**Changes of quality traits and phytochemical components of jujube fruit treated with preharvest GA3 and Parka during cold storage**

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**ABSTRACT**

The study aimed to assess the effects of pre-harvest gibberellic acid (GA3) and Parka applications on fruit quality and bioactive components of jujube (*Ziziphus jujuba* Mill. cv. Li) fruit during the storage. Fruit were kept at 0 ± 0.5 ° C and 90 ± 5% RH for 45 days. Parka and GA3 applications delayed weight losses and respiration rate in the cold storage. While the effect of the Parka application on the decrease in fruit firmness values depending on the storage time was not significant, it can be said that GA3 application was effective in maintaining the fruit firmness in the cold storage. The increase in soluble solids content (SSC) during cold storage was less with GA3 application. The decrease in titratable acidity with ripening in the cold storage was similar in the Parka and control applications. It can be said that GA3 application was effective in maintaining the titratable acidity during storage and this effect increased with the combination of Parka+GA3. The highest vitamin C at the end of the storage was recorded in fruit treated with Parka. Total phenolics, total flavonoids and antioxidant activity decreased in all applications during the storage. GA3 and Parka applications retarded the losses in total phenolics, total flavonoids and antioxidant activity in the storage. As a result, it can be said that the pre-harvest GA3 and Parka applications give positive results in maintaining the quality properties of jujube fruit in the cold storage.

*Keywords*: Antioxidant, color, flavonoids, phenolics, respiration rate, weight loss.

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**1. Introduction**

Jujube plays a significant role in the treatment of some diseases such as anemia, cancer and heart (Gao et al., 2013), preventing oxidative stress (Wu et al., 2013) and strengthening the immune system (Yu et al., 2012; Pu et al., 2018). Along with these traits, it is a fruit species that is preferred by consumers due to its high vitamin C, taste and flavour, and its production is increasing day by day (San and Yildirim, 2010; Yao, 2013; Gunduz and Saracoglu, 2014; Keles, 2020). Jujube, which can be consumed in dried, it is also often consumed fresh in Turkey (Ozturk et al., 2018). It is significant to have a long marketing period in fresh consumption. Although jujube is a non-climatic fruit species with low physiological activity, some physiological disorders such as postharvest decay, dehydration, softening and browning of fruit flesh restrict the storage life of jujube and decrease its market value (Siddiq and Uebersax, 2012). Therefore, it is significant to delay or reduce fruit softening during marketing, transportation and storage, delay physicochemical changes and prevent fruit quality at postharvest. In order to maintain postharvest fruit quality in jujube, the postharvest treatments such as modified atmosphere packaging (Lin et al., 2004), *Aleo vera*, chitosan coating (Qiuping and Wenshui, 2007), trisodium phosphate, dipping into calcium chloride solution and 1-MCP (1 -methylcyclopropene) are made (Gupta et al., 1987; Chen et al., 2019a; Zhang et al., 2019a; Zhang et al., 2019b).

The pre-harvest applications, which will increase the quality and firmness of the fruit, in extending the postharvest storage life play a significant role. In this sense, GA3, which improves the fruit quality by promoting cell growth and elongation (Pharis and King, 1985) and increases fruit firmness with its effect on the cell wall (Fortes et al., 2015), is used effectively to extend the post-harvest life in many fruit species (Einhorn et al., 2013; Sharma and Pratima, 2018). It has been reported that with the pre-harvest GA3 application in jujube, the fruit that had higher firmness values and respiration rate were obtained (Ozturk et al., 2018). It was observed that with the application of Parka (1% calcium, 5% cellulose and 7.5% stearic acid) which prevents water intake by forming a layer on the fruit, limits gas permeability and increases skin elasticity (Meland et al., 2014), jujube (Ozturk et al., 2018) and in sweet cherry (Aglar et al., 2017) fruit cracking was reduced and the fruit were more firmness and had lower respiration rate. The main objective of the study planned by considering the positive effects of GA3 and Parka applications on respiration rate and fruit firmness, which are two significant properties in maintaining quality in storage, to assess the role of the GA3 and Parka sprays on quality traits and bioactive compounds in postharvest storage in jujube.

**2. Material and methods**

*2.1. Plant material*

In the research, trees belonging to 4-year-old ‘Li’ jujube fruit (*Ziziphus jujuba* Mill. Li) were selected as the plant material. Cultural applications such as irrigation, fertilization and pruning were carried out regularly in trial trees. Trees are pruned as the central leader system.

