

Elevated Concentrations of Dietarily-Important Trace Elements and Macronutrients in Edible Leaves and Grain of 27 Cowpea (*Vigna unguiculata* L. Walp.) Genotypes: Implications for Human Nutrition and Health

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ABSTRACT

Legumes are a good source of calories, protein and mineral nutrients for human nutrition and health. In this study, the edible leaves and grain of 27 field-grown cowpea genotypes were assessed for trace elements and macronutrient density at Manga in the Sudano-Sahelian zone of Ghana in 2005 and 2006, using inductively coupled plasma-mass spectrometry. The genotypes differed markedly in their accumulation of trace elements and major nutrients in edible leaves and grain. Except for P, the concentrations of K, Ca, Mg, S and Na were much higher in edible cowpea leaves than grain in 2005. A similar pattern was observed for Ca, Mg, S, Na in 2006. However, more dramatic variations were found in the micronutrient concentrations between edible cowpea leaves and grain. The levels of the trace elements Fe, Cu, Zn, Mn and B were sometimes 2- to 20-fold greater in leaves than grain of cowpea. Furthermore, there were strong genotypic differences in mineral density of cowpea leaves and grain. For the major nutrients, for example, IT93K-2045-29 and IT90K-59 accumulated greater concentrations of P, K, Ca, S and Na in both edible leaves and grain in 2006, while ITH98-46, which showed the least macronutrient density, exhibited the highest concentrations of Fe, Zn, Cu, Mn and B in edible leaves, as well as Fe, Cu and Mn in grain. These results have implications for cowpea breeding, as well as for human nutrition and health.

Keywords: Calories; Protein; Trace Elements; Macronutrients; Nutrition; Ontogeny

1. Introduction

African soils are generally nutrient-poor [1-3] and thus produce food crops that are also deficient in mineral nutrients (especially trace elements) for human nutrition and health. As a result, micronutrient deficiency is very prevalent among rural African children who depend on locally-produced, low-nutrient grain and vegetable foods as sources of essential dietary minerals. Micronutrient deficiency in children is equally a major health problem in South Africa [4-7], and government has resorted to exogenous supplementation of food materials with vitamins and trace elements such as Se, Fe and Zn in order to overcome micronutrient deficiency. Elsewhere in the world, a different approach has been used, and this involves the selection of plant species and genotypes with the ability to increase micronutrient uptake and accumulation in edible plant parts [8-10]. There are also reports of genetic manipulation of crop plant species for improved micronutrient capture from soil [8,11]. In that

regard, symbiotic legumes are generally more efficient at taking up mineral nutrients (including trace elements) than cereal crops [12-15]. As a result, the increased consumption of legume-based diets could prove to be a better option for overcoming micronutrient deficiency in Africa, provided these foods are low in anti-nutritional factors such as phytate and polyphenols, and therefore, readily bioavailable [16-19]. Cowpea is the most important food legume in Africa. Both its leaves and grain are eaten as source of calories and dietary protein. So far, however, very scanty information is available on the concentration of mineral nutrients in edible parts of the cowpea plant. The aim of this study was 1) to assess 27 cowpea genotypes for concentration of trace elements and macronutrients in edible leaves and grain; 2) compare the mineral density of cowpea leaves at flowering and close to physiological maturity; and 3) compare edible cowpea leaves and grain as sources of dietary trace elements and macronutrients.

2. Methods and Materials

2.1. Site Description

The experiment was conducted at the Savanna Agricultural Research Institute (SARI) at Manga, located in the Sudano-sahelian savanna (lat 11°11'N and long 0°61'E altitude 135 m), with a unimodal rainfall (800 mm annual mean) that starts in May/June and ends in September/October. According to FAO (1990) [20], the soils at Manga are classified as Gleyic Alfisols with pH 6.0 (CaCl₂), and contained 4.7 mg P/kg, 20.3 mg K/kg, 0.38% C, 0.07% N, 0.62% Organic matter content, and a C:N ratio of 11.64.

2.2. Origin of Cowpea Genotypes

The cowpea genotypes used for this study were a good mix of both breeder-improved cultivars and farmer selected varieties collected from Ghana, Tanzania, South Africa, and the International Institute of Tropical Agriculture (IITA) in Nigeria. The 27 genotypes exhibited different useful biological traits ranging from number of days to 50% flowering and number of days to physiological harvest, to levels of N₂ fixation, pest resistance, and grain yield.

2.3. Field Design and Planting

A randomized complete block design was used with four replicate plots for each cowpea genotype in 2005 and 2006 experiments. The treatments consisted of 27 cowpea genotypes planted in plots measuring 3 m × 5 m (15 m²); with inter-row spacing of 60 cm. Cowpea seeds were planted 20 cm apart within each row. Weeds were manually controlled with hand hoes.

2.4. Plant Harvests and Processing

Fully emerged young green trifoliolate leaves were harvested from 12 plants per plot at 46 and 72 DAP in 2005 and 2006, respectively. The aim for harvesting cowpea leaves at 72 DAP in 2006 compared to 46 DAP in 2005 was to determine any changes in mineral density close to physiological maturity. Harvested leaves were oven-dried (60°C), weighed, and ground to fine powder (0.85 mm) prior to analysis for mineral elements. Cowpea grain harvested at physiological maturity was similarly processed for elemental analysis.

