

The Beneficial Effects of Yeast and Zinc Sulphate on Yield and Fruit Quality of Navel Orange Trees

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Abstract: Yield and fruit quality of Navel orange trees in response to spraying yeast extract at (0.2 and 4.0%) or zinc sulphate at (0.5 and 1.0%) either singly or in combinations were evaluated during two successive seasons, 2008 and 2009 at EL Qalubia Governorate, Egypt. Tested trees were sprayed two times yearly at the beginning of March and after fruit set. Results showed that single or combined application of either yield or zinc were very effective in stimulating yield as well as physical and chemical characters of fruits rather than control. Spraying trees with 4.0% yeast extract combined with 1.0% zinc sulphate was more effective in improving total yield and fruit numbers beside increasing fruit weight, length and volume. Also, recorded the highest values of fruit quality resembled by increasing total soluble solids, ascorbic acid and decreasing fruit acidity. The best results with regard to yield and fruit quality were significantly obtained due to spraying Navel orange trees with combination of (0.4% yeast + 1.0 % zinc) followed in descending order by (0.4% yeast + 0.5% zinc) and (0.2% yeast + 1.0% zinc).

Key words: Navel orange • Yeast extract • Zinc sulphate • Fruit quality

INTRODUCTION

Citrus is one of the most important world fruit crops. However, citrus in Egypt is ranked the first in this respect. Most extended Navel orange trees occupied in newly reclaimed sandy soil where trees suffering from adverse growth factors such as scarcity of water and poor soil fertility. The various positive effects and benefits of applying active dry yeast as biofertilizer were attributed to its own different nutrients, greater amounts of vitamins B₁, B₂ and B₆ and cytokinin as natural plant hormone. In addition, application of active dry yeast was very effective in releasing carbon dioxide and stimulating photosynthesis [1]. Hegab [2] reported that spraying micronutrients slightly reduced juice acidity of Navel orange trees. In addition, Sayed [3] and Badawy [4] found that micronutrient treatments gave a little effect on fruit quality of Balady mandarin trees.

The present study aimed mainly to evaluate the effect of sprays active dry yeast and zinc sulphate as foliar either alone or in combinations on yield and fruit quality (physical and chemical properties) of Navel orange trees.

MATERIALS AND METHODS

This study was carried out at EL Qalubia Governorate during 2008 and 2009 seasons. Healthy and nearly uniform Navel orange trees (*Citrus sinensis* L. Osbeck) of 10 years old budded on sour orange rootstock growing in clay loam soil at 3.5 x 5.0 meters a part were devoted for this study. The selected trees were sprayed as follows:

- Control (sprayed with water).
- ZnSO₄ at 0.5%.
- ZnSO₄ at 1.0%.
- Yeast at 0.2%.
- Yeast at 0.4%.
- Combinations of ZnSO₄ at 0.5% + yeast at 0.2%.
- Combinations of ZnSO₄ at 1.0% + yeast at 0.2%.
- Combinations of ZnSO₄ at 0.5% + yeast at 0.4%.
- Combinations of ZnSO₄ at 1.0% + yeast at 0.4%.

All treatments were sprayed two times yearly at the beginning of March and after fruit set. Trees were separated from each side with plastic sheets to avoid any contamination between them, all treatments received the regular fertilization and cultivation practices as

recommended by the Ministry of Agriculture. The dry pure yeast powder was activated by using sources of carbon and nitrogen with the ratio 6:1 according to Barnett *et al.* [5].

Measurements and Determination

Yield: In both seasons, the fruits were harvested as reached maturity according to Schirra *et al.* [6] then number of fruits per tree was calculated and weighed in kg.

Fruit Quality: At maturity stage, a representative sample of 20 fruits was taken from each tree (replicate) and the following characteristics were determined: Fruit weight, fruit size, total soluble solids by using hand refractometer, total acidity, total sugar and ascorbic acid content (mg /100 ml juice) according to the standard procedure of A.O.A.C. [7].

Generally, all the previous treatments were arranged in a complete randomized block design with three replicates for each treatment and each replicate was represented by two trees. The obtained data was statistically analyzed according to Snedecor and Cochran [8]. The means were differentiated using Duncan method at 5% level [9].

