

1 Growth, yield, quality and microbial diversity in hydroponic vertical farming – effect of
2 phycocyanin-rich Spirulina extract

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4 Leonard Lerer*, Jeet Varia, Cedric Kamaleson

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6 Back of the Yards Algae Sciences, The Plant, 1400 W 46th Street, Chicago, IL, 60609, USA.

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8 *Corresponding author: leonard.lerer@algaesciences.com

9

10 **Abstract**

11

12 Vertical farming (VF) is a potential solution for the production of high-quality, accessible, and
13 climate-friendly nutrition for growing urban populations. However, to realize VF's potential as a
14 sustainable food source, innovative technologies are required to ensure that VF can be
15 industrialized on a massive scale and extended beyond leafy greens and fruits into the production
16 of food staples or row crops. A major obstacle to the economic and environmental sustainability
17 of VF is the lighting energy consumed. While technological advances have improved the energy
18 efficiency of VF lighting systems, there has been insufficient research into biostimulation as an
19 approach to reduce energy needs. We conducted a controlled trial to investigate the application
20 of a phycocyanin-rich Spirulina extract (PRSE) as a biostimulant in hydroponically grown,
21 vertically farmed lettuce (*Lactuca sativa* and *Salanova*[®]). PRSE application reduced the time from
22 seeding to harvest by 6 days, increased yield by 12.5%, and improved quality including color,

23 taste, texture, antioxidant flavonoid levels and shelf life. Metagenomic analysis of the microbial
24 community of the nutrient solution indicated that PRSE increased the overall bacterial diversity
25 including raising the abundance of Actinobacteria and Firmicutes and reducing the abundance of
26 potentially pathogenic bacteria. This preliminary study demonstrates that microalgae-derived
27 biostimulants may play an important role in improving the economic and environmental
28 sustainability of VF.

29

30 **Keywords**

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32 Vertical farming, hydroponics, biostimulant, microalgae, Spirulina, phycocyanin, lettuce,
33 metagenomics

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35

36 **Introduction**

37

38 Climate change, food security challenges and environmental degradation due to large-scale
39 outdoor industrial farming, make it vital to explore moving food production closer to large, urban
40 populations (Benke & Tomkins, 2017). There has been a surge of public, government, and
41 investor interest in controlled environment agriculture (CEA) (Petrovics & Giezen, 2021) and
42 multi-layer plant production, generally known as vertical farming (VF) (Despommier, 2009)
43 (Kozai, 2018). Vertical farms can be operated using high levels of automation including
44 phenotype-driven, artificial intelligence (AI)-based management tools for production inputs,
45 including lighting, environmental conditions, and nutrient delivery (Jung et al., 2021).

46 VF has rapidly transitioned from a promising food production concept into an accepted
47 technology for providing fresh leafy greens to our cities (Petrovics & Giezen, 2021). To date,
48 leading VF companies have raised billions of dollars (De Oliveira et al., 2021). VF offers a
49 promising primary food production option (Despommier, 2009) reducing the need for valuable
50 farmland and decreasing the use of synthetic agrochemicals such as pesticides and fertilizers
51 (Benke & Tomkins, 2017). However, the economic viability of VF remains debatable due to high
52 capital expenditure and energy costs, and it is still unclear as to whether VF is indeed a truly
53 economically and environmentally sustainable solution as the prime source of vegetables for
54 large cities (Goodman & Minner, 2019).

55 To date, VF optimization research has overwhelmingly focused on photobiology including
56 improving plant physiological parameters with lighting technology, photomorphogenesis (light-
57 induced plant development), and photosynthesis (Sharath Kumar et al., 2020). Current growing

58 systems using soilless technologies include aeroponic and hydroponic systems (Lee & Lee, 2015)
59 and aim to ensure optimal nutrient access and careful cultivar selection, that both increase the
60 likelihood of reaching close to optimal production levels in the presence of appropriate lighting
61 conditions. Much of the focus on increasing the efficiency of VF relates to incremental
62 improvements in lighting to ensure lower energy consumption and appropriate plant light
63 exposure (Nicole et al., 2016).

64 Further challenges in VF include enhancing post-harvest quality (shelf-life, color, flavor, and
65 organoleptic properties), and increasing the density of primary nutrients and phytochemicals
66 that have nutraceutical (antioxidant and anti-inflammatory) properties (Prakash et al., 2012)
67 (Moreno-Escamilla et al., 2020). Phytochemicals include phytoestrogens, terpenoids,
68 carotenoids, limonoids, phytosterols, glucosinolates, and polyphenols such flavonoids,
69 isoflavonoids, and anthocyanins (Prakash et al., 2012). Dietary intake of phytochemicals has been
70 shown to have health benefits, with claims of protection against chronic disorders including
71 cancer, and cardiovascular and neurodegenerative diseases (Zhang et al., 2015).

