Impact Of Quarry Effluent Discharge On Heavy Metal, Chlorophyll , Vitamin And Proximate Composition Of Selected Vegetables From Ishiagu Ebonyi State, Nigeria

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ABSTRACT: Heavy metal, chlorophyll, vitamin and proximate composition of selected vegetables in Ishiagu, Ebonyi State Nigeria as influenced by quarry effluent discharge were screened. Fresh samples of vegetables were collected from farms around Ishiagu quarry sites. Heavy metals were analyzed using Atomic Absorption Spectrophometer (ASS) while standard analytical methods were used to analyze other parameters. Results showed that lead concentration ranged from 0.0020 ± 000^{a} - 0.019 ± 0.00^{a} in the test samples while the other heavy metals also showed significant increase in all the plants when compared to control p<0.05.Result also showed a significant decrease in chloropyll_a, chloropyll_b and Total chlorophyll of the test samples analysed when compared to control.

KEY WORDS: Contamination, discharge, quarry, effluent, heavy metals

1. INTRODUCTION

The contamination of agricultural soil by quarry mining effluents usually alters the soil quality in terms of soil nutrient as soil is very important to human existence. Mining process creates a potentially negative impact in the environment both during the mining operations and for years after the mine is closed. These mining companies usually discharge the quarry effluent into nearby farms and these farm lands are cultivated by the rural dwellers.[1-3] reported that intake of heavy metal contaminated vegetables may pose a risk to human health. Rajesh *et al* [4] reported that intake of heavy metals are non-biodegradable and are persistent environmental contaminants.Vegetables are the edible parts of plant that are consumed wholly or in parts, raw or cooked as part of main dish or salad. Vegetables are rich sources of vitamins, minerals and fibers and also have beneficial oxidative effect. Iheanacho and Udebuani [5] reported that leafy vegetables are also sources of macro and micronutrients that play major roles in maintaining healthy living. Plants take up heavy metals by absorbing them from deposits on the part of the plants exposed to air from polluted environment as well as from contaminated soils[6-9]. Osuocha *et al.*, [10] reported that excessive concentration of heavy metals in plants can cause oxidative stress, stomatal resistance, affect photosynthesis and chlorophyll florescence process. Vegetable plants growing on heavy metal contaminated medium can accumulate high concentrations of trace elements to cause serious health risk to consumers.

These heavy metals accumulate in these vegetables grown in these quarry effluent discharge farms which may ultimately go into human body through consumption of these vegetables. Jarup, [11] reported that prolonged consumption of unsafe level of these heavy metals through foodstuffs may lead to chronic accumulation of heavy metals in the kidney and liver of humans causing disruption of numerous biochemical processes, leading to cardiovascular, nervous, kidney and bone diseases. Mepha and Eboh [12] reported that leafy Vegetables are important source of both digestible and indigestible carbohydrate. They are also good sources of Vitamin C, Beta carotene and other nutrients and are responsible for more subtle feelings of daily well-being and for protection from long-term degenerative disease [13]. Leafy vegetables are important item of diet in many Nigerian homes. They are valuable sources of nutrient especially in rural areas where they contributed substantially to protein, minerals, vitamins, fibers and other nutrients which are usually in short supply in daily diet [14]. The vegetables analyzed were based on the most commonly consumed vegetable in Ishiagu Ebonyi state Nigeria and includes

Telfaria occidentialis (fluted pumpkin) belongs to the family of plants called cucurbitaceae and is mostly cultivated for its nutritious leaves used as vegetables. Aletor et al.,[15] reported that in recent years fluted pumpkin has gained medicinal recognition and has been discovered to be blood purifiers and could therefore be useful in maintenance of good health.

Garden egg leaf: Egg plant is botanically called *Solanum melongena*. The leaves are usually used in preparation of certain delicacies and belongs to the family *Solanaceac* and is widely distributed in the temperate and tropical regions. Garden egg leaves have been reportedly used in the treatment of certain diseases. **Pumpkin** with botanical name *Cucurbita pepo* is a herbaceous running plant belonging to the family *Cucurbitacae* and is one of the natural resources that grow well in the south eastern Nigeria. The popularly called "ugbogulu" plant is characterized by the presence of large and bristly leaves. The pulp is cooked and consume as food in many parts of Nigeria and also used as medication for deworming the intestine [16].**Bitter leaf** is popularly called Onugbu by the Igbos, ewuro by the Yorubas and shiwaka by the Hausa people. Venonia amygdalina is one of the leafy vegetables consumed in the south-eastern part of Nigeria and several medicinal values have been reported [17]

