

Original Research Article

Effect of Naphthalene Acetic Acid (NAA) on Shelf life and berry quality parameters of Manjri Naveengrapes (*Vitis vinifera* L.)

Abstract:

The experiment was conducted at ICAR- National Research Centre of Grapes, Pune during 2020-2021. The experiment was designed in a randomized block design (RBD) having five treatments and four ~~replication~~ replications. Pre-harvest ~~spray~~ sprays of NAA (50 ppm, 100 ppm, 150 ppm and 200 ppm) were taken for application and applied at the veraison stage. The result obtained from this study showed that the higher concentration of NAA (200 ppm) reduces the berry drop, percentage of rotten berries and lowest PLW (%) as ~~compare~~ compared to untreated vines. The spraying of NAA @ 50, 100, 150, 200 ppm had a significant effect on berry weight, bunch weight, TSS/acidity ratio. ~~Biochemical—The~~ biochemical properties of ~~berry~~ berries were not influenced by the spraying of NAA at different ~~concentration~~ concentrations. Therefore, the vines applied with a higher concentration of NAA (200 ppm) were found to be effective ~~for~~ in increasing the shelf life and yield of Manjri Naveengrapes.

KeyWords: NAA, PLW, Shelf life, Yield

INTRODUCTION

Grape (*Vitis vinifera L.*) is the most important commercial crop grown in India, especially in Maharashtra. Grapes occupy far more land in the world than any other single fruit and account for nearly half of the total world production of all fruits. Manjri Naveen is the clonal selection made at N.R.C. for Grapes, Pune, from Centennial Seedless. Normally the veraison ~~start~~ starts after 90 days from pruning and ~~require~~ requires 25 to 30 days for harvest. The fruit will be ready to harvest between 115 to 120 days after pruning being an early maturing variety. But the ripe berries are sensitive to hot climates and Keeping qualities (shelf life). To regulate the market supply and to reduce the losses, pre and post-harvest applications with plant growth regulators, chemicals and wrappers have been useful, in extending the shelf life of grapes during storage, enabling to reduce post-harvest losses. (Shanta Krishnamurthy, 1985)

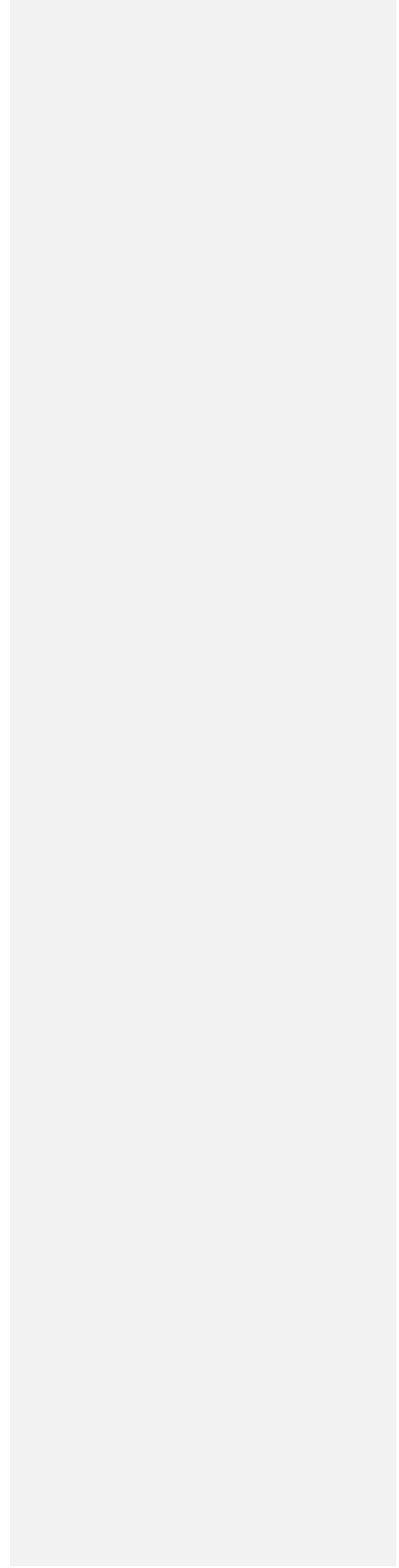
Plant hormones are signal molecules produced within plants that occur in extremely low concentrations. Plant hormones control all aspects of growth and development from embryogenesis, the regulation of organ size, pathogen defense, stress tolerance and through to productive development. ~~The~~ naphthalene Naphthaleneacetic acid (NAA) is a synthetic form of auxin. NAA is also used to prevent premature ~~drop~~ drops and thinning of fruits. It is useful after flowering. To get the best results of NAA, it should be applied in ~~the~~ concentrations ranging from 20 to 100 mg L⁻¹ (Rosier et al. 2004). The use of growth regulators as pre-harvest sprays improves the quality of grapes and also the shelf life. Post-harvest berry shattering could be reduced by spraying NAA. In Cheema Sahebi, a pre-harvest spray of NAA 50 and 100 ppm significantly reduced the post-harvest berry shattering. (Dass et al., 1972) and Beerh et al. (1976). Post-harvest quality of fruits can also be manipulated by pre harvest ap- plications of different mineral elements, plant growth regulators, fungicides, or natural antagonists (