72 Conventional agriculture relies on agrochemicals including synthetic fertilizers, plant-
73 protection chemicals or pesticides, and plant-growth hormones for efficient and economical food
74 production to address the growing food demand (Mandal et al., 2020). However, agrochemical
75 overuse comes with a negative impact on the environment, and on human health. To alleviate
76 the problems associated with synthetic agrochemicals and reduce their application, attention has
77 recently turned to ecologically benign solutions, including plant biostimulants (Chiaiese et al.,
78 2018) (Yakhin et al., 2017). Although the term biostimulant is poorly defined (Yakhin et al., 2017),
79 biostimulants can be broadly described as non-nutrient based, formulated biological products

80 and bioactive compounds applied in low doses to enhance crop performance, increase resistance
81 to stress, and optimize nutrient utilization efficiency (Yakhin et al., 2017) (Du Jardin, 2015). Their
82 mode of action on plant metabolism can be directly on the plant or through the stimulation of
83 the plant microbiome at the rhizosphere, phyllosphere, and endosphere (Compant et al., 2019).
84 Bioactive molecules including phytohormones, transport regulators, signaling molecules, and
85 modulators of stomatal opening, are responsible for direct biostimulation (Yakhin et al., 2017).

86 Current examples of biostimulants include live or viable microbial mixtures or non-viable
87 biological amendments including humic substances and seaweed extracts (Hamza & Suggars,
88 2001) (Rouphael & Colla, 2020) (Frioni et al., 2018). The application of viable microbial
89 biostimulants in hydro- and aeroponic systems has shown some promise (Lee & Lee, 2015), but
90 scale-up leads to problems including nozzle blockages and general contamination (Dong et al.,
91 2020). Humic substances have been shown to promote nutrient uptake and plant growth, but
92 they are currently derived from non-renewable resources like coal and peat, therefore up-scaled
93 applications require the development of new sustainable sources (Canellas et al., 2015). The
94 application of seaweed (macroalgae) in agriculture goes back to ancient times and seaweed is
95 particularly rich in phytohormones, complex organic compounds, vitamins, simple and complex
96 sugars, enzymes, proteins, and amino acids (Craigie, 2011). However, large scale agriculture,
97 seaweed extract application may be unsustainable due to the adverse impact of cultivation on
98 the local marine environments (Campbell et al., 2019). Extracts from eukaryotic microalgae
99 (including prokaryotic cyanobacteria) have been highlighted as high potential agricultural inputs
100 (Alvarez et al., 2021) and microalgae are increasingly viewed as a renewable biological resource
101 as part of a bio-refinery paradigm to foster the “bioeconomy of the future” (Orejuela-Escobar et

102 al., 2021). Microalgae extracts have biostimulant properties, improving germination, growth,
103 photosynthetic activity, and yield and acting at the level of the phyllosphere and rhizosphere of
104 the plant microbiome (Chiaiese et al., 2018). Barone et. al. demonstrated that the application of
105 microalgal extracts of *Chlorella vulgaris* and *Scenedesmus quadricauda* upregulated genetic
106 pathways associated with increased growth and yield in hydroponic sugar beet (Barone et al.,
107 2018) and for tomato plant cultivation (Barone et al., 2019).

108 *Arthrospira platensis* (Spirulina), a blue-green cyanobacterium is widely cultivated and used
109 for nutraceuticals and food ingredients (Belay, 2013). It is a rich source of micronutrients and
110 phytohormones (gibberellins, auxins, and cytokinins) and other functional biomolecules, such as
111 phenolics, and polysaccharides (Finamore et al., 2017). Spirulina filtrates and homogenates have
112 also been shown to improve growth and nutritional quality in radish plants following seed soaking
113 (Godlewska et al., 2019) and to mitigate the harmful effects of the herbicides on *Vicia faba* (broad
114 bean plant) (Osman et al., 2016).

115 This study is the first controlled trial to explore the utility of a phycocyanin-rich Spirulina
116 extract (PRSE) for biostimulation in VF. Phycocyanin is a water-soluble phycobiliprotein extracted
117 from Spirulina and is generally used as an FDA-approved blue food colorant and nutraceutical
118 (Fernández-Rojas et al., 2014). Phycocyanin has antioxidant activity (Pleonsil et al., 2013)
119 (Fernández-Rojas et al., 2014) and may also have soil bioremediation properties and potential as
120 an agricultural input (Decesaro et al., 2017) (Castro et al., 2013).

