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## RESEARCH ARTICLE

### Assessment of various growth and yield attributes of tomato in response to pre-harvest applications of calcium chloride

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ARTICLE INFO   Received: Jul 15, 2011   Accepted: Jan 25, 2012   Automatic Jan 25, 2012	ABSTRACT A field trial was conducted to investigate the effect of pre-harvest application of calcium chloride in tomato cv. Sahil. Different concentrations of calcium chloride
Online:Mar 30, 2012KeywordsCalcium chlorideGrowthPreharvestTomatoYield	(0.1, 0.2, 0.3, 0.4 and 0.5 M respectively) along with control were evaluated during the experiment. Control plants were sprayed with water without calcium chloride. A significant improvement in growth and yield of tomato fruit was observed with application of calcium chloride. The highest fruit set (69.3 %) was obtained with 0.5 M calcium chloride ( $T_6$ ) along with maximum number of compound leaves per plant (40.33), maximum number of flowers (9.66), number of fruits per plant (95.33) and fruit weight per plant (6.00 kg). The results of the study indicated a positive correlation between plant growth and application of calcium chloride.

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#### **INTRODUCTION**

The health benefits of eating generous amounts of vegetables, whether fresh, frozen, canned, juiced or dried, are unquestionable (Anjum et al., 2008). Among these. Tomatoes (Lycopersicon esculentum L.) have become one of the most popular and widely grown vegetables in the world (Chohan and Ahmad, 2008). It is one of the most important vegetable crops of Pakistan, was grown on an area of 5.34 thousand hectares and average yield of 10.52 tons ha<sup>-1</sup> was obtained in Pakistan annually (FAOSTAT, 2009). It is an important condiment in most diets and a very cheap source of vitamins (A, C, E), calcium, Niacin and minerals (Olaniyi et al., 2010). The tomato is moderately sensitive to salinity. Salinity is considered as the most significant ecological factor affecting growth and metabolic activities of the various plants.

Tomato fruit quality is associated with a change in colour, texture, flavour, nutritive value and its wholesomeness. Among all divalent cations, calcium plays a significant role in maintaining fruit quality. It plays a vital role in maintaining cell integrity, membrane permeability and fruit growth. It is an essential part of the cell wall. The role of calcium is important in cell membrane stability, ion uptake and other metabolic processes (Rashid, 2000). Calcium is reported to increase nitrogen, potassium and phosphorous absorption in roots. stimulates photosynthesis, increases the plant size and improves fruit quality in various vegetables like tomato and sugar beat etc (Fenn et al., 1991). The involvement of calcium in the regulation of fruit maturation and ripening processes has been well established (Ferguson, 1984). Previous studies have indicated that increase in level of calcium in tomato fruit may inhibit fruit ripening by preventing breakdown of cell walls and associated release of wall-bound enzymes, as well as by directly inhibiting the respiration (Salunkhe et al., 1974).

Tomato production depends on many abiotic and biotic factors. Among them adequate supply of plant nutrients is a very important factor to produce the best quality tomato fruit (Iqbal et al., 1999). Exogenous application of  $CaCl_2$  to the culture medium alleviated the toxic action induced by salinity (Naggar et al., 2005).

Minami and Bovi (2000) carried out an experiment on the application of  $CaCl_2$  on tomato seedlings and concluded that tomato plants gave positive response to foliar spray. Hao and Papadopoulos (2003) studied the effect of calcium sprays to improve fruit quality of tomato and reported that foliar spray of CaCl<sub>2</sub> (0.1M) applied biweekly increased fruit yield. Wojcik (2001) concluded that differences in growing conditions, environmental factors and fruit development can influence the amount of calcium concentration in fruit. He reported that foliar applications of calcium compounds should be made in late fruit growth stages.

It also resulted in reduced physiological weight loss and delayed fruit ripening. Calcium starvation is considered as a major contributing factor for blossom-end-rot in tomato; a major physiological disorder of tomato. For this reason, pre or post harvest applications of Ca have been made to prevent physiological disorders and improve fruit quality (Adam et al., 1999).

The aim of the present study was to determine the effect of pre-harvest foliar application of calcium chloride on growth and yield of tomato fruit.

#### MATERIALS AND METHODS

The experiment was carried out in tunnels at the vegetable experimental area, Institute of Horticultural Sciences, University of Agriculture, Faisalabad to evaluate the effect of calcium chloride on fruit quality of the tomato. Tomato seedlings were raised by raising nursery under plastic tunnel, in which seeds of tomato cv. Sahil (the most prominent and commonly used variety of the area) were sown on medium consisted of FYM, soil and sand in the ratio of 1:1:1. NPK (19:19:19) was used, half dose of which was applied as a basal dose at the time of transplanting and remaining half dose was applied through drip irrigation at fortnightly intervals. When seedlings attained a height of 10-15 cm, these were transplanted in tunnels on beds at a distance of 45 cm, whereas, distance between lines maintained was 65 cm. A digital thermometer and humidity meter was placed in the tunnels for temperature and humidity measurement. The temperature was recorded 28±2°C during the day time and 21±2°C during the night time, while the relative humidity level was observed between 60-70%. The doors of the tunnels were kept open from 11:00 a.m. to 3:00 p.m. to improve the ventilation. Experiment comprised of six treatments, replicated thrice. Each treatment consisted of ten plants. Uniform cultural practices were adopted for all the treatments. Treatments included were  $T_1$  (Control) and  $T_2$  to  $T_6$ consisting of a molar solution of  $CaCl_2$  (0.1, 0.2, 0.3, 0.4 and 0.5 M respectively). Molar solution of CaCl<sub>2</sub> was prepared and applied to the plants after fruit set in the first cluster and two more sprays were done at weekly intervals. Experiment was laid out according to completely randomized design (CRD). Data were analyzed statistically by using analysis of variance

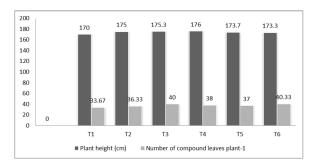
techniques and significance among treatment means was compared using DMR test at 5% probability level.

