

## Effect of Some Pre-harvest Treatments on Yield and Fruit Quality of "Swelling" Peach Trees

Sobhy M. Khalifa and Ashraf E. Hamdy

Department of Horticulture, Faculty of Agriculture, Al-Azhar University, Cairo, Egypt.

Correspondence author: [dr.sobhy@azhar.edu.eg](mailto:dr.sobhy@azhar.edu.eg)

### Abstract

This study was carried out during the two successive seasons of 2016 and 2017 in order to study the effect of some pre-harvest treatments. i.e. ascorbic acid (AsA), citric acid (CiA), salicylic acid (SA) each at (400 and 600 ppm), gibberellic acid (GA<sub>3</sub>) at (50 and 100 ppm), and calcium chloride (CaCl<sub>2</sub>) at (1 and 2%(w/v)) on the yield and fruit quality of nine years old Swelling peach trees (*Prunuspersica* L.) growing in sandy soil, under drip irrigation system. Results showed that GA<sub>3</sub> at 100 ppm and CaCl<sub>2</sub> at 2 % gave the highest values of total yield, also GA<sub>3</sub> at 100 ppm significantly increased fruit weight, size and fruit firmness as compared with other treatments in both seasons. Both AsA and CiA at 600 ppm caused the highest increase in TSS %, total sugars and anthocyanin contents, while both AsA at 400 and 600 ppm and CiA at 600 ppm were caused increasing in fruit TSS/ acid ratio in both seasons. Meanwhile, GA<sub>3</sub> at 100 ppm significantly increased fruit acidity, chlorophyll a and b contents as compared with the other treatments. Generally, it could be concluded that, gibberellic, salicylic acids and calcium chloride markedly increased yield, fruit firmness and fruit chlorophyll a and b content as compared with all other treatments.

**Key words:** fruit firmness, anthocyanin, foliar spraying, GA<sub>3</sub>, CaCl<sub>2</sub> and antioxidants.

### Introduction

The peach (*Prunuspersica* L.) is one of the most important stone fruits, due to its heavy loading, dietetic value and as a rich source of carbohydrate and vitamins especially (A, B and C) and some mineral nutrients. According to (FAO, 2016), the area cultivated with peach in Egypt is 48985 feddans, and the total product of peach fruits is 266628 tons. Swelling peach is one of the late season cultivars that suffer from accelerated softened fruits, and therefore, the fruits exhibit short handling period, which limits its commercial potential. This concept obligates fruit producer to harvest fruits at early ripening stage. Accordingly, there is a great need to decrease fruit deterioration after harvest and to enhance fruit quality in order to prolong the handling season with acceptable yield. To reach this goal some antioxidants and chemicals can be used such as ascorbic, citric, salicylic acids, and gibberellic acids, and calcium chloride. Ascorbic, citric and salicylic acids are considered as auxinic action, since they have a synergistic effect on growth and productivity of most fruit trees (Ragab, 2002). In addition, the positive action of antioxidants in catching or chelating the free radicals, which could result in extending the shelf life of fruit cells and stimulating growth aspects was reported by (Raouf et al., 2000). In the meantime, ascorbic acid is considered a regulator of plant growth. Also, citric acid plays an essential role in signal transduction system, membrane stability and functions, activating transporter enzymes, metabolism and translocation of carbohydrates (Smirnoff, 1996). Salicylic acid (SA) is an endogenous growth regulator from phenolic group, which participates in the

regulation of several physiological processes in plants such as growth and development (Asghari and Aghdam, 2010). It prevents fruit softening by affecting activities of major cell wall degrading enzyme such as cellulose, polygalactouronase and xylanase (Zhang et al., 2003). Using salicylic acid was very effective in enhancing yield and fruit quality of peach fruits (Elshazly et al., 2013). Gibberellins are a group of growth substance, which are known to delay ripening and senescence of fruits (Khader, 1992). The site of ethylene inhibition by gibberellic acid appeared to be related to the ethylene forming enzymes (Ben and Ferguson, 1991). Calcium is a nutrient that plays an important role in improving fruit quality. also it is confer rigidity of cell walls, which in turn reflected on increasing the tissue firmness, (Rizk-Alla et al., 2006). The present investigation aimed to study the effect of some antioxidants (ascorbic, citric and salicylic acids) as well as, gibberellic acid and calcium chloride sprays on yield and fruit quality of Swelling peach trees grown in sandy soil, under drip irrigation system.