RESULTS AND DISCUSSION

Yield and Fruit Quality: Data presented in Table 1 indicated that in both seasons spraying combination of either 0.5% ZnSO₄ + 0.4% yeast or 1.0% ZnSO₄ + 0.4% yeast gave significantly the highest number of fruits per tree and yield (kg) than those sprayed of other combinations, compared with other treatments as well as control. However, no significant differences between spraying with yeast at (0.2%) and ZnSO₄ at (1.0%) for both seasons. Generally, all treatments significantly increased total yield either as fruit number or weight per tree for both seasons as compared with control treatment. Moreover, all combined treatments caused the highest effect in increasing the yield followed in descending order by 0.4% yeast extract treatment, while the lowest values was obtained with ZnSO₄ at (0.5%) treatments as compared with control. These results are in agreement with the finding of Bakry [10] on Jafa orange. Who found that the maximum yield/tree (kg) was noticed when these trees were sprayed with active dry yeast. In addition, Mohamed [11] found that spraying Balady mandarin trees with active dry yeast and ZnSO₄ reflected high yield values.

Table 1: Effect of spraying Navel orange trees with yeast extract and ZnSO₄ on number of fruits and total yield / tree

Treatments	No. of fruits/trees		Yield (kg)/tree	
	2008	2009	2008	2009
Control	90.33 ^F	90.63 ^F	25.63 ^F	26.60 ^E
ZnSO ₄ (0.5%)	92.33 ^E	92.63 ^E	26.63 ^E	27.32 ^D
ZnSO ₄ (1.0%)	98.00 ^D	99.33 ^D	27.30 ^D	27.67 ^D
Yeast (0.2%)	99.63 ^D	100.36 ^D	27.33 ^D	28.00 ^D
Yeast (0.4%)	110.63 ^C	113.63 ^b	28.33 ^C	30.33 ^b
ZnSO ₄ (0.5%) + yeast (0.2%)	113.33 ^b	114.00 ^b	30.00 ^b	30.33 ^b
ZnSO ₄ (1.0%) + yeast (0.2%)	113.63 ^b	114.73 ^b	31.00 ^b	30.63 ^b
ZnSO ₄ (0.5%) + yeast (0.4%)	134.00 ^a	135.67 ^a	34.63 ^a	35.30 ^a
ZnSO ₄ (1.0%) + yeast (0.4%)	135.00 ^a	134.32 ^a	33.63 ^a	35.35 ^a

Means followed by the same letters within each column of each category are not significantly differed from each other at 5% level

Fruit Quality

Physical Properties: Data in Table 2 indicated that spraying Navel orange trees with yeast extract either alone or combined with ZnSO₄ significantly increased fruit weight than those of ZnSO₄ treatments as well as the control. Furthermore, combined treatment ZnSO₄ (1.0%) + yeast (0.4%) proved to be the most effective treatment for increasing fruit weight. Concerning fruit length ZnSO₄ at (1.0%) as combined with yeast at either 0.2 or 0.4% proved to be the most efficient combination in improving fruit length. This holds true for both seasons. Moreover, all treatments under study recorded higher values of fruit length as compared with the control in both seasons except those sprayed with ZnSO₄ at either (0.5%) or (1.0%). However, all treatments increased fruit volume of than that of ZnSO₄ (0.5%) treatment and the control. In both seasons, different combined treatments increased fruit volume over other treatments. The highly values were significantly obtained in descending order with 0.4% yeast + 1.0% ZnSO₄ followed by either 0.4% yeast + 0.5 ZnSO₄ or 0.2% yeast + 1.0 ZnSO₄ treatments. Generally, the above results disclosed that the combination treatments highly improved all physical properties under study. These results partially agreed with the findings of Sayed [3] and Badawy [4] who found that micronutrient treatments affected fruit quality of Balady mandarin trees. Meanwhile, Bakry [10] indicated that spray Jafa orange trees with yeast extract improved fruit physical properties.

Chemical Properties: Data in Table 3 indicated that spraying 0.4% yeast combined with ZnSO₄ at either 0.5 or 1.0% gave fruits with significant higher values of

Table 2: Effect of spraying Navel orange trees with yeast extract and on physical fruit properties

Treatments	Fruit weight (gm)		Fruit length (cm)		Fruit volume (cm ³)	
	2008	2009	2008	2009	2008	2009
Control	120.00 ^F	125.63 ^F	5.63 ^D	5.33 ^D	126.30 ^B	126.70 ^E
ZnSO ₄ (0.5%)	135.30 ^E	134.63 ^E	5.76 ^D	5.70 ^D	128.30 ^B	129.60 ^E
ZnSO ₄ (1.0%)	136.70 ^E	138.63 ^E	5.63 ^D	5.76 ^d	136.63 ^D	137.62 ^D
Yeast (0.2%)	153.63 ^D	150.30 ^D	6.73 ^C	6.70 ^C	133.76 ^D	134.80 ^D
Yeast (0.4%)	165.30 ^C	167.63 ^C	6.80 ^C	6.76 ^C	146.63 ^C	149.63 ^C
ZnSO ₄ (0.5%) + yeast (0.2%)	178.33 ^b	179.00 ^B	7.00 ^b	7.33 ^b	158.30 ^b	159.00 ^D
ZnSO ₄ (1.0%) + yeast (0.2%)	179.33 ^b	180.30 ^b	7.63 ^a	7.59 ^a	159.36 ^b	159.63 ^b
ZnSO ₄ (0.5%) + yeast (0.4%)	180.67 ^b	182.63 ^b	7.00 ^b	7.30 ^b	160.63 ^b	159.33 ^b
ZnSO ₄ (1.0%) + yeast (0.4%)	186.70 ^a	185.60 ^a	7.63 ^a	7.57 ^a	170.30 ^a	169.13 ^a