Amaranthus hybridus is a frost tender annual plant growing to 2m (6ft 7in) and belongs to the family Amaranthacae. It is spineless and grows up to 800m high with grooves. The leaves are green, variable in shape and size. It is used in the treatment of intestinal bleeding, diarrhea and excessive menstruation. [5].Bearing in mind the possible impact of quarry effluent discharge on the immediate environment, there is need therefore to evaluate the heavy metal concentration of these vegetables grown in mining effluent contaminated soils and the possible impact of these effluent discharge on the nutritional assessment of these plants from Ishiagu Ebonyi State Nigeria as these quarry mining companies discharge their effluent into nearby farms which are cultivated by the rural settlers producing crops and vegetables not only for local consumption but for sales to other parts of the country.

II. MATERIALS AND METHODS

1.1 STUDY AREA

The study was carried out in Ishiagu, Ebonyi State, Nigeria. Ishiagu is made of Zinc and lead mining companies while farming is the major occupation of the rural settlers producing farm products like cassava, vegetables, yam etc. These firms discharge their effluent into nearby farms which are cultivated by these rural farmers producing crops and vegetable not only for local consumption but for food supply to other parts of the country.



Map showing study area. Source [18]

1.2 Sample collection and analysis

The vegetables were obtained from farms around Ishiagu mining sites while the control samples were collected from unimpacted farms away from the mining areas. The samples for chlorophyll determination were immediately taken to Biochemistry laboratory, Abia state university, Uturu, Nigeria for immediate determination of the chlorophyll while the samples for heavy metals, vitamin content and proximate screening were oven dried at 60°c for further analysis.

2.1 Heavy metal analysis of the vegetables

Heavy metal analysis of the samples were determined by the method of James, [19]. Following ashing of samples, the resulting ash was dissolved in 10ml of hydrochloric acid. It was filtered with whatman #42 filter paper. The extract was used for analysis using Atomic Absorption Spectrophotometer (AAS).

2.2 Chlorophyll Determination

This was determined by the method described by Hendrick and Yvonne[20]. Exactly 0.15g of fresh leaf was weighed into the mortar that was placed on ice. A bit of quartz sand was added to the mortar and ground until a homogenous mixture. 20ml of 80% acetone was added to the mixture. The suspension was quantitatively transferred to a centrifugation tube and centrifuged for about 5 min at maximum of 4500 rpm. The supernatant was transferred into a 25ml volumetric flask. The absorbance was read off using spectrophotometer at different wave lengths.

2.3 Determination of vitamin content of selected vegetables.

Vitamin A, C, E and B series in the vegetables were determined using the method of Association of Vitamin chemist as described by Kirk and Sawyer[21].

2.4 Determination of proximate composition of the vegetables

Moisture content, total ash, fiber content was determined by the method described by James[19], while protein and lipid contents were determined by the method described by Chang[22]. Carbohydrate content was done by the method of Change, [22].

2.5 .Statistical analysis

Data collected were subjected to statistical analysis using one way analysis of variance (ANOVA) procedure and difference in mean were separated P < 0.05 using standard students t- Test.