Comment [DAS1]: Ripe berries are sensitive to keeping qualities make no sense.

Comment [DAS2]: Correct it

Dominguezetal.,2012;Zhu et al.,2016a;Zoffolietal., 2009).Consideringthe

UNDER PEER REVIEW



Importance of Manjri Naveen grapevines, the present research plan ~~is to reduce~~ berry drop and increased shelf life with the application of agrochemicals in grapevines. The present study was conducted in order to investigate the effect of (NAA) on shelf life, yield and quality parameters at veraison stage of Manjri Naveen grapes.

Comment [DAS3]: Why this study is needed? What is new in this research? It's a days-old well-known fact. Provide the research gap which makes you engaged to conduct this experiment.

MATERIALS AND METHODS

Experimental Site:

The experiment was conducted at the research and developmental vineyards of ICAR-National ~~research~~ Research Centre of Grapes, Pune during 2020-2021. Pune is located in Midwest Maharashtra state (India) at an altitude of 559 m above the mean sea level. It lies ~~in~~ at 18.32° N latitude and 73.51° E longitude. ~~Twelve-year-old~~ Twelve-year-old Manjri Naveen grafted on 110-R rootstock were selected for the study. The vines were planted at a spacing of 2.5 m between rows and 1.2 m between vines within a row. The row orientation was in the direction of North – South. The vines were trained to double cordon Y system. The soil of this region is black having pH 7.75 and EC 0.46 dS/m. However, water used for irrigation had EC 1.8 and pH 8.3 (Sharma and Upadhyay, 2005).

Formatted: Right: 0.63"

The experiment was designed as randomized Block design (RBD) having five treatments and 4 ~~replication~~ replications. Application of NAA was done 10 days before harvest at veraison stage. Present study was conducted to know the effect of NAA on the shelf life, yield and quality parameters of Manjri Naveen grapes.

Table No.1: Treatment Details

T ₁	NAA@50 ppm
T ₂	NAA@100 ppm
T ₃	NAA@150 ppm
T ₄	NAA@200 ppm
T ₅	Control

Yield and Yield Components

The yield and berry quality of Manjri Naveen grapes were recorded at harvest. The average bunch weight (g) was calculated from the average weight of 15 bunches, while yield per vine (kg) was recorded at the time of harvest. Randomly selected berries from bunches were used for berry weight. To measure average berry length and berry diameter, 10 berries were selected randomly from different bunches from a given replication and measured using Digital Vernier Caliper (0–300 mm RSK™) and were expressed in millimeters.

Biochemical Analysis:

Total soluble solids (TSS) were measured using a hand refractometer and expressed as degree Brix. Acidity was measured by titrating the sample with 0.1 N sodium hydroxide using a phenolphthalein indicator (A.O.A.C, 1985). The total phenol and Tannins content of the berry were determined using the Folin-Ciocalteu method (Singleton and Rossi, 1965) using Catechol, as the standard. Total flavonoid content (TFC) was determined using the aluminum chloride assay described by Samatha et al. (2012).

Physiological loss in weight (PLW):

The PLW was calculated on an initial weight basis. The physiological loss in weight of the bunch was recorded on the basis of the initial fresh weight of the fruit and subsequent loss in weight occurred during postharvest storage and was expressed as a percentage value.

$$PLW(\%) = \frac{\text{Initial weight of fruit} - \text{Final weight of fruit}}{\text{Initial weight of fruit}} \times 100$$

Fallen and Rotten Berries (%):

Fallen and rotten berry percentage was recorded from each box by dividing the weight of fallen berries and the total weight of the packed bunch.

$$\text{Fallen berry (\%)} = \frac{\text{Weight of free berries inside each box}}{\text{Total bunch weight}} \times 100$$

$$\text{Rotten berries (\%)} = \frac{\text{Total weight of bunch - Bunch weight after removing defected berries}}{\text{Total weight of bunch}} \times 100$$

Statistical Analysis:

The experiment was conducted in randomized block design consisting of five treatments with four replications. All calculations were performed using the GLM procedure of SAS System software, (version 9.3.)

