

## Impact of nutrient application and bagging on development and quality of guava (*Psidium guajava* L.)

### ABSTRACT

Guava is a tropical fruit known for its unique flavor and nutritional benefits. Guava is also recognized for its potential health benefits, including improved digestion and immune system support. The benefits of using calcium nitrate and potassium sulphate spraying in guava includes improved fruit size, enhanced nutrient uptake, increased fruit firmness, and better overall plant health. Calcium nitrate promotes cellular development and strengthens cell walls, while potassium sulphate along with bagging aids in fruit development and improves water uptake. These sprays can result in larger, firmer, and healthier guava fruits, contributing to better market value and consumer satisfaction. Therefore, present investigation was carried out at the Department of Horticulture, Naini Agricultural Institute, Sam Higginbottom University of Agriculture Technology and Sciences, Prayagraj, Uttar Pradesh during the Rainy-2022 with a view to determine the effect different nutrient application and bagging on guava variety Allahabad Safeda for its growth quality and to work out the economics of various treatments. Under this experiment, overall, 10 treatment was prepared by spraying of nutrients on plants and bagging of fruits with different polythene bags. From the above experimental finding it may be concluded that the treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) was found to be best in the terms of physical parameters like fruit weight (147.27 g), fruit polar length (8.91 cm), fruit equatorial length (9.46 cm), fruit diameter (8.14 cm), fruit volume (697.02 cm<sup>3</sup>) among different treatment combinations of guava while T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) and T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) was found to be best in terms of quality parameters like TSS (10.12 °Brix), acidity (1.27 %), ascorbic acid content (153.17 mg/100 g), reducing sugar (5.24 %), total sugar (9.51 %)..

**Keywords:** *Guava, Ca (NO<sub>3</sub>)<sub>2</sub>, K<sub>2</sub>SO<sub>4</sub>, Bagging.*

### INTRODUCTION

Guava is a widely cultivated tropical fruit found in various tropical and subtropical regions. The common guava, scientifically known as *Psidium guajava* (L.) (lemon guava, apple guava), is a small tree belonging to the myrtle family (Myrtaceae). It is native to Mexico, Central America, the Caribbean, and northern South America (Morton, 1987). Guava has a chromosome number of  $2n=22$  (Singh, 2001). Global guava production in 2019 reached 55 million tonnes, with India accounting for 45% of the total output. Guava fruits typically range from 4 to 12 centimetres (1+1/2 to 4+1/2 inches) in length and have a round or oval shape depending on the species. They emit a distinct and characteristic fragrance, similar to lemon rind but milder. The outer skin can be either rough with a bitter taste or soft and sweet. According to the National Institute of Nutrition (NIN, 2008), guava's nutritional composition includes protein (2.55 g), crude fibre (5.44 g), carbohydrates (14.32 g), calories (68 Kcal), calcium (18 mg/100g), phosphorus (40 mg/100g), iron (0.26 mg), vitamin B3 (1.083 mg/100g), vitamin C (228.30 mg/100g), and magnesium (22 mg/100g). Guava is also a rich source of vitamin A, which plays a crucial role in maintaining healthy skin and eyes. Guava leaves contain carotenoids and polyphenols such as (+)-Gallo catechin and leucocyanidin (Anonymous, 2021). The presence of these phytochemicals contributes to the coloration of the fruit's skin and flesh. Guavas with a red-orange hue generally have higher levels of polyphenols and carotenoids compared to yellow-green ones. In India, guava is grown on an estimated 315 thousand hectares of land, with a production volume of 45.16 million metric tons. Uttar Pradesh ranks first in guava production, followed by Madhya Pradesh and Bihar. In Uttar Pradesh alone,

