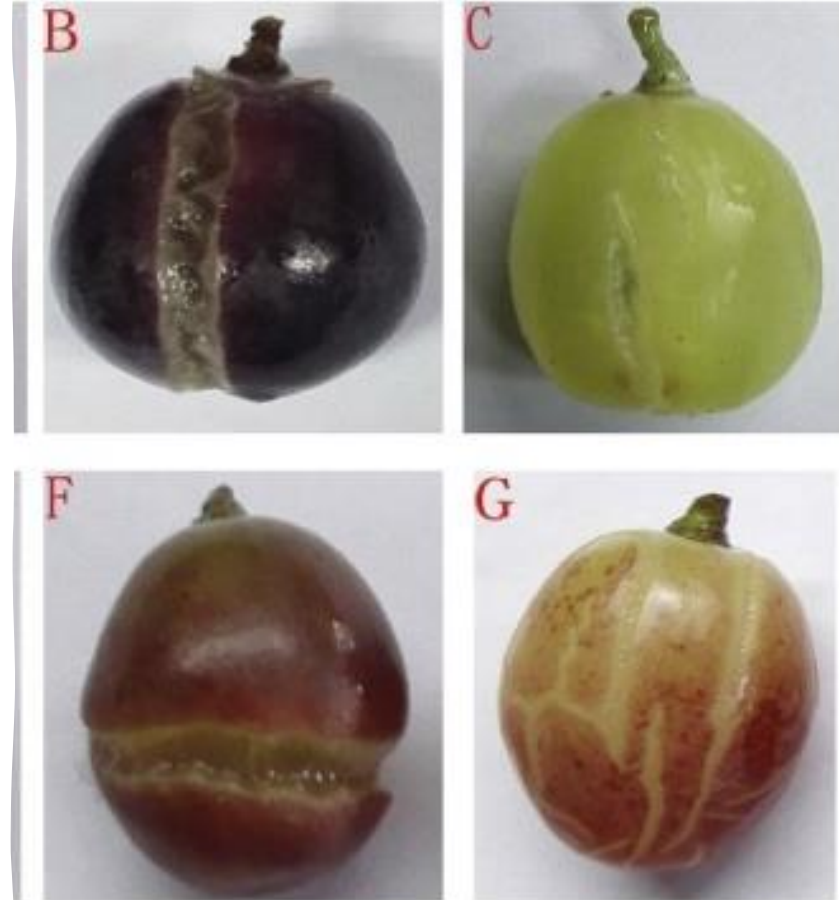


# Mitigating Grape Berry Cracking through Modulation of Berry Skin Elasticity

Justin Lashbrooke  
Stellenbosch University

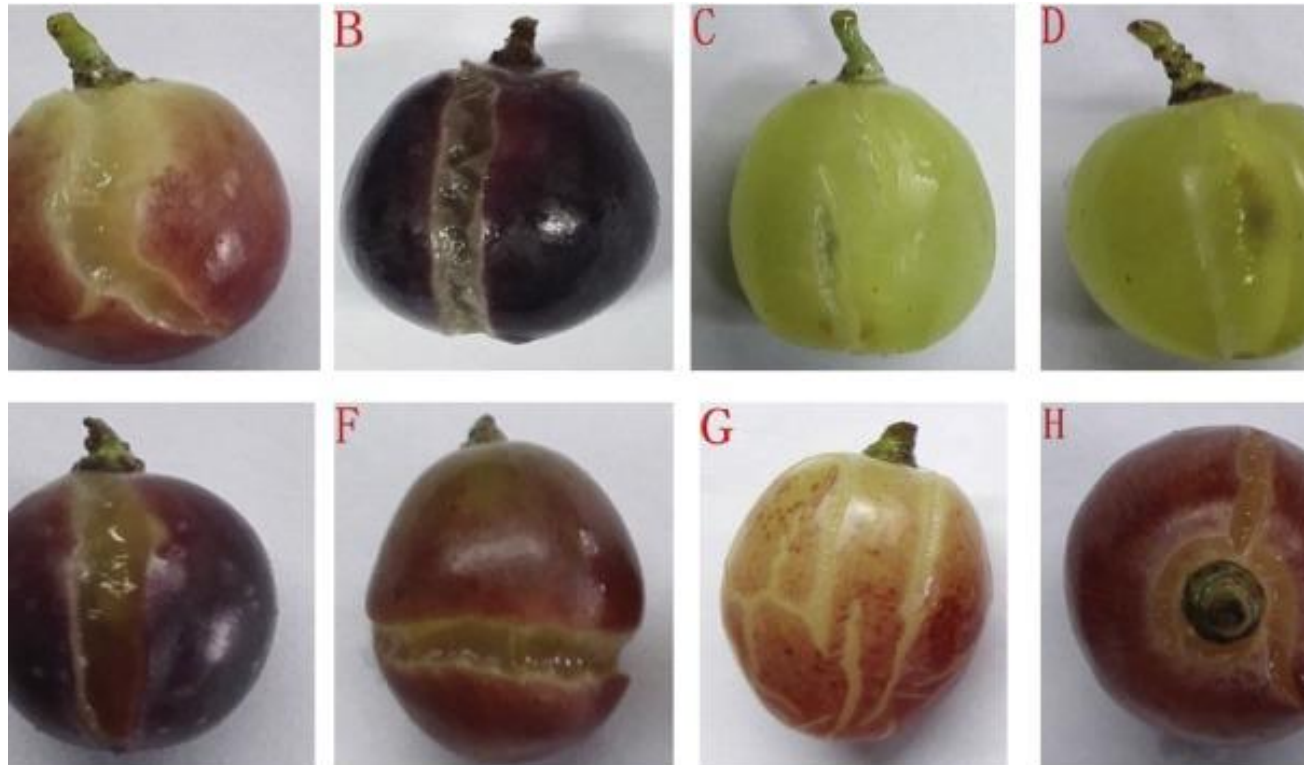




## What is berry cracking?

- Berry cracking is a major problem for grape growers worldwide,
- For an export dominated industry, like that of South Africa, the problem is further amplified

# Berry cracking

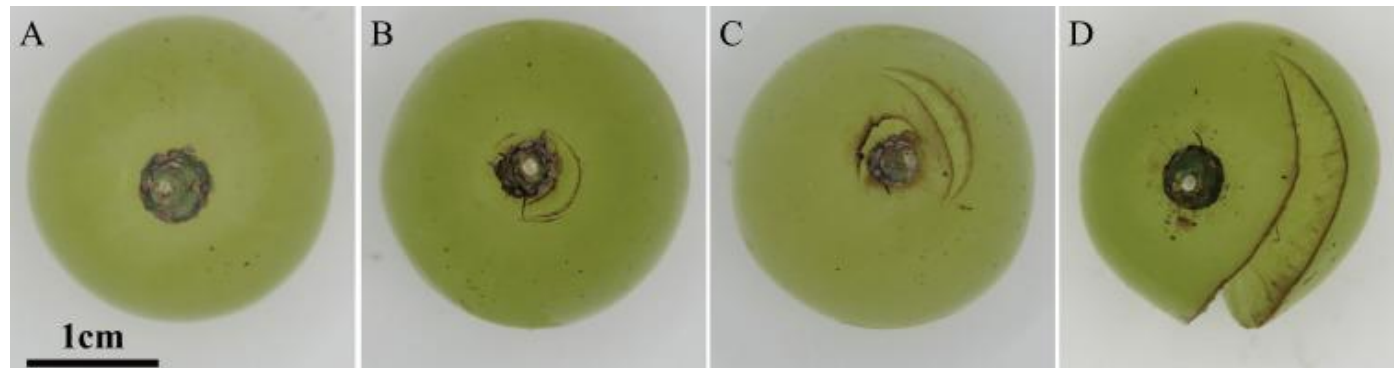


- In certain years, table grape growers will report berry cracking
  - **Environmental connection**
- Specific cultivars more susceptible to cracking
  - **Genetic link**
- Berry cracking jeopardizes profitability by increasing harvest costs and decreasing yield.
- Fruit quality and storage life both on the vine and in cold storage are also reduced
  - Significant concern for exports

# Causes

- Environmental conditions
  - Specific timing of rains
  - Rain before harvest

- Genetic factors
  - Some cultivars extremely resistant to cracking
  - Others susceptible





