

LAPORAN AKHIR PENELITIAN PENELITIAN

Orange Colour Formation and Pigment Variation on Tropical Tangerine Peel by Precooling and Degreening



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Abstract

Background and Objective: Tropical tangerine (*Citrus nobilis* Lour) can not produce orange peel colour naturally due to the absence of low temperature during the pre-harvest condition. This study aimed to evaluate the effect of precooling and ethylene application on degreening and variation in pigment metabolites (chlorophyll, β -carotene, β -cryptoxanthin and zeaxanthin) of the tropical tangerine peel.

Materials and Methods: Approximately 960 fruits of low land tropical tangerine were subjected to precooling and various ethylene concentrations (0, 100, 200 and 300 ppm) for degreening. **Results:** The result showed that both precooling and degreening induced peel colour alteration of tangerine fruit, from green to yellow and yellowish-orange. In general, chromaticity analysis resulted in the increase of the Citrus colour index and the decrease of E_{hue} after 10 days of storage. The best treatment for the best colour (yellowish orange) achieved was the combination of precooling and degreening with 100 ppm ethylene. The colour transformation was also proved by the quantitative change of chlorophyll and carotenoid (β -carotene, β -cryptoxanthin and zeaxanthin) that revealed by reverse-phase high-performance liquid chromatography. **Conclusion:** Both chlorophyll and β -carotene were significantly reduced in fruit treated by best treatment, while the β -cryptoxanthin showed a significant and multi-fold increased, ascertained by the formation of strong yellowish-orange peel colour within this treatment. The effect of a single factor either only precooling or degreening was less powerful than the best combination treatment.

Key words: Chromaticity, citrus colour index, ethylene, E_{hue} , high-performance liquid chromatography

INTRODUCTION

Citrus is one of the economically important and highly demanded fruit commodities worldwide. The high demand for citrus fruit is attributed to its well-known image as delicious functional fruit. Citrus fruit is rich in nutritional compounds, such as vitamin C, vitamin A, carotenoids, folate, dietary fibre, flavonoid and limonoid¹. Moreover, citrus peel is potentially utilized as a source of nutritional dietary supplement since this part is a rich source of dietary fibre and phenolic compound².

The external fruit peel colour is one of the maturity indexes for citrus³. The Citrus peel colour is the final result that is regulated by the changes of pigments profile⁴. Under a natural condition of the lowland tropics, the tangerine cannot form orange peel colour and remain green even when ripe⁵, due to the inactivation of biosynthesis of certain carotenoids pigment in association with the absence of low temperature during fruit growth and development⁶. A high temperature during citrus fruit maturation in tropical orchards produced a high chlorophyll followed by a low carotenoid in their peel⁷. Postharvest treatment is required to transform the peel colour from green to orange to gain more attractiveness to the consumer since the colour is a crucial attribute that affected consumer perception and acceptance⁸.

The loss of green colour domination in fruit peel is achieved as the impact of the chlorophyll degradation process. The chlorophyll disruption can be occurred either naturally as the effect of endogenous ethylene or artificially by exogenous ethylene exposure⁹. Citrus is a non-climacteric fruit with lower ethylene produced during the post-harvest period¹⁰. Thus, the use of exogenous ethylene in form of degreening treatment is a promising technique to have an improvement of citrus fruit external colour^{11,12}. Degreening is reported to not affect the internal quality such as the total soluble solids, vitamin C and total flavonoid of citrus¹³. In contrast, the application of ethylene for degreening is highly associated with the alteration of carotenoid profile¹⁴⁻¹⁷.

