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 6. The failure of acid to be selectively sweetened is an indication that the mechanism of sweetness induction by artichoke cannot be the same as that of sweetness induction by miracle fruit.
 7. The artichoke extract was prepared from commercially available frozen globe artichoke hearts. These were boiled for 8 minutes, were cooled, and were then blended with ethanol (final concentration, 50 percent) for 5 minutes at high speed. The suspension was centrifuged at 10,000g for 30 minutes, the ethanol was evaporated, and the remaining aqueous extract was freeze-dried for storage [yield, 36 to 44 g of powder from 1000 g of raw artichoke hearts (about 40 hearts)]. The concentrations of artichoke extract in this experiment are given as the percent powder by weight.
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 10. The sweetening effect is apparent after even 15 seconds of exposure to artichoke, and the effect is maximal at approximately 1 minute. The tastes of the artichoke extract and constituents were not themselves evaluated with the flow system because of the limited quantities available. However, our subjects described the tastes as complex, and identified both bitter and sour components.
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 21. The artichoke itself is on the GRAS (generally regarded as safe) list of the Food and Drug Administration [C. C. Edwards, *Fed. Reg.* 36, 12094 (1971)]. Processed artichoke, like the artichoke extract used in the present study, and the active artichoke constituents (potassium salts of cynarin and chlorogenic acid) are not on the GRAS list.
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Beggiatoa: Occurrence in the Rice Rhizosphere

Abstract. *A catalase-like activity surrounding the root tips of rice plants favors the presence of Beggiatoa, an organism capable of oxidizing the hydrogen sulfide which is toxic to rice and is found in paddy soil conditions. Beggiatoa has now been isolated from rice field soil. A mutually favorable interaction between rice and this bacterium is suggested.*

Anaerobic organisms such as *Desulfovibrio* spp. abound in submersed soils and produce large quantities of hydrogen sulfide by the reduction of sulfate (1). Theoretical predictions of toxic concentrations of H_2S in rice paddies in Louisiana and Texas (at least 0.1 part per million of H_2S in soils containing abundant iron) (2) have been confirmed by field measurements of S^{2-} concentrations with a sulfide electrode (3). These minimal concentrations have been shown to inhibit significantly the activities of cytochrome oxidase and other oxidase enzymes in rice seedling homogenates (4).

The occurrence of such concentrations of H_2S during the heading-flowering stage of rice plant development in areas of single harvest yields of nearly 6000 pounds of rough rice per acre (5500 kg/ha) led us to postulate detoxification of H_2S by a biological system. *Beggiatoa*, a filamentous bacterium capable of oxidizing H_2S to sulfur intracellularly, was isolated from paddy soil in the Crowley, Louisiana, area and its physiological characteristics were verified. This bacterium is autointoxicated by hydrogen peroxide and the compound must be decomposed externally for optimum growth.

We studied rice plants growing in a greenhouse, a growth chamber, and gnotobiotic nutrient solutions. Using the polarographic method of Rodriguez-

Kabana and Truelove (5) for the detection of catalase (E.C. 1.11.1.16), we found that a catalase-like activity surrounds the tips of growing rice plants. The results obtained by sampling the greenhouse rhizosphere (Table 1) suggest that in all cases catalase activity was associated with the rice roots. The differences between catalase levels in rice-planted soil and those in controls were highly significant ($F = 5935.5$ with 1 and 597 degrees of freedom). A similar experiment with sterilized soil and the controlled environment of a growth chamber gave similar results (Table 2).

In a subsequent experiment, rice seedlings were disinfested with NaClO for the removal of rice rhizosphere organisms, and the individual seedlings were grown for 10 days in cotton-stoppered tubes containing sterile Hoagland's solution (6). The seedlings were then removed and plated on nutrient agar in petri dishes. The plates were examined after 1 week for growth of contaminating organisms (contaminated tubes were eliminated from the test) and the tubes of growth solution were tested for catalase activity. The controls consisted of rice seedlings treated in the same manner as the test seedlings, but killed with propene oxide before placement in the nutrient solution. The catalase units per seedling of 16 uncontaminated rice seedlings after 10

days growth averaged 7.0, with a range of 6.0 to 7.5. Four control seedlings yielded zero catalase activity. These data demonstrate conclusively that catalase activity in the medium can be related solely to the presence of living rice roots.

Attempts to isolate *Beggiatoa* by the classical method of Cataldi (7) yielded organisms identified as *Vitreoscilla* spp., which lacked the ability to oxidize H₂S. *Beggiatoa* was ultimately isolated by a method which selected for motile organisms preferring low oxygen tension and the presence of added catalase. The medium contained 0.05 percent sodium acetate, 0.01 percent calcium chloride, 0.2 percent yeast extract (Difco), 0.2 percent agar, and 1000 units of filter-sterilized fungal catalase (Nutritional Biochemicals) which was aseptically added after autoclaving and partial cooling. The pH was adjusted to 7.2 with sterile acetic acid.

This medium was distributed in 10-ml quantities in glass tubes (16 by 150 mm) containing 2.5 g of fresh Crowley silt loam rice field soil. The tubes were covered with Parafilm and incubated at 28°C. They were periodically examined over a 10-week period for colonies suspected of being *Beggiatoa*. Suspected colonies were removed by Pasteur pipette to tubes containing 15 ml of sterile water with 0.1 g of CaCl₂ per liter, and observed. Trichomes of *Beggiatoa* glide across an agar surface leaving nonmotile organisms behind. This purification process was repeated one or more times, after which the trichomes were transferred to acetate medium. Repeated purification of cultures was necessary to obtain freedom from contaminants.