influenced by quarry effluent discharge.										
Vegetable	Fluted pumpkin		Wild green		Bitterleaf		Pumpkin		Garden egg leaf	
Heavy	А	В	А	В	А	В	А	В	А	В
metals										
Lead	0.0200	0.0040	0.0020	0.0020	0.0620	0.0960	0.0190	0.0730	0.0270	0.0620
	±	±	±	<u>+</u>	±	±.	\pm	±.	±	±.
	0.010^{a}	0.000^{a}	0.000^{a}	0.001^{a}	0.001^{a}	0.002^{b}	0.000^{a}	0.001^{b}	0.001^{a}	0.000^{b}
Cadmium	0.0013	0.0020	0.0300	0.0500	0.0130	0.0340	0.0090	0.0260	0.0200	0.0310
	±	±	± 0.010	±.	±	±.	±	±.	±	±.
	0.001^{a}	0.000^{a}	a	0.000^{b}	0.001^{a}	0.002^{b}	0.000^{a}	0.001^{b}	0.001^{a}	0.000^{b}
Chromium	0.0600	0.0100	0.0030	0.0070	0.0150	0.0210	0.0030	0.0510	0.0540	0.0530
	± .	± .	± .	± .	±	± .	±	± .	±	± _
	0.010^{a}	0.000°	0.001^{a}	0.001°	0.001^{a}	0.001	0.001^{a}	0.000°	0.001^{a}	0.000^{a}
Manganese	0.0110	0.0313	0.0127	0.0113	0.0090	0.0120	0.0270	0.0530	0.0370	0.0413
	±	± .	±	±	± _	± .	±	± .	±	± .
	0.001^{a}	0.001°	0.002^{a}	0.001^{a}	0.000^{a}	0.001°	0.001^{a}	0.002°	0.001^{a}	0.001 ^b
Zinc	0.0300	0.0833	0.0350	0.0440	0.0170	0.0250	0.0080	0.0420	0.0040	0.0280
	±	± .	±	±	±	±	±	±	±	± .
	0.000^{a}	0.006	0.001 ^a	0.002^{6}	0.001 ^a	0.001	0.001 ^a	0.001	0.001ª	0.001
Magnesium	0.0160	0.0233	0.0630	0.0710	0.0260	0.0400	0.0200	0.0180	0.0280	0.0320
	±	±	±	±	±	±	±	±	±	±
~	0.001 ^a	0.001	0.001"	0.001	0.001°	0.000	0.000°	0.001	0.002ª	0.001
Sodium	2.0700	3.6700	2.0900	5.0100	5.0100	4.1000	1.0600	2.0900	1.0400	3.0200
	±	±	±	±	±	± a aaah	±	± o ooob	±	±
a 1 i	0.020°	0.010°	0.000	0.010°	0.010 ^a	0.000°	0.010 ^a	0.000	0.020 ^a	0.000
Calcium	0.0600	0.0913	0.0330	0.0450	0.0100	0.0270	0.0060	0.0313	0.0100	0.0213
	±	±	±	±	±	\pm	±	±	±	±
	0.000"	0.001°	0.002"	0.001	0.000"	0.001°	0.001"	0.001	0.000"	0.001

III. RESULTS AND DISCUSSION.

Table 1. shows heavy metal and mineral concentration (mg/kg) of selected vegetables from Ishiagu as

Values are mean of triplicate determination \pm standard deviation.

Mean in the same row, having different alphabet are statistically significant (p<0.05).

N/B. A= Control vegetables from uncontaminated farms. B= sample vegetables from quarry effluent contaminated farms.

Table 1 shows the concentration of heavy metals and minerals (mg/kg) of selected vegetables from Ishiagu as influenced by quarry effluent discharge. Results showed that heavy metals were more accumulated in plants grown around the mining sites than the control. This could be attributed to the fact that plants needs nutrients for survival and when these nutrients are not available due to heavy metal contamination they tend to absorb these metals more. All the plants absorbed substantial quantity of the heavy metals. This is in line with [23] who studied bioaccumulation of heavy metals grown in mining effluent contaminated soil treated with fertilizers. The toxicity of these heavy metals is well known but of major concern is possibility that continual exposure to relatively low level of these metals through consumption of these vegetable is of great concern as these heavy metals such as mercury and lead have been reported to cause liver, kidney disfunction[24].Table 2. shows chlorophyll_a, chlorophyll_b and total chlorophyll concentration (mg/ml) of selected vegetables from Ishiagu as influenced by quarry effluent discharge.

Vegetable	Fluted pumpkin		Wild green		Bitterleaf		Pumpkin		Garden egg leaf	
chlorophyll	А	В	А	В	А	В	А	В	А	В
Chlorophyll _a	12.15	11.25	$8.74 \pm$	$6.15 \pm$	$5.83 \pm$	5.16 ±	12.06	$6.04 \pm$	8.71 ±	$8.20 \pm$
	$\pm 0.01^{a}$	$\pm 0.01^{b}$	0.02^{a}	0.01^{b}	0.00^{a}	0.01^{b}	±	0.00^{b}	0.25^{a}	0.00^{b}
							0.01^{a}			
Chlorophyll _b	15.60	$9.25 \pm$	9.41 ±	$8.09 \pm$	$7.26 \pm$	$6.73 \pm$	14.14	14.17	10.83	10.76
	$\pm 0.00^{a}$	0.02^{b}	0.02^{a}	0.02^{b}	0.04^{a}	0.01^{b}	±	±	±	±
							0.03^{a}	0.01^{a}	0.00^{a}	0.02^{b}
Total	38.56	24.33	26.74	17.11	23.04	18.09	35.36	24.18	27.57	27.07
chlorophylll	$\pm 0.02^{a}$	$\pm 0.24^{b}$	±	$\pm 0.02^{b}$	±	±	±	±	±	±
-			0.01^{a}		0.02^{a}	0.00^{b}	0.02^{a}	0.02^{b}	0.02^{a}	0.01^{b}

Values are mean of triplicate determination \pm standard deviation.