2.5. Mineral Nutrient Analysis

To measure the P, K, Ca, Mg, Cu, Zn, Mn, Fe, and B in cowpea grain and leaves, 1 g of ground plant sample was ashed in a porcelain crucible at 500°C overnight. This was followed by dissolving the ash in 5 ml of 6 M HCl

(analytical grade) and placing it in an oven at 50°C for 30 min, after which 35 ml of de-ionised water was added. The mixture was filtered through Whatman No. 1 filter paper. Mineral element concentration in plant extracts was determined from four replicate samples using inductively coupled plasma mass spectrometry (IRIS/AP HR DUO Thermo Electron Corporation, Franklin, Massachusetts, USA) [21]. The quality of data collected was checked using standard solutions with certificates of analysis. In place of analyte isotopes to monitor each element, a known sample was used as standard after every 10 samples. Sulphur was determined by wet digestion procedure using 65% nitric acid (high-purity grade). In each case, 1 g of milled plant material was digested overnight with 20 ml of 65% nitric acid in a 250 ml glass beaker. The beaker containing the extract was then placed on a sand bath and gently boiled until approximately 1 ml of the extract was left. After that, 10 ml of 4 M nitric acid (high-purity grade) was added and boiled for 10 min. The beaker was removed from the sand bath, cooled, and the extract washed completely in a 100 ml volumetric flask and filtered through Whatman No. 2 filterpaper. The S in the sample was then determined [22] (FSSA, 1974) by direct aspiration on the calibrated ICP-MS.

2.6. Statistical Analysis

The data on micro- and macro-nutrients in cowpea leaves and grain were subjected to analysis of variance (ANOVA) using a STATISTICA analytical software program version 7.1 [23]. A 2-way ANOVA was performed to compare means between cowpea leaves and grain, and 1-way ANOVA for comparing mineral nutrient levels among genotypes. Where significant differences were found, the Duncan Multiple Range Test (DMRT) was used to separate treatment means at $P \leq 0.05$.

3. Results

3.1. Trace Elements and Macronutrient Concentration in Edible Cowpea Leaves

Analysis of edible cowpea leaves using inductively coupled plasma mass spectrometry revealed significant differences among the 27 genotypes planted in the Sudano-sahelian savanna of Ghana in 2005. Cowpea genotypes such as Ngonji, Iron Grey, Brown Eye, Fahari and IT90K-76 exhibited the highest concentration of P in leaves, in contrast to Apagbaala and Pan 311, which showed the lowest P concentration (**Table 1**). Brown Eye, Glenda, IT90K-59, IT93K-2045-29, and Fahari also accumulated more K in leaves compared with the other genotypes, with CH14, Apagbaala, Pan 311, IT97K-499-

Table 1. A comparison of macro-element density among genotypes and between edible leaves and grain of field cowpea grown at Manga, Ghana, in 2005. The leaves were sampled at 46 DAP and grain harvested at 76 DAP. Mean with dissimilar letters in a column for each genotype (lower case) and in row for each macronutrient (upper case) are significantly different at $P \leq 0.05$. Coefficient of variation ranged from 1 to 34.