*2.2. Experimental design*

The experiment was designed to have 3 blocks (replicate) and 16 trees were selected for each replication. In the trail, 4 applications were made as control (only water + surfactant), Parka [(1%, Cultiva, USA)], gibberellic acid (GA3, 15 mgL-1,Valentbioscience, USA) and GA3 + Parka. The solution for each application was sprayed 4 trees on each replicate 3 and 2 weeks before the anticipated harvest (8 October, 2016). Sylgard-309 surfactant (0.05%, Dow Corning, Canada) was added to the solutions of the applications. 1 tree between the applications has been designed as a buffer tree. Applications were made in the time when is a windless and no rain, in the early morning. At the estimated harvest date, the fruit (25-50% from yellow / green skin color to red surface color) were harvested by hand, placed in plastic containers of 5 kg and transferred to the laboratory with a refrigerated vehicle within 4 h. The injured, crushed, cracked and defective fruit were selected and discarded. Then, for each application, the fruit were placed in 9 different plastic boxes, each containing approximately 1 kg of fruit. Fruit of all applications were placed in modified atmosphere packaging [MAP, StePac, Turkey)] with 1 kg capacity. Jujube fruit were pre-cooled with cold air for 24 h at 4±0.5 °C and 90±5% RH. Then fruit were kept at 0±0.5 °C and 90±5% RH for 45 d. Measurements were carried out on days 15th, 30th and 45th at the cold storage. In each measurement period, 3 boxes were taken for each application. Each box represented a repeat.

*2.3. Weight loss*

Initially, at the starting of storage, first weights of the fruit were measured by a digital scale with a precision of 0.01 g (Radwag, Poland). Then, on 15th, 30th and 45th d of the storage, final weights were determined. The weight loss that occurs in fruit was based on the weight at the beginning of each measurement period.

*2.4. Color characteristics, firmness and respiration rate*

L\*, chroma and hue angles were measured in 10 fruit by a colorimeter. CIE (Commission Internationale de l’Eclairage system) was used in color measurements. Then, the X, Y, Z values were converted into L\*, a\* and b\* coordinates. The equations of *C\**= (a\*2+b\*2)1/2 for chroma and *h°*= tan-1 b\*/a\* for hue angle were used. To determine the fruit firmness (10 fruit), digital firmness tester (Agrosta® 100, France) was used. The scale ranges from 0 to 100 for very soft to very firm surfaces. To measure respiration rates, 2 L airtight chambers were fitted with a rubber septum and 4 fruit were sealed in each chamber at 20±1 °C temperature and 80% RH for 1 h. The chambers were then connected to a gas sensor (Vernier, USA) and the amount of CO2 produced by the fruit was considered as the respiration rate. Results were stated in mL CO2 kg-1 h-1.

*2.5. Vitamin C, titratable acidity (TA) and soluble solids content (SSC),*

For vitamin C measurements, 0.5 mL juice was taken, and 5 mL of 0.5% oxalic acid was added on it. The ascorbic acid test strip (Merck, Germany) was taken from a collapsible sealed gas-tight tube. Reflectometer (Merck RQflex plus 10) was started. The test strip was plunged into the solution for 2 seconds, and then removed from the solution. It was then held for 8 seconds, and reading was done at the end of the 15th second. Results were presented as mg 100 g-1. For titratable acidity measurements, 10 mL juice was taken and 10 mL distilled water was added on. Then 0.1 N NaOH (sodium hydroxide) was added until the pH of the solution reached to 8.2. Based on the amount of NaOH consumed in titration, titratable acidity was determined and expressed as g malic acid 100 mL-1. SSC was measured with a portable digital refractometer (Atago PAL-1, USA) and expressed as %.

*2.6. Bioactive compounds*

During each measurement period, 5 fruit were taken from each replication of each treatment. The fruit were washed with distilled water, and sliced with a stainless steel knife. Later, the fruit pulp was crumbled by a blender, and homogenized. About 30 mL of homogenate was taken and placed into 50 ml falcon tubes. The tubes were kept at -20 ºC until the analyses.

Before the analyses, the frozen samples were dissolved under room temperature (21 °C). Pulp and juice were separated from each other by a centrifuge at 12.000 × g at 4 °C for 35 min. The resultant filtrate was used to determine total phenolics, total flavonoids and antioxidant activity of the samples.