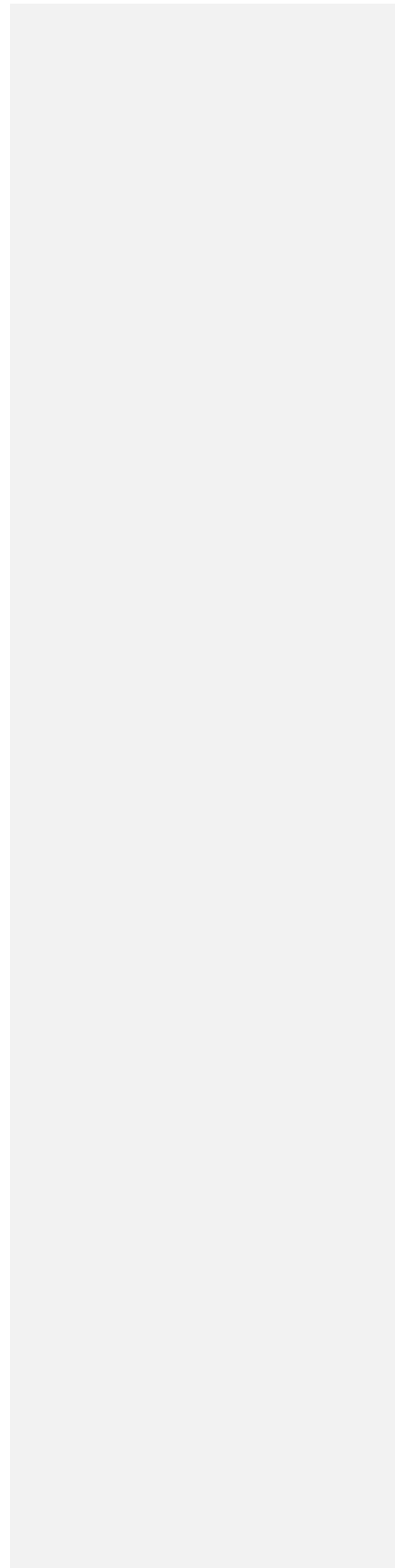
Result and discussion

Yield and quality parameters:

Applying the NAA at different concentration concentrations demonstrated a beneficial effect on bunch weight, yield and berry weight in Manjri Naveen grapes (Table 2). Bunch treated with NAA @ 150 and NAA @ 200 ppm had significantly higher bunch weight (391.17g and 395g) respectively than the untreated control. Application of NAA at pre-ripening stage increases the yield per vine. Result - The result obtained from this study clearly showed that the yield significantly increased by with the application of NAA at 150 ppm and 200 ppm (16.28 kg and 17.10 kg) respectively followed by the treatment NAA @ 50 ppm (13.48 kg). The results confirm the finding of Manish Prajapati and Devi Singh, (2018) while working on Guava (*Psidium guajava* L.) they reported that a combination of different plant growth regulators significantly affected the parameters such as plant height, fresh fruit weight (g), yield/plant

(kg)foundtobe

UNDER PEER REVIEW



Under the treatment (NAA 200ppm). There were no ~~significantly significant~~ differences were recorded for berry length, berry diameter and pedicel diameter.

Comment [DAS4]: Very poor English, break the lines and provide the clearer meaning of it

Comment [DAS5]: Correct the structure of sentence or take the help of a proficient English speaking person.

The data recorded on T.S.S, Acidity was significantly influenced by all the treatments. The highest T.S.S. (18.40⁰Brix) with least Acidity (0.66%) was obtained with application NAA @ 200 ppm. ~~While, While~~ least T.S.S. (17.70⁰Brix) with minimum T.S.S./Acidity ratio (25.66) were obtained with untreated vines. The lowest Acidity was obtained from NAA @ 100ppm. This investigation might be due to the higher concentration of NAA @ 150 ppm and NAA @ 200 ppm. The study ~~confirm confirms~~ the finding of Teatua *et al.* (1972) found that pre-harvest spraying of NAA at different ~~concentration concentrations~~ viz. 50, 100 and 250 ppm increased the TSS content of guava fruits. Also, Mahmud *et al.* (2008) opined that the decrease in titratable acidity in papaya during storage was probably due to a decrease in citric acid and calcium causing inhibition of enzymatic activity leading to delay in the use of organic acid in the enzymatic reaction of respiration. The mean TSS and acid ratio increased with a n increase in the storage period. The maximum TSS and acid ratio was observed in NAA @ 100 ppm followed by the NAA @ 50 ppm.

