

UWL REPOSITORY

repository.uwl.ac.uk

Exploring the hidden sensory potential of minor crops through archival search

Lara, Szymon Wojciech ORCID: https://orcid.org/0000-0002-1120-2092 (2024) Exploring the hidden sensory potential of minor crops through archival search. In: EUROSENSE 2024: A Sense of Global Culture - 11th Conference on Sensory and Consumer Research, 08-11 Sep 2024, Dublin, Ireland.

10.13140/RG.2.2.34475.45608

This is the Presentation of the final output.

UWL repository link: https://repository.uwl.ac.uk/id/eprint/12401/

Alternative formats: If you require this document in an alternative format, please contact: open.research@uwl.ac.uk

Copyright:

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

Take down policy: If you believe that this document breaches copyright, please contact us at open.research@uwl.ac.uk providing details, and we will remove access to the work immediately and investigate your claim.





Author: Mr Szymon W. Lara^{1 2} **Project Supervisors:**

Dr Amalia Tsiami¹, Dr Philippa Ryan², Mr Peter Cross¹

Scan for references:

S.Lara@Kew.org Szymon.Lara@uwl.ac.uk

Contact:

ORCID: 0000-0002-1120-2092

Exploring the hidden sensory potential of minor crops through archival search.

Global agrobiodiversity is declining, leading to food insecurity, loss of dietary diversity, and erosion of culinary heritage. Post-Green Revolution food systems have become homogenised, with up to 90% of global food production now relying on just 15 crops. Despite the existence of over 7,000 edible plant species, with over 417 being used as food crops, the agricultural shift has marginalised many minor and traditional crops and cultivars [1]. The unique sensory characteristics of these neglected crops, such as flavour and texture, are also largely overlooked, though they could be used to incentivise crop revival. The UK has the longest global history of modern agricultural development and arguably for losing its local agricultural and dietary diversity [2,3].

Globally, 710 gene/seed banks preserve plant genetic material, with 37% of accessions being of locally adapted landraces and many other traditional varieties. In the UK, seed banks like the HSL (Heritage Seed Library), JIC (Germplasm Unit by the John Innes Centre), and SASA (Science and Advice for Scottish Agriculture), along with smaller organisations, maintain around 327 landrace crops and many thousands minor cultivars. These are primarily used for research and ex-situ conservation [4-6]. Currently, there are around 8000 different crops and varietals that are legally available to growers through the NL (National Lists), however, nearly all of those are cultivars bred for modern agri-food characteristics, with minimal considerations toward agrobiodiversity.

Enhanced in-situ conservation and utilisation of underexploited landraces and other traditional cultivars, including appreciation of their sensory potential, are crucial to address food security challenges and preserve biodiversity. Leveraging hidden sensory characteristics could play a crucial role in facilitating the revival of these minor crops back into the food systems [5,6].

Rationale: Many interesting landraces and traditional varietals are maintained ex-situ in various seed banks and are likely to possess interesting sensory characteristics that could elevate their usability and acceptability across the food systems [3,4-6]. This study looked at the crop resources available on various UK platforms, seed banks' accessions and in the National Archives to assess the scope of potentially available resources for future sensory tests. A case study on peas (Pisum sativum L.) has also been conducted to narrow down the scope of the overarching study. The findings from this study were later used in sensory and texture analysis of excavated pea cultivars.

Project title: This poster is part of a PhD project titled: "Increasing food and nutrition security through the diversification of food supply chains with forgotten edibles". Scan for an overview

Aim and objectives:

To conduct systematic searches on various secondary databases to assess the scope of forgotten crops with potentially overlooked sensory characteristics.

of the data sources:

Methodology:

The methodology follows Yin (2018) protocol of archival resource screening [7]. UK databases were searched using specific Boolean codes to assess the extent to which minor vegetable crops are being overlooked in broader food systems. The extracted texts were analysed for specific descriptions indicating their minor statuses and potential for diversifying food systems through exploitation of their sensory characteristics. The data were analysed using IBM SPSS 28.0.1.0 and presented graphically.