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guava is cultivated across 29 thousand hectares, yielding a production of 9.83 million metric tons. The district of Allahabad is renowned for producing the finest guavas in the country and even globally (Source: NHB, Ministry of Agriculture & Farmers Welfare, Government of India, 2021-22). A balanced and sufficient supply of nutrients, particularly calcium nitrate and potassium nitrate, is crucial for the optimal growth, health, and productivity of fruit crops. Calcium nitrate provides calcium and nitrogen, essential for plant development, fruit firmness, and photosynthesis. Inadequate calcium can lead to fruit disorders in various crops. Proper calcium supply ensures healthy fruit development, cell wall integrity, and the distribution of essential nutrients. Potassium nitrate supplies potassium and nitrogen, important for water regulation and stress tolerance in plants. Adequate potassium levels enhance fruit development and quality. Nitrogen promotes vegetative growth and fruit set. Studies have shown the positive effects of bagging fruits with polythene, such as improved appearance, protection, and yield, reducing the need for pesticides. Bagging has been effective in enhancing fruit quality in various crops like apples, peaches, pears, and grapes. Pre-harvest spraying of calcium on fruits improves quality, decay resistance, and calcium uptake. Bagging fruits before harvest reduces stresses, improves appearance, and minimizes pest infestation, diseases, and disorders. These techniques contribute to improving fruit production, quality, and reducing chemical usage in agriculture. Zhang *et al.*, (2017) demonstrated that calcium is essential for maintaining cell wall integrity and strength. Adequate calcium supply ensures proper cell division and elongation, leading to healthy fruit development. Calcium also influences the transport and distribution of other essential nutrients within the plant, contributing to overall fruit quality. Wang *et al.*, (2020) investigated the effect of calcium on guava fruit quality and found that calcium applications increased fruit firmness, enhanced vitamin C content, and improved sensory attributes. Calcium also contributes to the regulation of enzymatic activities involved in fruit ripening processes, such as pectin degradation and flavor development. Potassium nitrate provides both potassium and nitrogen, and potassium is important for regulating water movement in plants, helping them withstand environmental stresses. Adequate potassium supports fruit development and improves fruit quality, including size, color, and flavor. Nitrogen in potassium nitrate promotes vegetative growth and fruit set. Fruit crops require proper nutrition to produce high-quality, nutritious fruits (Marschner, 2012). Souri *et al.*, (2018) examined the impact of potassium nitrate on apple trees (*Malus domestica*) and found significant improvements in various growth parameters. Several studies have investigated the role of bagging with polythene in fruit crop production, highlighting its positive effects on fruit appearance, protection, and yield. Additionally, bagging can help to reduce the need for pesticides and increase the value of the fruit (Wu *et al.*, 2019). Several studies have shown the positive effects of bagging on fruit quality in various fruit crops, such as apples, peaches, pears, and grapes. For example, a study on bagging in apples showed that bagged fruits had higher fruit color, lower insect damage, and lower disease incidence compared to non-bagged fruits. Similarly, bagging in peaches has been shown to improve fruit size, color, and flavor (Lu *et al.*, 2019).

## **MATERIAL AND METHODS**

The present investigation was done to understand the plant growth, fruit yield and quality of guava using different combinations of treatment with bagging and Calcium Nitrate and Potassium Sulphate. The details of the materials used, and the methods adopted in the investigation, which was carried out at Horticultural Research Farm (CRF), Department of Horticulture, Naini Agricultural Institute, Sam Higginbottom University of Agriculture, Technology and Sciences (SHUATS), Prayagraj during the Rainy season of 2022. The design

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used in study was randomized block design (RBD) each treatments replicated thrice. The data were statistically analysed (by the method suggested by Fisher and Yates 1963)<sup>3</sup>. The treatments comprised of T<sub>1</sub> (Control), T<sub>2</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2%), T<sub>3</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2%), T<sub>4</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + K<sub>2</sub>SO<sub>4</sub> @ 2%), T<sub>5</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Green colour Polythene), T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene), T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene), T<sub>8</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Green colour Polythene), T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) and T<sub>10</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Red colour Polythene). **Observations were recorded at different stages of growth periods for characters like fruit weight, fruit volume, lengths of fruit, fruit specific gravity etc. Chemical parameters like reducing sugars, acidity, TSS etc was also calculated.**

## RESULTS AND DISCUSSION

### A) Physical Parameters

Data from the table 1 and 2 depicts the physical parameters observed for guava.