Biochemical parameters:

The data recorded on biochemical changes of Manjri Naveen vines were presented in Table 4. The result obtained from the study revealed that the application of NAA at different ~~concentration concentrations~~ does not affect the phenolic properties of ~~berry berries~~. This result might be just due to the time of application of NAA and its chemical properties. NAA is applied to increase the shelf life of grapes at pre veraison stage. The result in hand ~~confirm confirms~~ the finding of Artes-Hernandez *et al.*, (2006) reported that white Superior Seedless table grapes stored for 7 days at 0⁰C, followed by 4 days at 8⁰C under modified atmosphere packaging, did not change their total phenolic content. Further slight decreases were seen during their subsequent ~~shelf life shelf-life~~.

Physiological loss in weight (PLW):

The data on physiological loss in weight (PLW) of grape bunches as influenced by the pre-harvest treatment with growth regulators are presented in Table 3. Among the treatments highest PLW was observed in control at (10.58 per cent). PLW was less in NAA @ 200 ppm (7.56 per cent). Data revealed that reduced PLW %, fallen berries %, rotten berries % were observed with the application of NAA at 200 ppm, which was on par with its lower dose i.e. NAA at 150 ppm. Findings confirm with the report of Ranjeet and Gupta (1987) that pre-harvest spray of NAA @ 150 reduced the physiological loss in weight in perlette grapes. The results obtained in this investigation might be due to the application of NAA at pre harvest reduces water loss in berries after post-harvest storage. These studies confirm the findings of Dass et al. (1972) and Beerh et al. (1976) reported that the use of growth regulators as pre-harvest sprays improves the quality of grapes and also the shelf life. In Cheema Sahebi, a pre-harvest spray of NAA @ 50 and @ 100 ppm significantly reduced the post-harvest berry shattering.

The correlations between different parameters studied are represented in Table

No. 5 showed showing the positive and negative correlations between different parameters due to the use of different concentrations of Naphthalene acetic acid (NAA). The yield parameters showed bunch weight having a positive relationship with berry weight, berry diameter, and yield per vine has having negative correlation with berry length. TSS showed highly positive correlation with acidity, phenols, tannin, flavonoids and a negative correlation with TSS: Acidity ratio. Physiological loss in weight (PLW %) showed having a highly positive correlation with between fallen berry, rotten berry.

Formatted: Highlight

Comment [DAS6]: References are so old, proving that this research was days old research and now becomes a fact.

CONCLUSION:

From this study, it is concluded that the application of NAA @ 200 ppm increases berry weight, bunch weight and yield per vine. At pre veraison stage the application of a higher concentration of NAA significantly reduced the berry drop and increases the shelf life of Manjri Naveen grapes.

Table No. 2. Effect of NAA on bunch and berry quality parameters of Manjri Naveen grapes.

Treatment	Bunch Weight	Berry Weight	Berry diameter	Berry length	Pedicel diameter	TSS	Acidity	TSS/ Acidity Ratio	Yield /Vine
	(g)	(g)	(mm)	(mm)	(mm)	(°Brix)	(%)		(kg)
T ₁ (NAA @50ppm)	365.97	3.68	16.82	24.48	1.65	18.03	0.618	29.25	13.48
T ₂ (NAA @100ppm)	383.44	3.73	17.02	23.35	1.74	18.20	0.612	29.74	15.80
T ₃ (NAA @150ppm)	391.17	4.10	16.89	24.25	1.59	18.15	0.656	27.72	16.28
T ₄ (NAA @200 ppm)	395.49	4.17	16.73	23.33	1.60	18.40	0.661	27.87	17.10
T ₅ (Control)	319.30	3.98	16.43	24.43	1.81	17.70	0.614	25.66	13.90
SEM±	8.667	0.135	0.296	0.353	0.059	0.193	0.016	1.122	0.705
C.D@0.5 %	18.89	0.29	0.64	0.77	0.13	0.42	0.04	2.44	1.54