Another postharvest treatment that is potentially related to fruit colouration is precooling. Postharvest precooling treatment is needed to replace the effect of low temperature that is not obtained during fruit growth and development in the lowland tropics¹⁸. Precooling is the cooling process of fruits immediately after harvest, to immediately remove fieldheat¹⁹. The application of precooling may vary in terms of technical perspectives, however, the basic principle is still the same, by using air and or water as cooling medium²⁰. Precooling has been adopted in citrus fruit commodities^{21,22}. In addition, degreening has been also applied in

numerous *Citrus* spp, including *C. reticulata*/mandarin^{18,23}, *C. limon*/lemon²⁴, *C. sinensis*/orange¹⁵, *C. changshanensis*/huyou¹⁴, etc. A limited report is found regarding degreening and precooling on tropical *C. nobilis*/tangerine. Thus, this study aimed to evaluate the effect of precooling and ethylene concentration for degreening on the colour change, chromaticity and pigment metabolites (chlorophyll, β -carotene, β -cryptoxanthin and zeaxanthin) of the tropical tangerine peel.

MATERIALS AND METHODS

Study site: This study was conducted from February, 2016 to May, 2017 in the post-harvest laboratory of the Center for Tropical Horticulture Studies (PKHT), IPB University and phytochemical laboratory of Research Center for Biology, Indonesian Institute of Science. Tangerines fruits were harvested from a local orchard in tropical low land of Semboro subdistrict (70 m above sea levels), Jember district, East Java province, Indonesia.

Procedure: This study was arranged in a factorial completely randomized design, i.e., precooling as 1st factor (with and without precooling) and ethylene concentrations as 2nd factor (0, 100, 200 and 300 ppm). Eight combination treatments replicated three times, resulted in 24 experimental units and there were 40 fruits used for every experimental unit. Selected fruits were characterized by ready-to-harvest (6-7 months after anthesis) and pest/disease-free with no malformation in shape. For no precooling treatment, the fruit was immediately packed in the fruit box for delivery to the laboratory. Fruit treated by precooling was immersed in cold water (5-7°C) for 30 sec before the pack in the fruit box. All fruit was transported to the post-harvest laboratory in Bogor, however, only precooled fruits were stored at low temperatures (9-11°C) during a two-day trip. At the post-harvest laboratory, the fruit was transferred into a degreening plastic box (2.8 kg fruit/box) and tightly sealed. Ethylene gas was injected into the degreening box by using a 5 mL syringe and then the box was stored at the best degreening temperature for tropical tangerine 20°C for 24 hrs¹⁸. Tangerines fruits were then transferred to room temperature for further observation.

Measured variables

External peel colour: The external citrus peel colour was observed visually and measured quantitatively using an L*a*b colour system by Minolta Colour Reader type 310 and then calculated into the Citrus Colour Index (CCI) and E_{hue} at 0, 1,

4, 7, 10 and 13 Days After Treatment (DAT). The CCI and Ehue were calculated following a previous study by Muthmainnah *et al.*²⁵ and Manera *et al.*²⁴, respectively.

Pigment analysis: The total chlorophyll content of the tangerine peel was measured by modifying Sims and Gamon²⁶ method. Approximately 0.5 g of crushed tangerine peel was added with 2 mL acetris (80% acetone: 20% Tris buffer, pH solution 7.8) and well mixed by vortex for about 10 min. The 1 mL supernatant added with 3 mL acetris was prepared in the cuvette for absorbance measurement by using a spectrophotometer at three wavelengths, i.e., 537 (A_{537}), 647 (A_{647}) and 663 nm (A_{663}). In addition to chlorophyll, the present work also measured the carotenoid pigment (β -cryptoxanthin, β -carotene and zeaxanthin). The sample preparation and analysis were conducted by following Sumiasih *et al.*²³ by using a reverse-phase Shimadzu HPLC instrument and then the result was expressed in mg per g fresh weight (mg g FWG⁻¹). Pigment analysis was conducted at 0 and 10 DAT.

Data analysis: Analysis of variance (ANOVA) was performed on data obtained from pigment analysis by using Statistical Analysis Software (SAS) version 9.4. If there was a significant difference between treatments, the results were tested by Duncan's Multiple Range Test (DMRT) at a 5%.

RESULTS AND DISCUSSION

Tangerine peel colour varied in response to precooling and degreening treatment. The absence of degreening treatment produced the yellowish-green colour on tangerine

peel at 10 DAT, irrespective of precooling treatment. Degreening with the absence of precooling seemed to induce pale yellow colour. A combination of precooling and Degreening has successfully turned the peel into yellowish-orange. In terms of visual colour observation, the most attractive yellowish-orange colour was found in the combination of precooling and 100 ppm ethylene in Fig. 1.