### Materials And Methods

The present study was carried out during 2016 and 2017 seasons on 66 trees (11 treatments x 3 rep. x 2 trees) of (*Prunuspersica* L.) Swelling peach cultivar grafted on Nemagaurd rootstock grown in a private orchard located at El-Khatatba, Menofya Governorate, Egypt. Trees were about 9 years old planted 5 x 5 m apart, grown in sandy soil, under drip irrigation system and the trees received their normal cultural practices which usually applied in commercial orchards. The selected trees were healthy,

uniform in shape and size. The trees were sprayed to the run off at the pit hardening end of April in both studied seasons. Control trees sprayed with water only. Tween-20 (0.1 %) as surfactant was added to all

spraying solutions and applied directly for the trees with a handheld sprayer until runoff in the early morning. Preharvest treatments as follows:

No.	Treatments	Concentrations
1	Control (sprayed with water only)	
2	Ascorbic acid (AsA) at	(400 ppm)
		(600 ppm)
3	Calcium chloride (CaCl <sub>2</sub> ) at	(1 %)
		(2 %)
4	Citric acid (AsA) at	(400 ppm)
		(600 ppm)
5	Gibberellic acid (GA <sub>3</sub> ) at	(50 ppm)
		(100 ppm)
6	Salicylic acid (SA) at	(400 ppm)
		(600 ppm)

Peach fruits were harvested at predictable maturity stage according to Aly, (1988). Samples of 10 mature fruits were taken from each tree of treatments for determining the yield and fruit quality. Fruit yield/tree (kg) for each treatment was estimated in both seasons. Fruits transported to the laboratory to determine the physical and chemical fruit characteristics. Average fruit weight (g) and fruit volume (cm<sup>3</sup>) were determined. Fruit firmness (lb/inch<sup>2</sup>) was measured using a pressure tester (digital force-Gauge Model IGV-OSA to FGV-100A. Shimpo instruments). TSS (%) was measured by a hand refractometer, juice acidity (%) was measured as malic acid as outlined in (A.O.A.C, 2005). TSS/acid ratio was calculated. Total sugar content (%) was determined in fresh fruit sample according to Malik and Singh (1980). Chlorophyll a and b (mg/100g) content were determined according to Lichtenthaler and Wellburn (1983). Anthocyanin (mg/100g) content in fruit peel was determined according to the methods of (Mazumdar and Majumder, 2003).

**Statistical Analysis:** A complete randomized block design was followed and the analysis of variance (ANOVA) was performed using ANOVA Co-stat software, treatment means were compared with

LSD range test at the 5% level of probability according to Steel and Torrie (1984).

## Results And Discussion

### The yield.

Data presented in table (1) indicated that, in both seasons, gibberellic acid (GA<sub>3</sub> at 100 ppm) and calcium chloride (CaCl<sub>2</sub> at 2 %) treatments significantly increased yield as compared with all other treatments in the two seasons. Moreover, no significant differences in the yield between AsA, CiA and SA at concentrations (400 and 600 ppm) and CaCl<sub>2</sub> at (1 %), while control treatment gave the lowest yield in both seasons. These results were in line with those obtained by (Elshazly et al., 2013) on peach, who found that yield was generally improved by GA<sub>3</sub> foliar spray. The increase in yield obtained by GA<sub>3</sub> treatments might be due to that GA<sub>3</sub> stimulates cell division and cell enlargement, which reflects on increasing fruit weight and consequently fruit yield (Abdelmoneim et al., 2007). Gibberellic acid creates sink strength in the fruit cells, thus attracts water and nutrients.

**Table 1.** Effect of some pre-harvest treatments on yield of Swelling peach trees during 2016 and 2017 seasons.

Treatments	Yield / tree (kg)	
	2016	2017
Control	32.03	34.20
Ascorbic acid (AsA) at	(400 ppm)	37.75
	(600 ppm)	39.40
Calcium chloride (CaCl <sub>2</sub> ) at	(1 %)	38.01
	(2 %)	42.14
Citric acid (AsA) at	(400 ppm)	38.09
	(600 ppm)	38.54
Gibberellic acid (GA <sub>3</sub> ) at	(50 ppm)	39.51
	(100 ppm)	43.02
Salicylic acid (SA) at	(400 ppm)	38.03
	(600 ppm)	39.01

LSD at 0.05 %

0.98

1.69

The positive effect of antioxidants as ascorbic, citric and salicylic acids were participate in fruit development through their positive action on enhancing the biosynthesis of natural hormones, nutrient uptake, photosynthesis pigments and biosynthesis of sugars (Rao et al., 2000), therefore antioxidants were used instead of auxins and other chemicals for enhancing growth and fruiting of various fruit trees, (Ragab 2002), while salicylic acid (SA) was involved in regulating many processes regarding plant growth and development (Asghari and Aghdam, 2010). Also, (Abdelwahab, 2015) reported that using antioxidants and /or salicylic acid led to a significant increase in fruit weight and yield of apricot fruits .