Table No. 3. Effect of NAA on Shelf life of Manjri Naveen Grapes at 7th Day after storage

Treatment	PLW	Fallen Berry	Rotten Berry
	(%)	(%)	(%)
T ₁ (NAA @ 50ppm)	9.42	2.89	8.50
T ₂ (NAA @ 100ppm)	8.41	2.25	5.18
T ₃ (NAA @ 150ppm)	8.10	2.10	3.84
T ₄ (NAA @ 200ppm)	7.56	1.52	1.21
T ₅ (Control)	10.58	4.75	10.13
SEm(±)	0.59	0.84	1.41
C.D@0.5%	1.50	1.84	3.08

Table No. 4: Effect of NAA on biochemical parameters of Manjri Naveen grapes

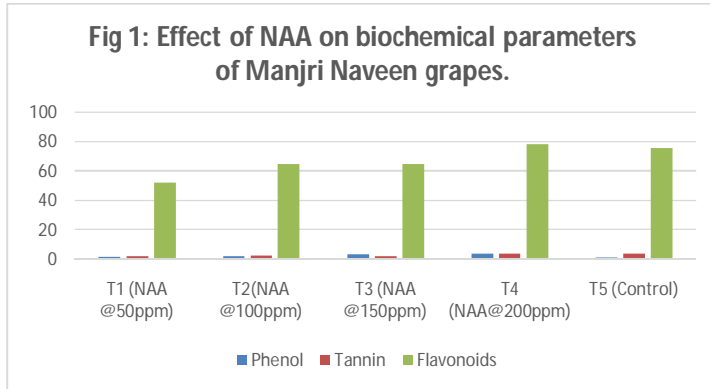
Treatment	Phenol	Tannin	Flavonoids
	(mg/g) fresh.wt.	(mg/g) fresh.wt.	(mg/g) fresh.wt.
T ₁ (NAA @ 50ppm)	1.74	2.02	52.25
T ₂ (NAA @ 100ppm)	1.92	2.18	65.11
T ₃ (NAA @ 150ppm)	3.44	2.02	64.97
T ₄ (NAA @ 200ppm)	3.69	3.66	78.31
T ₅ (Control)	1.47	4.05	75.97
SEm(±)	0.363	0.458	6.908
C.D@0.5%	0.79	1.00	15.05

Table No.5 Correlation between different parameters of grapes cv. Manjri Naveengrapes.

Treatment	Bunch Weight	Berry Weight	Berry diameter	Berry length	Yield /Vine	TSS	Acidity	T/A Ratio	Phenol	Tannin	Flavonoids	PLW	Fallen berries	Rotten berries
	(g)	(g)	(mm)	(mm)	(kg)	(°Brix)	(%)	(%)	(mg/g)	(mg/g)	(mg/g)	(%)	(%)	(%)
ClusterWeight(g)	1													
BerryWeight.(g)	0.209	1												
Berrydiameter(mm)	0.793	-0.351	1											
Berrylength(mm)	-0.610	-0.171	-0.428	1										
Yield/Vine(kg)	0.783	0.652	0.395	-0.761	1									
TSS(°Brix)	0.953	0.268	0.655	-0.769	0.827	1								
Acidity(%)	0.652	0.838	0.106	-0.269	0.778	0.649	1							
TSS/AcidityRatio	0.645	-0.609	0.894	-0.411	0.138	0.586	-0.131	1						
Phenol(mg/g)	0.764	0.780	0.255	-0.416	0.871	0.761	0.982	0.007	1					
Tannin(mg/g)	-0.514	0.521	-0.860	-0.092	0.023	-0.279	0.070	-0.772	-0.012	1				
Flavonoids(mg/g)	-0.137	0.752	-0.549	-0.415	0.488	0.058	0.362	-0.658	0.343	0.857	1			
Reducingsugar	0.138	0.852	-0.372	0.265	0.335	0.110	0.818	-0.573	0.699	0.295	0.364	1		
PLW(%)	-0.971	-0.392	-0.662	0.711	-0.902	-0.972	-0.744	-0.488	-0.851	0.309	-0.102	0.229	1	
Fallenberries(%)	-0.993	-0.228	-0.745	0.660	-0.794	-0.981	-0.662	-0.633	-0.772	0.436	0.082	0.140	0.978	1
Rottenberries(%)	-0.892	-0.569	-0.480	0.738	-0.961	-0.936	-0.823	-0.294	-0.910	0.090	-0.320	0.351	0.973	0.913

Fig No.1:Effect ofNAAonbiochemicalparametersofManjriNaveengrapes

Comment [DAS7]: Either present in tabular form or graphs. Not needed in both forms.