Citrus fruit colour was also measured by quantitative chromaticity variables, such as CCI and Ehue. The CCI was a popular colourimetric variable measured by colourimeter^{27,28}, colour chart²⁹ and image processing in a mobile device^{30,31}. This variable was widely used in the citrus industry to evaluate the fruit maturity level³² and also the success of degreening treatment²⁵. Additionally, Ehue was also a colourimetric variable frequently used to evaluate citrus juice³³ and fruit quality³⁴ and also classify citrus fruit maturity^{35,36}. In general, the deeper orange peel colour induced by ethylene treatment was associated with a lower Ehue and a higher CCI³⁶. The CCI at 6 and Ehue at 74 implied the yellowish-orange colour of citrus peel, while the CCI at 8 and Ehue at 70 were associated with the orange colour of tropical tangerine peel.

The result showed that the lowest CCI (1.66) was noted in control fruit (no precooling and no degreening) at 10 DAT associated with the yellowish-green of external peel in Fig. 2a. In contrast, the highest CCI was found in the combination of precooling and 100 ppm ethylene treatment that reached 6.20, which appeared as a yellowish-orange peel in Fig. 2b. All of the no precooled fruit displayed CCI values varied from 1.66-3.04, irrespective of ethylene dosage (Fig. 2a). In terms of Ehue, all treatments similarly showed the decreasing pattern of Ehue during the storage period associated with the peel

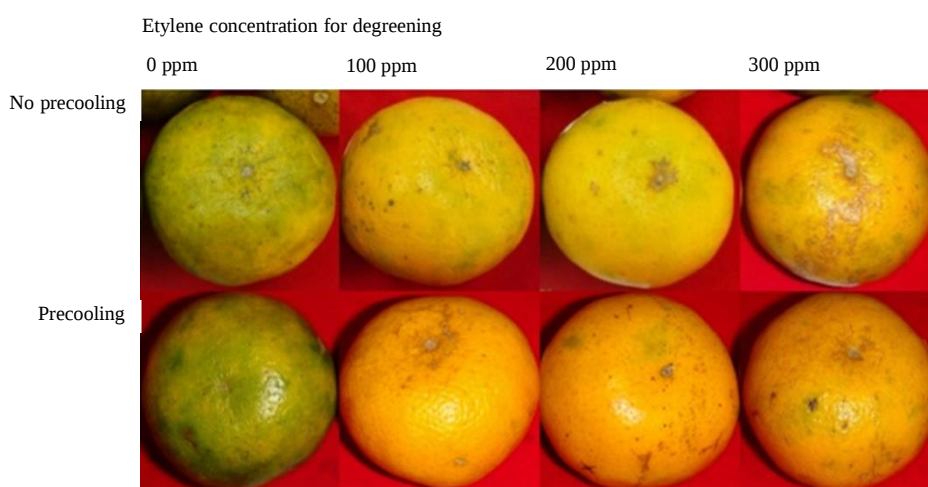


Fig. 1: Fruit peel colouration of tangerine treated by precooling and degreening at 10 DAT