Mean in the same row, having different alphabet are statistically significant (p<0.05).

N/B. A= Control vegetables from uncontaminated farms.

B= sample vegetables from quarry effluent contaminated farms.

Table 2 shows chlorophyll_a. Chloropyll_b and Total chlorophyll concentration (mg/ml) of selected vegetables from Ishiagu as influenced by quarry effluent discharge.Results showed significant decrease in both chloropyll_a, chloropyll_b and total chlorophyll content of samples when compared to control samples p<0.05. Osuocha *et al.*, [10] reported that these decline in chlorophyll content under heavy metal stress is believed to be due to inhibition of important enzymes α -aminolevulic acid and protochlorophyllide reductase associated with chlorophyll biosynthesis. Similar decrease in chlorophyll under heavy metal stress was reported in Brassica Juncea L. [25], in sun flower [26], in Cucurbita pepo [10] and in almond[27].

Table 3 shows vitamin content (mg/100g) of selected vegetables from Ishiagu as influenced by quarry effluent discharge

Vegetable	Fluted pumpkin		Wild green		Bitterleaf		Pumpkin		Garden egg leaf	
Vitamins	А	В	А	В	А	В	А	В	А	В
Thiamine	15.10 ±	10.02 ±	20.20 ±	16.01 ±	4.60 ±	4.01 ±	2.40 ±	1.63 ±	2.80 ±	2.60 ±
	0.10^{a}	0.0^{b}	0.10^{a}	0.01 ^b	0.44^{a}	0.01 ^a	0.10^{a}	0.06^{b}	0.10^{a}	0.10^{a}
Riboflavin	1.00 ±	0.62 ±	1.60 ±	1.43 ±	1.70 ±	1.54 ±	$0.87 \pm$	0.62 ±	$0.68 \pm$	0.67 ±
	0.10^{a}	0.10^{b}	0.10^{a}	0.06^{b}	0.10^{a}	0.01 ^b	0.01 ^a	0.01 ^b	0.01 ^a	0.01 ^b
Niacin	0.50 ±	0.30 ±	0.04 ±	0.07 ±	0.50 ±	0.28 ±	0.60 ±	$0.06 \pm$	$0.78 \pm$	0.81 ±
	0.10^{a}	0.10 ^a	0.01 ^a	0.01 ^b	0.10 ^a	0.36 ^a	0.10 ^a	0.01 ^b	0.01 ^a	0.01 ^b
Ascorbic acid	5.11 ±	3.24 ±	3.84 ±	3.74 ±	1.68 ±	1.56 ±	3.12 ±	2.96 ±	2.40 ±	2.23 ±
	0.01^{a}	0.01 ^b	0.01^{a}	0.01 ^b	0.01^{a}	0.01 ^b	0.01 ^a	0.01 ^b	0.10^{a}	0.01^{b}
Tocopherol	$130.10~\pm$	$100.06 \pm$	66.40 ±	67.01 ±	31.63 ±	27.60 ±	61.60 ±	40.20 ±	50.10 ±	49.10 ±
	0.10^{a}	0.0^{b}	0.10 ^a	0.01 ^b	0.01 ^a	0.10 ^b	0.10 ^a	0.10 ^b	0.10 ^a	0.10^{b}
Carotene	$276.53~\pm$	$256.40 \pm$	$225.63 \pm$	$220.70 \pm$	$234.83 \pm$	$201.30 \pm$	208.73 \pm	196.50 ±	$190.40 \pm$	$190.10 \pm$
	0.06^{a}	0.10 ^b	0.01 ^a	0.10 ^b	0.01 ^a	0.10 ^b	0.01 ^a	0.10 ^b	0.10 ^a	0.10^{a}

Values are mean of triplicate determination \pm standard deviation.

Mean in the same row, having different alphabet are statistically significant (p<0.05).

