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Assessment of some Potentially Toxic/Essential Elements in *Hibiscus* sabdariffa L. from Selected Gardens in Kano Metropolis

¹Saidu Idris Usaini, ²Sholadoye Qazeem Oyeniyi and *¹Zakari Abdullahi

¹Department of Pure and Industrial Chemistry, Bayero University, Kano, Nigeria ²Department of Chemistry, Nigeria Police Academy Wudil, Kano State, Nigeria *Correspondence Email: azakari.chm@buk.edu.ng

ABSTRACT

Toxic elements have adverse effects on human health and therefore potentially toxic elements (PTEs) contamination in food deserves special attention. The research assessed the concentration of potentially toxic/essential elements in *Hibiscus sabdariffa* L. calyx sourced from five different gardens in Kano metropolis, Nigeria, using Atomic Absorption Spectrophotometry (AAS). Proximate analysis of the calyxes sample yielded 11.8% Ash content, 1.8% fat, 13.9% crude fibre, 4.2% protein, 7.1% moisture and 62.5% carbohydrate. The result of the mineral composition (essential elements) yielded the following in mg/kg of sample: K (106.5 \pm 0.2), Na (68.2 \pm 0.1), Mg (102 \pm 2.0), Ca (4.2 \pm 0.1), Fe (7.1 \pm 0.3), P (35.5 \pm 0.8).The results indicated that the concentrations of targeted PTEs in different gardens were in the range in mg/kg: Cd (0.217 \pm 0.039 - 0.020 \pm 0.005), Ni (0.213 \pm 0.054 - 0.012 \pm 0.001) and Pb (0.485 \pm 0.085- 0.163 \pm 0.024). Both Cd and Ni were within acceptable limit of WHO/FAO in all samples except Pb which was above the limit set by WHO/FAO. There should be adequate monitoring of toxic metals in *Hibiscus sabdariffa* L. samples sourced from the gardens to prevent toxicity into the food chain causing bioaccumulation.

Keywords: Essential Elements, Garden, Hibiscus sabdariffa L., Proximate Composition, PTEs

INTRODUCTION

Among different environmental pollutants, potentially toxic elements (PTEs) are a cause for great concern due to their numerous sources, toxicity, non-degradable properties, and accumulation potentials (Yazdanfar *et al.*, 2024). Their persistent toxicity and bioaccumulation is now a pressing local, regional and global worry for ecologists, agriculturists, farmers, researchers and other stakeholders (Sayed *et al.*, 2024). PTEs at a higher concentration have raised profound concerns about the environment and human health (Hanis *et al.*, 2023).

Green leafy vegetables like Hibiscus Sabdariffa L. called "Zobo" in Nigeria (Oyewole and Diosady, 2023), Roselle in English, and Karkade or Carcade in North Africa (Iruoghene et al., 2023) is one popular vegetable in West Africa, and many tropical regions which are common diet consumed throughout the world, being essential source of nutrients, metabolites and antioxidant (Atitsogbey et al., 2023). PTEs bioaccumulate in humans through consumption of contaminated foods which includes green leafy vegetables (Atitsogbey et al., 2023). Hibiscus sabdariffa L. belongs to the family Malvaceae; it is a shrubby annual species of Hibiscus and occurs in many tropical countries which is cultivated mainly for its calyxes that is rich in micronutrients (vitamin C,

B1, and B2), and contains colorants (Caballero et al., 2024). H. sabdariffa has great values in the community for being used as traditional medicine for remedy of certain ailments, including hypertension, diabetes, liver diseases, and bacterial infections (Iruoghene et al., 2023). It is rich in protein, calcium, niacin, riboflavin, iron, phenols, amino acids, carotene, and vitamin C, among others (Essiedu and Kovaleva, 2024). H. sabdariffa and *M. oleifera* are used in forms of raw materials as vegetable, herbal tea, juice, syrups, flavoring and coloring agent. Studies have been conducted on its antioxidant properties as a beverage (Agunbiade et al., 2022), as a potential anti-inflammatory (Arcereynoso et al., 2023), as a beverage to address the prevalence of iron deficiency in sub-Saharan Africa (Oyewole and Diosady, 2023), consumption as a beverage drink (Ocloo et al., 2023), food and medicinal herb (Salah et al., 2023). Current knowledge regarding the PTEs load of this plant whose leaves have found high consumption in the form of beverages and its usage as a herb in these areas under study especially in these gardens of Kano metropolis are limited and still insufficient. Therefore, this study was designed to assess the levels of Cd, Ni and Pb as potentially toxic elements in the edible tissues (calyx) of this plant based on its wide usage. A Picture of H. sabdariffa is shown in Plate 1.