Genotype	P		K		Ca		Mg		S		Na	
	Leaf	Grain	Leaf	Grain	Leaf	Grain	Leaf	Grain	Leaf	Grain	Leaf	Grain
	$\text{mg}\cdot\text{g}^{-1}$ DM											
Apagbaala	2.3cB	4.6cdA	15.7ijA	12.9abB	31.4abA	0.73aB	7.1abA	1.6abcB	2.8bA	1.4abB	387fgA	12.0bB
Bensogla	3.7abB	5.5abA	20.3efA	13.3abB	24.5deA	0.53aB	6.5abA	1.8abB	4.7aA	1.4abB	1027abA	17.0bB
Botswana White	3.5abB	3.9ijA	23.9bcA	13.4abB	24.2deA	0.57aB	5.5abA	1.5bcB	4.7aA	1.2bB	877bcA	36.3bB
Brown Eye	5.3abA	4.5deB	35.6aA	12.9abB	18.8hiA	0.53aB	4.5bcA	1.6abcB	3.5abA	1.3bB	337fgA	16.0bB
CH14	3.0bB	3.8jA	10.6kB	11.7bcA	34.9aA	0.60aB	8.4abA	1.6abcB	4.0abA	1.3bB	690deA	37.3bB
Fahari	5.1abA	4.0efB	25.9bcA	13.6abB	16.9ijA	0.40aB	5.6abA	1.7abcB	3.6abA	1.5abB	913bcA	28.7bB
Glenda	4.2abA	4.5deA	29.6abA	14.7aB	17.0ijA	1.13aB	4.7bcA	2.0aB	4.7aA	1.4abB	560deA	37.7bB
Iron Grey	5.7abA	5.2bcB	17.9ghA	14.1abB	23.8deA	0.50aB	6.7abA	1.9abB	2.7bA	1.3bB	1043abA	26.7bB
IT82D-889	3.8abB	4.6deA	21.2deA	12.6abB	24.7deA	0.43aB	5.4abA	1.6abcB	3.6abA	1.3bB	287gA	19.3bB
IT84S-2246	3.5abB	4.1efA	17.2hiA	12.4abB	23.8deA	0.53aB	5.4abA	1.5bcB	4.2abA	1.3bB	473efA	26.0bB
IT90K-59	4.2abA	3.8kB	29.7abA	13.0abB	15.2jA	0.87aB	4.5bcA	1.8abB	4.0abA	1.3bB	583deA	29.0bB
IT90K-76	5.0abA	5.0bcA	22.9deA	13.6abB	23.0deA	0.83aB	4.7bcA	1.7abcB	4.7aA	1.4abB	343fgA	48.3bB
IT93K-2045-29	4.5abA	4.1efB	27.4bcA	13.2abB	23.5deA	0.57aB	5.4abA	1.7abcB	3.5abA	1.4abB	733cdA	9.0bB
IT93K-452-1	4.7abA	4.5deB	22.8deA	13.9abB	24.5deA	0.53aB	7.6abA	1.7abcB	3.7abA	1.4abB	840bcA	17.7bB
IT97K-499-39	3.2bB	4.2efA	16.9iA	12.7abB	20.9fgA	0.50aB	4.6bcA	1.7abcB	2.6bA	1.3bB	457efA	32.3bB
ITH98-20	4.6abB	5.2bcA	24.9bcA	14.4aB	27.7bcA	0.83aB	4.4bcA	1.7abcB	4.1abA	1.6aB	643deA	105.3aB
ITH98-46	3.4bB	5.1bcA	18.6fgA	13.0abB	33.0abA	0.43aB	7.8abA	1.7abcB	3.5abA	1.3bB	740cdA	26.0bB
Mamlaka	3.6abB	4.1efA	23.3deA	13.8abB	24.3deA	0.60aB	4.6bcA	1.8abB	4.3abA	1.3bB	750cdA	16.7bB
Ngonji	6.1aA	4.6deB	23.4cdA	13.2abB	20.2ghA	0.50aB	5.1abA	1.8abB	3.6abA	1.3bB	1290aA	7.0cB
Omondaw	3.5abB	5.5bA	17.2hiA	13.2abB	27.7bcA	0.40aB	5.3abA	1.9abB	3.3abA	1.4abB	763cdA	10.0bcB
Pan 311	2.6bB	4.4deA	16.1jkA	13.3abB	24.7deA	0.70aB	4.5bcA	1.6abcB	3.2abA	1.3bB	460efA	34.0bB
Sanzie	4.5abB	4.9bcA	23.3deA	12.5bbB	22.9deA	0.40aB	4.3bcA	1.9abB	3.6abA	1.4abB	557deA	18.7bB
TVu11424	3.8abB	4.1efA	20.7efA	13.9abB	17.0ijA	0.37aB	4.8bcA	1.8abB	3.2abA	1.5abB	530deA	45.7bB
TVu1509	3.6abB	6.2aA	17.7ghA	13.2abB	26.6cdA	0.60aB	5.6abA	1.5bcB	3.2abA	1.3bB	733cdA	30.3bB
TVx3236	4.5abB	5.0bcA	22.8deA	11.4cB	26.0deA	0.63aB	5.7abA	1.3cB	3.2abA	1.6aB	870bcA	38.7bB
Vita 7	3.7abB	5.0bcA	23.2deA	13.3abB	22.6deA	0.50aB	5.4abA	1.7abcB	3.7abA	1.2cB	537deA	11.7bcB
Vuli-1	4.3abB	4.7cdA	25.5bcA	13.9abB	21.3efA	0.67aB	5.1abA	1.7abcB	3.1abA	1.4abB	510deA	14.3bB

39, TVu1509, IT84S-2246 and Iron Grey showing the least K levels in edible cowpea leaves (**Table 1**). Calcium concentration was highest in leaves of CH14, ITH98-46 and Apagbaala, followed by ITH98-20, Omondaw, TVu1509 and TVx3236, and lowest in IT90K-59, Fahari, Glenda, TVu11424 and Brown Eye. Leaf con-

centration of Mg was greater in CH14, ITH98-46, IT93K-452-1, Apagbaala and Iron Grey, and low in genotypes such as Sanzie, Pan 311 and Brown Eye (**Table 1**). With S, Glenda and IT90K-76 showed the highest concentration in leaves, with the lowest recorded in IT97K-499-39, Iron Grey and Apagbaala. However, Ngonji, Iron

Grey, Bensogla and Fahari exhibited the highest concentration of Na in leaves, while IT82D-889, Brown Eye, IT90K-76 and Apagbaala showed the least (**Table 1**).

As found in 2005, there were again strong variations in macronutrients among the 15 cowpea genotypes tested in 2006. Cowpea genotypes Vuli-1, IT90K-59 and CH14 showed the highest P concentration in leaves, with IT97K-499-39, the lowest. Vuli-1 and IT93K-2045-29 again exhibited greater K in leaves, followed by TVu-11424, Sanzie, CH14 and Glenda, while Soronko, Apagbaala, and IT97K-499-39 showed the least (**Table 2**). Calcium was higher in leaves of IT82D-899, IT93K-2045-29 and Sanzie, and lowest in Vuli-1, Glenda, CH14 and IT97K-499-39 (**Table 2**). The concentration of Mg in the leaves was also much greater in Botswana White and Sanzie, followed by Soronko, IT97K-499-39, Apagbaala and IT90K-59, and lowest in TVu11424 and Vuli-1. No differences were found in leaf concentration of S in 2006. Vuli-1 and TVu11424 however showed the highest concentration of Na in edible leaves, followed by Brown Eye, CH14 and Sanzie, and least was in IT82D-889 and IT90K-59 (**Table 2**).

