



P-ISSN: 2349-8528
E-ISSN: 2321-4902
IJCS 2019; 7(1): 10-13
© 2019 IJCS
Received: 05-11-2018
Accepted: 10-12-2018

Anshuman Singh

Student M.Sc.(Ag) Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

AK Singh

Assoc. Professor Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Ravi Pratap Singh

Student M.Sc.(Ag) Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Nitesh Sharma

Student M.Sc.(Ag) Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Kunwar AP Singh

Student M.Sc.(Ag) Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

AP Singh

Asstt. Professor Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Anand Singh

Student M.Sc.(Ag) Deptt. of G.P.B.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Ritesh Singh

Student M.Sc.(Ag) Deptt. of Fruit Sci.
Deptt. of G.P.B. Narendra Deva
University of agriculture & technology,
Narendra Nagar, Kumarganj Faizabad,
Uttar Pradesh, India

Correspondence**Anshuman Singh**

Student M.Sc.(Ag) Deptt. of Hort.
Narendra Deva University of agriculture
& technology, Narendra Nagar,
Kumarganj Faizabad, Uttar Pradesh,
India

Influence of foliar application of micro nutrients on chemical characteristics of Mango (*Mangifera indica* L.) cv. Amrapali

Anshuman Singh, AK Singh, Ravi Pratap Singh, Nitesh Sharma, Kunwar AP Singh, AP Singh, Anand Singh and Ritesh Singh

Abstract

The present investigation "Influence of foliar application of micro nutrients on chemical characteristics of Mango (*Mangifera indica* L.) cv. Amrapali" was conducted at Main Experiment Station, Department of Horticulture, Narendra Deva University of Agriculture & Technology, Narendra Nagar (Kumarganj), Faizabad (U.P.) during the year 2017-2018. The experiment was conducted in Randomized Block Design with eight treatments *i.e.* Control (water spray), ZnSO₄ 1%, FeSO₄ 1%, Borax 0.5%, ZnSO₄ 1% + FeSO₄ 1%, ZnSO₄ 1% + Borax 0.5%, FeSO₄ 1% + Borax 0.5% and FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% in three replications and considering one plants as a unit. The observations were recorded for chemicals attributes of mango fruit. The maximum number of fruits per shoot, fruit retention per cent, fruit yield (kg/tree), and minimum fruit drop were recorded with the application of FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by ZnSO₄ 1% + Borax 0.5%. All the chemical characters were influenced by foliar spray of ZnSO₄ 1%, FeSO₄ 1%, Borax 0.5%, ZnSO₄ 1% + FeSO₄ 1%, ZnSO₄ 1% + Borax 0.5%, FeSO₄ 1% + Borax 0.5%, FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% in alone. The fruit length, width, fruit weight, volume, pulp weight, stone weight, pulp stone ratio were recorded maximum with the foliar application of FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by ZnSO₄ 1% + Borax 0.5%. The maximum TSS, ascorbic acid, total sugars and minimum acidity content were observed with the foliar application of FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by ZnSO₄ 1% + Borax 0.5%.

Keywords: foliar, micro nutrients, chemical characteristics, mango, amrapali

Introduction

The mango (*Mangifera indica* L.) is a considered to be the king of fruit. It is, undoubtedly, one of the choicest and most ancient fruits known to mankind. In India, it has always been a prized and favourite fruit throughout the recorded history of the country. The fruit not only finds a prominent mention in the old Sanskrit literature but almost all the foreigners, right from the Chinese pilgrims who travelled here in Seventh Century A.D. down to the modern writers, have spoken in glowing terms about this fruit. During the Mughal rule, mango was honoured with a real patronage. The well-known Lakh Bagh, known to be stocked with 1,00,000 mango tree, was planted near Darbhanga in Bihar state by Akbar. Some mango orchards planted during that period notable the Shalimar Garden of Lahore and Mughal Gardens at Pinjore near Chandigarh are still preserved and bear testimony to the high esteem this fruit enjoyed in the past. The mango occupies the same position in the tropical and sub-tropical regions, which in enjoyed by the apple in temperate region.

Several authorities have testified to the origin of mango in the Indo Burma region, where it has been in cultivation for at least 4000 years. This fruit has become deeply interwoven with religious rites and folklore of the inhabitants of this country due to its antiquity, popularity, and usefulness. It is a fruit par excellence for millions of people in the Orient, especially those in India. The mango which combine utility with beauty has the status of the national tree of India and is very rightly considered King among fruits grown in the country.