Plate 1: A Picture of H. sabdariffa

METHODOLOGY Study Area

Kano metropolis is located between latitude 11° N to 14° N and extends northward to the international boundary of Niger, Kano has a landmass of about 43,000 squares kilometer. Kano has a rainfall of about 600-1000 mm annually, 4-8 months of dry season maximum and minimum temperature of about 45° and 15.18 °C respectively. Low temperature of 10 °C during harmattan has been recorded. As at 2006 census, the metropolis has population of 9,401,288 and currently most populous state in Nigeria.

Sample Collection

The calyx (flowering portion) of Hibiscus Sabdariffa L samples were collected from five different gardens within Kano metropolis in January, 2023 the samples were labelled A, B, C, D, and E for Dingim B, FGGC Minjibir, Sauna, Wasai and Bayero University, Kano (Old Site), respectively. The control samples were collected from BUK new site farm. Identification of the collected plant species was done at the Plant Science Department of Bayero University, Kano (BUK) by a taxonomist and a herbarium number (DPB/BUK/01223) was assigned to it. The collected samples were washed with distilled water and dried using micro wave oven. The control was treated in a similar way. The dried samples were made to fine powder using ceramic mortar and pestle. Each sample was transferred into a polyethylene container and labeled accordingly prior to analysis. Standard analytical reagents and distilled water were used throughout the study. All glasswares and plastic containers used were washed with detergent solution followed by rinsing with tap water then 20% v/v nitric acid and finally distilled water.

Proximate Composition

The *Hibiscus Sabdariffa* L. calyx samples were obtained from those cultivated at five different gardens within Kano metropolis. They

were subjected to postharvest operations that include proper washing and rinsing in distilled water, sun-drying to 10% moisture content, then they were stored for subsequent analyses. Proximate composition of the extract calyces was determined using standard methods (AOAC, 2000).

Mineral Determination

Samples were digested in 100 mL micro-Kjeldahl flask with $HNO_3/HClO_4$ until the solution became colourless. The samples were cooled and diluted to 25 mL with 0.1M HCl in a volumetric flask. Sodium, potassium, calcium, magnesium and iron were measured by atomic absorption spectrophotometry.

Ashing

The samples were digested using dried air ashing method. About 2g of air-dried ground and sieved samples were transferred into crucibles which was labeled according to the sample marks (A, B, C, D, and E), and the ashing was carried out in a muffle furnace at the temperature of 550°C for 4hours. Then, the sample were removed from the muffle furnace and allowed to cool for 20minutes after which about 50cm³ of 0.25M HNO₃ solution was added to dissolve the ash. The digest then filtered through Whatmann No.1 filter paper into 100cm³ volumetric flask and made up to the mark with 0.25M HNO₃ solution. Blank was prepared using the same procedure without the sample. Both samples and the blank were aspirated into the AAS for the determination of Cd. Ni and Pb. The concentrations was obtained and recorded accordingly. (Mohammed and Inuwa, 2018).

Statistical Analysis

All data gathered were analysed statistically using analysis of variance (ANOVA). Microsoft Excel was used to plot all charts.

RESULTS AND DISCUSSION

The results of the analysis of Toxic elements, Cd, Ni and Pb in *Hibiscus sabdariffa* L.

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samples obtained from selected gardens in Kano metropolis are presented in the form of Bar charts. Their means and standard deviations were used to assess their level in the various samples obtained. These concentrations are reported in mg/kg of each sample.

Proximate Composition

The proximate analysis of *Hibiscus* sabdariffa L calyces is as presented in Table 1. The

Hibiscus sabdariffa L calyces were relatively high in carbohydrates, crude fiber and ash. The carbohydrate content of the calyces is high. The high carbohydrate level obtained lends further credence to the fact that the *Hibiscus sabdariffa* L calyces contain high carbohydrate content as reported by other workers (Tounkara and Mountaga, 2022; Afolabi *et al.*, 2023).