Trace element density also differed significantly ($P \leq$

0.05) among the cowpea genotypes both in 2005 and 2006. As shown in **Table 3**, the highest concentration of Fe in cowpea leaves was observed in IT84S-2246, followed by IT93K-452-1 and Iron Grey, and lowest in Sanzie, Pan 311, TVu1509, Omondaw, ITH98-46 and Vita 7. Zinc density in cowpea leaves was also highest in IT84S-2246, followed by Bensogla, Glenda and TVu-11424, and lowest in Vita 7, ITH98-46, Sanzie, TVx3236, Mamlaka, Ngonji and TVu1509 (**Table 3**). The concentration of Mn in edible leaves was found to be highest in IT90K-76, Botswana White, CH14 and IT84S-2246, and very low in IT93K-452-1, TVu1509, Sanzie and Vita 7. Similarly, Cu levels were very high in the leaves of TVu11424, Brown Eye, CH14, and IT82D-889, and low in IT90K-76, IT93K-2045-29, Sanzie, TVu1509 and Vita 7 (**Table 3**). The highest leaf concentration of B was recorded in cowpea genotypes Glenda, Sanzie, Brown Eye, Vuli-1, Botswana White, Bensogla, Omondaw and Iron Grey, while the lowest levels were found in Mamlaka and Vita 7 (**Table 3**).

As found in 2005, there were again strong differences in trace element density among the cowpea genotypes planted in 2006. Of the 15 genotypes tested, CH14 and

Table 2. A comparison of macro-element density among genotypes and between edible leaves and grain of field cowpea grown at Manga, Ghana, in 2006. The leaves were sampled at 46 DAP and grain harvested at 72 DAP. Mean with dissimilar letters in a column for each genotype (lower case) and in row for each macronutrient (upper case) are significantly different at $P \leq 0.05$. Coefficient of variation ranged from 1 to 34.

Genotype	P		K		Ca		Mg		S		Na	
	Leaves	Grain	Leaves	Grain	Leaves	Grain	Leaves	Grain	Leaves	Grain	Leaves	Grain
	mg·g ⁻¹ DM											
Apagbaala	3.2cdB	5.0cdA	11.6cB	14.1bcA	49.5bcA	1.1aB	6.3abA	1.9bcB	2.4aA	1.3aB	418cdA	35.7defB
Botswana White	4.1bcB	4.7dA	14.4abA	14.0bcB	47.6bcA	1.0aB	7.7aA	1.9cB	2.0aA	1.2aB	400cdA	46.7abB
Brown Eye	3.3cdB	4.7dA	14.4abA	13.5cB	48.3bcA	1.0aB	5.5bcA	2.0bcB	2.1aA	1.3aB	578abA	33.3efB
CH14	4.6bB	4.7dA	16.2abA	14.3bcB	40.4dA	1.0aB	5.0bcA	2.2abB	1.8aA	1.3aB	573abA	33.3efB
Glenda	4.1bcB	4.9cdA	16.0abA	14.9abB	40.2dA	1.1aB	6.1abA	2.2abB	2.4aA	1.3aB	492bcA	31.3fgB
IT82D-889	3.9bcB	5.0cdA	15.4abA	13.5cB	67.0aA	0.8aB	5.9abA	1.9bcB	2.3aA	1.3aB	238dA	28.3gB
IT84S-2246	3.7bcB	4.9cdA	15.6abA	14.0bcB	44.3cA	1.0aB	5.0bcA	1.9bcB	2.4aA	1.3aB	426cdA	34.3efB
IT90K-59	4.6bcB	4.9cdA	14.8abB	15.1abA	49.8bcA	1.1aB	6.2abA	2.1bcB	2.6aA	1.3aB	295dA	40.0cdB
IT93K-2045-29	4.2bcB	5.4abA	19.4aA	15.1abB	58.2abA	1.0aB	5.8abA	2.1bcB	2.5aA	1.5aB	448cA	39.7cdB
IT97K-499-39	3.0dB	5.5abA	12.6cB	14.7bcA	40.4dA	1.0aB	6.4abA	2.1bcB	2.1aA	1.4aB	487bcA	36.0deB
ITH98-46	3.8bcB	5.6abA	13.7bcB	14.5bcA	43.5cdA	1.0aB	5.1bcA	2.2abB	1.9aA	1.2aB	473bcA	37.7deB
Sanzie	3.9bcB	5.9aA	16.9abA	14.9abB	57.8abA	1.1aB	7.2aA	2.4aB	2.3aA	1.3aB	521abA	20.3hB
Soronko	3.3cdB	5.3abcA	9.3dB	16.4aA	46.2bcA	1.0aB	6.5abA	2.4aB	2.3aA	1.5aB	449cA	42.7bcB
TVu11424	3.7bcB	4.7dA	18.9abA	15.3abB	42.9cdA	0.9aB	4.6cdA	2.1bcB	1.8aA	1.4aB	666abA	47.0aB
Vuli-1	5.8aA	5.0cdA	19.1aA	14.5bcB	36.7dA	1.1aB	4.9cdA	2.1bcB	1.8aA	1.4aB	707aA	34.7efB

Table 3. A comparison of micronutrient content among genotypes and between edible leaves and grain of field cowpea grown at Manga, Ghana, in 2005. The leaves were sampled at 46 DAP and grain harvested at 76 DAP. Mean with dissimilar letters in a column for each genotype (lower case) and in row for each macronutrient (upper case) are significantly different at $P \leq 0.05$. Coefficient of variation ranged from 2 to 30.