Means followed by the same letters within each column of each category are not significantly differed from each other at 5% level

Table 3: Effect of spraying Navel orange trees with yeast extract and ZnSO₄ on chemical fruit properties

Treatments	TSS (%)		Total Acidity (%)		Ascorbic acid (mg/100 ml)	
	2008	2009	2008	2009	2008	2009
Control	9.60 ^D	9.50 ^D	0.81 ^a	0.81 ^a	36.67 ^E	37.33 ^C
ZnSO ₄ (0.5%)	9.60 ^D	9.50 ^D	0.82 ^a	0.82 ^a	38.70 ^D	38.00 ^{BC}
ZnSO ₄ (1.0%)	9.70 ^D	9.50 ^D	0.79 ^b	0.76 ^b	39.50 ^D	38.50 ^C
Yeast (0.2%)	9.70 ^D	9.60 ^D	0.78 ^b	0.78 ^b	36.06 ^E	39.00 ^B
Yeast (0.4%)	10.50 ^C	10.30 ^C	0.72 ^C	0.73 ^C	39.23 ^B	39.00 ^B
ZnSO ₄ (0.5%) + yeast (0.2%)	10.60 ^C	10.80 ^C	0.72 ^C	0.74 ^C	39.36 ^{BC}	38.76 ^{BC}
ZnSO ₄ (0.1%) + yeast (0.2%)	11.50 ^b	12.70 ^a	0.72 ^C	0.73 ^C	40.00 ^B	38.67 ^{BC}
ZnSO ₄ (0.5%) + yeast (0.4%)	12.20 ^a	12.40 ^a	0.65 ^D	0.69 ^D	39.00 ^{BD}	39.16 ^{AB}
ZnSO ₄ (1.0%) + yeast (0.4%)	12.00 ^a	12.23 ^a	0.66 ^D	0.63 ^D	42.37 ^A	40.43 ^A

Means followed by the same letters within each column of each category are not significantly differed from each other at 5% level

TSS than those of the other used treatments and the control. This holds true for both seasons except those of 0.2% yeast + 1.0% ZnSO₄ treatment which revealed higher values in the second season only. Regarding sole treatment of ZnSO₄ or yeast treatments, it is clear that trees sprayed with yeast (0.4%) in both seasons significantly increased TSS in fruit juice as compared with those sprayed with yeast extract and ZnSO₄ treatments. On the other hand, no significant differences were noticed in T.S.S. in fruit juice among spraying trees with ZnSO₄ at either (0.5%) or (1.0%) and dry yeast at (0.2%) as well as the control of both seasons.

Data in Table 3 also demonstrated that all combinations between yeast and ZnSO₄ significantly decreased juice acidity percent ages in both seasons. Moreover, 0.4% yeast combined with 1.0 or 0.5% ZnSO₄ in both seasons recorded the lowest acid contents followed in a descending order by 0.2% yeast + 0.5 or 1.0% ZnSO₄ and 0.4% yeast as compared with high acid contents of ZnSO₄(0.5%) treatment and the control.

Concerning ascorbic acid content; data in Table 3 indicated that in both seasons, combined treatments between yeast and ZnSO₄ treatments significantly increased juice content of ascorbic acid as compared with those of sole treatments of yeast and ZnSO₄ as well as control. In addition, the highest significant fruit juice of ascorbic acid values were obtained when Navel orange trees were sprayed with ZnSO₄ (1.0%) + yeast (0.4%) treatment as compared with other treatments and the control for both seasons. Generally, the above results disclosed that the combined treatments of yeast extract + ZnSO₄ revealed highest improvement of tested chemical properties. These results partially agreed with the findings of Hegab [2] on Navel orange who reported that spraying micronutrients slightly reduced juice acidity. The results of chemical fruit quality induced by yeast treatment are emphasized by the findings of Bakry [10] and Mohamed [11] who found that spraying yeast extract increased TSS/acid ratio and vitamin C of Jafa orange trees and Balady mandarin.

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