Parameter	Value
Ash Content	11.8
Fat Content	1.8
Crude Fibre	13.9
Protein Content	4.2
Moisture Content	7.1
Carbohydrate Content	62.5

Mineral Determination

Hibiscus sabdariffa L calyces were found to be relatively high in K, Na. Mg, Ca and Fe as presented in Table 2. These values are relatively high implying that *Hibiscus sabdariffa* can be a useful source in fortifying other food products that are deficient in essential minerals (Oyewole and Diosady, 2023). Potassium was found to be the most abundant mineral. This results however is consistent with the findings of Tounkara and Mountaga (2022) who obtained a high value for potassium in a similar research. Potassium is useful in maintenance of normal blood pressure (Sunday *et al.*, 2023). It is also a useful electrolyte and also very important in rectifier potassium channels as an example of membrane channels where nutrigenomics plays an essential role (Ferreira, 2023).

Table 2: Mineral of Hibiscus sabdariffa calyces (mg/kg) dry mater

Mineral element	Value
Potassium	106.5±0.2
Sodium	68.2±0.1
Magnesium	102±2.0
Calcium	4.2±0.1
Iron	7.1±0.3
Phosphorus	35.5±0.8

The result obtained for sodium (68.2 ± 0.1) mg/kg in this study is also consistent with the findings reported by other workers (Tounkara and Mountaga, 2022). Sodium is involved in diverse biological and metabolic roles in humans such as fluid electrolyte balance (Sunday *et al.*, 2023).

The result obtained for calcium (4.2 ± 0.1) mg/kg in this study is lower than that obtained by Tounkara and Mountaga (2022). Calcium, a crucial element of the bone and teeth formation,, maintains the balance of intracellular and extracellular fluids as well as aids in maintaining the structure of cell organelles (Singh and Prasad, 2023). Its deficiency causes several chronic diseases including osteoporosis, arterial hypertension and colon cancer (Singh and Prasad, 2023).

Magnesium was the next mineral element in abundance. The result obtained is also consistent with the findings of Tounkara and Mountaga (2022) who obtained a high value for magnesium in a similar research. The result obtained for iron (7.1 ± 0.3) mg/kg in this study is lower than that obtained by Tounkara and Mountaga (2022). One of the consequences of iron deficiency is high infant and maternal mortality rates (Oyewole and Diosady, 2023). As for phosphorus, the result obtained in this study (35.5±0.8) mg/kg is higher than that obtained by Tounkara and Mountaga (2022).

Figure 1 shows the concentration of Cd in dried *Hibiscus sabdariffa* L. from selected gardens in Kano metropolis. The cadmium concentrations in dried *Hibiscus sabdariffa* L. samples in the selected gardens were found to be in the order FGGC Minjibir > Wasai > Dingim B > Sauna > BUK Old site > Control, with the highest Cd concentration recorded at FGGC Minjibir with a mean and standard deviation of 0.217 ± 0.039 mg/kg which is just a little above the WHO limit of 0.2mg/kg. The lowest concentration of Cd was recorded for *Hibiscus sabdariffa* L. samples obtained from BUK Old site with a concentration

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0.3

value of 0.036±0.013 mg/kg. However, all values obtained are still higher than the control. The concentrations of cadmium obtained are lower than the maximum permissible limit of 0.2 mg/kg (WHO/FAO, 2011). This result however is similar with the findings of Atitsogbey et al. (2023) for other vegetables which had low Cd levels in the tissues. The deposition of Cd in plants from Cd polluted soil could

cause serious problems to the health of animals and humans due to its high mobility in contaminated soils (Ullah et al., 2021).

Therefore, low levels of Cd in Hibiscus sabdariffa L. showed that that there is no risk of cadmium toxicity from these gardens which makes it safe for public consumption.