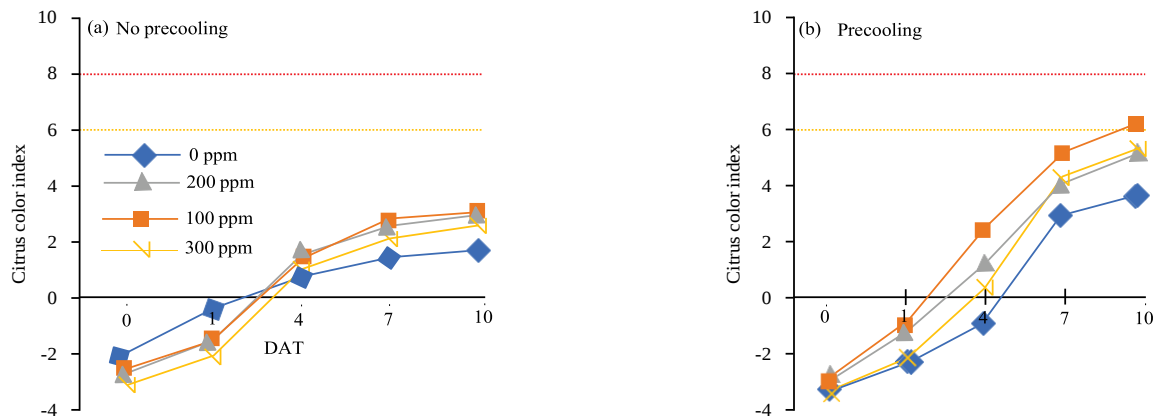


Fig. 2: Citrus colour index of tangerine treated by (a) Precooling and (b) Degreening at various observation times

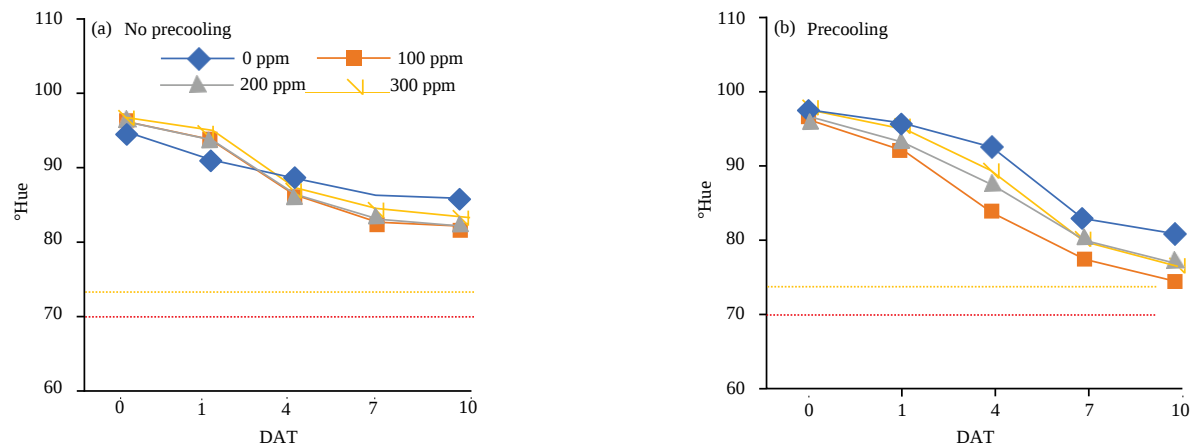


Fig. 3: EHue of tangerine treated by (a) Precooling and (b) Degreening at various observation times

colour alteration from green to yellow. At 10 DAT, the highest EHue for about 83.85 measured in the control fruits in Fig. 3a, while the lowest EHue for about 74.37 was found in the combination of precooling and 100 ppm ethylene in Fig. 3b. Interestingly, the increase of ethylene dosage used for degreening up to 200 and 300 ppm produced a lower CCI and a higher EHue as compared to 100 ppm, implied that 100 ppm was the best ethylene dosage for tangerine degreening.

The effect of precooling and degreening on tangerine fruit might differ from the mandarin. Both mandarin and tangerine have come from the same species-level, followed by a high similarity at the seedling stage³⁷, however, the tangerine is more dominant in terms of cultivation area rather than mandarin, i.e., 85 and 10%, respectively³⁸. The mandarin was seemed easier to turn to orange colour rather than tangerine. The precooling was not a prerequisite in mandarin, while tangerine showed the opposite³⁹. The success

of degreening in both citrus varieties was also associated with the altitude of the growing location. Most of the tangerine was produced in lowland, while the mandarin in medium to high land. The degreening on high land cultivated fruit was easier to succeed (form orange colour) rather than low land fruit. An earlier study by Sumiasih *et al.*¹⁸ proved that the orange colour intensity in highland cultivated mandarin citrus var. Selayar was greater than lowland mandarin var. Tejakula. The external colour variation in citrus peel was the final result of the changes in the quantity and the ratio of the pigment metabolites. This argument was supported by the earlier studies that concluded plant metabolites were highly influenced by fruit maturation stages, soil-plant nutrient status, climatic and culture practices such as foliar feeding⁴⁰⁻⁴².