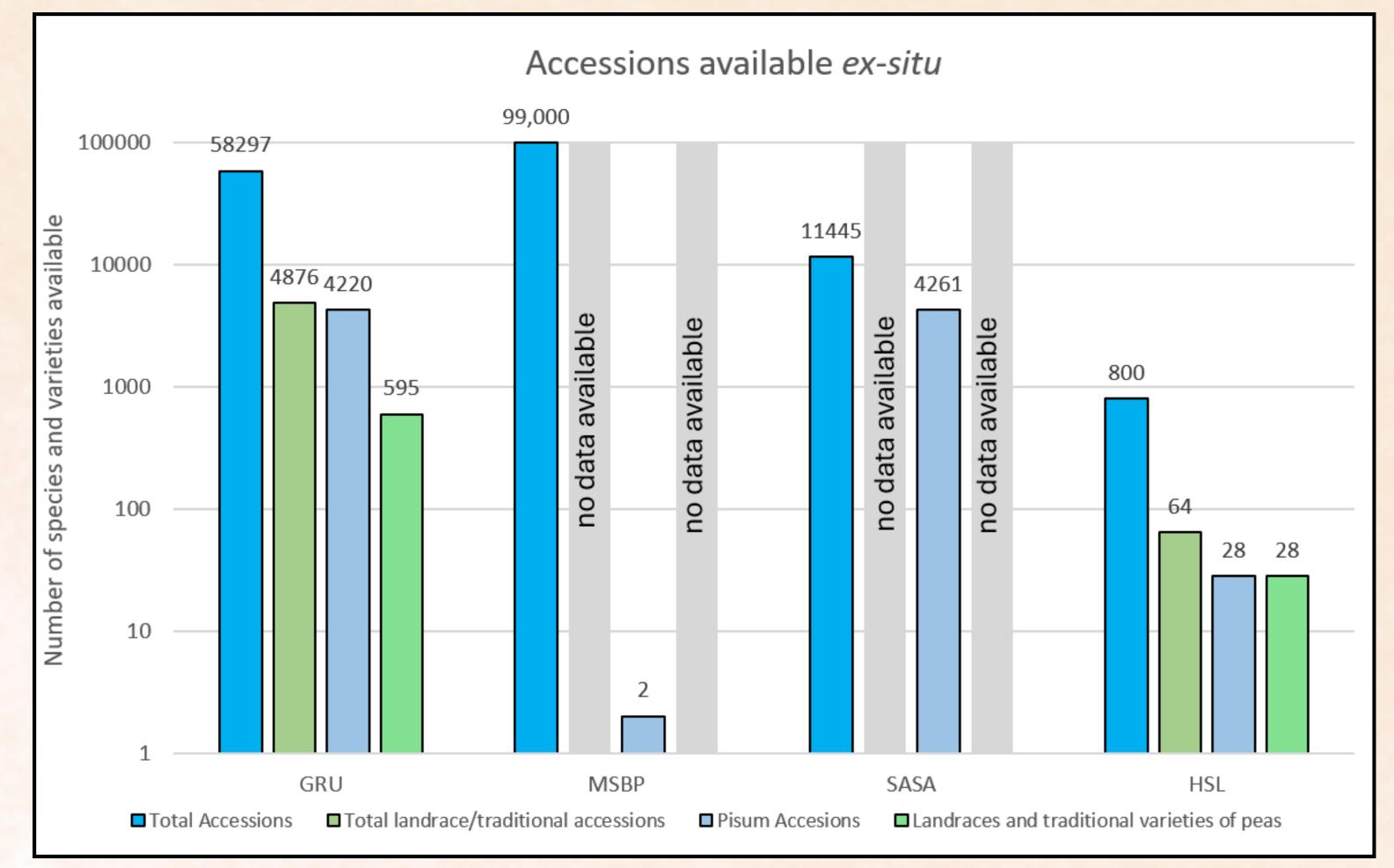


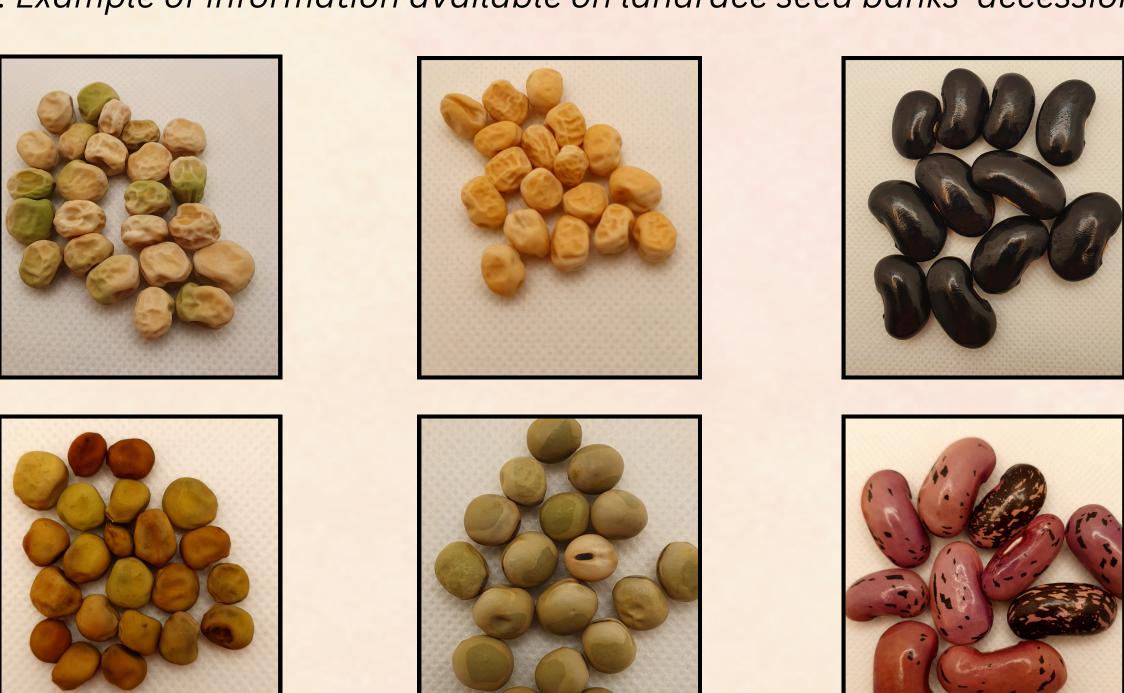
Figure 1: This bar chart shows the different types of crop accessions stored by the four main UK seedbanks. The landrace and traditional varieties might possess underexploited sensory characteristics.

Limitations and recommendations:

This study was based on archival searches only, with no evidence found in support of the existence of any unique sensory characteristics of these crops. Further studies should focus on accessions withdrawal and sensory testing.

🔍 JI0799 🖪	Pisum (id#24199)	Goldkonig (1970)	Pis-sat	SWE	Spring	500	td- very shallow dentations on lowe leaflets only.
Q JI0800	Pisum (id#24200)	P. elatius (1970)	Pis-ela	SWE	Spring	100	
Q JI0801	Pisum (id#24201)	Grauerbse (1970)	Pis-sat	SWE	Spring	500	from E. Akerberg Synonym: PI 27116
Q JI0802	Pisum (id#24202)	Winges-37-red1-1 (1970)	Pis-sat	SWE	Spring	400	Synonym: 37
Q JI0803 ☑	Pisum (id#24203)	WBH 680 (1970)	Pis-sat	SWE	Spring	420	
Q JI0804 ☑	Pisum (id#24204)	P. tibetanicum (1970)	Pis-sat_ti	SWE	Spring	300	Lamprecht line received from von Rosen
Q JI0805	Pisum (id#24205)	Wellensieks White Indent, di (1970)	Pis-sat	SWE	Spring	400	Wellensieks
Q JI0806	Pisum (id#24206)	Navicula Apertus-nap (1970)	Pis-sat	SWE	Spring	420	
Q JI0807 ❷	Pisum (id#24207)	P.sativum-Turkey (1970)	Pis-sat	SWE	Spring	120	Synonym: L 2127
Q J10808	Pisum (id#24208)	Winter Hardy (1970)	Pis-sat	GBR	Winter	400	
Q JI0809	Pisum (id#24209)	Winter Hardy (1970)	Pis-sat	GBR	Winter	400	
Q .II0810	Pisum (id#24210)	Winter Hardy (1970)	Pis-sat	GBR	Winter	400	

Images 1: Example of information available on landrace seed banks' accessions.



Images 2-7: Exemplars of landrace legumes' accessions showing visual characteristics, sourced from various UK seedbanks.

