

# Bean CAP – Snap Beans

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United States Department of Agriculture  
National Institute of Food and Agriculture

# Snap beans – focus on “green” pods

- Phenotypic data collection is focused on this organ
- Traits of interest include:
  - Morphology (length, thickness, cross-sectional shape, height, width, fiber and suture strings)
  - Nutritional qualities (flavonoids and phenolics, minerals, vitamin C and carotenoids)



# 150 cultivars & breeding lines selected

- Input provided by public and private snap bean breeding programs
- 11 pole (vining) as well as 139 bush types
- Range from heirlooms to contemporary commercial types
- Represent both Andean and Mesoamerican centers of domestication
- Flat-podded Romanos, round-podded fresh market and processing, wax, bush blue lake and extra fine European type



# Seed increase and maintenance

- Greenhouse in Oregon
- Seminis Vegetable Co. increased in Idaho in greenhouse during the winter of 2010
- Further increase was made by Seminis in the field at Filer, Idaho.





# Field trial in Oregon

- 150 snap bean cultivars in three reps
- Pole beans were grown in 5 meter plots on trellises spaced two meters between rows
- Bush beans planted in 5 meter plots with 0.75 meters between rows
- Grown under drip irrigation to minimize mineral contamination of pod
- Data were taken on plant height and maturity
- Pods were hand-picked at harvest maturity
  - (determined by when a cultivar had pods within certain sieve sizes, each target sieve distribution being specific to that variety)



# Excellent growth and yield



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# Field trial in Oregon

- Pods hand-picked at harvest maturity
  - Determined by when pods within certain sieve sizes distribution, each being specific to that variety
- Pods divided among six subsamples:
  - Phenolic analysis (Mark Brick at Colorado State University)
  - Mineral analysis (Mike Grusek, USDA)
  - Fiber analysis (Brian Yorgey at OSU)
  - Carotenoid analysis (Myers, OSU)
  - Vitamin C analysis (Myers, OSU)
  - 10 pod measurements (Myers OSU)