121 Biostimulation properties of PRSE were tested in hydroponic systems, using two common
122 lettuce species (*Lactuca sativa*, *Salanova*[®]). The primary focus of this work was to explore and
123 quantify the impact of PRSE on plant growth velocity and yield. In addition, this study also

124 examined the effect of PRSE on photosynthetic efficiency and lettuce quality (nutritional, and
125 organoleptic properties, and shelf life). We also analyzed flavonoid antioxidant (quercetin and
126 luteolin) levels, reported to be abundant in soil-farmed red butterhead, red leaf, and red romaine
127 lettuces (Di Gioia et al., 2020), and undertook scouting metagenomic analysis of microbial
128 community dynamics in the nutrient medium to explore the hypothesis that PRSE may enhance
129 the hydroponic microbiome.

130

131 **Methods**

132

133 1.1 PRSE Extraction and Characterization

134

135 PRSE was produced using a proprietary aqueous, solvent-free extraction method (Lerer,
136 2020) from commercially available organic Spirulina powder (BlueTec, Inner Mongolia, China).
137 The protein structure of PRSE was characterized and compared with a C-phycoyanin reference
138 (Sigma-Aldrich, St. Louis, MO, USA) and Spirulina powder (Nutrex, Hawaii, USA) by Capillary
139 Electrophoresis - Sodium Dodecyl Sulfate (CE-SDS) with a LabChip GXII analyzer (Caliper Life
140 Sciences, Waltham, MA, USA). Before analysis, pulverized extracts were homogenized using a
141 TissueLyser II (Qiagen, Hilden, Germany) in tissue lysis buffer (BioRad Laboratories, Hercules, CA,
142 USA) followed by acetone precipitation. The protein precipitates were resuspended in 0.5 M
143 triethylammonium bicarbonate (Sigma-Aldrich, St. Louis, MO, USA), 1 M urea, and 0.1% SDS
144 (Sigma-Aldrich, St. Louis, MO, USA).

145

146 1.2 Hydroponic Lettuce Cultivation and Treatment With PRSE

147

148 All experiments were conducted indoors in a monitored and controlled environment. The
149 grow rooms were sanitized with a 5% sodium hypochlorite (Sigma-Aldrich, St. Louis, MO, USA)
150 solution. Sampling devices were autoclaved (HiClave Sterilizer, Hirayama Manufacturing
151 Corporation, Japan) before use. Lettuce plant models selected were Salanova® Red Sweet Crisp
152 for growth and quality studies and *Lactuca Sativa* (Kuting, USA) for microbiome analysis of the
153 hydroponic nutrient medium. Seeds were propagated within Rockwool soaked in a deionized
154 water solution containing Liquid Grow 7-9-5 (Dyna-Gro®, USA). A dynamic, 100 L tray-reservoir,
155 shallow water culture hydroponic system holding 50 plants was used. Two independent systems
156 consisting of PRSE treatment and non-treatment (control) groups, filled with deionized water,
157 were constructed to ensure similar light exposure (photoperiod of 16 hours at 18000 lux) and
158 environmental conditions. All plants were nourished with a standard hydroponic 8-15-36
159 FloraGro® (General Hydroponics, USA) NPK nutrient solution (600-700 mg/L with regular
160 adjustment to a pH of 6) with PRSE applied weekly to maintain a 250 mg/L concentration within
161 the nutrient solution. This concentration was measured using a UV-Vis Spectrophotometer
162 (PerkinElmer®, Waltham MA, USA) on a weekly basis (Bennett & Bogorad, 1973).

163

164 1.3 Growth, Phenotype Analysis Quality Analysis

165

166 The growth period was assessed as the time from planting to harvest. Harvesting was
167 undertaken when two blinded, experienced hydroponic growers reached the consensus that the

168 plants were at the most optimal stage of growth and marketable. Total biomass (lettuce suitable
169 for packaging), leaf length and basal stem width of 10 randomly selected plants were measured
170 at the end of the trial period.