N/B. A= Control vegetables from uncontaminated farms. B= sample vegetables from quarry effluent contaminated farms

Table 3.shows the vitamin content of selected vegetables from Ishiagu as influenced by quarry effluent discharge. The vitamin content of the control samples compared favorably with the values reported in previous work[28].Results showed that the effluent discharge impacted negatively on the vitamin content of the test samples analyzed. There is need therefore for proper discharge of these quarry effluent as results has shown its negative impact on the vitamin content of these vegetables.Table 4 shows proximate composition of selected vegetables in Ishiagu as influenced by quarry effluent discharged (%)

Vegetables	Fluted pumpkin		Wild green		Bitterleaf		Pumpkin		Garden egg leaf	
Proximate	А	В	А	В	А	В	А	В	А	В
composition										
Crude fiber	13.50	13.20	9.50 \pm	9.20 \pm	11.10	9.50 ±	$9.00 \pm$	8.00 ±	13.50	$7.50~\pm$
	±	±.	0.10^{a}	0.10^{a}	±	0.10^{b}	0.10^{a}	0.20^{b}	±	5.37 ^a
	0.01^{a}	0.02^{b}			0.10^{a}				0.10^{a}	
Ash	17.00	16.75	19.00	18.61	16.50	11.50	18.50	12.50	22.50	22.03
	±	±	<u>+</u>	±	<u>+</u>	\pm	<u>+</u>	±	±	±
	0.10^{a}	0.01^{b}	0.10^{a}	0.00^{b}	11.50 ^a	0.20^{b}	0.10^{a}	0.20^{b}	0.10^{a}	0.00^{b}
Moisture	$6.00 \pm$	$5.79 \pm$	15.00	14.85	$6.50 \pm$	$6.00 \pm$	$6.50 \pm$	$8.00 \pm$	$9.00 \pm$	12.00
	0.10^{a}	0.02^{b}	<u>+</u>	± .	0.10^{a}	0.20^{b}	0.10^{a}	0.00^{b}	0.10^{a}	± .
			0.10^{a}	0.02^{b}						0.00^{b}
Lipid	$8.40~\pm$	$8.12 \pm$	$9.00 \pm$	$8.19~\pm$	$4.04~\pm$	16.30	12.00	$9.98~\pm$	11.01	$9.95 \pm$
	0.01^{a}	0.02^{b}	0.10^{a}	0.02^{b}	0.01^{a}	±	±	0.00^{b}	±	0.02^{b}
						0.20^{b}	0.10^{a}		0.10^{a}	
Protein	18.80	17.23	17.93	17.50	18.11	17.10	19.42	19.25	18.94	18.03
	±	± .	<u>+</u>	± .	<u>+</u>	± .	<u>+</u>	± .	±	± .
	0.10^{a}	0.20^{b}	0.01^{a}	0.01^{b}	0.01^{a}	0.02^{b}	0.01^{a}	0.01^{b}	0.01^{a}	0.02^{b}
Carbohydrate	36.30	38.91	29.57	31.65	43.85	39.60	34.58	42.27	25.05	27.49
	±	± .	±	± .	±	±	±	± .	±	± .
	0.01 ^a	0.00^{b}	0.01 ^a	0.00^{b}	0.00^{a}	0.06^{b}	0.01 ^a	0.01 ^b	0.01 ^a	0.00^{b}

Values are mean of triplicate determination \pm standard deviation.

Mean in the same row, having different alphabet are statistically significant (p<0.05).

N/B. A= Control vegetables from uncontaminated farms.

B= sample vegetables from quarry effluent contaminated farms

Table 4 shows the proximate composition of selected vegetables from Ishiagu as influenced by quarry effluent discharge. The results showed significant decrease in proximate composition of vegetables analyzed when compared to control samples. This is in accordance with Asaolu *et al.*, [29] who evaluated proximate and mineral composition of Nigerian leafy vegetables. This shows that quarry effluent discharge impacted negatively on the nutritional composition of the vegetables. This also agreed with Osuocha et al., [10] who examined the effect of mining effluent contaminated soil treated with fertilizers on growth, chlorophyll and proximate composition of Cucurbita pepo vegetable.

IV. CONCLUSION.

Quarry effluent discharge eventually contaminates agricultural soils with heavy metals which are eventually taken up by plants. These heavy metals are toxic but of a major concern is their toxicity as a result of constant consumption through consumption of vegetables which might lead consumers to heavy metal toxicity if bioaccumulation occurs due to regular consumption. There is need therefore to adopt proper disposal and remediation system in other to forestall exposure of these vegetables to quarry effluent discharge as these vegetables eventually accumulate the heavy metals which may go into the human body via consumption of these vegetable.

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