#### 1. Fruit weight, fruit lengths, fruit diameter and fruit volume.

The fruit weight significantly varied among different treatment combinations. The maximum fruit weight (147.27 g) was observed with treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 146.16 g. Minimum fruit weight (132.04 g) was observed in T<sub>1</sub> (Control).

The fruit polar length significantly varied among different treatment combinations. The fruit diameter significantly varied among different treatment combinations. The maximum fruit diameter (8.14 cm) was observed with treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 7.96 cm. Minimum fruit diameter (6.43 cm) was observed in T<sub>1</sub> (Control).

The fruit volume significantly varied among different treatment combinations. The maximum fruit volume (697.02 cm<sup>3</sup>) was observed with treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 666.82 cm<sup>3</sup>. Minimum fruit volume (292.47 cm<sup>3</sup>) was observed in T<sub>1</sub> (Control).

The increased weight, length, diameter, and volume of guava fruits can be attributed to the synergistic effect of two factors: the application of calcium nitrate and the use of polythene bags for bagging. Calcium nitrate spraying facilitates improved nutrient uptake and cellular development in the fruits, resulting in increased weight. **By bagging the fruits with polythene bags, a microenvironment is created that reduces moisture loss, enabling the fruits to retain more water and consequently gain weight.** Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

#### 2. Specific gravity of fruit, fruit firmness, spotted fruit percent and percent of insect damaged fruit

**The fruit specific gravity** significantly varied among different treatment combinations. The maximum fruit specific gravity (0.96) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) with 0.96. Minimum fruit specific gravity (0.73) was observed in T<sub>1</sub> (Control). The fruit firmness significantly varied among

**Comment [IA10]:** Please provide a detailed method employed, particularly for measuring fruit weight at different growth periods.

**Comment [IA11]:** A detailed method should also be provided for chemical parameters examined.

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different treatment combinations. The maximum fruit firmness (10.53 kg/cm<sup>2</sup>) was observed with treatment T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 10.20 kg/cm<sup>2</sup>. Minimum fruit firmness (8.24 kg/cm<sup>2</sup>) was observed in T<sub>1</sub> (Control).

The enhanced fruit specific gravity in guava can be attributed to the effects of calcium nitrate and potassium sulphate spraying, along with the practice of bagging the fruits with polythene bags. Calcium nitrate and potassium sulphate promote better nutrient absorption and cellular development in the fruits, resulting in denser fruit tissues. Bagging the fruits with polythene bags creates a microclimate that minimizes moisture loss, allowing the fruits to retain more water content. The improved nutrient uptake and increased water retention contributes to enhanced fruit specific gravity in guava. Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

The percent of spotted fruit significantly varied among different treatment combinations. The minimum spotted fruit (6.36 %) was observed with treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 8.91 %. Maximum spotted fruit (60.24 %) was observed in T<sub>1</sub> (Control). The percent of insect damaged fruit significantly varied among different treatment combinations. The minimum insect damaged fruit (3.57 %) was observed with treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) followed by T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 3.58 %. Maximum insect damaged fruit (29.57 %) was observed in T<sub>1</sub> (Control).

The decrease in the occurrence of spotted and insect-infested guava fruits is credited to the combined use of calcium nitrate spraying and polythene bagging. Calcium nitrate strengthens the plant's inherent defence mechanisms, making it less appealing to insects and reducing their infestation. Meanwhile, bagging the fruits with polythene bags acts as a physical barrier, preventing insects from reaching and harming the fruits. By employing both calcium nitrate spraying and bagging, a protective shield is established around the guava fruits, resulting in a lower risk of insect infestation, and promoting the production of healthier, insect-free fruits. Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

## B) Chemical parameters

Data from the table 3 depicts the phenological characters observed for guava.

### 1. TSS, acidity and ascorbic acid content

The TSS significantly varied among different treatment combinations. The maximum TSS (10.12 °Brix) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) with 9.80 °Brix. Minimum TSS (8.21 °Brix) was observed in T<sub>1</sub> (Control). Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

**Comment [IA14]:** To ensure that the spraying with calcium affected the fruit characteristic, the time of the application should be clear before data collection.