#### Fruit weight (g) and fruit size (cm<sup>3</sup>).

Regarding the effect of antioxidants and other chemicals, the data in fig. (1) indicated that, GA<sub>3</sub> at a concentration (100 ppm) caused the highest increase in fruit weight as compared with all treatments, meanwhile the control treatments gave the lowest values in fruit weight in both seasons. The addition of AsA at 600 ppm lead to a significant increase in fruit

weight when compared with the application of SA, CiA and CaCl<sub>2</sub> in both seasons. The other treatment did not differ in their affecting for fruit weight in both seasons. Data in figure (2) indicated that the fruit size was in the same trend approximation in both studied seasons. The mentioned results agreed with the finding of Ismail (2006) on peach fruits, who found that the GA<sub>3</sub> treatments increased the average fruit weight. The increase in fruit weight by GA<sub>3</sub> treatments might be due the role of GA<sub>3</sub> in increasing the fruit cell elongation and expansion (Abdelmoneim et al., 2007). Also, Richard (2006) reported that GA<sub>3</sub> promoted growth by increasing plasticity of the cell wall followed by the hydrolysis of starch into sugars, which reduces the cell water potential, resulting in the entry of water into the cell and causing elongation. Abdelwahab (2015) found that the spray SA on apricot trees led to a significant increase in fruit weight. The increases in fruit weight by only SA came from the positive effects of SA on increasing the bio-productivity as a result, increasing of photosynthesis pigments and photosynthesis process (Champa et al., 2014).

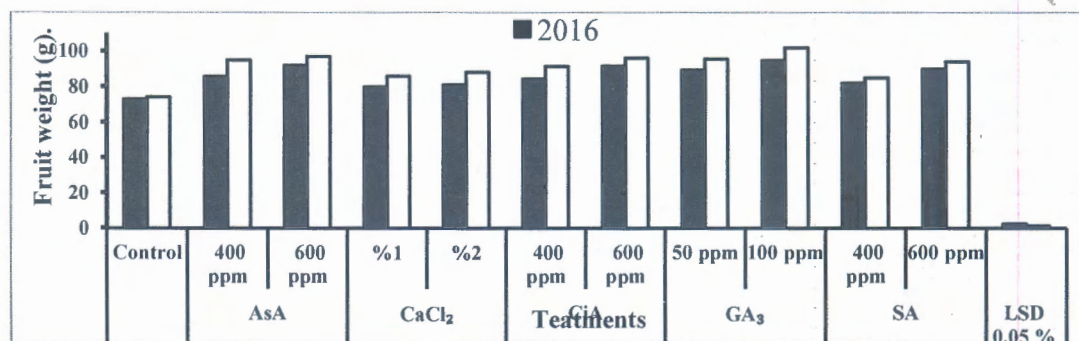


Fig.(1) Effect of some pre-harvest treatments on fruit weight (g) of Swelling peach trees during 2016 and 2017 seasons.

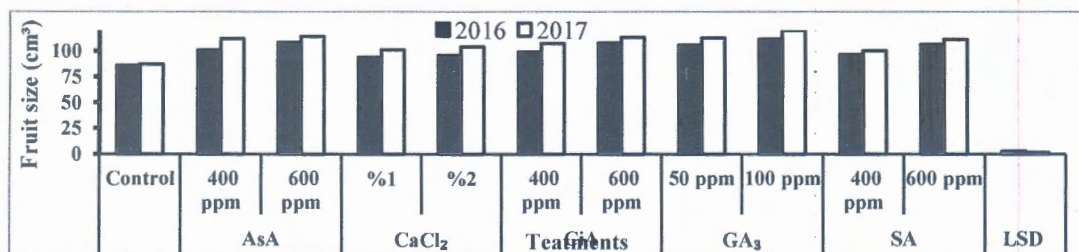


Fig.(2) Effect of some pre-harvest treatments on fruit size (cm<sup>3</sup>) of Swelling peach trees during 2016 and 2017 seasons.