Genotype	Fe		Zn		Mn		Cu		B	
	Leaf	Grain	Leaf	Grain	Leaf	Grain	Leaf	Grain	Leaf	Grain
	$\mu\text{g}\cdot\text{g}^{-1}$ DM									
Apagbaala	2161A	58.8abB	77.9gA	40.9abB	1072iA	33.4abB	14.4bcA	6.3abB	34.6dA	14.1abB
Bensogla	338deA	56.6bcB	143.6bA	41.5abB	1163hA	37.8abB	13.0bcA	6.9abB	47.9cA	12.3abB
Botswana White	292hA	49.0cB	72.9ghA	37.4bcB	1751bA	40.1abB	12.6bcA	5.5bcB	53.0bA	11.9abB
Brown Eye	249iA	64.5abB	64.8jA	46.1abB	682rA	31.5abB	16.6abA	6.9abB	54.3bA	14.2abB
CH14	334eA	53.6bcB	96.2eA	37.6abB	1410cA	42.5aB	15.5bcA	6.2abB	25.4efgA	11.3abB
Fahari	231jA	61.0abB	94.6eA	42.0abB	1193gA	25.2bB	11.9bcA	6.1abB	27.2efA	11.6abB
Glenda	328fA	57.3bcB	103.1dA	41.0abB	1266fA	35.1abB	12.0bcA	5.3bcB	67.5aA	14.2abB
Iron Grey	521cA	58.9abB	134.4cA	45.7abB	924mA	36.1abB	14.6bcA	6.5abB	45.6cA	11.0bB
IT82D-889	288hA	61.8abB	66.2jA	40.6abB	949kA	25.6bB	15.36bA	6.2abB	36.9dA	10.5bB
IT84S-2246	1112aA	55.5bcB	223.1aA	39.3abB	1405dA	33.0abB	12.6bcA	7.3abB	23.3fgA	12.1abB
IT90K-59	249iA	52.7bcB	96.7eA	34.9cB	1341eA	35.2abB	12.7bcA	4.6cB	36.5dA	13.3abB
IT90K-76	245iA	60.0abB	87.5fA	46.0abB	2037aA	34.8abB	9.0eA	6.5abB	25.8efgA	12.4abB
IT93K-2045-29	291hA	63.0abB	66.7ijA	42.5abB	863oA	20.8cB	9.4deA	6.2abB	25.2efgA	12.3abB
IT93K-452-1	543bA	59.3abB	84.3fA	40.8abB	365zA	32.1abB	12.9bcA	6.4abB	27.36efA	14.5abB
IT97K-499-39	229jA	64.0abB	73.1ghA	39.2abB	563vA	29.1abB	11.1bcA	6.0abB	24.8efgA	12.7abB
ITH98-20	222kA	56.2bcB	74.0ghA	36.1cB	669sA	28.4abB	12.9bcA	6.0abB	26.3efgA	14.2abB
ITH98-46	189nA	59.4abB	44.5lA	43.3abB	914nA	34.8abB	11.6bcA	5.4bcB	23.6efgA	11.9abB
Mamlaka	341dA	61.6abB	54.9kA	39.0abB	973jA	39.1abB	13.2bcA	5.6bcB	17.6hA	14.2abB
Ngonji	228jA	64.0abB	55.1kA	42.4abB	469wA	34.9abB	12.1bcA	5.5bcB	28.4eA	13.6abB
Omondaw	187nA	59.5abcB	71.8hiA	45.3abB	649tA	39.4abB	13.4bcA	8.0aB	46.6cA	13.3abB
Pan 311	167pA	60.0abB	64.6jA	42.6abB	943lA	33.8abB	11.0bcA	7.6abB	23.9efgA	12.7abB
Sanzie	166pA	64.5abcB	46.0lA	39.2abB	456xA	31.3abB	10.1cdA	6.7abB	55.7bA	12.9abB
TVu11424	313gA	74.1aB	102.5dA	49.3aB	729qA	33.0abB	21.7aA	7.7abB	36.5dA	15.1aB
TVu1509	177oA	58.1bcdB	56.4kA	49.4aB	441yA	35.2abB	10.7bcA	6.8abB	25.7efgA	9.2cB
TVx3236	232jA	48.2dB	52.0kA	33.05cB	735pA	21.9cB	13.4bcA	6.9abB	26.7efgA	12.5abB
Vita 7	184nA	61.6abB	37.9mA	44.95abB	641uA	37.5abB	10.7cdA	5.8bcB	21.7ghA	14.6abB
Vuli-1	196mA	66.6abB	63.3jA	46.43abB	1164hA	28.3abB	11.8bcA	6.3abB	53.6bA	12.1abB

ITH98-46 showed the highest levels of Fe in leaves, followed by IT90K-59 and Soronko, and lowest in IT93K-2045-29 (**Table 4**). Cowpea genotype CH14 was again highest in Zn concentration of leaves, followed by ITH98-46, Apagbaala, Soronko and IT90K-59, and lowest in IT93K-2045-29, Brown Eye, Sanzie, TVu11424,

and Botswana White (**Table 4**). With Mn, Botswana White showed the highest concentration in cowpea leaves, followed by Vuli-1, Soronko, IT82D-889, Apagbaala, Sanzie, Brown Eye, IT82D-889 and ITH98-46, while the lowest was detected in IT93K-2045-29. The density of Cu in edible cowpea leaves was highest in Vuli-1 and

Table 4. A comparison of micronutrient content among genotypes and between edible leaves and grain of field cowpea grown at Manga, Ghana, in 2006. The leaves were sampled at 46 DAP and grain harvested at 72 DAP. Mean with dissimilar letters in a column for each genotype (lower case) and in row for each macronutrient (upper case) are significantly different at $P \leq 0.05$. Coefficient of variation ranged from 2 to 30.