171 Chlorophyll fluorescence is a widely used measuring technique in plant physiological
172 studies (Schreiber, 1998). Fluorescence emission measurements were performed just before
173 harvest on 10 leaves from 10 randomly selected plants from respective groups using a FluorPen
174 FP100max fluorometer (Photon System Instruments, Brno, Czech Republic). The fluorometer
175 automatically calculates various geometric parameters of Kautsky curves using the OJIP protocol
176 (Pantazi et al., 2013). The measured data were analyzed by FluorCam software 7.0 to determine
177 the maximum quantum yield (QY_{MAX}) and performance index (PI_{ABS}). The QY_{MAX} is defined as the
178 maximum quantum efficiency (F_v/F_m) of PSII photochemistry and is a sensitive indicator of plant
179 photosynthetic performance, and lower values may also indicate stress (Maxwell & Johnson,
180 2000). PI_{ABS} is a multi-parametric parameter that combines the three main functional steps taking
181 place in PSII (light energy absorption, excitation energy trapping, and conversion of excitation
182 energy to electron transport) and is used to compare primary photochemical reactions (Strauss
183 et al., 2006).

184 At the end of the trial, 10 plants were randomly selected from both control and treatment
185 groups and 10 leaves were randomly selected from each group to assess CIELAB (expressed as
186 three values: L^* for the lightness from black (0) to white (100), a^* from green (-) to red (+),
187 and b^* from blue (-) to yellow (+) (Post & Schlautman, 2020). CIELAB measurement was
188 performed with a Nix™ Pro color sensor (Nix Sensor Ltd., Hamilton, Ontario, Canada).

189 At harvest, six random samples were sourced from the treatment and control groups and
190 packed in supermarket-style, transparent clamshells and stored at 16°C at 70% humidity in a
191 controlled environment chamber. Daily blinded assessment was undertaken for wilting and color
192 loss. In addition, blinded organoleptic testing was also conducted by an independent standards
193 laboratory) (Intertek, New Orleans, LA, USA) of 6 harvested samples from the control and
194 treatment groups assessing aroma, taste, and texture (Csajbokne & Gilingerne, 2011).

195

196 1.4 Flavonoid Analysis

197

198 Flavonoid analysis was conducted using a Flexar HPLC system (Perkin Elmer, Waltham, MA,
199 USA) coupled with an Expression compact mass spectrometer (CMS) (Advion, Ithaca, NY, USA)
200 using a standard method (Seal, 2016) (Wang et al., 2014). After harvesting, fresh leaves were
201 homogenized in deionized-H₂O and the solution was microfiltered for analysis. Separation was
202 done on a Brownlee SPP C18 column (2.7 µm x 150 mm x 3.0 mm) (Perkin Elmer, Waltham, MA,
203 USA) with a mobile phase flow rate of 0.2 mL/min. The first mobile phase was 10% methanol,
204 85.5% water, and 4.5% formic acid (v/v), and the second, was 80% methanol, 19% water, and 1%
205 formic acid (v/v). The sample injection volume was 20 µL, and the separation was run at 25°C.
206 The flavonoids investigated in this study were quercetin and luteolin with standards obtained
207 from Sigma Aldrich (St. Louis, MO, USA).

208

209

210 1.5 Statistical Analysis

211

212 Treatment and control group phenotype were compared using a standard t-test with a
213 significance level of 0.05.

214

215 1.6 Nutrient Solution Sampling of Microbial Biomass

216

217 Samples of growth media (60 mL) were taken from *Lactuca Sativa* control and treatment
218 groups using 100 mL sterile syringes and collected in sterile Erlenmeyer flasks. The first sample
219 was taken after 3 days to allow enough time for the PRSE to equilibrate within the system and
220 another sample was taken at the end of the growth cycle.