#### Fruit firmness (lb / inch<sup>2</sup>).

Results obtained in fig. (3) indicated that GA<sub>3</sub> at 50 and 100 ppm significantly increased fruit firmness as compared with all other treatments in both seasons. In addition, CaCl<sub>2</sub> at 1&2 % and SA at 600 ppm had significantly caused higher firmness than ascorbic and citric acids. Meanwhile, the lowest value of fruit firmness was obtained with trees untreated one. In this

respect, (Hassan et al., 2010) on plum trees reported that GA<sub>3</sub> applications increased firmness of fruits. Moreover, Samara et al., (2008) on peach, who found that peach fruits possessed with calcium chloride retained maximum firmness. Also, Elshazly et al., (2013) on peach fruits, who found that application of SA increased fruit firmness. Increasing fruit firmness as a result of GA<sub>3</sub> may be attributed to the

role of GA<sub>3</sub> in decreasing the polygalacturonases and pectinmethylesterase activities, thus GA<sub>3</sub> treatments may maintain fruit firmness by their inhibitory effects on these enzymes, **Andrews and Li (1995)**.

Furthermore, the increasing in fruit firmness as a result of calcium treatments may be due to that calcium ions interact with pectic polymers to form a cross-linked polymer network that increases mechanical strength, thus delaying senescence, **Glenn and Poovahiah (1986)**. Also, **Tobias et al., (1993)** found that cell wall-bound Ca<sup>2+</sup> is involved in maintaining cell wall integrity by binding carboxyl groups of polygalacturonate chains, which are mainly present in the middle lamella and primary cell wall. In addition, **Siddiqui and Bangerth (1995)** reported that the optimizing calcium content of fruit during growth and development is an important issue in order to slow

their ripening and softening of fruit flesh by lowering respiration rates and reducing ethylene production. Finally, exogenous applied calcium, therefore stabilizes the plant cell wall and protects it from degrading enzymes, which have major influences on firmness.

Besides that, the increase in fruit firmness as a result of SA may be due to influence as a plant hormone in inhibiting ethylene biosynthesis and delaying fruit senescence, **Ozeker (2005)**. Also, it is reported that SA decreases the activities of major cell wall degrading enzyme; i.e. cellulase, polygalacturonase and xylanase, **Srivastava and Dwivedi, (2000)**. Higher firmness in fruits treated with SA might be attributed the reduced hydrolysis of soluble starch, **(Muhammad et al., 2012)**.

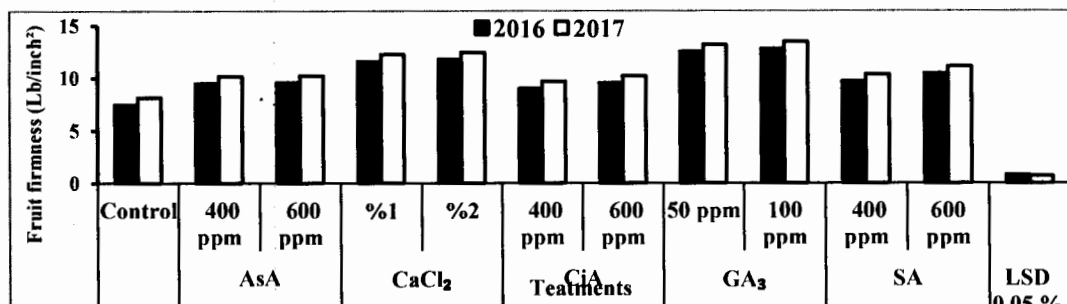


Fig.(3) Effect of some pre-harvest treatments on fruit firmness (lb/ inch<sup>2</sup>)of Swelling peach trees during 2016 and 2017 seasons.

#### Total soluble solids percentage.

The data in table (2) indicated that foliar application by AsA and CiA at (600 ppm) gave the higher TSS % than the other treatments in both seasons, with insignificant differences between them, while the lowest value of the TSS % was obtained by GA<sub>3</sub> at 100 ppm followed by the control treatments. Moreover, the use of CaCl<sub>2</sub> at 1 % caused a marked increase in the TSS % as compared with GA<sub>3</sub> at 50 ppm and SA at 400 & 600 ppm in both seasons. These findings were confirmed with those obtained by **(Elbadawy, 2013)** on apricot, who found that spraying ascorbic and citric acids improved fruit TSS content. **(Elshazly et al., 2013)** on peach who found application of GA<sub>3</sub> reduced TSS % fruits. The increase in total soluble solids as a result of ascorbic and citric acids sprayed may be due to their influence in increasing photosynthetic pigment which reflected on photosynthesis process and led to increase in carbohydrate content, **(Fayed 2010)**. Furthermore, the decrease in TSS% as a result of GA<sub>3</sub> treatments may be due to delay in fruit ripening caused by GA<sub>3</sub> treatment, **(Elshazly et al., 2013)**.