Genotype	Fe		Zn		Mn		Cu		B	
	Leaves	Grain	Leaves	Grain	Leaves	Grain	Leaves	Grain	Leaves	Grain
	$\mu\text{g}\cdot\text{g}^{-1}$ DM									
Apagbaala	484bcA	53.2fB	115.6bcA	51.6cB	1077.5abA	34.5eB	12.5cdA	6.1bcB	23.2abA	13.5dB
Botswana White	316bcA	53.0fB	76.9cdA	44.1dB	1366.6aA	33.2fB	12.1cdA	4.8eB	18.0cA	10.3gB
Brown Eye	335bcA	59.8deB	64.2dA	46.7deB	1044.0abA	28.9iB	14.7abA	6.2abB	23.9abA	15.7aB
CH14	1023aA	61.8dB	169.6aA	45.9eB	757.1cA	31.7gB	13.9bcA	5.6dB	22.3bA	14.1bcB
Glenda	420bcA	54.9efB	89.1cdA	44.2dB	1017.9abA	35.7dB	13.6bcA	5.0eB	22.0bA	13.9cB
IT82D-889	409bcA	38.9gB	82.9cdA	56.8bB	1092.7abA	36.8cB	14.5abA	5.9bcB	24.1abA	13.5dB
IT84S-2246	377bcA	58.8deB	82.8cdA	47.1deB	888.2bcA	27.3jB	15.6aA	6.4abB	26.4aA	12.5fB
IT90K-59	623bA	53.4fB	107.1cdA	44.9dB	937.3bcA	30.5hB	14.7abA	4.8eB	22.2bA	13.0eB
IT93K-2045-29	240cA	73.7cB	62.1dA	50.9dB	621.1dA	27.5jB	13.7bcA	6.3abB	22.2bA	14.1bcB
IT97K-499-39	407bcA	76.6cB	77.1cdA	48.6deB	928.6bcA	28.5iB	12.6cdA	6.0bcB	24.5abA	12.6efB
ITH98-46	996aA	81.9bB	157.5abA	49.0deB	1004.6abA	36.4cdB	14.3abA	6.0bcB	24.2abA	12.7efB
Sanzie	315bcA	56.0efB	64.7dA	45.7eB	1028.2abA	38.3bB	13.9bcA	5.8bcB	23.7abA	13.9cB
Soronko	592bA	96.5aB	107.1cdA	65.4aB	1105.0abA	40.8aB	12.1cdA	6.6aB	24.6abA	14.4bB
TVu11424	304bcA	59.4deB	69.3cdA	46.9deB	793.1cA	31.2ghB	13.9bcA	5.6cdB	26.1aA	15.6aB
Vuli-1	581bcA	72.8cB	117.8bcA	56.4bB	1184.0abA	25.4kB	16.3aA	6.0bcB	24.6abA	13.7cdB

IT84S-2246, followed by IT90K-59, Brown Eye, IT82D-889, and ITH98-46, and lowest in Botswana White, Soronko, Apagbaala and IT97K-499-39 (Table 4). With B, mineral density was highest in IT84S-2246 and TVu11424, and lowest in Botswana White, followed by CH14, Glenda, IT90K-59 and IT93K-2045-29 (Table 4).

3.2. Trace Elements and Macronutrient Concentration in Cowpea Grain

Analysis of cowpea grain for macro/micronutrients using inductively couple plasma mass spectrometry revealed marked differences among the different cowpea genotypes tested in 2005 and 2006 in the Sudano-sahelian savanna of Ghana. Of the 27 cowpea genotypes evaluated in 2005, the concentration of P was highest in the grain of TVu1509, Omondaw and Bensogla, and lowest in CH14, IT90K-59 and Botswana White (Table 1). Potassium density was also much greater in the grain of Glenda, ITH98-20 and Iron Grey, and lowest in TVx3236, CH14 and Sanzie (Table 1). The concentration of Mg was found to be highest in the grain of Glenda, Sanzie, Iron Grey, Omondaw, Mamlaka, Bensogla, and IT90K-

59, and lowest in TVx3236, TVu1509, IT84S-2246 and Botswana White. The density of S in cowpea grain was also much greater in TVx3236, ITH98-20, TVu11424 and Fahari, with the lowest being recorded in Vita 7, Botswana White, TVu1509 and Pan 311 (Table 1). With Na, the highest concentration was found in only ITH98-20, with the lowest levels obtained in Ngonji, IT93K-2045-29, Omondaw, Vita 7 and Apagbaala (Table 1).

Similar variations in seed concentration of macronutrients were observed for the 15 cowpea genotypes in 2006. The level of P in cowpea grain was highest in three genotypes (namely, Sanzie, ITH98-46 and IT97K-499-39), and lowest in Botswana White, Brown Eye, CH14, and TVu11424 (Table 2). However, the highest seed concentration of K was found in Soronko, TVu11424, IT93K-2045-29 and IT90K-59, with the lowest in Brown Eye and IT82D-889. With Mg, Sanzie and Soronko revealed the highest density in grain, while Apagbaala, Botswana White, IT82D-889 and IT84S-2246 showed the lowest (Table 2). Sodium concentrations were similarly highest in TVu11424 and Botswana White, and lowest in Sanzie and IT82D-889 (Table 2).

