# Effect of Calcium and Boron Nutrition on Grey Mould of Capsicum (Capsicum annuum L.) and Fruit Quality

By

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#### Abstract

Capsicum (*Capsicum annuum* L.) is mostly cultivated in humid and warm conditions, which increases disease development, particularly grey mould caused by *Botrytis cinerea*. Infection of capsicum fruit by *B. cinerea* often occurs preharvest but symptoms of grey mould are not usually visible until after harvest making the pathogen difficult to control. Appropriate fertilisation that ensures calcium (Ca) and boron (B) is sufficient in plant tissues, especially in fruit, has been suggested as an alternative to fungicides for disease management. This research studied the infection pathway of *B. cinerea* and the effect of Ca and B on grey mould development and quality of fruit in two capsicum cultivars (cv. Aries and cv. Papri Queen).

Botrytis cinerea infected capsicum preharvest and flowers often died when inoculated at anthesis. The number of dead flowers increased when inoculum concentration increased. The extent of grey mould development on fruit inoculated preharvest was not affected by timing of inoculation [at anthesis, 3 days after anthesis (DAA) or 6 DAA], but was dependent on inoculum concentration and cultivar. When capsicum fruit were inoculated after harvest, grey mould developed most rapidly in red (R) fruit from cv. Aries and breaker red (BR) fruit from cv. Papri Queen. An inoculation of 10<sup>6</sup> conidia mL<sup>-1</sup> caused more disease on fruit than 10<sup>4</sup> or 10<sup>5</sup> conidia mL<sup>-1</sup>. Cv. Aries was more susceptible to B. cinerea than cv. Papri Queen regardless of whether inoculation occurred before or after harvest.

The effect of both soil and foliar application of boron (B), at different concentrations, on grey mould development and fruit quality of capsicum was examined. Preharvest B application, from transplanting to harvest when fruit were mature and red, using 0.05 or 0.1 mM H<sub>3</sub>BO<sub>3</sub> via soil amendment or 2.0 or 7.0 mM H<sub>3</sub>BO<sub>3</sub> as a foliar spray increased B concentration in leaves and fruit of both cultivars. However, soil application was more effective than foliar application in increasing B concentration in plant tissues. Foliar application of B at low concentrations (0.025 or 0.075 mM H<sub>3</sub>BO<sub>3</sub>) did not increase B concentration in plant tissue. Increasing B concentration in leaf and fruit tissue reduced grey mould

development on fruit inoculated with *B. cinerea* preharvest compared to the control, but did not affect grey mould development on red fruit inoculated with *B. cinerea* postharvest. Preharvest soil application of B increased shelf life of fruit, but did not affect quality of fruit including water content, firmness, total soluble solid content (TSSC) and titratable acidity (TA) at harvest or during storage. Symptoms of B toxicity were observed on leaves from plants that received high B concentration (0.1 mM H<sub>3</sub>BO<sub>3</sub>) in the soil, but no effect was observed on fruit.

Preharvest application of calcium (Ca) via soil amendment [1.5, 4.0 or 8.0 mM Ca(NO<sub>3</sub>)<sub>2</sub>] or as a foliar spray [0.5 or 1.0 % w/v mM Ca(NO<sub>3</sub>)<sub>2</sub>] increased Ca concentration in leaves, but did not increase Ca concentration in fruit, regardless of cultivar. Soil Ca application appeared to increase Ca concentration in leaf tissue more effectively than the Ca foliar spray. Ca concentration in leaf tissue from cv. Aries was significantly higher than in leaf tissue from cv. Papri Queen when plants received the same amount of Ca, regardless of application method. Ca treatment did not affect quality of fruit at harvest or during storage. Preharvest application of Ca reduced grey mould development on fruit that had been inoculated with *B. cinerea* preharvest, but did not reduce grey mould in fruit inoculated postharvest. Symptoms of Ca deficiency were observed on plants that received no Ca or low Ca concentration [1.5 mM Ca(NO<sub>3</sub>)<sub>2</sub>] from transplant to fruiting.

Dipping and vacuum infiltration with calcium chloride (CaCl<sub>2</sub>.2H<sub>2</sub>O) did not increase Ca concentration in flesh after treatment, but vacuum infiltration did increase Ca concentration in flesh after 10 days of cool storage (10°C). Ca treatment after harvest did reduce grey mould development on fruit, but did not affect the quality of fruit during storage. A directly inhibitory effect of Ca on fungal growth was responsible for reducing grey mould development on fruit.

In conclusion, capsicum was most sensitive to infection by *B. cinerea* at anthesis and high inoculum concentrations caused a greater disease incidence in capsicum fruit, regardless of whether inoculation occurred preharvest or after harvest. Reducing inoculum concentration, especially during flowering, is therefore recommended to reduce losses in capsicum. Preharvest application of Ca or B

may be used as an alternative method to reduce grey mould on capsicum fruit, but they had no effect on fruit quality. Postharvest application of Ca could also be recommended for cv. Aries fruit before or during storage for controlling grey mould on fruit. Findings in this research may therefore provide basic knowledge for management of *B. cinerea* in the capsicum industry.

**Declaration** 

I certify that this work contains no material which has been accepted for the award

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## **Abbreviation**

**Abbreviation** Full term

ANOVA Analysis of Variance

AOAC Association of Official Analytical Communities

ASTA American Spice Trade Association

B boron

BR breaker red

°Bx °Brix

°C Degrees Celsius

Ca calcium

CaCl<sub>2</sub> calcium chloride

Ca(NO<sub>3</sub>)<sub>2</sub> calcium nitrate

CuSO<sub>4</sub> copper sulphate

cv. cultivar

DAA days after anthesis

DAH days after harvest

DPI days post-inoculation

DG deep green
DW dry weight

EDTA ethylenediaminetetraacetic acid

et al. and others

e.g. for example FW fresh weight

FAO Food and Agricultural Organisation

Fe<sup>3+</sup>-EDTA Ethylenediaminetetraacetic acid iron (III)

Fig Figure g gram h hour

H₃BO₃ boric acid

ICP-OES Inductively Coupled Plasma Optical Emission

Spectrometer

kg kilogram

kgf kilogram force

kGy kiloGray

KCl potassium chloride KNO<sub>3</sub> potassium nitrate

KH<sub>2</sub>PO<sub>4</sub> potassium dihydrogen orthophosphate

KOH potassium hydroxide K<sub>2</sub>SO<sub>4</sub> potassium sulphate

L litre

LSD Least Significant Difference

MgSO<sub>4</sub> magnesium sulphate
MnSO<sub>4</sub> manganese sulphate

mg milligram
min minute
mL millilitre
mm millimetre

mm² square millimetre

mt million tones

N Newton

NaH<sub>2</sub>PO<sub>4</sub> sodium phosphate dibasic

NH<sub>4</sub>NO<sub>3</sub> ammonium nitrate

(NH<sub>4</sub>)<sub>6</sub>Mo<sub>7</sub>O<sub>24</sub> ammonium molybdate tetrahydrate

PDA Potato dextrose agar

PE pectinesterase

PG polygalacturonase

pH power of hydrogen (negative log of H<sup>+</sup> concentration)

ppm parts per million
RH relative humidity
RO reserve osmosis
SE standard error

sec seconds

TSSC total soluble solid content

TA titratable acidity

UC University of California

UV ultraviolet

ZnSO<sub>4</sub> zinc sulphate

w/v weight by volume

 $\mu M$  micromoles per litre

 $\mu L \qquad \qquad microlitre$ 

% percentage