#### Total fruit acidity percentage(Malic acid).

The data in table(2) indicated a general trend of significantly increased of juice acidity as a result of the control and GA<sub>3</sub> at 100 ppm treatments, while the AsA at 600 ppm gave the lowest in juice acidity as

compared with other treatments in both seasons. However, application of CaCl<sub>2</sub> at 2 % gave the higher fruit acidity than spraying CiA at 400 ppm, AsA at 400 ppm in both seasons. The above findings were agreed with those obtained by **Hassan et al., (2010)** who reported that, application of GA<sub>3</sub> significantly increased titratable acidity of plum fruits. Furthermore, **(Tareen et al., 2012)** who found that peach fruits treated with SA significantly increased total acidity contents. Whereas, **(Elbadawy, 2013)** on apricot, who found that spraying ascorbic and citric acids reduced total acidity. The reduction in juice acidity by ascorbic and citric acid treatments could be attributed to its influence on increasing the tissue respiration and increasing ripening associated activities. Also, the increasing acidity in calcium treated fruits might be due to reduction in metabolic changes of organic acid into carbon dioxide and water, **(Pila et al., 2010)**.

#### TSS / Acid ratio.

Regarding to TSS/acid ratio the data in table (2) revealed that AsA at 400 & 600 ppm and CiA at 600 ppm increase fruit TSS/ acid ratio as compared with the other treatments. Moreover, spraying control and GA<sub>3</sub> at 100 ppm treatments tended to decrease fruit TSS/ acid ratio in both studied seasons. Spraying CaCl<sub>2</sub> at 1 % caused increasing in TSS/ acid ratio as compared with that of GA<sub>3</sub> at 100 ppm in both seasons. The results were in harmony with those



obtained by Fayed (2010) on, grapevine, who found that spraying ascorbic and citric acids increased TSS/acid ratio. (Elshazly et al., 2013) who found that GA<sub>3</sub> decreased TSS/acid ratio of peach fruits.

#### Total sugars percentage.

Data in table (2) indicated that AsA and CiA at (600 ppm) gave the higher total sugars than the other treatments in both studied seasons, while the lowest

value of total sugars were obtained with GA<sub>3</sub> at 100 ppm followed by the control treatments. These findings were confirmed with those obtained by Elshazly et al., (2013) on peach fruits, who reported that spraying ascorbic and citric acids increased total sugars and the increase in total sugars may be due to that AsA and CiA had auxinic function and effective role in the biosynthesis of carbohydrates (Ragab, 2002).

**Table 2.** Effect of some preharvest treatments on TSS %, total acidity % (as malic acid), TSS/acid ratio and total sugars (%) of fruit Swelling peach during 2016 and 2017 seasons.

Characteristics	TSS %		Total acidity % (Malic acid)		TSS/acid ratio		Total sugars (%)	
	2016	2017	2016	2017	2016	2017	2016	2017
Seasons								
Treatments								
Control	10.30	11.30	0.31	0.28	33.31	41.02	8.24	9.04
AsA								
400ppm	12.28	13.15	0.16	0.14	75.60	91.85	10.19	10.96
600ppm	12.54	13.39	0.15	0.12	85.19	109.25	10.45	11.16
CaCl <sub>2</sub>								
1%	12.23	13.05	0.19	0.16	63.31	79.98	10.23	10.88
2%	11.98	12.67	0.22	0.19	55.14	65.57	9.99	10.56
CiA								
400ppm	12.20	12.86	0.18	0.16	66.55	80.55	10.17	10.72
600ppm	12.40	13.30	0.16	0.14	77.96	99.25	10.33	11.08
GA <sub>3</sub>								
50ppm	11.93	12.43	0.20	0.16	60.58	76.35	9.94	10.36
100ppm	11.20	12.13	0.24	0.22	45.80	56.02	9.34	10.11
SA								
400ppm	12.09	12.50	0.20	0.18	59.49	68.24	10.08	10.42
600ppm	11.60	12.31	0.22	0.18	53.41	68.52	9.67	10.26
LSD 0.05 %	0.16	0.32	0.024	0.020	9.04	11.69	0.13	0.27

#### Fruit chlorophyll content (mg/100 g).

Data shown in table (3) indicated that trees treated with GA<sub>3</sub> at 100 ppm gave the highest values of chlorophyll a and b compared with the other treatments in both seasons. Meanwhile, the lowest value of chlorophyll b content was detected with trees received CiA at 600 ppm and control treatments in both seasons. The results were in line with those obtained by (Ismail, 2006) who found that, spraying of GA<sub>3</sub> led to increase in chlorophyll a and b content of peach fruits.