221

222 1.7 DNA Extraction and Sequencing

223

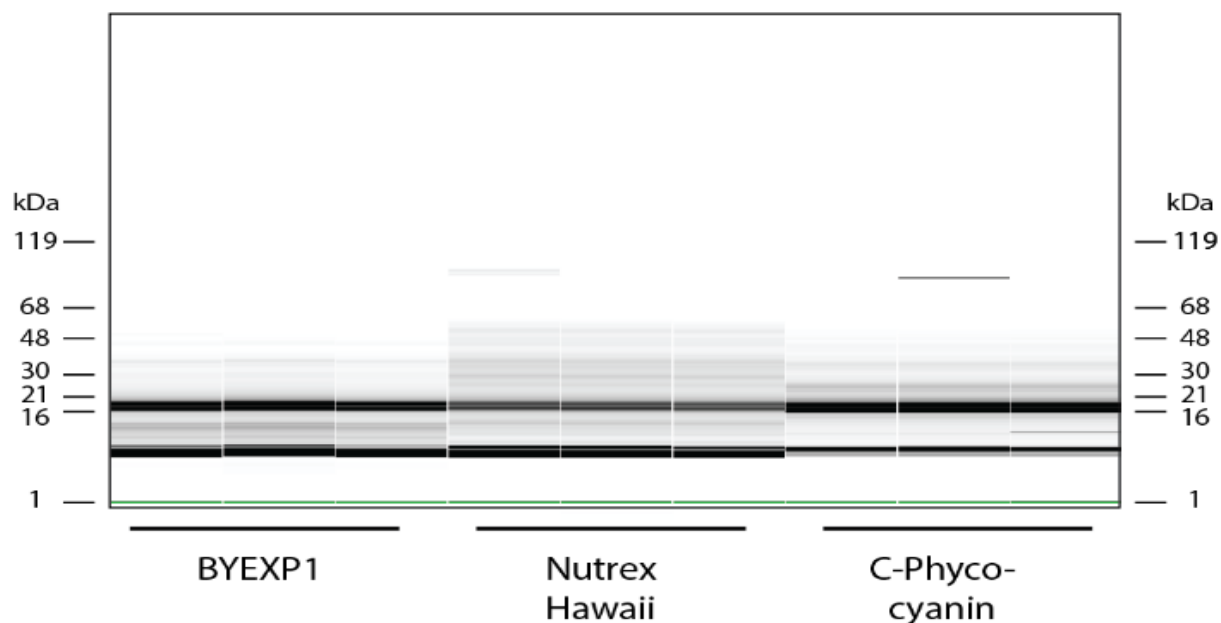
224 Samples were passed through a 0.22 μm syringe filter (Millipore Corp., Bedford, MA, USA),
225 and DNA was extracted from the solid residue on the filter using a Metagenom SOX Fluid
226 Filtration and DNA Isolation Kit (Metagenom, Waterloo, ON, Canada) according to the
227 manufacturer's instructions. The DNA samples were then stored at -80°C and subsequently
228 shipped on dry ice to Metagenom (Waterloo, ON, Canada) for targeted metagenomic library
229 preparation and sequencing.

230

231 **Results**

232 1.8 PRSE Analysis

233 Figure 1 displays the LabChip molecular weight profiles of the phycocyanin laboratory
 234 reference standard (C-phycocyanin), Spirulina powder and PRSE (BYEXP1). All three showed the
 235 presence of bands 18-20 kDa molecular mass, indicating the characteristic α - β subunit assembly
 236 of phycocyanin (Chaiklahan et al., 2011) (Patel et al., 2006). The PRSE and phycocyanin laboratory
 237 reference specimens had fewer higher molecular weight proteins than the natural Spirulina
 238 powder specimen, indicating a higher level of protein purity. PRSE contained several lower
 239 molecular weight proteins that were absent in the phycocyanin laboratory reference,
 240 representing differences in the extraction and purification processes and the presence of
 241 additional low molecular weight (<16 kDa) bioactive molecules.



242
 243 **Figure 1:** LabChip molecular weight profiles of phycocyanin laboratory reference (C-Phycocyanin),
 244 Spirulina powder (Nutrex Hawaii) and PRSE (BYEXP1).

245 1.9 Growth, Phenotype, Yield, Photometry, and Photosynthesis

246

247 The PRSE-treated Salanova® group reached maturity and was harvested at 22 days, which
 248 was 6 days before the harvest of the untreated group. In comparison with the untreated lettuce,
 249 the treatment group showed an increase of 2.6 cm and 2.2 cm for leaf length and basal stem
 250 diameter respectively. The accelerated growth of PRSE-treated lettuce was accompanied by a
 251 12.5% increase in yield. The PRSE-treated lettuce was also 17% brighter (L^*) and 75% greener
 252 (a^*) than the control group with a 65% improvement in QY_{MAX} and a 22% improvement in PI_{ABS} .

253

254 **Table 1:** Mean leaf length and stem diameter at harvest (22 days for treatment and 28 days for
 255 the control group), values are presented as mean \pm SD ($n = 10$).

	Treatment	Control	P-value
Leaf Length (cm)	12.8 \pm 1.2	10.2 \pm 1.5	<0.05
Basal stem diameter (cm)	6.5 \pm 1.3	4.3 \pm 0.75	<0.05

256

257 **Table 2:** CIELAB, QY_{MAX} , and PI_{ABS} at harvest (22 days for treated and 28 days for the control
 258 group), values are presented as mean \pm SD ($n = 10$).