Spectrophotometric measurements for bioactive compounds were performed in a UV-Vis spectrophotometer (Shimadzu, Kyoto, Japan). Total phenolics was measured according to the method described by Beyhan et al. (2010), and was expressed as mg gallic acid equivalent (GAE) 100 g-1 fw. Total flavonoids was measured according to the method of Chang et al. (2002) and was expressed as mg quercetin equivalent (QE) 100 g-1 fw.

The antioxidant activity of jujube fruit was determined according to two different procedures of 1.1-diphenyl-2-picryl-hydrazil (DPPH) (Blois, 1958) and Ferric Ions (Fe+3) Reducing Antioxidant Power (FRAP) (Benzie and Strain, 1996), and the results were expressed as mmol in 100 g-1 Trolox equivalent (TE) fw.

*2.7. Statistical analysis*

Whether the data was normally distributed was checked by Kolmogrov-Smirnov Test. Homogeneity of variances was confirmed by Levene's test. After the variance analysis of the data, Tukey's multiple-comparison test was used to check whether there were significant differences (*P<0.05*) between treatments. The statistical analyses were performed by using SAS software (SAS 9.1 version, USA).

**3. Results and discussion (If desired, “Results and Discussion” can be separated)**

3.1. Weight loss

The weight loss that occurs in the storage causes great economic losses. In some species, weight loss can be up to 25-30% (Sandhya, 2010; Chen et al., 2019b).Loss of weight in fruit is directly related to the loss of water caused by transpiration, which varies depending on the surface volume ratio of the fruit and the relative humidity of the storage atmosphere (Kader and Yahia, 2011).In the study, the weight loss occurred in the fruit of control application at the end of the cold storage was 1.83%. Parka and GA3 applications reduced weight losses in the cold storage. There was no difference in effect between the Parka and GA3 applications (Table 1). It is likely to be lower the loss of weight with the application of Parka (Meland et al., 2014), which creates a layer on the fruit and limits water intake. Similarly, Valero et al. (2014) stated that the application of *Aleo vera* coating limited the water loss in fruit, thereby reducing the weight loss in storage. GA3 application in different fruit species has positive effects on decreasing of the weight loss (Sharma and Pratima, 2018). The significant role of gibberellic acid (Fortes et al., 2015) in the formation and structure of the cuticle layer of the fruit may be the reason for the reduction in weight loss in the cold storage. However, Aglar et al. (2017) reported that the Parka application had no effect on the weight losses that occurred during storage in sweet cherry.

*3.2. Respiration rate*

At the harvest, there was no statistically significant difference between the respiration rates of the fruit of control and Parka application and GA3-treated fruit had a lower respiration rate (Table 2). However, Ozturk et al. (2018) reported that fruit with higher respiration rate were obtained with GA3 and Parka application in jujube. Respiration, which determines the postharvest life time by affecting the energy mechanism in the fruit, contains a series of oxidation-reduction reactions and the consumption of sugar and organic acid as the substrate (Chumyam et al., 2017). In jujube, which shows a non-climacteric respiration structure in cold storage (Sheng et al., 2003), an increase in respiration rate occurs depending on the storage time (Zhao et al., 2020). The changes occurred the respiration rate of all applications during the cold storage was significant. At the 15th day of the cold storage, the lower respiration rate was measured compared to the value measured at harvest while the respiration rate increased in 30th day, and decreased again in 45th day. Parka-applied fruit had the highest respiration rate on the 15th day of the cold storage, but on other measurement days, the highest values were recorded with the control application. Parka and GA3 applications reduced the respiration rate of fruit while the lowest values were measured with GA3 application. In terms of the effect, the significant differences between Parka and GA3 application occurred. However, the differences between the respiration rate values of GA3 and Parka+GA3 applications were not significant (Table 2). GA3 plays significant role on certain biological processes including respiration in the plant (Pharis and King, 1985). GA3 is used effectively to prolong post-harvest life in many fruit species (Einhorn et al., 2013; Sharma and Pratima, 2018). Edible coating applications such as Parka (Meland et al., 2014), *Aloe vera* (AV) and chitosan (Mahajan et al., 2018) reduce respiration rate by limiting oxygen and carbondioxide gas transfer. With AV application, the ripening in fruit species such as pomegranate arils (Martínez-Romero et al., 2013), kiwifruit (Benitez et al., 2013), grapes (Chauhan et al., 2014) and raspberry fruit (Hassanpour, 2015) delayed.