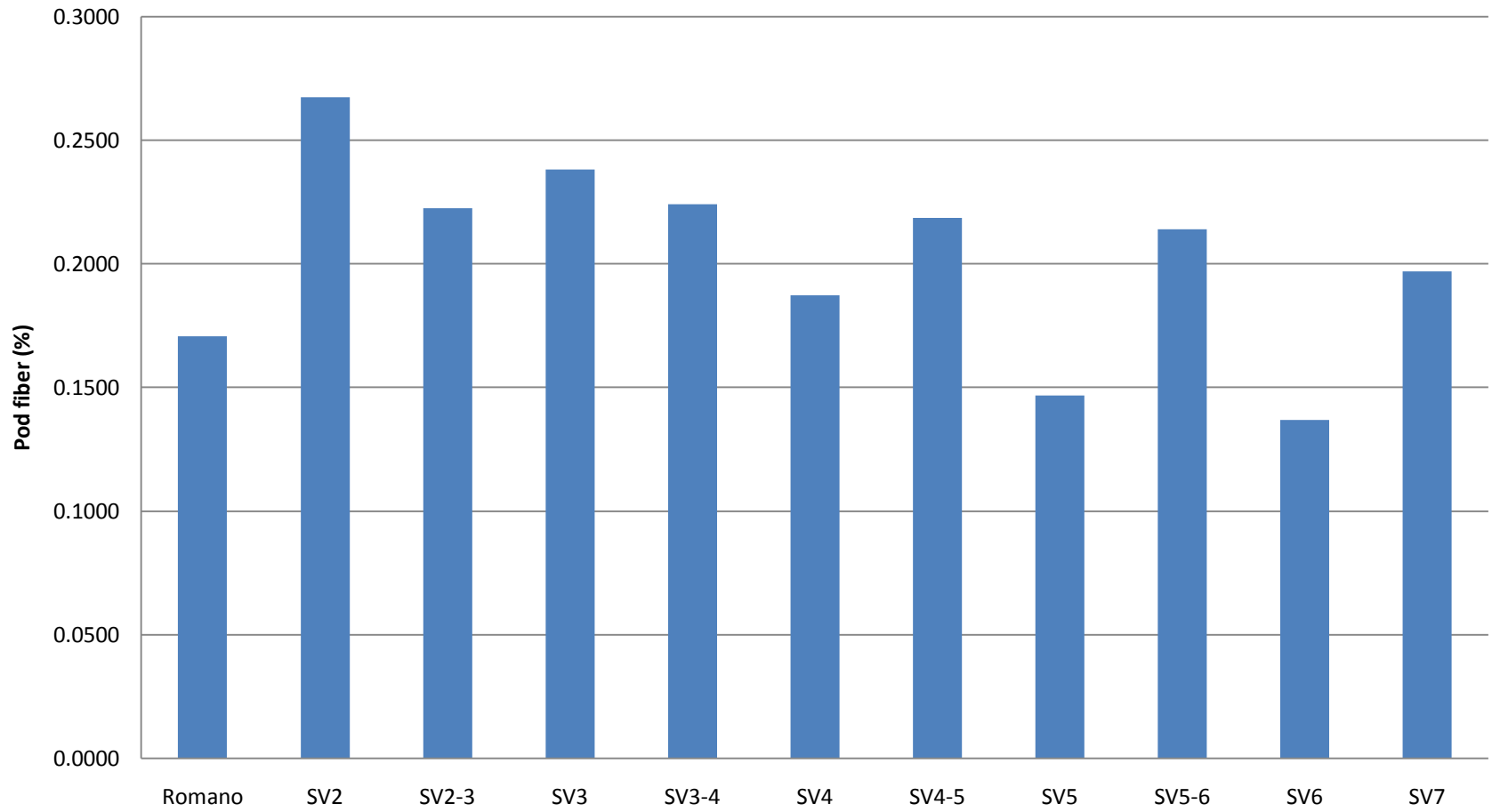
# Nutritional analysis in process

- **Vitamin C**
- 450 samples (150 lines, 3 reps each) have been extracted
- Two of the lines were evaluated by HPLC analysis to check vitamin C content
- Range from 1.34 to 3.78 mg/100g tissue (whole pod with seeds).
- About 10 fold lower than reported in the USDA Nutrition Database for uncooked green beans, but may reflect the inclusion of seeds with pods.
- **Carotenoids**
- Nearly all samples freeze dried
- Next step is extraction and HPLC
- **Pod fiber analysis**
- About half of the 150 beans lines evaluated in duplicate
- 8 lines per week