	Treatment	Control	P
	Mean (SD)		value
CIELAB (L^*), (a^*), (b^*)	(42 \pm 3.9), (-3 \pm 1.1), (22 \pm 2.7)	(35 \pm 2.6), (-12 \pm 3.4), (2 \pm .9)	<0.05
QY_{MAX}	6.5 \pm 1.9	2.3 \pm 0.9	<0.05
PI_{ABS}	1.6 \pm 0.7	1.4 \pm 0.5	<0.05

259

260 1.10 Quality and Flavonoid Analysis

261

262 Twelve clamshells of treated (harvested at 22 days) and control (harvested at 28 days)
263 group lettuce were tested for shelf life. Wilting and loss of color were seen 2-3 days earlier in the
264 untreated group. Three samples from the PRSE-treated and untreated groups were tested for
265 the flavonoids and showed a mean increase of 30% in quercetin and an 8% increase in luteolin.
266 Blinded visual inspection and organoleptic evaluation indicated that post-harvest, PRSE-treated
267 lettuce had better texture, stronger aroma, more intense flavor, and better mouthfeel than the
268 untreated group.

269

270 1.11 Metagenomic DNA Sequencing of the Nutrient Medium

271

272 Metagenomic DNA sequencing of the PRSE treatment and control group nutrient solutions
273 was conducted on samples taken at 3 days and at the end of the trial (35 days). For the control
274 group, 36,681 (3 days) and 34,116 (35 days) operational taxonomic units (OTU) were identified
275 representing a 0.017% increase. For the PRSE treatment group, 36,942 OTU (3 days) and 14,035
276 OTU (35 days) were identified representing a 62% reduction of the bacterial population. To
277 quantify changes in microbial diversity, the Richness (S), Shannon Diversity Index (H') and
278 Shannon Evenness Index (E') were used to determine the class level of bacterial taxonomy (Hill
279 et al., 2003) (Table 3). An increase of H' and E' was found in the PRSE treatment group as
280 compared to a decrease in these parameters for the control group (Table 3).

281

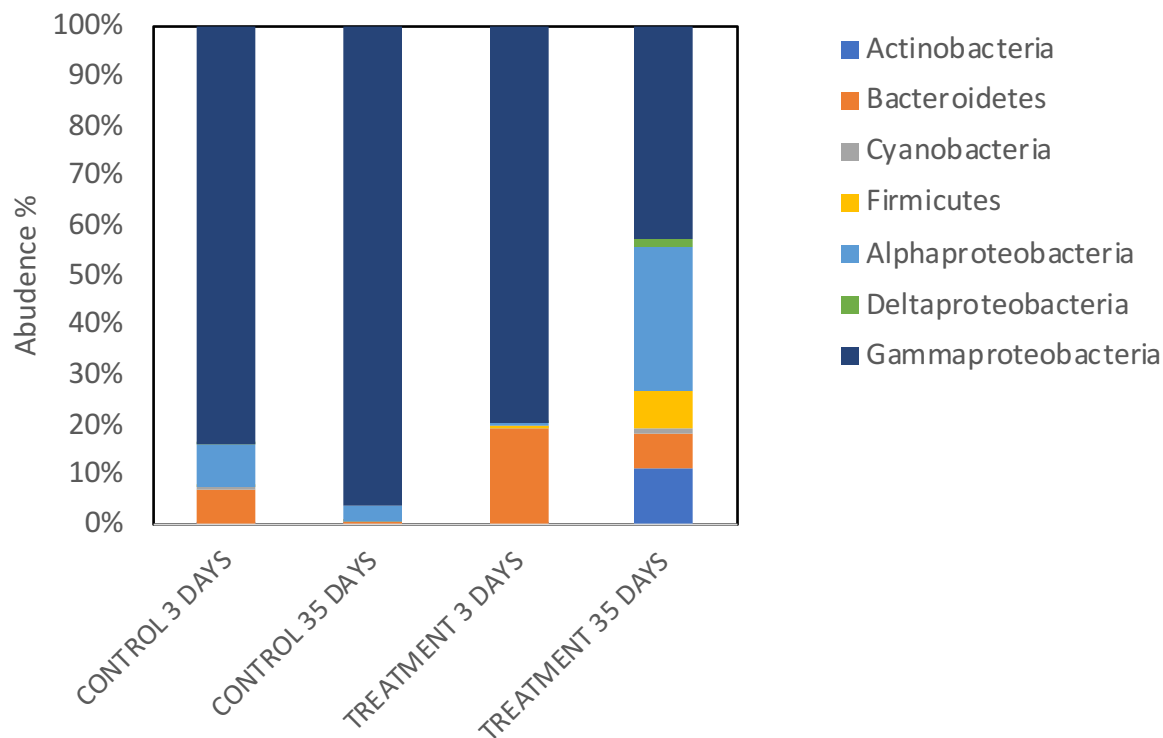
282 **Table 3:** Changes in S , H' and E' of the bacterial population in hydroponics nutrient medium for
 283 control and PRSE treatment group.