Materials & Methods

The present investigation "Effect of foliar application of micro nutrients on yield and quality of Mango (*Mangifera indica* L.) cv. Amrapali" was carried out at Main Experiment Station Horticulture, Narendra Deva University of Agriculture and Technology, Narendra Nagar (Kumarganj), Faizabad (U.P.) during the year 2017.

25 years old Uniform mango plants, planted at a distance of 2.5x 2.5 meters were used as experimental material in the present investigation. All the schedule based cultural practices were followed as per recommendations. The experiment was laid out in Randomized Block Design (R.B.D.) with 3 replications in the month of January, 2017. Two plants were taken as unit per treatment.

Chemical characters of fruit

1. Total Soluble Solids

The perusal of data presented in Table 1 indicated that the total soluble solids (TSS) content in ripe mango fruit pulp was significantly influenced by all treatments over control (T₁). The highest T.S.S (21.00⁰ Brix) was observed with T₈ consist of foliar spray of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% followed by T₆ (ZnSO₄ 1%+ Borax 0.5%) and T₇ (FeSO₄ 1% + Borax 0.5%) which also improved the T.S.S. content appreciably over rest of the treatments. The lowest T.S.S content (17.21⁰ Brix) was obtained in control (T₁).

Table 1: Effect of foliar spray of nutrients on Total Soluble Solids content.

Treatments	Total Soluble Solids (⁰ Brix)
T ₁ : Control (Water spray)	17.21
T ₂ : ZnSO ₄ 1%	19.82
T ₃ : FeSO ₄ 1%	17.66
T ₄ : Borax 0.5%	18.32
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	18.19
T ₆ : ZnSO ₄ 1% + Borax 0.5%	20.83
T ₇ : FeSO ₄ 1% + Borax 0.5%	20.47
T ₈ : FeSO ₄ 1%+ ZnSO ₄ 1% + Borax 0.5%	21.00
S. Em ±	0.10
CD at 5%	0.30

2. Acidity

The data presented in Table 2 showed the variation in per cent acidity in fruit pulp of mango cv. Amrapali. A perusal of data showed significant reduction of acidity in all the treatments in comparison to control. The minimum fruit acidity (0.135%) was recorded with the spray of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% followed by T₆ with ZnSO₄ 1%+ Borax 0.5%. The maximum (0.186%) acidity was recorded in control (T₁).

Table 2: Effect of foliar spray of nutrients on fruit acidity.

Treatments	Acidity per cent
T ₁ : Control (Water spray)	0.186
T ₂ : ZnSO ₄ 1%	0.159
T ₃ : FeSO ₄ 1%	0.181
T ₄ : Borax 0.5%	0.167
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	0.173
T ₆ : ZnSO ₄ 1% + Borax 0.5%	0.143
T ₇ : FeSO ₄ 1% + Borax 0.5%	0.156
T ₈ : FeSO ₄ 1%+ ZnSO ₄ 1% + Borax 0.5%	0.135
S. Em ±	0.00
CD at 5%	0.01

3. Ascorbic acid (mg/100 g pulp)

Ascorbic acid content of fruit was determined according to the method described in A.O.A.C. (1975). It is evident from data presented in Table 3 that the ascorbic acid content in pulp was considerably influenced by the foliar application of different micro-nutrients. All the treatments significantly increased the ascorbic acid content. The highest ascorbic acid content (31.01 mg/100g pulp) was obtained with the foliar spray of FeSO₄ 1%+ ZnSO₄ 1% +Borax 0.5% followed by T₆

(ZnSO₄ 1% +Borax 0.5%) which were found significantly at par. However, lowest ascorbic acid (25.97 mg/100g pulp) was estimated under control (T₁).

Table 3: Effect of foliar spray of nutrients on ascorbic acid content.