The percent of acidity significantly varied among different treatment combinations. The maximum acidity (1.27 %) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) with 1.23 %. Minimum acidity (1.13 %) was observed in T<sub>4</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + K<sub>2</sub>SO<sub>4</sub> @ 2%).

The percent of ascorbic acid content significantly varied among different treatment combinations. The maximum ascorbic acid content (153.17 mg/100 g) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2mg/100 g + Bagging (Yellow colour Polythene) followed by T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2mg/100 g + Bagging (Red colour Polythene) with 151.59 mg/100 g. Minimum ascorbic acid content (113.70 mg/100 g) was observed in T<sub>1</sub> (Control). Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

## 2. Reducing and non-reducing sugar, total sugar and invert sugar

The percent of reducing sugar significantly varied among different treatment combinations. The maximum reducing sugar (5.24 %) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) with 5.08 %. Minimum reducing sugar (4.18 %) was observed in T<sub>1</sub> (Control).

The percent of non-reducing sugar significantly varied among different treatment combinations. The maximum non-reducing sugar (4.55 %) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) with 4.52 %. Minimum non-reducing sugar (3.26 %) was observed in T<sub>1</sub> (Control).

The percent of total sugar significantly varied among different treatment combinations. The maximum total sugar (9.51 %) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 9.16 %. Minimum total sugar (7.44 %) was observed in T<sub>1</sub> (Control). The percent of invert sugar significantly varied among different treatment combinations.

The maximum invert sugar (2.19 %) was observed with treatment T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) followed by T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene) with 2.11 %. Minimum invert sugar (1.72 %) was observed in T<sub>1</sub> (Control). Similar findings were reported by Mishra *et al.*, (2017); Rahman *et al.*, (2018); Saroj *et al.*, (2018); Carpenter *et al.*, (2019); Kanpure *et al.*, (2019); Poojan *et al.*, (2020); Kumar and Singh (2021); Kumar *et al.*, (2021); and Vani *et al.*, (2021) in guava.

## Conclusion

From the above experimental finding it may be concluded that the treatment T<sub>7</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Red colour Polythene) and T<sub>10</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Red colour Polythene) was found to be best in the terms of physical parameters like fruit weight, fruit length etc among different treatment combinations of guava while T<sub>6</sub> (Ca (NO<sub>3</sub>)<sub>2</sub> @ 2% + Bagging (Yellow colour Polythene)) and T<sub>9</sub> (K<sub>2</sub>SO<sub>4</sub> @ 2% + Bagging (Yellow colour Polythene) was found to be best in terms of quality parameters like TSS, acidity etc.

**Comment [IA15]:** Since this data has to be collected after harvest, the timing of harvest should also clearly shown in material and methods.

**Comment [IA16]:** This should also state the possible physiological mechanism which makes the foliar application of nutrients and bagging improve the guava yield.