**Table 3.** Effect of some pre-harvest treatments on chlorophyll a & b content and anthocyanin (mg/100 g) of fruit Swelling peach during 2016 and 2017 seasons.

Characteristics	Seasons	Chlorophyll a		Chlorophyll b		Anthocya	
		2016	2017	2016	2017	2016	2017
Control		0.24	0.28	0.24	0.29	5.14	5.7
As							
400ppm		0.27	0.31	0.27	0.28	6.27	6.3
A							
600ppm		0.24	0.29	0.24	0.25	8.16	8.2
Cac							
1%		0.25	0.30	0.26	0.30	5.17	5.3
2%		0.26	0.31	0.25	0.27	6.06	6.2
Ci							
400ppm		0.26	0.30	0.26	0.27	7.01	7.4
600ppm		0.25	0.29	0.23	0.25	8.89	8.9
GA							
50ppm		0.29	0.31	0.35	0.37	2.33	2.4
100ppm		0.31	0.38	0.39	0.41	3.20	3.2
SA							
600ppm		0.26	0.31	0.26	0.29	4.68	4.9
600ppm		0.28	0.33	0.28	0.33	5.55	5.9
LSD 0.05 %		0.041	0.065	0.030	0.018	0.16	0.1

The results are in harmony with those obtained by (Ismail, 2006) found that, spraying peach trees with GA<sub>3</sub> delayed anthocyanin accumulation and hence

#### Anthocyanin content (mg/100 g).

Data in table (3) indicated that, generally CiA and AsA at 600 ppm significantly increased anthocyanin content, on the other hand, application of GA<sub>3</sub> at 50 & 100 ppm led to a significant reduction in anthocyanin content in peach fruits skin in both seasons as compared with the other treatments. In addition, CiA at 400 ppm increased the total anthocyanin content as compared with that of CaCl<sub>2</sub> at 1 & 2 % and SA at 400 & 600 ppm in both seasons.

**Table 3.** Effect of some pre-harvest treatments on chlorophyll a & b content and anthocyanin (mg/100 g) of fruit Swelling peach during 2016 and 2017 seasons.

fruit ripening. Fruits of the control trees had the highest anthocyanin content as compared with SA at 400 ppm in both seasons. The increase in anthocyanin

and decrease in chlorophyll a and b contents as a result of ascorbic and citric acid applications may be due to that these compounds enhanced the activity of chlorophylls enzymes which resulted in appearance of colored pigments, (Farag and Nagy, 2012). Because carbohydrates are the main substrate for anthocyanin synthesis, AsA and CiA have a positive effect on carbohydrate biosynthesis (Zulaikha 2013). On the other contrary, it could be concluded that each of SA, GA<sub>3</sub> or CaCl<sub>2</sub> had the ability to delay peach fruit maturity and ripening since anthocyanin formation and its intensity are major attributes or criteria for these stages, (Elshazly et al., 2013).

