NJ, USA. Lutein, β carotene, and O-ethyl-hydroxylamine were purchased from Fluka, Ronkonkoma, NY, USA. Apo-10'-carotenal-methyl oxime was used as internal standard, and was synthesised as described elsewhere.22

Sample Preparation
For the extraction procedure a 5 g piece of fruit or vegetable was used. The tissue was homogenised with a pestle in a mortar containing 1 ml of phosphate buffered saline (PBS) (10 mM NaH2PO4, water with 0.15 N NaCl titrated to pH 4.7). Sodium sulphate and sodium chloride were from Fisher Scientific, Fair Lawn, NJ, USA. The homogenate was transferred to a 7 ml vial and 1 ml of methanol, containing butylated hydroxytoluene (0.5 mg/ml) (BHT Sigma Chemical Co, St Louis, MO, USA). BHT was added before mixing the sample for 30 seconds. Ethanol was from Midwest Grain Products Co, Weston, MI, USA. For fruit juices and egg yolk, 2 ml was mixed with 1 ml methanol BHT (0.5 mg/ml). To extract the carotenoids from the samples, 2 ml of hexane and 1 ml of hexane containing the internal standard was added to the samples, and they were vortexed for 3 minutes, and centrifuged at 1800 g for 3 minutes. The upper layer of the

Table 1 Carotenoids in fruits and vegetables

<table>
<thead>
<tr>
<th>Source</th>
<th>Neoxanthins and violaxanthins</th>
<th>Lutein and zeaxanthin</th>
<th>Lutein</th>
<th>Zeaxanthin</th>
<th>Cryptoxanthins</th>
<th>Lycopene</th>
<th>α carotene</th>
<th>β carotene</th>
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The content of the major carotenoids are given in mole%. The amounts of the carotenoids were shown in seven major groups, as neoxanthins and violaxanthins (neoxanthin, violaxanthin, and their related isomers, lutein 5, 6 epoxide), lutein, zeaxanthin, cryptoxanthins (α cryptoxanthin, β cryptoxanthin, and related isomers), lycopenes (lycopenes and related isomers), α carotene (all trans α carotene and cis isomers), and β carotene (all trans β carotene and cis isomers). Lutein and zeaxanthin are given combined and as single amounts. The data are sorted by the combined amount of lutein and zeaxanthin.

High Performance Liquid Chromatography
The HPLC consisted of a Beckman System Gold Programmable Solvent Module 125 (Beckman Instruments Inc, Palo Alto, CA, USA), a Beckman System Gold Diode Array Detector Module 168, and a Rhodyne 7725i Injector valve with a 20 μl injection loop (Rhodyne Inc, Cotati, CA, USA). The diode array detector was set in channel A at wavelength 450 nm to detect the carotenoids. The second channel B was set at 300 nm to detect retinols and tocopherols. A reverse phase 5 μm C18, column, 250 × 4.6 mm (VYDAC, 218TP54, Hesperia, CA, USA), with a precolumn (40 × 4.6 mm) was used. For
the mobile phase two solvents were prepared. Solvent A consisted of acetonitrile/methanol (85:15, v/v), with 0.01% (w/v) ammonium acetate and pure isopropanol was solvent B. Ammonium acetate was purchased from Baker, Phillipsburg, NJ, USA. Methanol, isopropanol, and acetonitrile were purchased from EM science, Gibbstown, NJ, USA. During the run a mix of 90% solvent A and 10% of solvent B was used. The initial flow rate was set on 0.5 ml/min. At 10 minutes a 5 minute flow gradient ramp was executed, and a final flow rate of 1.2 ml/min was established. At 22 minutes the flow rate was decreased within a 5 minute ramp to the initial setting. The total time of one run was 27 minutes.

Results
The content of carotenoids for the various fruits and vegetables is shown in Table 1. The data are sorted by looking for the highest mole% of xanthophylls (lutein and zeaxanthin) of total carotenoids. The highest amounts of lutein and zeaxanthin were found in egg yolk (54 mole% of lutein and 35 mole% of zeaxanthin), and in maize (corn) (60 mole% of lutein and 25 mole% of zeaxanthin). In maize we found the highest mole% of lutein among all fruits and vegetables in our study. Lutein also was also the major carotenoid in kiwi fruit (54 mole%), red seedless grapes (53 mole%), zucchini squash (52 mole%), and pumpkin (50 mole%). Zeaxanthin was the major carotenoid in orange pepper (37 mol%), which was also the food with the highest percentage of this carotenoid among all fruits and vegetables (Table 1). It is interesting that green pepper has 36 mole% of lutein and 3 mole% of zeaxanthin, whereas in orange pepper we find a carotenoid composition with only 8 mole% lutein, but 37 mole% of zeaxanthin. In contrast with the green and orange peppers described above, yellow and red pepper are vegetables with a low amount of lutein (12 mole% and 7 mole%) and no zeaxanthin. In carrots, cantaloupe, dried apricots, and green kidney beans almost no lutein and zeaxanthin were found. In green leafy vegetables the amount of lutein in spinach was 47 mole%, in stalks and leaves of celery 34 mole%, in Brussels sprouts 27 mole%, in scallions 27 mole%, in broccoli 22 mole%, and in green lettuce 15 mole%. The amount of zeaxanthin in these vegetables ranged from 0 to 3 mole%.

Discussion
Carotenoids have many biological effects, and can function as antioxidants to protect eye tissues against free radicals. The only source of carotenoids for humans is food, and the carotenoid availability in plasma is critical in long term maintenance of adequate tissue levels. A correlation exists between carotenoid intake and plasma carotenoid concentrations. However, the individual variability in plasma response to carotenoid intake in humans is large. The mechanisms providing the transport of carotenoids from intestine to the tissues are not clearly understood. Seita et al. proposed that the uptake of carotenoids in cul-}

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risk factors, the exclusion of eggs from the diet could be reconsidered.

The two studies of the Eye Disease Case-Control Study Group in recent years showed a direct relation between the exudative form of ARMD and a decreased plasma level of lutein and zeaxanthin. It was found that a diet rich in dark green leafy vegetables could decrease the risk of ARMD. These data support the hypothesis that a higher intake of lutein and zeaxanthin can prevent this form of ARMD. However, according to our data, this recommendation may be extended to include fruits and vegetables of other colours using Table 1 as a guideline. Recently, Khachik et al. reported evidence for conversion between lutein and zeaxanthin through several oxidation intermediates, which would suggest that intake of lutein can also raise macular levels of zeaxanthin.

Conclusion
Our study demonstrated that consumption of fruits and vegetables of various colours would increase dietary intake of lutein and zeaxanthin, and showed that the options are not limited to dark green leafy vegetables, which were previously recommended. In this study no evidence has been produced to show that lutein and zeaxanthin reduce the prevalence of ARMD, and the evidence from other studies is not incontrovertible.

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References
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