*3.3 Fruit firmness*

Pre-harvest Parka application had no effect on the fruit firmness. The fruit with lower firmness value in GA3 treated trees were harvested (Table 2). However, Einhorn et al. (2013) reported that by using GA3, the fruit, which had higher fruit firmness, can be obtained. Choi et al. (2002); Clayton et al. (2006) and Correia et al. (2019) reported that GA3 application in sweet cherry increased fruit firmness, but it has been suggested that GA3 applications do not affect the fruit firmness in jujube (Ozturk et al., 2018) and grapes (Alrashidi et al., 2017). Again, it has been reported that with the application of Parka, fruit harvested in sweet cherry (Aglar et al., 2017) and jujube (Ozturk et al., 2018) have higher fruit firmness value. While the effect of Parka application on the decrease in fruit firmness values depending on the storage time was not significant, it can be said that GA3 application is effective in maintaining the fruit firmness in cold storage.

In the control application, the fruit firmness, which was determined as 87.78% at harvest, became 64.81% by decreasing 22.97% on 45 days after the storage. However, the decrease in storage time with the GA3 application was 17.01%. Again, at 30th and 45th days of storage, the highest fruit firmness values were recorded with Parka + GA3 application (Table 2). It can be said that the effect of this application is caused by GA3. GA3, which promotes cell division and growth (Pharis and King, 1985), can be effective in maintaining fruit firmness during storage due to its effect on the cell wall (Fortes et al., 2015). Indeed, Souza et al. (2016) in cashew apple, GA3-treated fruit had higher fruit firmness values during storage; Ozkan et al. (2016), on the other hand, suggested that fruit with high firmness values were obtained with GA3 application and the effect of GA3 application was significant in maintaining these values during storage. Edible coating applications such as Parka, chitosan and *Aleo vera* delay maturation by decreasing cell wall enzyme activity (Khaliq et al., 2019) and oxygen uptake (Cha and Chinnan, 2004), and maintain cell turgor pressure by limiting transpiration (Mannozzi et al., 2018). Aglar et al. (2017) reported that in the 21st day of cold storage in sweet cherry, the fruit applied to the Parka had higher fruit firmness.

*3.4. Color characteristics*

In the measurements performed at the harvest, when the effect of Parka and GA3 applications on fruit color was evaluated, it was determined that the application of Parka caused a decrease in the L value of the fruit, but its effect on the Chroma and Hue angle values was not significant. GA3 application affected all three values (L, chroma and hue angle), and with this application, fruit with low L and hue angle values and high chroma values were obtained (Table 3). However, Ozturk et al. (2018), in their study, reported that the Parka application did not affect the color of fruit in jujube. The occurrence of color loss, which is one of the symptoms of environmental stress and senescence in the fruit, can be prevented by cold storage, but the loss of color accelerates with prolonged storage time (Han et al., 2017). In the study in accordance with this explanation, it was found that the color loss increased with prolonged storage period (Table 3). GA3 application may decrease color loss because it delays to anthocyanin degradation (Zhao et al., 2020). While L and hue angle values decreased during storage, this decrease was higher in Parka application. GA3 application had a positive effect on maintaining these two values. Fruit chroma value increased depending on storage time and the effect of Parka application on chroma value was not significant. However, the increase in chroma value was lower in GA3 application (Table 3). Dong et al. (2019) have determined that GA3 application delays fruit color change during the cold storage in sweet cherry. Coating materials affect fruit coloring because they cause changes in fruit surface properties and limit the ripening process (Hoagland and Parris, 1996). In studies conducted, it has been reported that the coating applications such as alginate (Chiabrando and Giacalone, 2015) and Parka (Aglar et al., 2017) in sweet cherry and AV in mango (Carrillo-Lopez et al., 2000) decreased color changes in fruit after harvest.