As with macronutrients, trace element density of cow-

pea grain also differed among the cowpea genotypes tested in both 2005 and 2006. Of the 27 cowpea genotypes analyzed, Fe density was highest in the grain of TVu11424, Vuli-1, Sanzie, Brown Eye and IT97K-499-39, and lowest in TVx3236 and Botswana White. The rest showed intermediate values. Zinc also showed its highest concentration in the grain of TVu1509, TVu11424 and Brown Eye, and the lowest in TVx3236 and IT90K-59 (**Table 3**). The concentration of Mn in cowpea grain was much higher in CH14 and Botswana White, and the lowest in IT93K-2045-29, TVx3236 and Fahari. Boron also showed its highest density in TVu11424 and Vita 7, and the lowest in TVu1509 and IT82D-889 (**Table 3**).

The genotypic differences in trace mineral density observed in 2006 were similar to those of 2005. As shown in **Table 4**, the highest concentration of Fe in cowpea grain was found in Soronko, ITH98-46, IT97K-499-39, IT93K-2045-29 and Vuli-1, while the lowest was detected in IT82D-889. The level of Zn in grain was highest in Soronko, IT82D-889, and Vuli-1, and lowest in Botswana White, Glenda, IT90K-59 and Sanzie (**Table 4**). The highest density of Mn in cowpea grain was again found in Soronko, followed by Sanzie, and lowest in Vuli-1, IT84S-2246 and IT93K-2045-29 (**Table 4**). Highest concentration of Cu in cowpea grain was found in Soronko, followed by IT84S-2246 and IT93K-2045-29, and least in Botswana White and IT90K-59 (**Table 4**). The highest density of B in cowpea grain was found in Brown Eye and TVu11424, and lowest in Botswana White, IT84S-2246 and IT97K-499-39 (**Table 4**).

3.3. Comparing Mineral Density in Edible Cowpea Leaves and Grain

A comparison of macronutrients in edible cowpea leaves and grain showed huge differences in virtually all the mineral elements analyzed in both 2005 and 2006. As shown in **Table 1**, seven out of the 27 genotypes (namely, Brown Eye, Fahari, Iron Grey, IT90K-59, IT93K-2045-29, IT93K-452-1 and Ngonji) showed significantly higher concentrations of P in edible leaves over grain. Except for genotype CH14 (which exhibited lower K concentration in edible leaves), all the remaining 26 cowpea genotypes generally showed about 2-fold higher K concentration in leaves compared with grain (**Table 1**). In the case of Ca, Mg, S and Na, all the 27 cowpea genotypes revealed many-fold higher concentrations in leaves when compared with grain (**Table 1**). The data for 2006 were similar in pattern, except for P which showed significantly greater levels in the grain of virtually all the cowpea genotypes when compared with their edible leaves (**Table 2**). Of the 15 cowpea genotypes tested in 2006, only Apagbaala, IT90K-59, IT97K-499-39, ITH98-

46 and Soronko showed lower K concentration in leaves relative to grain. The rest were higher in leaf K relative to grain (**Table 2**). As with the 2005 data for macronutrients, Mg, S and Na again indicated greater concentrations in edible leaves relative to grain (**Table 2**).

The variations in trace mineral concentration between edible cowpea leaves and grain were very dramatic, especially for nutrients such as Fe and Mn. As shown in **Table 3**, Fe, Zn, Mn, Cu and B all showed significantly high densities in edible leaves relative to grain, and exhibited respectively about 4, 2, 30, 2 and 3-fold more concentration in leaves than in grain. The data for 2006 again showed greater concentration of the trace elements Fe, Zn, Mn, Cu and B in edible cowpea leaves compared with cowpea grain (**Table 4**).

4. Discussion

Cowpea is the most important source of plant protein and mineral nutrients for human nutrition and health in rural African children. Although a few studies have assessed the protein levels of edible cowpea leaves and grain [24-27], few (if any) have determined the mineral density of these organs as nutrient source. There is some evidence that nodulated legumes generally take up and accumulate more essential minerals in plant parts [12-15] than cereals, indicating that food legumes can biologically fortify their organs with dietarily important mineral nutrients needed for human nutrition and health. In some African countries like South Africa, cereal foods (e.g. maize and sorghum flour) are exogenously supplemented with trace elements such as Fe, Zn and Se in order to overcome micronutrient deficiency in children [4-7]. In this study, 27 nodulated cowpea genotypes grown in the Sudano-Sahelian zone of Ghana showed marked variation in their ability to accumulate important mineral nutrients in edible plant parts. Not only did the 27 genotypes differ in their ability to absorb and accumulate minerals in their organs (**Tables 1-4**), they also showed markedly varied concentrations of trace elements and macronutrients in their edible leaves and grain (**Tables 1-4**), and exhibited significant changes in leaf mineral density with ontogeny.