Chlorophyll is a well-known photosynthetic pigment that is frequently measured in leaves due to its association with the photosynthetic rate⁴³. and nitrogen fertilization⁴⁴.

Additionally, it is also responsible for the formation of green colour in numerous unripe citrus fruit⁴⁵, e.g., tangerine¹⁸, mandarin⁴⁶, limau⁴⁷, lime⁴⁸ and kaffir lime⁴⁹. The total chlorophyll content in tangerine fruit peel was significantly affected not only by postharvest treatment but also by observational time. At the initial time of observation (0 DAT equal to 3 days after harvest), the total chlorophyll was generally higher than the last observation time (10 DAT). The highest total chlorophyll content (100 mg g FWG⁻¹) was found in the control fruit at 0 DAT, then continuously declined into 69 mg g FWG⁻¹ in the control fruit at 10 DAT. The presence of a single factor was also significantly reduced chlorophyll content, into 70 and 38 mg g FWG⁻¹ in precooling and degreening, respectively. The lowest total chlorophyll content (8 mg g FWG⁻¹), which implied the least green colour presence, was measured in the combination between precooling and degreening at 10 DAT in Fig. 4.

Chlorophyll degradation was happened naturally during the fruit ripening process⁵⁰⁻⁵² or induced artificially by using exogenous ethylene application as called degreening⁵³⁻⁵⁵. The chlorophyll degradation was summed up, started from chlorophyll b to chlorophyll a to pheophorbide to red chlorophyll catabolite to primary fluorescent catabolite^{56,57}. Several genes were reported governing chlorophyll degradation in citrus species, namely Citrus Chlase1⁵⁸, SGR⁵⁹, CitPPH⁵⁰ and CitAP2/ERF⁶⁰. The chlorophyll degradation process has occurred in the sub-epidermal layer, therefore there was no effect on fruit internal quality^{39,55,61}.

External peel colouration during the maturation process was not only about chlorophyll degradation but also biosynthesis and alteration of certain carotenoid content that might vary at inter- and intra-species level^{62,63}. Therefore, the present study also measured quantitatively carotenoid pigments such as β -carotene, β -cryptoxanthin and zeaxanthin. β -carotene is frequently reported to stimulate orange-red colour and is mostly extracted from carrot⁶⁴. Both β -cryptoxanthin and zeaxanthin were two main components to generate β -citraurin^{45,65,66} as the main reason for the red-orange citrus peel colour¹⁴.

The result of β -carotene analysis in the present study is significantly affected by precooling and degreening. The level of β -carotene in tangerine fruit peel declined with the running of the storage period in Fig. 5. β -carotene content of control (no degreening, no precooling) fruit peel was 708 mg g FWG⁻¹ at 0 DAT and then decreased up to 50% to be 352 mg g FWG⁻¹ after 10 days stored in room temperature. The application of a single factor either pre-cooling or

degreening was also caused the reduction of β -carotene up to 61 and 51%, to be 273 and 350 mg g FWG⁻¹, respectively. As compared to control at 0 DAT, the highest reduction of β -carotene for about 96% to be 28 mg g FWG⁻¹ was measured in the combination of precooling and 100 ppm ethylene used for degreening. The reduction of β -carotene as the fruit getting mature and treated by precooling and degreening might relate to the conversion of β -carotene into β -cryptoxanthin. An earlier study¹⁴ reported the high expression of carotenogenic gene called β -ring hydroxylase (BCH), which encoded an enzyme to catalyze the conversion of β -carotene to β -cryptoxanthin as the effect of ethylene application and storage temperature.