Treatments	Ascorbic acid (mg/100 g pulp)
T ₁ : Control (Water spray)	25.97
T ₂ : ZnSO ₄ 1%	29.35
T ₃ : FeSO ₄ 1%	26.43
T ₄ : Borax 0.5%	28.47
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	27.12
T ₆ : ZnSO ₄ 1% + Borax 0.5%	30.87
T ₇ : FeSO ₄ 1% + Borax 0.5%	30.29
T ₈ : FeSO ₄ 1% + ZnSO ₄ 1% + Borax 0.5%	31.01
S. Em ±	0.08
CD at 5%	0.25

4. Reducing sugars

It is apparent from the data presented in Table4 that maximum reducing sugar content (2.70%) was obtained in T₈ by foliar spray of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% followed by T₆ ZnSO₄ 1% +Borax 0.5%. The lowest (2.09%) reducing sugar was recorded under control (T₁). Borax @ 0.5% alone was also effective to increase reducing sugar per cent in fruit. The treatments T₈, T₇, T₄ and T₅ were found significantly at par.

Table 4: Effect of foliar spray of nutrients on reducing sugars.

Treatments	Reducing sugars (%)
T ₁ : Control (Water spray)	2.09
T ₂ : ZnSO ₄ 1%	2.44
T ₃ : FeSO ₄ 1%	2.15
T ₄ : Borax 0.5%	2.35
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	2.22
T ₆ : ZnSO ₄ 1% + Borax 0.5%	2.57
T ₇ : FeSO ₄ 1% + Borax 0.5%	2.51
T ₈ : FeSO ₄ 1%+ ZnSO ₄ 1% + Borax 0.5%	2.70
S. Em ±	0.16
CD at 5%	0.49

5. Non-reducing sugar

Data with respect to non-reducing sugar was presented in Table- 5 clearly indicated that all nutrients and their combination were found effective to increase non-reducing sugars in mango fruit. The maximum non-reducing sugar (14.80%) was recorded in T₈ with foliar spray of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% in T₈ followed by ZnSO₄ 1% +Borax 0.5% in T₆ which were found significantly at par. The minimum non-reducing sugar (11.49%) was recorded under control (T₁).

Table 5: Effect of foliar spray of nutrients on non-reducing sugar.

Treatments	Non reducing sugar (%)
T ₁ : Control (Water spray)	11.49
T ₂ : ZnSO ₄ 1%	13.79
T ₃ : FeSO ₄ 1%	12.10
T ₄ : Borax 0.5%	13.32
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	12.99
T ₆ : ZnSO ₄ 1% + Borax 0.5%	14.52
T ₇ : FeSO ₄ 1% + Borax 0.5%	14.23
T ₈ : FeSO ₄ 1% + ZnSO ₄ 1% + Borax 0.5%	14.80
S. Em ±	0.16
CD at 5%	0.49

6. Total sugars

An examination of data regarding total sugars content of fruit

in, pulp presented Table 6 clearly showed that spraying of micro-nutrients were markedly increased the total sugars content over control.

Table 6: Effect of foliar spray of nutrients on total sugars.

Treatments	Total sugars (%)
T ₁ : Control (Water spray)	13.58
T ₂ : ZnSO ₄ 1%	16.23
T ₃ : FeSO ₄ 1%	14.25
T ₄ : Borax 0.5%	15.67
T ₅ : ZnSO ₄ 1% + FeSO ₄ 1%	15.21
T ₆ : ZnSO ₄ 1% + Borax 0.5%	17.09
T ₇ : FeSO ₄ 1% + Borax 0.5%	16.74
T ₈ : FeSO ₄ 1% + ZnSO ₄ 1% + Borax 0.5%	17.50
S. Em ±	0.08
CD at 5%	0.24

The maximum total sugar (17.50%) was obtained with the foliar application of FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% in T₈. This was closely followed by ZnSO₄ 1% + Borax 0.5% and minimum total sugar (13.58%) was estimated under control (T₁).

Summary & Conclusion

Maximum accumulation of total soluble solids (TSS) content in mango fruits was recorded with spray of T₈ (FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5%), while minimum total soluble solids (TSS) was obtained with the control shown in Table 4.12 and fig. 4.12 Total Soluble Solids content of fruit may be unincreased due to fact that nutrients have played an important role in photosynthesis which ultimately lead to the accumulation of carbohydrates and attributed to increased TSS of mango fruit. The adequate amount of zinc improved the auxin content and it also acted as catalyst in oxidation process. Increase in the Total Soluble Solids may be because of more carbon assimilation promoted by application of boric acid. The results are in closed conformity with the finding of Yadav *et al.* (2004) obtained maximum TSS^oBrix with foliar spray of GA₃ (15, 30 and 45 ppm), zinc (0.2%, 0.4%, 0.6%) and Iron (0.2%, 0.4%, 0.6%) along with control on chemical characteristics in ber fruits cv. Banarasi. Vashistha *et al.* (2010) obtained maximum Total Soluble Solid with the foliar application of urea @ 1% + ZnSO₄ @ 0.4% + Borax @ 0.4% Bakshi *et al.* (2013) obtained maximum TSS^oBrix of strawberry cv. Chandler with the foliar application of 0.6% ZnSO₄. Whereas minimum TSS was noted with water spray (control) in mango fruit (*Mangifera indica* L.) cv. Amrapali.