## References

- Abdelmoneim, E. A. A.; Abd El Migeed, M. M. M. and Ismail, O. M. M. (2007). GA<sub>3</sub> and zinc sprays for improving yield and fruit quality of Washington navel orange trees grown under sandy soil conditions. *Research Journal of Agriculture and Biological Sciences*, 3(5): 498-503.
- Abdelwahab, S. M. (2015). Apricot Postharvest Fruit Quality, Storability and Marketing in Response to Pre harvest Application Middle East Journal of Agriculture Research. 4 (02): 347-358.
- Aly, M.M. (1988). Evaluation of some new peach cultivars under Egyptian conditions. M.Sc., Fac. Agric., Cairo Univ., Egypt.
- Andrews, P. K. and Li, S. L. (1995). Cell wall hydrolytic enzyme activity during development of non-climacteric sweet cherry (*Prunus avium* L.) fruit. *J. of Hort. Sci.* 70(4): 561-567.
- Ashgari M. and Aghdam, M. S. (2010). Impact of salicylic acid on postharvest physiology of horticultural crops. *Trends Food Sci. Technol.*, 2: 502-509.
- Association of Official Analytical Chemists. (A.O.A.C., 2005). *Official Methods Of Analysis*. 18<sup>th</sup> Ed, Washington, D.C., USA .
- Ben, A. R. and Ferguson, I. B. (1991). Ethylene production by growing and senescence pear fruit cell suspensions in response to gibberellin. *Plant Physiology*. 95(3): 943-947.
- Champa W. A. H.; Gill, M. I. S.; Mahajan, B. V. C. and Arora, N. K. (2015). Preharvest salicylic acid treatments to improve quality and postharvest life of table grapes (*Vitis vinifera* L.) cv. Flame Seedless. *J. Food Sci. Technol.* 52(6): 3607-3616.
- Elbadawy, H.E.M. (2013). Effect of some antioxidants and micronutrients on growth, leaf mineral content, yield and fruit quality of canino apricot trees. *J. Appl. Sci. Res.*, 9(2): 1228-1237.
- Elshazly, S. M.; Eisa, A. M.; Moâtamed A. M. H. and Kôtb, H. R. M. (2013). Effect of some agrochemicals preharvest foliar application on yield and fruit quality of "swelling" peach trees. *Alex. J. Agric. Res.*, 58(3): 219-229.
- FAO. (2016). Food and Agriculture Organization of the United Nations Internet site. *Agricultural statistics*. www.fao.org
- Farag, K. M. and Nagy, N. M. N. (2012). Effect of pre and post-harvest calcium and magnesium compounds and their combination treatments on "Anna" apple fruit quality and shelf life. *Journal of Horticultural Science and Ornamental Plants*. 4(2): 155-168.
- Fayed, T. A. (2010). Effect of some antioxidant applications on growth, yield and bunch characteristics of "Thompson seedless" grapevine. *American Eurasian, Agric & Environ. Sci.* 8(3): 322-328 .
- Glenn, G. M. and Poovahiah, B. W. (1986). Role of calcium in prolonging storage life of fruits and vegetables. *Food Technology*. 40: 86-89 .
- Hassan, H. S. A.; Sarrwy, S. M. A. and Mostafa, E. A. M. (2010). Effect of foliar spraying with liquid organic fertilizer, some micronutrients and gibberellins on leaf mineral content, fruit set, yield and fruit quality of "Hollywood" plum trees. *Agric. Biol. J. N. Am.* 1(4): 638-643 .
- Ismail, A. A. M. (2006). Effect of putrescine, gibberellic acid and calcium on quality characteristics and the delay of the ripening of "Desert Red" peach fruit cultivar. Master of Science Thesis. Fac. of Agric. -Damanhour, Alexandria University.
- Khader, S. (1992). Effect of gibberellic acid and vapor guard on ripening, amylase and peroxidase activities and quality of mango fruit during storage. *J. Horticultural Sci.* 67(6): 855-860.
- Lichtenthaler, H. K. and Wellburn, A. R. (1983). Determinations of total carotenoids and chlorophylls a and b of leaf extracts in different solvents. *Biochem. Soc. Trans.* 11: 591-592.
- Malik, C. P. and Singh, M. B. (1980). *Plant Enzymology and Histochemistry*. A text manual, Kalyani publishers, New Delhi. pp: 286.
- Mazumdar, B. C. and Majumder, K. (2003). *Methods on physico-chemical analysis of fruits*. Daya Publishing house, Delhi, India, pp 137-138.
- Muhammad, J. T.; Nadeem, A. A. and Ishfaq, H. (2012). Effect of salicylic acid treatments on storage life of peach fruits cv. "Flordaking" Pak. *J. Bot.* 44 (1): 119-124.
- Ozeker, E. (2005). Salicylic acid and its effects on plants. *E.U. Faculty of Agriculture J.* 42 (1): 213-223.
- Pila, N.; Gol, N. B. and Ramana Rao, T. V. (2010). Effect of postharvest treatments on physicochemical characteristics and shelf life of tomato (*Lycopersicon esculentum* Mill.) fruits during storage. *American Eurasian J. Agric. & Environ. Sci.* 9 (5): 470-479.
- Ragab, M. M. (2002). Effect of spraying urea, ascorbic acid and NAA on fruiting of "Washington Navel" orange trees. M. Sc. Thesis. Fac. Agric. Minia. Univ. Egypt. *Pathol.* 141: 417-426.