*3.5. Soluble solids content, titratable acidity and vitamin C*

With the Parka and GA3 applications, fruit with a lower SSC were obtained (Table 4). Ozturk et al. (2018) obtained similar results with the application of GA3 and Parka in jujube. Einhorn et al. (2013) suggested that SSC increased with GA3 application in sweet cherry, but Ozkan et al. (2016) determined that it decreased. Alrashdi et al. (2017) reported that GA3 application did not affect SSC content in grapes. With prolonged storage time, the rate of SSC in fruit increased (Table 4). SSC, which is one of the fruit harvest criteria, increases as a result of hydrolysis of undissolved polysaccharides in simple sugars and increased metabolic activities together with prolonging of maturity progresses (Hassanpour, 2015). The increase in SSC rate during storage was less with GA3 application. Parka-treated fruit on 15th day of the cold storage had a lower SSC compared to control, while there was no difference between control and Parka applications on other measurement days (Table 4). Aglar et al. (2017), in their study on sweet cherry, suggested that the rate of SSC was lower in the Parka-treated fruit during storage period. Zhao et al. (2020) reported that the rate of SSC reached peak after 3 days of the cold storage in GA3 –applied fruit. With the GA3 application, it was determined that the rate of titratable acidity in the fruit increased, and Parka application had no effect on titratable acidity. The reduction in titratable acidity rate with maturation in storage was similar in the Parka and control applications. It can be said that GA3 application was effective in maintaining the titratable acidity ratio during cold storage, and this effect increased with the combination of Parka + GA3 (Table 4). The acidity rate in fruit at harvest is the highest level, but it decreases as ripening progresses (Reque et al., 2014). Bahmani et al. (2015) stated that the rate of titratable acidity in the fruit decreased due to high respiration after harvest. The coating materials such as *Aleo vera* (Valverde et al., 2005) and Parka (Aglar et al., 2017) delay the reduction of titratable acidity content by lowering the respiration rate of the fruit at the postharvest storage. Zhao et al. (2020) determined that the rate of titratable acidity was lower with GA3 application in harvested fruit, but the rate of titratable acidity was higher in fruit with GA3 application compared to control in the storage measurements. Dong et al. (2019) reported that fruit treated with pre-harvest GA3 in “Lapins” sweet cherry cultivar had a lower titratable acidity rate after 4 weeks of the cold storage. The difference in the vitamin C of the fruit with GA3 application did not occurred, but fruit with the highest vitamin C were obtained with Parka application. Vitamin C decreased in proportion to the storage time. Although the highest vitamin C at the end of the cold storage was recorded in Parka-treated fruit, the highest loss of vitamin C during storage occurred in these fruit. At cold storage, vitamin C in GA3 and control applications was determined as 63.5 and 65.5 mg 100 g-1 respectively. It can be said that the application of Parka+GA3 reduces the loss of the vitamin C in storage (Table 4). Ozturk et al. (2018) reported that a significant increase in vitamin C ratio with Parka and GA3 applications in jujube occurred, while Zhao et al. (2020) determined that the decrease in vitamin C ratio occurred in proportion to the storage period and that at the end of the cold storage, the GA3-treated fruit had a higher vitamin C compared to the control. Aglar et al. (2017) reported that the application of the pre-harvest Parka in sweet cherry had no effect on the decrease in vitamin C after 21 d of the cold storage.

*3.6. Bioactive compounds*

There is a positive correlation between the content of bioactive compounds (Serra et al., 2011) whose concentration varies depending on the genetic and environmental factors, and the fruit ripening stage. The concentrations of bioactive compounds such as phenolic substances, anthocyanins and antioxidants at the fruit ripening stage are at the highest level (Mahmood et al., 2013). Diaz-Mula et al. (2009) and Ozkan et al. (2016) suggested that in sweet cherry, GA3-applied fruit had lower total phenolics, antioxidant activity and total anthocyanin content. It was determined that in the harvested fruit, GA3 application had no effect on the total phenolic and it decreased the total flavonoids and increased the antioxidant activity. While the Parka application decreased the total phenolics and antioxidant activity, it had no effect on the flavonoids (Table 5). Ozturk et al. (2018) reported that in jujube, Parka application has no effect on total flavonoids, but unlike our study, it increased total phenolics and antioxidant activity. Total phenolics, total flavonoids and antioxidant activity decreased in all applications during storage. GA3 and Parka applications positively affected the losses in total phenolics, total flavonoids and antioxidant activity in storage. The highest values at the end of the cold storage were recorded with GA3 application while the lowest values were obtained with the control application. However, Aglar et al. (2018) found that in sweet cherry, the pre-harvest Parka application had no effect on total phenolics and antioxidant activity during storage.

At the end of the study, it was concluded that higher quality fruit were obtained with pre-harvest GA3 and Parka applications had positive effects in reducing the quality losses in the cold storage. Also, with GA3 and Parka applications, the quality of jujube fruit was maintained until 45 days at 0 ± 0.5 ° C and 90 ± 5% RH.