Taxonomy level	Parameters	Control		Treatment	
		3 days	35 days	3 days	35 days
Class	S	7	9	7	11
	H'	0.55	0.17	0.55	1.61
	E'	0.28	0.08	0.28	0.67

284

285 Figure 2 illustrates the phylum level taxonomic abundance of bacteria (excluding Proteobacteria).
 286 Proteobacteria, Bacteroidetes, and Actinobacteria were the dominant phyla in both groups. An
 287 abundance of Firmicutes (7%) was observed in the PRSE treatment group after 35 days. Similar
 288 microbial community composition has been reported for lettuce growth in aquaponic systems
 289 and soil (Kasozi et al., 2021) (Schreiter et al., 2014) and for cucumber growth in ebb-and-flow
 290 systems (Dong et al., 2020). The dominant classes identified in the Proteobacteria phylum
 291 included Alphaproteobacteria, Betaproteobacteria, and Gammaproteobacteria and this is
 292 comparable with previous findings (Janssen, 2006) (Spain et al., 2009). A 40% decrease in the
 293 abundance of Gammaproteobacteria was found in the PRSE treated group and both groups
 294 displayed a decrease in the abundance of Bacteroidetes over time. It is also noteworthy that in
 295 the control group, there was also a 9% decrease in Alphaproteobacteria while in the treatment
 296 group there was a 38% increase in Alphaproteobacteria.

297



298

299 **Figure 2:** Abundance of bacteria phyla. Values reported represent the most abundant phyla.

300

301 Discussion

302

303 This scoping, controlled trial yielded initial evidence that PRSE has a biostimulant effect,

304 improving growth, yield, and quality in hydroponically cultivated lettuce. The PRSE-treated

305 lettuce was more vigorous and reached maturity 21% (6 days) more rapidly than the untreated

306 group. Shortening the time between planting and harvest reduces energy requirements and labor

307 costs in VF. While current large-scale VF operations operate with an optimized growing

308 environment, a shortened growing time (even less than 24 hours) may have important

309 implications for profitability. A critical consideration remains energy consumption, where, in

310 most geographies, outdoor farming may be a more economically (and possibly environmentally)

311 sustainable food production option as compared to VF. Given that outdoor-farmed leafy greens
312 are 3-5 times less expensive to grow than similar vertically farmed crops (Tasgal, 2019), reduced
313 growing periods may have important implications for the economic viability of VF. While PRSE
314 did improve yield, the economic impact of this finding on VF may be secondary to improved
315 growth velocity, as VF yield is substantially influenced by grower skill, lighting, and environmental
316 conditions.

317 The availability of biostimulants such as PRSE may assist in extending VF into the production
318 of food staples such as wheat, corn, and rice. While excellent yields can be obtained in
319 experimental, indoor wheat vertical farms, there is an urgent need to reduce energy
320 consumption (Asseng et. al. 2020). Improved color, vigor, organoleptic and nutritional properties,
321 and the longer preservation of the PRSE-treated lettuce may play a vital role in ensuring better
322 selling prices, thereby also improving the economics of VF. As flavonoids are an important group
323 of polyphenol antioxidants, increased levels in the PRSE-treated group may be helpful in ensuring
324 that indoor cultivated lettuce offers similar or better nutritional quality when compared to
325 outdoor-grown lettuce (Kim et al., 2016).

326 There is still considerable uncertainty as to the mechanism of action of natural biostimulants
327 on plant growth, yield, and nutritional quality (Francesca et al., 2020). Microbial diversity is
328 believed to be vital for plant and human health (Mahnert et al., 2018) and the increase in the
329 diversity and evenness of microbial communities in the PRSE treatment group supports the
330 contention that biostimulants have a positive impact on plant growth and performance through
331 microbiome effects (Mahnert et al., 2018). A decrease within the abundance of
332 Gammaproteobacteria and an increase in abundance of Actinobacteria and Firmicutes in the

333 PRSE treatment group is also noteworthy. Gammaproteobacteria includes several important
334 pathogens such as *Salmonella*, *Yersinia*, *Vibrio*, and *Pseudomonas aeruginosa* (Erlacher et al.,
335 2014). Alphaproteobacteria are reported to be an important and abundant class of
336 Proteobacteria found within the rhizosphere of lettuce (Kröber et al., 2014) and Actinobacteria
337 and Firmicutes are important plant growth-promoting bacteria (PGPB) (Strap, 2011)(Hamedi &
338 Mohammadipanah, 2015) (Yadav et al., 2017) (Lee et al., 2021).