The data on acid content of fruits was presented in Table 2. A perusal of data showed significant reduction of fruit pulp acidity in all the treatments in compression to the control. The use of different treatments significantly influence the acidity percentage in mango fruits. The minimum acidity percentage was noted in T₈ with the foliar application of FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5%, whereas, maximum was noted in control treatment. Acidity of fruit decrease with the foliar application of nutrients, might be due to increase in translocation of carbohydrates and increase metabolic conversion from acidity to sugar by the reaction involving reversal of glycolytic way path used in respiration or both simultaneously. The per cent acidity was reduced with nutrients treated fruits, which might be due to early ripening induced by the nutrient spray during which degradation of acid might have occurred. The similar results were also reported by Hasan and Jana (2000)^[4] found significant reduce the acidity content in litchi cv. Bombai with foliar application

of ZnSO₄ @ 1.0% and Pal *et al.* (2008)^[13] noted less acidity of fruit in guava cv. Sardar with foliar application of urea (1.0%, 2.0%), potassium (0.5%, 1.0%), Borax (0.1%, 0.2%) and ZnSO₄ (0.2%, 0.4%).

The effect of foliar spray of nutrients on ascorbic acid content have been evident from data presented in Table 3 clearly indicated that ascorbic acid content was significantly influenced by different micro-nutrients spraying as compared to control. Significantly the maximum amount of ascorbic acid was found with the foliar spray of T₈ (FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5%), whereas, minimum was recorded with control. The increased ascorbic acid content of fruit juice was due to increased synthesis of catalytic activity by enzyme and coenzyme, which are represented the ascorbic acid synthesis. The adequate amounts of zinc improve the auxin content and it also acted as catalyst in oxidation process. These findings are closely confirmed the results of a significant improvement in ascorbic acid content by Singh and Maurya (2003) noted greatest ascorbic acid content from mango cv. Mallika with foliar application of ZnSO₄ @ 0.4%, FeSO₄ @ 0.4%, MgSO₄ @ 0.2% and Boric acid @ 0.2% and also Rajak *et al.* (2010) noted maximum response in mango cv. Amrapali in ascorbic acid content (mg/100 g pulp) with foliar spray of ZnSO₄ @ 0.6% and Borax @ 0.8%.

The similar pattern in respect to total sugars content was also noted for increase total sugars content in mango fruit as influenced by different treatments presented in Table-4, Table-5 and Table-6. The highest reducing sugars, non-reducing sugar and total sugar content was recorded with the spray of T₈ (FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5%), and minimum was recorded in control. The increased in sugar per cent may be due to involment of micronutrients in the translocation of more sugar to the fruits. It has been reported that there is a greater conversion of starch into sugar (source to sink) in the presence of these nutrients. The results are confirmed by the finding of Ghosh and Besrai (2000) obtained maximum total sugars in sweet orange cv. Mosambi with foliar spray of Boron @ 0.2% Zinc, @ 0.5% and iron @ 0.4% and also Bhowmick *et al.* (2012) noted maximum total sugars and non-reducing sugar with the application of ZnSO₄ @ 1.0% in mango cv. Amrapali.

Conclusion

The maximum total soluble solids was noted with the application of T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% in mango fruit.

The minimum acidity percentage was noted under T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% in mango fruit and maximum with water spray.

The maximum ascorbic acid content was recorded with the use of T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% and minimum with water spray in mango fruit.

The highest reducing sugars content was obtained with the foliar application of T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% and minimum with water spray in mango fruit.

The highest non-reducing sugar content was obtained with the foliar application of T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% and minimum with water spray in mango fruit.

The highest total sugar content was obtained with the foliar application of T₈ -FeSO₄ 1% + ZnSO₄ 1% + Borax 0.5% followed by T₆ -ZnSO₄ 1% + Borax 0.5% and minimum with water spray in mango fruit.