**Compliance with Ethical Standards**

**Conflict of Interest (Mandatory)**

The authors declare that they have no conflict of interest.

**Authors’ Contributions**

**Authors’ Contributions (Mandatory)**

**Orhan Karakaya**: Validation, Writing - original draft. **Erdal Aglar**: Methodology, Investigation, Conceptualization, Validation, Review and editing. **Burhan Ozturk**: Methodology, Investigation, Conceptualization, Validation, Writing - original draft, Visualization. **Sefa Gun**: Methodology, Investigation, Formal analysis, Data curation. **Umut Ates**: Formal analysis, Data curation. **Osman Nuri Ocalan**: Formal analysis, Data curation.

**Ethical approval (Mandatory)**

Not applicable.

**Funding (Mandatory)**

No financial support was received for this study.

**Data availability (Mandatory)**

Not applicable.

**Consent for publication (Mandatory)**

Not applicable.

**Acknowledgment (Optional)**

The authors would like to thank the Scientific Research Unit (Project number BY-1729) of Ordu University for the financial support. Acknowledgements are extended Ahmet KARAN, the owner of Yeşil Vadi Farm.

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**Table 1**

Weight loss of preharvest GA3 and Parka-treated jujube fruit during storage at 0 ± 0.5 ° C and 90 ± 5% RH

|  |  |  |  |
| --- | --- | --- | --- |
| Treatments | Weight loss (%) | | |
|  | 15 day | 30 day | 45 day |
| Control | 0.68 a | 1.63 a | 1.83 a |
| Parka | 0.28 b | 1.30 b | 1.55 b |
| GA3 | 0.38 b | 1.36 b | 1.56 b |
| Parka+GA3 | 0.33 b | 1.33 b | 1.53 b |

Means in columns with the same letter do not differ according to Tukey's test at P<0.05.

**Table 2**

Respiration rate and firmness of preharvest GA3 and Parka-treated jujube fruit during storage at 00 ± 0.5 ° C and 90 ± 5% RH

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Quality | Treatments | Storage time | | | |
| characteristics |  | Harvest | 15 day | 30 day | 45 day |
|  | Control | 40.27 a | 39.34 b | 74.19 a | 55.33 a |
| Respiration rate | Parka | 45.08 a | 54.78 a | 56.63 b | 41.22 b |
| (mL CO2 kg-1 h-1) | GA3 | 22.09 b | 33.14 c | 35.91 c | 29.64 c |
|  | Parka+GA3 | 26.26 b | 29.10 c | 34.85 c | 24.51 c |
|  | Control | 87.78 a | 74.11 a | 67.54 b | 64.81 b |
| Firmness (\*) | Parka | 88.96 a | 75.25 a | 66.89 b | 63.19 b |
|  | GA3 | 81.33 b | 74.60 a | 65.37 b | 64.30 b |
|  | Parka+GA3 | 82.50 b | 75.30 a | 73.03 a | 67.60 a |

\* The scale ranges from 0 to 100 for very soft to very firm surfaces. Means in columns with the same letter do not differ according to Tukey's test at P<0.05.

**Table 3**

Color characteristics (L\*, chroma and hue angle) of preharvest GA3 and Parka-treated jujube fruit during storage at 0 ± 0.5 ° C and 90 ± 5% RH

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Quality | Treatments | Storage time | | | |
| characteristics |  | Harvest | 15 day | 30 day | 45 day |
|  | Control | 86.45 a | 63.47 b | 58.19 b | 50.73 c |
| L\* | Parka | 83.96 b | 60.65 c | 51.75 c | 43.32 d |
|  | GA3 | 84.44 b | 59.51 c | 58.14 b | 56.55 b |
|  | Parka+GA3 | 84.20 b | 69.76 a | 64.38 a | 64.11 a |
|  | Control | 41.05 b | 48.17 a | 50.82 a | 51.16 a |
| Chroma | Parka | 42.15 b | 47.26 a | 49.16 a | 51.89 a |
|  | GA3 | 45.50 a | 45.62 b | 47.26 b | 47.70 b |
|  | Parka+GA3 | 42.95 b | 47.14 a | 47.42 b | 47.63 b |
|  | Control | 90.19 b | 72.07 c | 69.65 c | 64.55 b |
| Hue angle | Parka | 89.26 b | 73.13 c | 63.63 d | 60.16 c |
|  | GA3 | 86.12 c | 82.88 b | 81.95 b | 80.78 a |
|  | Parka+GA3 | 96.69 a | 89.25 a | 87.71 a | 83.34 a |

Means in columns with the same letter do not differ according to Tukey's test at P<0.05.