339 A key concern and challenge in soilless VF are the rapid dispersion, colonization, and
340 domination of pathogenic microorganisms in the recirculating nutrient medium (Dong et al.,
341 2020). To avoid the spread of pathogenic bacteria in hydroponic irrigation systems, commercial
342 greenhouse growers routinely use disinfection methods such as ozone and UV-radiation (Lee &
343 Lee, 2015). Such strategies have two key drawbacks. First, they require relatively high capital
344 investment (Lee & Lee, 2015), and secondly these methods eliminate non-pathogenic and PGPB
345 from within the nutrient solution which constitutes the plant-medium microbiome. Our
346 preliminary metagenomic analysis indicates that biostimulants such as PRSE could be applied as
347 a pre-biotic or post-biotic (Żółkiewicz et al., 2020) or symbiotic (Chandel et al., 2017) to improve
348 (increase, diversify and stabilize) PGPB and reduce pathogens within the recirculating nutrient
349 irrigation system. This is a possible route for reducing dependency on physicochemical
350 disinfection in VF.

351 The clear effect of PRSE on the photosynthetic parameters and its activity at extremely low
352 doses may also support the hypothesis that there is some cellular level activity, through the
353 glycolate pathway (Eisenhut et al., 2008) and it is also possible that phycobiliproteins play some
354 role linked to a core photosynthetic process, fluorescence resonant energy transfer (Matamala

355 et al., 2007). Some support for this hypothesis can be derived from the finding that the addition
356 of functional cyanobacterial components into plant chloroplasts improves photosynthetic
357 efficiency including through ribulose biphosphate carboxylase-oxygenase (RuBisCO)
358 suppression (South et al., 2019) (Price et al., 2013). Furthermore, PRSE proteins have emulsifying
359 properties similar to the biosurfactants produced by many rhizosphere and plant-associated
360 microbes (Decesaro et al., 2017) (Sachdev & Cameotra, 2013). These biomolecules have been
361 implicated in motility, signaling, and biofilm formation at the plant-microbe interface (Sachdev &
362 Cameotra, 2013).

363 We are undertaking further studies to validate several observations, such as the substantial
364 biomass increase and the shift in microbial richness, evenness, and diversity. Additional research
365 is also required to fully elucidate the molecular mechanism of action of PRSE especially pertaining
366 to its role in improving crop nutritional quality (Kim et al., 2016). It is also important to consider
367 whether the growth velocity, yield, and quality benefits derived from using biostimulants such as
368 PRSE justify their price, given that PRSE constitutes less than 15% of the algae biomass and that
369 extraction and purification steps are required. Further analysis is also required, especially in
370 vertical farms that are operating at near-optimal photosynthetic and nutritional efficiency, where
371 the small, incremental increases in growth velocity and yield may be small. However, improved
372 nutritional quality and shelf life may be of growing importance to large-scale growers, especially
373 as the market for VF-grown leafy greens becomes more competitive.

374

375

376 **Conclusions**

377

378 The long-term economic, environmental, and social impact of VF will largely be determined
379 by its economic sustainability (Goodman & Minner, 2019). This preliminary study showed that
380 the application of PRSE enhanced growth velocity, yield, and quality in hydroponically grown
381 lettuce. Metagenomic analysis of the nutrient medium also indicated that PRSE influences the
382 microbial community, increasing its diversity, promoting PGPB such as Actinobacteria and
383 Firmicutes, and reducing potentially pathogenic gammaproteobacteria.

384 While further research is required, the results indicate that PRSE may be an important and
385 innovative production input contributing to the economic sustainability of VF. Besides showing
386 the potential of PRSE to reduce growing time thereby saving energy, this study provides initial
387 evidence that PRSE improves product quality (appearance, nutritional density, shelf life, and
388 organoleptic properties). The availability of effective biostimulants will support deploying VF to
389 enhance food security in areas with limited farmland and this could include the cultivation of
390 food staples such as wheat and corn. Finally, this study of the application of PRSE in VF also
391 provides some early support for the broader consideration of the role of combinations of
392 microorganism extracts including bacteria, mycelia, and mycorrhizae as biostimulants in VF.

393

394 **Declaration of interests**

395

396 LL, JV, and CK are employees of Back of the Yards Algae Sciences LLC.

397

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399

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