The level of zeaxanthin was increased as the effect of 10 days storage at room temperature, from 31-32 mg g FWG⁻¹ at 0 DAT to 39-53 mg g FWG⁻¹ at 10 DAT in Fig. 6. The increasing pattern was not significantly different among treatments, i.e., 53 mg g FWG⁻¹ in fruit treated by a single factor of precooling, 39 mg g FWG⁻¹ in fruit by only degreening and 40 mg g FWG⁻¹ treated by a combination of precooling and degreening. A previous study¹⁴ also reported the increasing pattern of zeaxanthin content in huyou (*Citrus changshanensis*) peel in response to different ethylene treatments.

Postharvest treatments in form of precooling and degreening significantly increased the content of β -cryptoxanthin in tangerine fruit peel after 10 days stored at room temperature. The highest β -cryptoxanthin for about 7.9 mg g FWG⁻¹ was noticed at 10 DAT in fruit treated by the combination of precooling and degreening (100 ppm ethylene), this result was almost 8 and 5 times higher than control at 0 and 10 DAT, respectively in Fig. 7. The presence of a single factor either only degreening or precooling produced a relatively similar content of β -cryptoxanthin for about 2.5 mg g FWG⁻¹. The higher β -cryptoxanthin might contributed to the induction of 'more orange intensity' in citrus fruit peel. A previous study¹⁴ showed the difference between β -cryptoxanthin in ordinary and red peel huyou (*Citrus changshanensis*) varieties, where the red peel (orange colour) huyou consisted of more β -cryptoxanthin for about 0.99 mg g FWG⁻¹ rather than the ordinary (yellow colour) huyou for only 0.25 mg g FWG⁻¹. In addition, the β -cryptoxanthin accumulation in citrus fruit was associated with a low expression of carotenoid catabolic genes, namely CitNCED2 and CitNCED3 and a high expression of carotenoid biosynthetic genes, namely CitPSY, CitPDS, CitZDS, CitLCYb2, CitHYb and CitZEP⁶⁶.

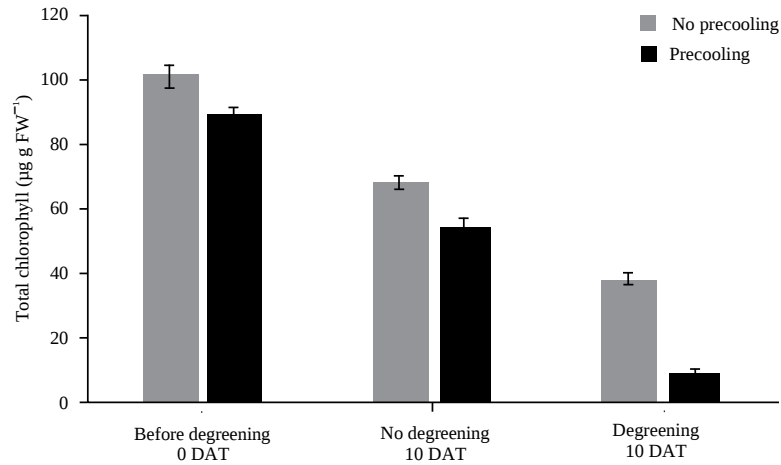


Fig. 4: Content of total chlorophyll in tangerine fruit peel treated by precooling and the best treatment of degreening using 100 ppm of ethylene at 0 and 10 DAT

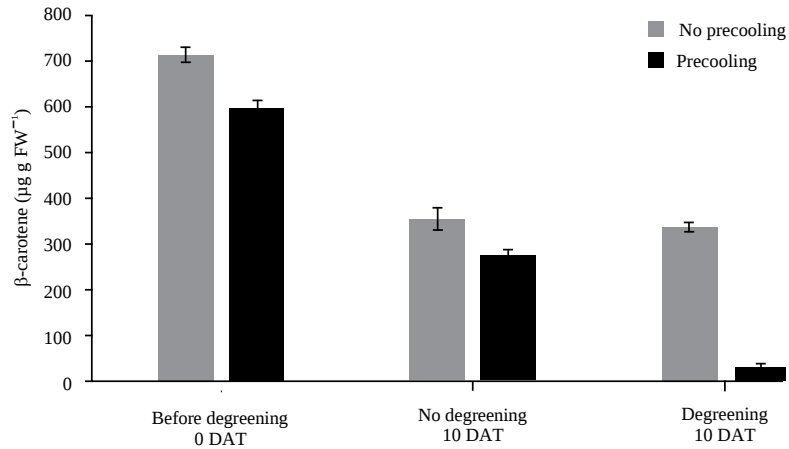


Fig. 5: Content of β-carotene in tangerine fruit peel treated by precooling and the best treatment of degreening using 100 ppm of ethylene at 0 and 10 DAT