UNDER PEER REVIEW

REFERENCES:-

1. A.O.A.C.,1985.AssociationofOfficialAnalyticalChemistsEditedbyS.Williams,Associa tionof Official, Analytical Chemists.
2. Artes-Hernandez, F., Tomas – Barberan, F.A.; Artes, F. 2006. Modified atmospherepackaging preserves quality of SO₂ – free “Superior seedless” table grapes.*PostharvestBiol. Technol.*2006, **39**, 146-154.
3. Beerh OP, Krishnamurthy CV, Narasimham P,Girdhar Nand Raghuramai ahB,1976. Effect of Pre-and post-harvest treatments control some corrmom disorders inAnabeShahigrapes.*Journalof FoodScienceandTechnology*13: 129 -132.
4. Domínguez, I., Ferreres, F., Riquelme, F.P., Font, R., Gil, M.I., 2012. Influence ofpre-harvest application of fungicides on the postharvest quality of tomato (*Solanumlycopersicum*L.). *PostharvestBiol. Technol.* 72, 1–10.
5. Dass H C, Randhawa G S and Negi S P 1974, Effect of growth regulators on post-harvestberrypdropinCheemaSahebigrape.*IndianJournalofHorticulture*31:131-4.
6. ManishPrajapatiandDeviSingh.,2018.EffectofPlantGrowthRegulatorsonFlowering, Fruit Growth and Quality of Guava (*Psidium guajava* L.) cv. AllahabadSafeda.*Int.J.Curr.Microbiol.App.Sci* (2018)*SpecialIssue-7*: 3355-3361.
7. Mahumud,T.M.M.,Eryani,R.A.,Syed,O.S.,Mohamed,A.R.,Eryani,A.LandAbdul, R. (2008). Effect of different concentration and application of calcium onstoragelifeandphysic-chemicalcharacteristicsofpapaya(*Caricapapaya*L.)*Am.J.Agric.&Biol. Sci.*,**3(3)**:526-533.
8. Rossetto, M, McNally J, Henry RJ. Evaluating the potential of SSR flanking regionsforexamininrelationships in Vitaceae.Theo AppGen 2002;104:61-66.
9. RosierCL,FramptonJ,GoldfarbB,BlazichFA,WiseFC.GrowthStages,Auxintype and concentration Influence Rooting of Stem Cuttings of Fraser Fir. *HortSci*2004; 39:1397-1402.
10. Ranjit Kumar, Gupta O.P., and Kumar R. (1987). Effect of pre harvest application offungicidegrowthregulatorsandcalciumnitrateonstoragebehaviourperlettegrapesat low temperature. *Haryana Agricultural University Journal of Research*, **17(1)**: 30-38.

Comment [DAS8]: Most of the references are old and not presented in the proper format.

11. Samatha, T., R. Shyamsundarachary, P. Srinivas, and N. R. Swamy. 2012. Quantification of total phenolic and total flavonoid contents in extracts of *Oroxylum indicum* L. Kurz. *Asian J. Pharm. Clin. Res.* **5**:177–179.
12. Shanta Krishnamurthy. 1985. Factors affecting storage of grapes. *Proceeding of the National workshop on post-harvest management of grapes*. 129-134.
13. Sharma, J., and A.K. Upadhyay. Effect of moisture stress on performance of ownrooted and grafted vines of Tas-A-Ganesh (*Vitis vinifera* L.) VII international symposium on temperate zone fruits in the tropics and subtropics. *ISHS Acta. Hort.* 2005.662.
14. Singleton, V. L., and Joseph A. Rossi. 1965. "Colorimetry of Total Phenolics with Phosphomolybdic-Phosphotungstic Acid Reagents." *American Journal of Enology and Viticulture* 16(3).
15. Zhu Y., Yu, J., Brecht, J.K., Jiang, T., Zheng, X., 2016a. Pre-harvest application of oxalic acid increases quality and resistance to *Penicillium expansum* in kiwifruit during postharvest storage. *Food Chem.* 190, 537
16. Zoffoli J.P., Latorre, B.A., Naranjo, P., 2009. Preharvest applications of growth regulators and their effect on Post-Harvest quality of table grapes during cold storage. *Post-harvest Biol. Technol.* 51, 183–192.