#### **RESULTS AND DISCUSSION**

#### Effect of CaCl<sub>2</sub> on growth components

Growth parameters observed during the experiment (Fig. 1) like plant height and number of compound leaves plant<sup>-1</sup>; responded positively to foliar application of CaCl<sub>2</sub> applied at different growth stages of the tomato crop. Maximum height of plant was recorded with  $T_4$ , followed by  $T_6$ . Whereas, minimum height of tomato plant was noted with  $T_1$  (control). As calcium is an important component of cell wall and plays important role in cell elongation (Rashid, 2000), therefore, application of CaCl<sub>2</sub> at higher concentrations might have increased plant height.

The maximum number of compound leavers plant<sup>-1</sup> (40.33) were noted with  $T_6$ . While, minimum number of leaves plant<sup>-1</sup> (33.67) was produced by control. Higher number of leaves might be due to increased calcium level and vice versa. As calcium directly improves cell permeability which in turn enhances photosynthetic process and results in more number of leaves (Hussain et al., 2003).



# Fig. 1: Effect of CaCl<sub>2</sub> on growth components of tomato

#### Effect of CaCl<sub>2</sub> on yield components

Similar trends were observed regarding yield parameters (Table 1) like number of flower clusters plant<sup>-1</sup>, fruit set %age, number of healthy and diseased fruits plant<sup>-1</sup>, fruit weight, fruit length and width; where treatments gave optimistic and significantly higher response than the control.

Maximum number of flower clusters plant<sup>-1</sup> (9.66) were recorded in case of  $T_3$  and minimum number of flower clusters (7.33) were counted with control. Dey (2000) reported similar results and concluded that calcium stimulated the uptake of phosphorus by plant roots. This increased uptake might have promoted more cluster formation, as phosphorus directly promotes flowering.

The use of  $CaCl_2$  significantly increased fruit set percentage. Highest fruit set (69.3 %) was noted in case

Treatments	No. of flower	Fruit set	No. of fruits	No. of diseased	Fruit weight	Fruit length	Fruit width
	clusters plant <sup>-1</sup>	(%)	plant <sup>-1</sup>	fruits plant <sup>-1</sup>	plant <sup>-1</sup> (kg)	(cm)	(cm)
T <sub>1</sub>	7.33c	60c	77.33c	3.67a	5.27c	5.66d	3.23c
$T_2$	7.66bc	63.3a	79.33c	2.67ab	5.67ab	6.03d	3.7b
T <sub>3</sub>	9.66a	69a	94.33a	1.33c	6a	7.5ab	4.36a
$T_4$	8.33bc	65b	90ab	2.33bc	5.7ab	7c	3.8b
T <sub>5</sub>	8.66ab	65.7b	86b	2.33bc	5.56bc	7.03bc	3.9b
T <sub>6</sub>	9.66a	69.3a	95.33a	1.67bc	6a	7.7a	4.4a

Table 1: Effect of CaCl<sub>2</sub> on yield components of tomato

of  $T_3$  and lowest fruit set (60.0 %) were recorded with control. CaCl<sub>2</sub> spray also produced more number of healthy fruits. As the maximum number of fruits (95.33) was obtained in cases of  $T_6$  and minimum (77.33) recorded with control. This effect can be positively correlated to the fact that calcium plays a vital role in metabolism and nutrient uptake (Kamal, 2000). All these factors might be responsible for an increased fruit set percentage and number of fruits plant<sup>-1</sup>.

Data regarding diseased fruits plant<sup>-1</sup> showed that maximum number of diseased fruits (3.6 7) was obtained in those plants which were not sprayed with CaCl<sub>2</sub>. While a few numbers of diseased fruits (1.33) were found in plants sprayed with 0.2M CaCl<sub>2</sub>. It significantly reduced mildew on tomato fruits. Wijerathne et al. (2009) observed similar results by preharvest application of CaCl<sub>2</sub> to control fungal diseases of tomato. This could largely be due to the increased firmness of fruit. Introduced Ca<sup>2+</sup> has shown to entrap in the middle lamella thus increasing its stability and elevated Ca<sup>2+</sup> in tissues is reported to hinder the action of polygalacturonase enzyme, making the tissues more firmer (Doesburg, 1975).

Observations regarding fruit weight plant<sup>-1</sup> revealed a significant effect of CaCl<sub>2</sub>. Maximum fruit weight was recorded with 0.2M CaCl<sub>2</sub> while minimum in case of control. As Ca is an important component of cell wall, it prevents the breakdown of cell walls and associated with the release of wall bound enzymes, hence acts as a cementing agent (Souza et al., 1999).

Calcium Chloride also increased fruit size significantly. Maximum fruit length and width were observed in plants sprayed with 0.5M CaCl<sub>2</sub> whereas, control produced fruits with minimum length and width. This might be due to role of Ca in maintenance of cell integrity. The addition of high levels of Ca inhibits the activity of pectic enzymes in tomato and increases its size, while the low calcium levels decrease fruit size, as they increase the activity of pectic enzymes (Rylski, 1994).

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