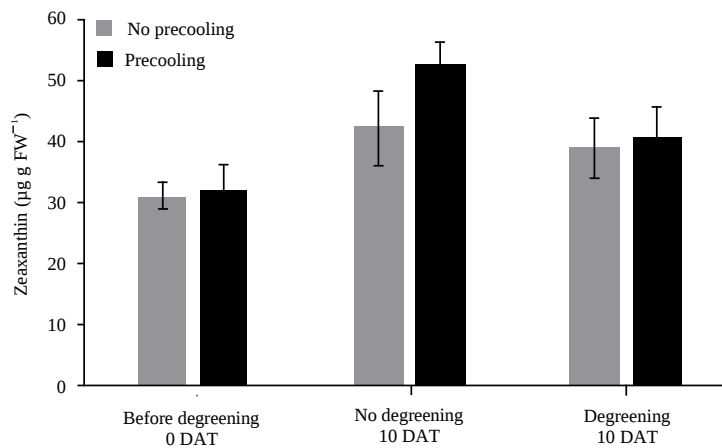


Fig. 6: Content of zeaxanthin in tangerine fruit peel treated by precooling and the best treatment of degreening using 100 ppm of ethylene at 0 and 10 DAT

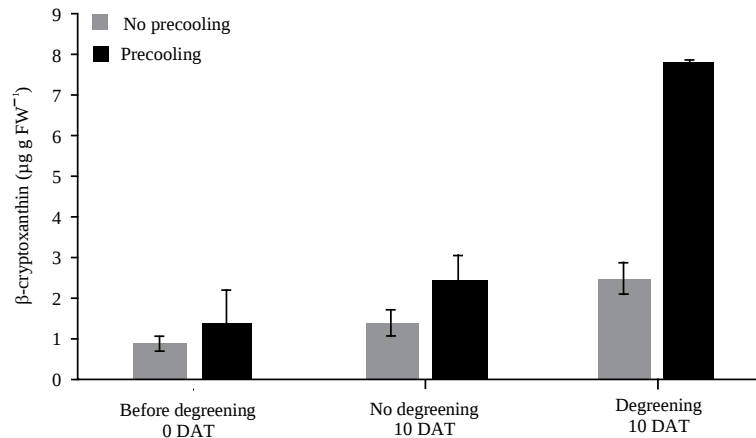


Fig. 7: Content of β -cryptoxanthin in tangerine fruit peel treated by precooling and the best treatment of degreening using 100 ppm of ethylene at 0 and 10 DAT

CONCLUSION

In conclusion, both precooling and degreening induced external colour alteration of tangerine peel fruit, indicated by the increase CCI and the decrease E_{hue} . The best colour (yellowish-orange) was achieved by the combination of precooling and degreening by using 100 ppm of ethylene, thus determined as the best treatment for tropical tangerine. The incidence of fruit colouration was also proved by the change of chlorophyll and carotenoid (β -carotene, β -cryptoxanthin and zeaxanthin) levels. Both chlorophyll and β -carotene were significantly reduced in fruit treated by best treatment, while the β -cryptoxanthin showed the opposite result ascertained by the formation of yellowish-orange peel colour within this treatment. The effect of a single factor either only precooling or degreening was less powerful than the best combination treatment.

SIGNIFICANCE STATEMENTS

This study discovered that precooling and degreening can be beneficial for the induction of orange colour formation on tropical tangerine fruit. This study will help the researchers to uncover the critical areas of pigment metabolites variation on tropical tangerine that many researchers were not able to explore. Thus a new theory on the reduction of chlorophyll and β -carotene and the increase of β -cryptoxanthin during the orange colour formation on tropical tangerine peel may be arrived at.

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