What was important to note in this study is that not all cowpea varieties provide the same levels of mineral nutrients in leaves and/or grain for human consumption as food. For example, of the 27 cowpea genotypes planted in 2005, the macronutrient density of leaves in Iron Grey (P, Mg, and Na), Bensogla (Mg, S and Na) and CH14 (Ca and Mg) were much greater than the other genotypes. In 2006, IT93K-2045-29 and IT90K-59 were the only two out of 15 genotypes that showed higher accumulation of P, K, Ca and Na in both edible leaves and grain, while Sanzie exhibited greater K, Ca, Mg, S and Na in

leaves and P, K, and Mg in grain (**Table 2**). However, some genotypes accumulated more macronutrients in grain than edible leaves. Some examples include ITH98-20 which had greater P, K, Ca and Na in grain in 2005, TVu11424 with increased Mg, S and Na in grain in 2005, and Soronko with greater P, K, Mg, S and Na in grain but not leaves in 2006. Clearly, in terms of macronutrients, the nutrition and health benefits of edible leaves and grain differ depending on the choice of cowpea cultivar or variety.

A comparison of mineral levels in leaves and grain of cowpea showed that the former is a greater source of trace elements than the latter. In fact, trace element density was often 2- to 20-fold greater in leaves than in grain, indicating that cowpea leaves are a superior source of micronutrients for nutrition and human health than grain. More specifically, in 2005 Bensogla showed much greater concentrations of Fe, Zn, Cu and B in leaves with high levels of only Cu and Mn in grain; Iron Grey exhibited elevated levels of Fe, Zn, Cu and B in leaves and only Zn and Mn in grain; CH14 showed greater concentrations of Fe, Zn, Cu and Mn in leaves and only Mn in grain, while IT84S-2246 had high concentrations of Fe, Zn and Mn in leaves and Cu in grain (**Table 3**). Whereas some cowpea genotypes provided a balanced mix/concentration of nutrients in both edible leaves and grain, others showed greater concentration in only the grain. In 2005, TVu11424 was the best example of a genotype with elevated concentrations of Fe, Zn, Cu and B in both edible leaves and grain of cowpea (**Table 3**), while Brown Eye (Fe, Zn, Cu and B), Vita 7 (Fe, Zn, Mn and B) and Omondaw (Zn, Cu and Mn) generally showed greater levels of the indicated micronutrients in their grain (**Table 3**). There was however another group of cowpea genotypes that was poor in mineral nutrient uptake and accumulation in organs. In 2005, for example, Pan311, IT97K-499-39 and IT93K-2045-29 showed very low concentrations of all trace elements and major nutrients in both leaves and grain (**Tables 1 and 3**), indicating that while they may be high-yielding (e.g. Pan311), their leaves and grain are poor in nutritional quality. In another scenario, cowpea genotype ITH98-46 accumulated high levels of P, Ca and Mg in its leaves in 2005, but exhibited the lowest concentrations of all trace elements in its leaves and grain during the same 2005. In terms of micronutrients, this again indicates a potentially low dietary value of the edible leaves and grain of genotype ITH98-46. In 2006, however, ITH98-46 together with Vuli-1 recorded the highest concentrations of Fe, Zn, Cu, Mn and B in edible leaves, as well as Fe, Cu and Mn in grain (**Table 4**). These variations in the mineral profile of cowpea leaves and grain between years could be attributed to soil factors, including moisture, available

mineral N and quality and quantity of soil bacteria nodulating cowpea [28-30]. We have reported elsewhere that cowpea genotypes exhibit nodulation preferences for their microsymbionts even when planted in the same soil [31]. We have also shown that root-nodule bacterial strains can differ in their ability to induce mineral nutrient uptake by cowpea (T.I. Makhubedu, F. Pule-Meulenbergh and F.D. Dakora, unpublished data). So, in addition to site effects, ineffective nodulation can reduce mineral density in cowpea relative to effective nodulation, and different cowpea/strain combinations can alter nutrient uptake in one genotype relative to another cowpea genotype.

Whatever the case, the data obtained in this study with some genotypes clearly show that food legumes can be bred or selected for enhanced mineral density in edible parts in order to improve human nutrition and health [8-10]. The inconsistencies in the mineral nutrient profile of any genotype between years, and possibly sites, could suggest that selection programs for increased mineral density should include the testing of different bacterial strains under controlled conditions for specific symbiotic compatibility in promoting increased nutrient uptake. That way, root-nodule bacterial strains can be identified that match host plants to increase mineral density in food legumes, especially trace elements, which are so much needed for child growth and human health [4,6-7].

Because anti-nutritional factors such as phytate and polyphenols commonly present in foods can make mineral nutrients biologically unavailable for absorption in humans [16-19], the levels of trace elements and macronutrients found in edible leaves and grain of cowpea in this study can only at best indicate the dietary potential of these organs as sources of mineral nutrients. Bioavailability studies are therefore needed to establish the contribution of cowpea leaves and grain towards meeting the dietary requirements of trace elements and macronutrients for human nutrition and health.

5. Conclusion

In conclusion, the mineral density of edible leaves and grain differed markedly among 27 cowpea genotypes. Leaf concentrations of macro/micronutrients were much greater in cowpea leaves up to flowering stage than close to physiological maturity. Interestingly, cowpea leaves accumulated higher macro/micronutrients than the grain. Taken together, our data suggest that cowpea genotypes can be selected (or bred) for high mineral accumulation for human nutrition and health. Given the high levels of micronutrients in cowpea, the inclusion of cowpea leaves in the diet of rural African communities could therefore be a cheap and sustainable way of overcoming trace element deficiency in children.

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