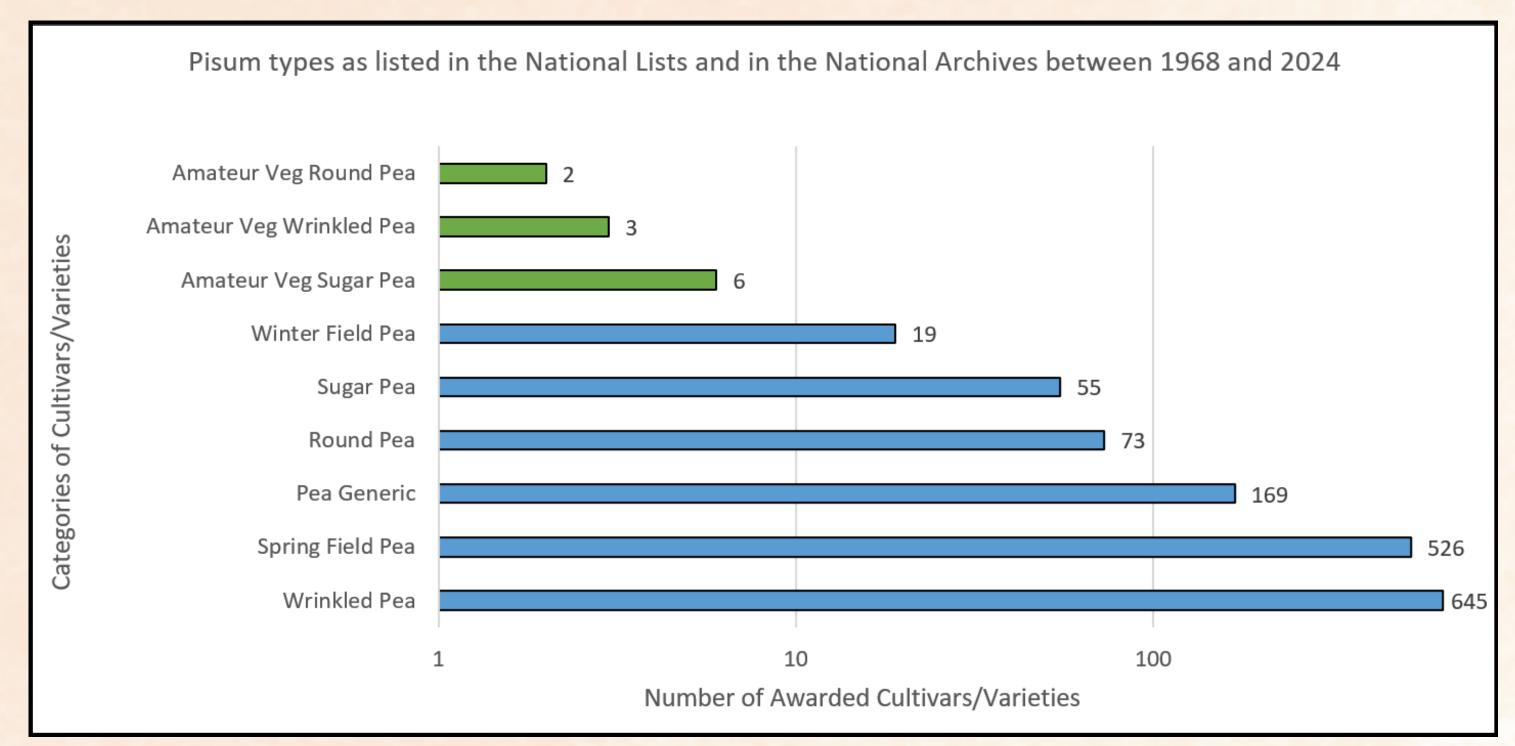


Figure 2: This bar chart shows the breakdown of different 'group names' for Pisum sativum L. as listed on the archives between 1968 and 2024, indicating the small number of traditional varieties that might possess underexploited sensory characteristics.

Findings summary:

Overall, there seems to be an enormous scope of landrace and traditional varieties of crops, including peas, that have yet to be tested for sensory characteristics. Many of these could possess sensory characteristics that could outcompete those found in their commercial relatives, incentivising the diversification of the food systems [10-14].

Conclusions: Peas have been a staple in the UK diet for centuries, yet their diversity has diminished significantly due to the homogenisation of food systems and preference for New World crops, with most of current pea production been relegated to dietary accompaniments and animal feed. National archives reveal an overreliance on commercial *Pisum sativum* L. cultivars, with traditional landraces and varietals often overlooked. Despite their historical importance, these heritage crops are largely maintained ex-situ in seed banks with some in-situ preservation by small-scale growers. Barriers such as unclear legislation and limited access to genetic material hinder the use of traditional varieties. However, these neglected crops offer unique sensory characteristics that could be leveraged for more resilient food systems, warranting further exploration and integration into mainstream food production. Future studies should focus on accession withdrawal and sensory analysis and comparisons between landraces, traditional varieties and commercial grade cultivars to assess routes for their reintroduction into existing food systems.