Based on the present investigation it can be concluded that foliar application of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% from the overall experimental finding was proved to be mass effective to decrease fruit drops, increase fruit retention, fruit yield (kg/tree), physico-chemical attributes of fruit viz. fruit length, fruit width, fruit volume, fruit weight, pulp weight, stone weight, pulp: stone ratio, total soluble solids, ascorbic acid (Vitamin C), reducing sugars, non-reducing sugar, and maximum total sugars besides, acidity in the fruit was drastically reduced. Therefore, foliar application of FeSO₄ 1%+ ZnSO₄ 1%+ Borax 0.5% at panicle initiation and at pea stage can be recommended to mango growers of eastern Uttar Pradesh for higher fruit yield and better quality traits.

References

1. Anonymus. NHB Database Indian Horticulture Data base, National Horticulture Board, Gurgaon, Haryana, 2015.
2. Bakshi P, Jasrotia A, Wali VK, Sharma A, Bakshi M. Influence of pre-harvest application of calcium and micro-nutrients on growth, yield, quality and shelf-life of strawberry cv. Chandler. Indian Journal of Agricultural Sciences, EI-Sheikh. 2013; 83(8):831-835.
3. Saeed AAWT, Nouman VF. Effect of foliar application of potassium and zinc on behaviour of Mantakhab El-kanater guava trees. In faculty Bulletin Agriculture University Cairo. 2000; 51(1):73-84.
4. Hasan Md. A, Jana A. Effect of potassium, calcium, zinc and copper in improving the chemical composition of fruits in litchi cv. Bombai. Environment and Ecology. 2000; 18(2):497-499.
5. Jeyakumar P, Durgadevi D, Kumar N. Effects of zinc and boron fertilisation on improving fruit yields in papaya (*Carica papaya* L.) cv. CO-5. (Developments in Plant and Soil Sciences, Volume 92). Plant nutrition: food security and sustainability of agro-ecosystems through basic and applied research. In Fourteenth International Plant Nutrition Colloquium, Hannover, Germany, 2001, 356-357.
6. Khan S, Singh HK, Vishwanath, Pratap B. Influence of foliar feeding of nutrients and thiourea on fruit yield and quality of Aonla. Indian Journal of Fertilisers. 2010; 6(8):28-30.
7. Kiran GN, Kumar Sudha, Vani V, Dorajee AVD, Rao Subbaramamma P, Sujatha RV. Effect of Foliar Sprays of Nitrogen, Potassium and Zinc on Flowering and Yield Attributes of Guava cv. Taiwan Pink. International Journal of Current Microbiology Applied Science. 2017; 6(8):3475-3480.
8. Kumar R, Kumar P, Singh UP. Effect of foliar application of nitrogen, zinc and boron on flowering and fruiting of mango (*Mangifera indica* L.) cv. Amrapali. Environment and Ecology. 2008; 26(4B):1965-1967.
9. Kumar S, Kumar A, Verma DK. Effect of micronutrients and NAA on yield and quality of litchi (*Litchi chinensis* Sonn.) cv. Dehradun. International Seminar on Research Trend Hi. Tech Horticulture and PHT, Kanpur 4-6, 2004, 193.
10. Kumar S, Singh AK, Yadav AL. Effect of foliar application of GA₃, NAA, KNO₃ and Borax on fruit quality of rainy season guava cv. Lucknow-49. Plant Archives. 2010; 10(1):317-319.
11. Kumar S, Yadav AL, Vishwakarma G, Yadav DK. Effect of foliar feeding of nutrients and plant growth regulators on vegetative growth and yield of phalsa (*Grewia*

subinaequalis D.C.). Research in Environment Life Science. 2014; 7(4):293-294.

12. Lal Bahadur, Malhi CS, Singh Zora. Effect of foliar and soil applications of zinc sulphate on zinc uptake, tree size, yield, and fruit quality of mango, Department of Horticulture, Punjab Agricultural University, Ludhiana 141 004. Journal of Plant Nutrition. 2014; 21:589-600.
13. Pal A, Pathak RK, Pal K, Singh T. Effect of foliar application of nutrients on yield and quality of guava fruits (*Psidium guajava* L.) cv. Sardar guava. Progressive Horticulture. 2008; 3(1):89-90.