# Pod fiber as related to sieve size class

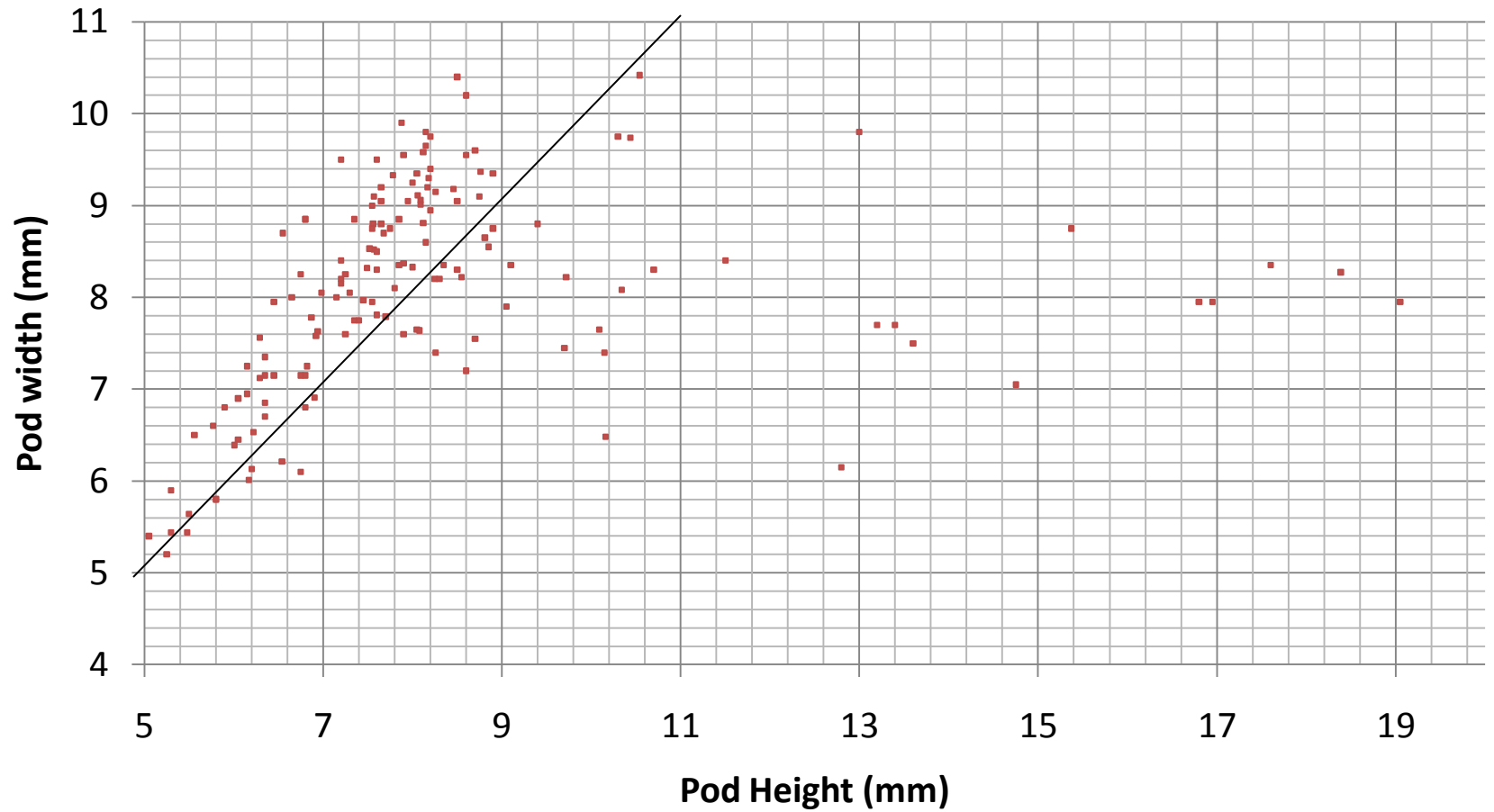


# Pod fiber in snap beans – the highest and lowest from 85 analyzed to date

<b>Entry</b>	<b>Type</b>	<b>% fiber</b>
<b>Blue Lake S7</b>	Pole	0.0703
<b>Romano gold</b>	Romano	0.0777
<b>Navarro</b>	Romano	0.0797
<b>Roma II</b>	Romano	0.0852
<b>Romano 118</b>	Romano	0.0875
<b>Kentucky Wonder</b>	Pole	0.0902
<b>Tapia</b>	Romano	0.0914
<b>BBL 156</b>	BBL	0.1027
<b>Unidor</b>	4 sv wax	0.1103
<b>Fortex</b>	Pole	0.1113
<b>Sea Biscuit</b>	Fresh market	0.2929
<b>Secretariat</b>	Fresh market	0.2950
<b>Stayton</b>	Extra fine	0.2965
<b>Espada</b>	Fresh market	0.3011
<b>NY 6020-5</b>	Breeding line	0.3052
<b>Opus</b>	4-5 sv	0.3238
<b>Angers</b>	Extra fine	0.3308
<b>Pretoria</b>	Extra fine	0.3521
<b>Idaho Refugee</b>	Fresh market	0.4172
<b>Cyclone</b>	Romano	0.5550



# Pod morphological traits





# Plans for 2011

- Repeat nursery at OSU
- 3 reps, no drip irrigation
- Evaluate plant architecture and pod morphology traits
- Harvest dry seed and send to Grusek for mineral analysis