**Table 4**

Soluble solids content (SSC), titratable acidity and vitamin C of preharvest GA3 and Parka-treated jujube fruit during storage at 0 ± 0.5 ° C and 90 ± 5% RH

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Quality | Treatments | Storage time | | | |
| characteristics |  | Harvest | 15 day | 30 day | 45 day |
|  | Control | 21.20 a | 23.45 a | 24.80 a | 25.85 a |
| SSC | Parka | 20.25 b | 21.55 b | 24.52 a | 25.37 a |
| (%) | GA3 | 20.21 b | 21.80 b | 22.03 b | 23.27 b |
|  | Parka+GA3 | 20.50 b | 21.57 b | 22.30 b | 23.97 b |
|  | Control | 0.30 b | 0.25 c | 0.24 c | 0.22 c |
| Titratable acidity | Parka | 0.29 b | 0.25 c | 0.23 c | 0.20 c |
| (g malic acid 100 mL-1) | GA3 | 0.33 a | 0.28 b | 0.28 b | 0.27 b |
|  | Parka+GA3 | 0.32 a | 0.32 a | 0.30 a | 0.29 a |
|  | Control | 267.5 b | 245.0 b | 206.5 d | 202.0 b |
| Vitamin C | Parka | 285.6 a | 260.0 a | 245.6 a | 214.5 a |
| (mg 100 g-1) | GA3 | 258.3 b | 245.3 b | 230.5 b | 195.3 b |
|  | Parka+GA3 | 230.3 c | 222.0 c | 220.0 c | 217.0 a |

Means in columns with the same letter do not differ according to Tukey's test at P<0.05.

**Table 5**

Total phenolics, total flavonoids and antioxidant activity (ABTS· and DPPH·) of preharvest GA3 and Parka-treated jujube fruit during storage at 0 ± 0.5 ° C and 90 ± 5% RH

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Quality | Treatments | Storage time | | | |
| characteristics |  | Harvest | 15 day | 30 day | 45 day |
|  | Control | 722 a | 596 c | 512 c | 402 c |
| Total phenolics | Parka | 643 b | 594 c | 557 b | 513 b |
| (mg GAE 100 g-1 fw) | GA3 | 717 a | 664 a | 603 a | 590 a |
|  | Parka+GA3 | 639 b | 625 b | 608 a | 570 a |
|  | Control | 215 a | 146 c | 110 c | 105 c |
| Total flavonoids | Parka | 223 a | 168 b | 129 b | 115 b |
| (mg QE g-1 100 fw) | GA3 | 200 b | 183 a | 149 a | 138 a |
|  | Parka+GA3 | 185 c | 180 a | 145 a | 141 a |
|  | Control | 61.6 b | 50.2 b | 36.6 c | 30.6 c |
| FRAP· | Parka | 61.1 b | 44.6 c | 40.2 b | 36.2 b |
| (mmol TE 100 g-1 fw) | GA3 | 68.3 a | 56.6 a | 45.5 a | 50.6 a |
|  | Parka+GA3 | 67.6 a | 56.5 a | 4.4.2 a | 53.7 a |
|  | Control | 57.3 b | 52.4 c | 41.9 c | 33.9 c |
| DPPH· | Parka | 58.5 b | 54.6 b | 46.3 b | 41.5 b |
| (mmol TE 100 g-1 fw) | GA3 | 60.6 a | 59.6 a | 54.3 a | 52.2 a |
|  | Parka+GA3 | 61.3 a | 58.6 a | 53.9 a | 51.8 a |

Means in columns with the same letter do not differ according to Tukey's test at P<0.05.

**FIGURE CAPTION**

**Figure 1**

Effects of MAP and AVG treatments on weight loss of fruit during cold storage. n= 9 for the weight loss (three replicate x three different measurements for each replicate). The differences among the treatments indicated with the same letter vertically were not significant according to Tukey's test at P<0.05.

**Figure 1**

Effects of MAP and AVG treatments on weight loss of fruit during cold storage. n= 9 for the weight loss (three replicate x three different measurements for each replicate). The differences among the treatments indicated with the same letter vertically were not significant according to Tukey's test at P<0.05.