- Rao, M. V.; Koch, R. and Davis, K. R. (2000).** Ozone a tool for probing programmed cell death in plants. *Plant Mol. Biol.* **44**(3): 346-358.
- Richard, M. (2006).** How to grow big peaches. Dep. of Hort. Virginia Tech. Blacksburg, VA 24061. Internet, [www.Rce.rutgers.edu](http://www.Rce.rutgers.edu). 8 pages, August.
- Rizk-Alla, M. S.; Girgis, V. H. and Abd EL-Ghany, A. A. (2006).** Effect of foliar application of mineral or chelated calcium and magnesium on "Thompson seedless" grapevines grown in a sandy soil: B- Fruit quality and keeping quality during storage at room temperature. *J. Agric. Sci. Mansoura Univ.* **31** (5): 3079-3088.
- Samara, N. R.; Mansour, A. M.; Touky, M. N. and Tarabih, M. E. (2008).** Pre and postharvest treatments on peach fruits grown under desert conditions. *J. Agric. Sci. Mansoura Univ.* **31**(12): 7835-7846.
- Siddiqui, S. and Bangerth, F. (1995).** Differential effect of calcium and strontium on flesh firmness and properties of cell walls in apples. *J. Hort. Sci.* **70** (6): 949-953.
- Smirnoff, N. (1996).** The function and metabolism of ascorbic acid. *Plants. Ann. Bot.* **87**: 661-669.
- Srivastava, M. S. and Dwivedi, U. N. (2000).** Delayed ripening of banana fruit by salicylic acid. *Plant Science.* **158**: 87-96.
- Steel, R. G. and Torrie, J. H. (1984).** Principles and procedures of statistics. A Biometrical Approach. 4<sup>th</sup> Ed., McGraw Hill. USA.
- Tareen, M. J.; Abbasi, N. A. and Hafiz, I. A. (2012).** Effect of salicylic acid treatments on storage life of peach fruits cv. 'Flordaking'. *Pak. J. Bot.* **44** (1): 119-124.
- Tobias, R. B.; Conway, W. S. and Sams, C. E. (1993).** Cell wall composition and calcium treated apples inoculated with *Botrytis cinerea*. *Phytochemistry.* **32**: 35-39.
- Zhang, Y.; Kunsong, C.; Zhang, S. and Ferguson, I. (2003).** The role of salicylic acid in postharvest ripening of kiwi fruit. *Postharvest Biol. Tec.* **28**(1): 67-74.
- Zulaikha, R. (2013).** Effect of foliar spray of ascorbic acid, Zn, seaweed extracts force and bio fertilizers vegetative growth and root growth of olive (*Olea Europea* L.) transplants cv. Hog Blanca. *Int. J. Pure Appl Sci. Technol* **17**:79-89.

## تأثير بعض معاملات ما قبل الحصاد على المحصول وجودة ثمار الخوخ سويلنج

صبحى محمد خليفه وأشرف عزت حمدي

قسم البساتين - كلية الزراعة - جامعة الأزهر - القاهرة - مصر.

أجريت هذه الدراسة خلال موسمين متتاليين 2016 و 2017، من أجل دراسة تأثير بعض معاملات ما قبل الحصاد مثل حمض الأسكوربيك، حمض الستريك وحمض السليليك تركيز (400 و 600 جزء في المليون) ، حمض الجبريليك تركيز (50 و 100 جزء في المليون) و كلوريد الكالسيوم تركيز (1 و 2% (وزن/حجم)) على المحصول و جودة ثمار الخوخ سويلنج عمرها تسع سنوات نامية في ارض رملية و تروى بالتقسيط. وأظهرت النتائج أن الرش بـ حمض الجبري ليكتركيز 100 جزء في المليون و كلوريد الكالسيوم تركيز 2% أعطى أعلى محصولاً مقارنة مع باقى المعاملات الأخرى في كلا الموسمين. و ايضا أدت المعاملة بـ حمض الجبريليك تركيز 100 جزء في المليون الى زيادة معنوية فى وزن الثمرة وحجمها وصلابتها في كلا الموسمين. كما أدت المعاملة بكل من حمض الاسكوربيك والستريك تركيز 600 جزء فى المليون الى زيادة محتوى الثمار من المواد الصلبة الذائبة، السكريات الكلية و صبغة الأنثوسيانين فى قشرة الثمار، في حين أن كلا من حمض الأسكوربيك تركيز في 400 و 600 جزء في المليون و حمض الستريك تركيز 600 جزء في المليون أدى الى زيادة النسبة المئوية TSS/acid للثمار، وفي نفى الوقت ادت المعاملة بـ حمض الجبريليك تركيز 100 جزء في المليون الى زيادة حموضة الثمار ومحتوي الثمار من الكلوروفيل أ و ب مقارنة بالمعاملات الأخرى في كلا الموسمين. بشكل عام ، يمكن الاستنتاج أن المعاملة بـ حمض الجبريليك و السليليك و كلوريد الكالسيوم أدت الى زيادة ملحوظة فى المحصول و صلابة الثمار ومحتواها من الكلوروفيل أ و ب محتوى عالى من المواد الصلبة الذائبة والسكريات الكلية والانتوسيانين لثمار الخوخ صنف سويلنج مقارنة مع جميع المعاملات الأخرى.