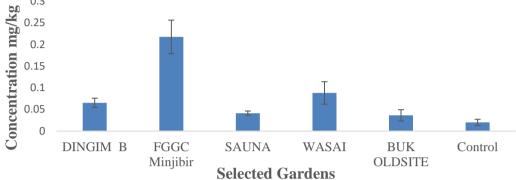
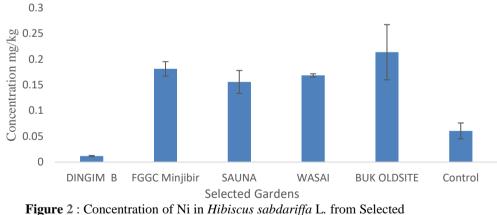


Figure 1 : Concentration of Cd in Hibiscus sabdariffa L. from Selected Gardens in Kano City

Figure 2 shows the concentration of Ni in in dried Hibiscus sabdariffa L. from selected gardens in Kano metropolis. The cadmium concentrations in dried Hibiscus sabdariffa L. samples in the selected gardens were found to be in the order BUK Old Site > FGGC Minjibir > Wasai > Sauna > Control > Dingim B, with the highest Ni concentration recorded at BUK Old Site with a mean and standard deviation of 0.213±0.054 mg/kg. The lowest concentration of Ni was recorded for Hibiscus sabdariffa L. samples obtained from Dingim B with a concentration value

of 0.012±0.001 mg/kg. All values obtained are lower than the Dingim B. The results obtained are much lower than the maximum permissible limit of 67.9 mg/kg for Ni as a contaminant and toxin in foods (WHO/FAO, 2011). When consumed from the environment through the food chain, Ni can have several harmful effects on numerous organs, including the brain, kidneys, lungs, and liver (Mustafa et al., 2023). The low levels of Ni in the calyces of Hibiscus sabdariffa L. makes it safe for public consumption.



Gardens in Kano City

Figure 3 shows the concentration of Pb in in dried Hibiscus sabdariffa L. from selected gardens in Kano metropolis. The cadmium concentrations in dried Hibiscus sabdariffa L. samples in the selected gardens were found to be in the order FGGC Minjibir > Sauna > Wasai > Dingim B > BUK Old Site > Control, with the highest Pb concentration recorded at FGGC Minjibir with a mean and standard deviation of 0.485±0.079 mg/kg. The lowest concentration of Pb recorded in Hibiscus sabdariffa L. samples was obtained from Control with a concentration value of 0.163±0.024 mg/kg. All values obtained are higher than the control. This results however is still lower than the findings of other workers (10.5 \pm 3.0 mg/kg) as reported by Atitsogbey et al., (2023) for other vegetables like Lactuca sativa with higher Pb levels in the tissues. The results obtained are above the maximum

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permissible of 0.3m g/kg for Pb as a contaminant in foods (WHO/FAO, 2011). According to the Agency for Toxic Substances and Disease Registry (ATSDR), Pb is the second element in the priority list of hazardous substances due to its low

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solubility, high diffusion, persistence, and toxicity and is classified as carcinogenic and mutagenic (Zakari and Audu, 2021). The high levels of Pb in the calyx of *Hibiscus sabdariffa* L. makes it unsafe for public consumption.

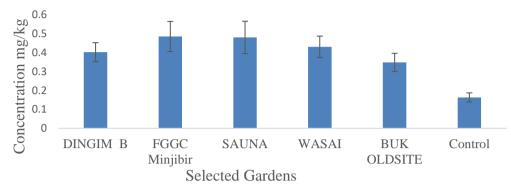


Figure 3: Concentration of Pb in *Hibiscus sabdariffa L.* from Selected Gardens in Kano City

CONCLUSION

Assessment of potentially toxic elements (cadmium, nickel and lead) in Hibiscus sabdariffa 1. sourced from selected gardens in Kano metropolis was studied. All the toxic metals tested were present in the Hibiscus sabdariffa L. samples but in different concentrations. The level of cadmium in Dingim B, Sauna, BUK old site, Wasai and control gardens are lower than the maximum permissible limit however, FGGC Minjibir garden is equivalent to 0.2 mg/kg as laid by (WHO/FAO, 2011). The nickel level in all gardens is below WHO/FAO allowable limit of 67.9mg/kg. The concentration of lead in control is below but all other gardens are above FAO/WHO maximum allowable standard limit of 0.3 mg/kg. The research showed that levels of Pb in all gardens are higher than the standard limit for consumption of 0.3 mg/kg as a contaminant and toxic in foods. This is a cause for concern as regulatory agencies must step up to monitor toxic metal load of this popular plant. The findings from this study also suggest that the minerals and compounds in Hibiscus sabdariffa calvces could potentially provide health benefits and find applications in the food industry in the enrichment of other food products that are not rich in essential minerals.

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