The axenic cultures were confirmed as *Beggiatoa* on the basis of morphology. Some of the isolates obtained on catalase-enriched acetate media were found to deposit sulfur granules intracellularly when grown in the presence of H₂S, and to produce H₂O₂. Oxidation of sulfide by the organism was determined by pyridine extraction of cells grown in the presence of H₂S (8). The production of peroxide in acetate medium without catalase was determined by lead sulfide, ferric ferricyanide, nickel oxide, and phenolphthalein spot-tests devised by Feigl (9).

The interaction of *Beggiatoa* with rice roots was studied in four glass tubes (30 by 6 cm) half filled with an aqueous mixture containing 200 g of rice field soil and 3 g of agar per liter. The tubes were autoclaved for 30 min-

Table 1. Catalase activities of rice-planted soils. Abbreviations: GHS, greenhouse soil; BSL, Beauregard silt loam; CSL, Crowley silt loam. The results for pots, 1, 2, and 3 are averages of five replicate determinations. The controls were soil pots without rice plants.

Days	Soil	Catalase units per gram of soil			Control
		Pot 1	Pot 2	Pot 3	
0	GHS	2.1	2.4	2.0	2.2
	BSL	1.0	0.8	0.9	0.8
	CSL	5.1	4.8	5.2	5.2
15	GHS	6.3	6.2	6.5	3.0
	BSL	2.1	2.3	2.0	1.3
	CSL	8.1	8.0	8.5	7.0
30	GHS	8.4	8.8	8.4	3.2
	BSL	6.8	6.9	6.8	2.0
	CSL	12.3	10.8	11.2	6.8
45	GHS	8.2	8.6	8.4	2.8
	BSL	7.0	7.2	7.4	2.0
	CSL	12.4	12.3	12.1	5.2
60	GHS	8.5	8.5	8.8	2.8
	BSL	7.5	7.8	7.6	2.1
	CSL	13.3	14.1	13.8	4.6
75	GHS	8.6	8.2	8.0	2.6
	BSL	7.8	7.5	7.5	1.8
	CSL	14.0	13.8	13.8	4.3
90	GHS	9.0	8.8	8.6	2.5
	BSL	7.4	7.8	7.6	1.8
	CSL	14.0	13.6	13.2	4.0
105	GHS	8.7	8.7	8.7	2.3
	BSL	7.6	7.7	7.8	2.0
	CSL	13.8	13.4	13.0	4.0
120	GHS	8.2	8.6	8.6	1.5
	BSL	5.0	4.8	6.1	1.5
	CSL	12.7	14.5	15.0	4.0
135	GHS	6.2	7.5	8.3	1.6
	BSL	1.0	2.0	1.6	1.5
	CSL	16.1	16.7	14.3	3.8

utes at 121°C, and tubes 1, 2, and 3 were planted with aseptically germinated rice seedlings. Tube 4 was planted with rice seedlings killed by propene oxide (control). All tubes received sufficient sterile tap water to produce a layer 1 cm thick on the surface of the agar. After 4 days, tubes 2, 3, and 4 were inoculated with 1 ml of a suspension of *Beggiatoa* trichomes which had been

Table 2. Catalase activity of autoclaved greenhouse soil planted with rice and maintained in a growth chamber. Each value is the average of five replicate determinations. The controls were soil pots without rice plants.

Days	Catalase units per gram of soil				Control
	Pot 1	Pot 2	Pot 3	Av.	
0	2.4	2.2	2.3	2.0	2.3
7	3.5	3.7	3.7	3.6	2.5
14	4.9	4.6	4.8	4.8	2.8
21	5.5	5.5	5.4	5.5	3.5
28	6.0	6.1	6.0	6.0	3.8
35	6.2	6.3	6.2	6.2	3.5

held for 2 days on acetate medium without catalase. Tube 1 was a control and received no inoculum.

The contents of the tubes were examined repeatedly during an 18-day period after planting. At the end of this period reisolation of the organism was attempted by the technique described above. The organism was reisolated from tubes 2 and 3 only. *Beggiatoa* was not observed in tube 1, which was uninoculated, nor in tube 4, which was planted with seedlings killed by propene oxide. During the course of the experiment, water samples aseptically drawn from tubes 2 and 3 were found by microscopic examination to contain actively motile trichomes of *Beggiatoa*. No motile trichomes were observed in tube 4 at the end of the 12th day. Thus, it was concluded that the survival of *Beggiatoa* was favored by the presence of growing rice plants.

The known occurrence of rice-toxic concentrations of H₂S in rice fields, the isolation of *Beggiatoa* from rice fields, and the demonstration of catalase in the rice rhizosphere suggest that *Beggiatoa* may be involved in a relationship existing between the sulfide-producing anaerobes and the sulfide-sensitive rice root in submersed rice field soils. Toxic peroxides produced by *Beggiatoa* may be decomposed by rice-root catalase, and sulfides toxic to the rice root may be oxidized by *Beggiatoa*. Thus, the H₂S-oxidizing bacteria (*Beggiatoa*) could limit antagonistic interactions between the two extreme organisms (*Desulfovibrio* spp. and *Oryza sativa* L.) by utilizing characteristic products of both. The further elucidation of these phenomena is necessary for a better understanding of similar submersed environments characterized by low levels of soluble sulfides, such as anaerobic seas, swamps, marshes, and estuaries.

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