**Table 1 Performance of different nutrient application and bagging on various physical parameters of guava.**

Treatment symbol	Treatment Details	Fruit weight (g)	Fruit Polar Length (cm)	Fruit Equatorial Length (cm)	Fruit diameter (cm)	Fruit Volume (cm <sup>3</sup> )	Fruit specific gravity	Fruit firmness (Kg/cm <sup>2</sup> )	Spotted fruit (%)	Insect damaged fruit (%)
T <sub>1</sub>	Control	132.04	6.39	6.96	6.43	292.47	0.73	8.24	60.24	29.57
T <sub>2</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2%	136.61	7.33	7.90	6.98	412.30	0.76	8.48	22.91	24.27
T <sub>3</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2%	135.93	7.59	8.12	7.24	454.49	0.74	8.45	16.90	16.44
T <sub>4</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + K <sub>2</sub> SO <sub>4</sub> @ 2%	136.84	8.01	8.58	7.51	524.81	0.77	8.75	14.91	13.57
T <sub>5</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Green colour Polythene)	140.91	7.49	8.06	6.89	424.27	0.85	9.48	17.57	14.26
T <sub>6</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Yellow colour Polythene)	146.16	8.80	9.37	7.96	666.82	0.96	10.20	8.91	3.58
T <sub>7</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Red colour Polythene)	147.27	8.91	9.46	8.14	697.02	0.92	9.97	6.36	3.57
T <sub>8</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Green colour Polythene)	134.13	7.72	8.29	7.11	463.44	0.80	9.49	19.57	7.57
T <sub>9</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Yellow colour Polythene)	145.06	8.60	9.17	7.87	630.21	0.96	9.78	7.57	4.24
T <sub>10</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Red colour Polythene)	143.72	8.56	9.13	7.77	617.35	0.93	10.53	10.24	5.57
<b>F-Test</b>		<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>
<b>S.E.(m) (±)</b>		<b>0.04</b>	<b>0.01</b>	<b>0.01</b>	<b>0.14</b>	<b>2.15</b>	<b>0.05</b>	<b>0.26</b>	<b>0.04</b>	<b>0.07</b>
<b>C.D. (5%)</b>		<b>0.11</b>	<b>0.05</b>	<b>0.04</b>	<b>0.41</b>	<b>6.45</b>	<b>0.16</b>	<b>0.76</b>	<b>0.12</b>	<b>0.20</b>
<b>C.V.</b>		<b>0.04</b>	<b>0.03</b>	<b>0.29</b>	<b>6.43</b>	<b>7.20</b>	<b>11.10</b>	<b>4.72</b>	<b>0.38</b>	<b>0.93</b>

**Table 2 Performance of different nutrient application and bagging on various Chemical parameters of guava.**

Treatment symbol	Treatment Details	TSS (°Brix)	Acidity (%)	Ascorbic acid content (mg/100 g)	Reducing sugar (%)	Non-Reducing sugar (%)	Total sugar (%)	Invert sugar (%)
T <sub>1</sub>	Control	8.21	1.14	113.70	4.18	3.26	7.44	1.72
T <sub>2</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2%	8.70	1.16	120.50	4.72	3.50	8.22	1.97
T <sub>3</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2%	9.96	1.15	122.71	4.77	3.55	8.79	2.02
T <sub>4</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + K <sub>2</sub> SO <sub>4</sub> @ 2%	9.70	1.13	129.41	4.69	3.74	8.47	1.95
T <sub>5</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Green colour Polythene)	9.63	1.18	126.07	4.61	3.44	8.10	1.86
T <sub>6</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Yellow colour Polythene)	10.12	1.27	153.17	5.24	4.55	9.51	2.19
T <sub>7</sub>	Ca (NO <sub>3</sub> ) <sub>2</sub> @ 2% + Bagging (Red colour Polythene)	9.76	1.23	151.59	5.08	4.41	9.16	2.11
T <sub>8</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Green colour Polythene)	9.26	1.15	140.71	5.90	3.63	8.75	2.01
T <sub>9</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Yellow colour Polythene)	9.80	1.24	146.41	5.06	4.52	9.15	2.10
T <sub>10</sub>	K <sub>2</sub> SO <sub>4</sub> @ 2% + Bagging (Red colour Polythene)	9.62	1.20	145.53	5.00	4.13	9.05	2.08
<b>F-Test</b>		<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>	<b>S</b>
<b>S.E.(m) (±)</b>		<b>0.01</b>	<b>0.04</b>	<b>0.29</b>	<b>0.06</b>	<b>0.06</b>	<b>0.03</b>	<b>0.02</b>
<b>C.D. (5%)</b>		<b>0.02</b>	<b>0.01</b>	<b>0.87</b>	<b>0.02</b>	<b>0.02</b>	<b>0.08</b>	<b>0.06</b>
<b>C.V.</b>		<b>0.11</b>	<b>0.05</b>	<b>0.37</b>	<b>0.07</b>	<b>0.07</b>	<b>0.06</b>	<b>0.18</b>

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**Comment [IA17]:** The references should be listed in the order that they appear in the text, not alphabetically.

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