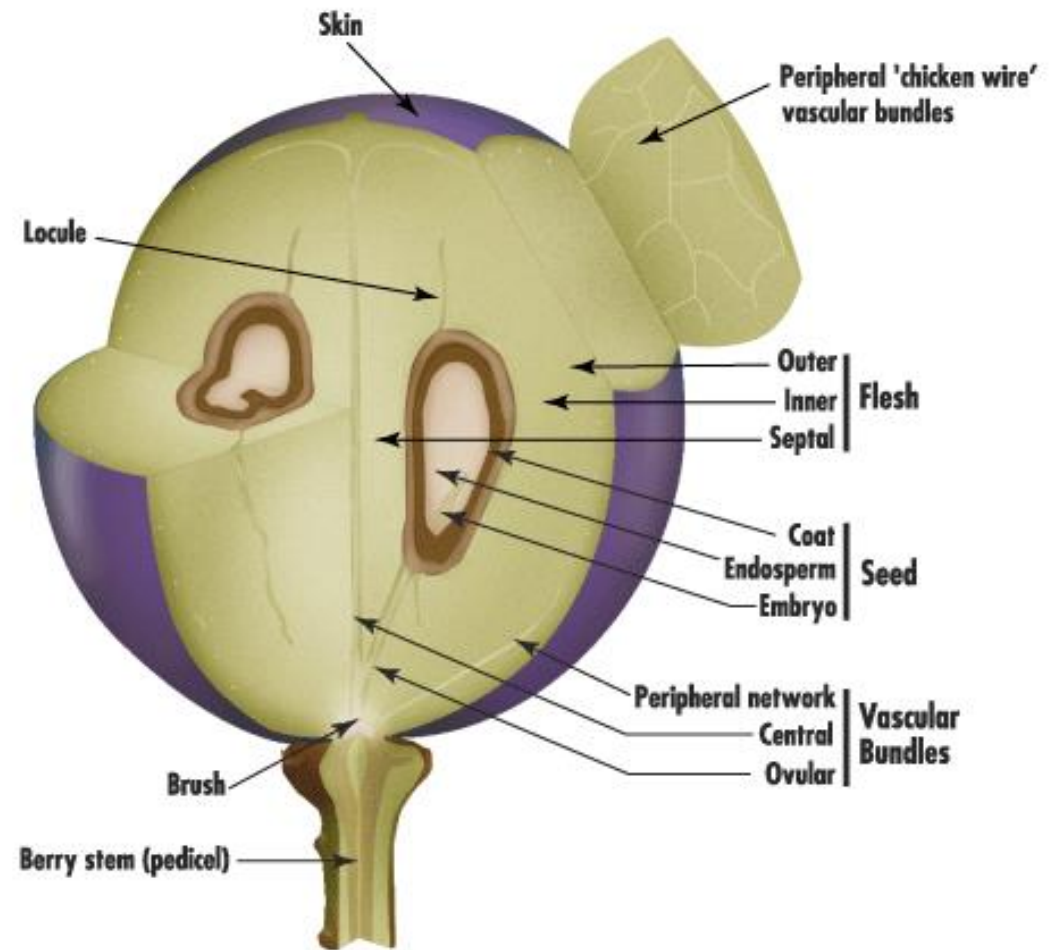


Mitigating berry  
cracking

- Application of different biological growth agents is performed
  - Cytokinins
  - Gibberellins
- Sporadic success

What are the molecular physiologies involved?

- Berry surface
  - Cuticular layer

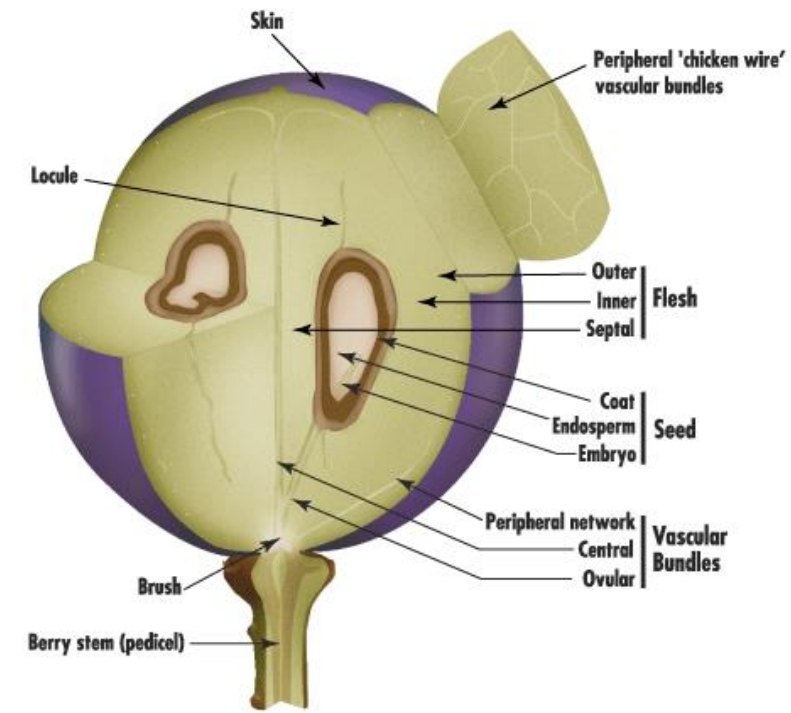
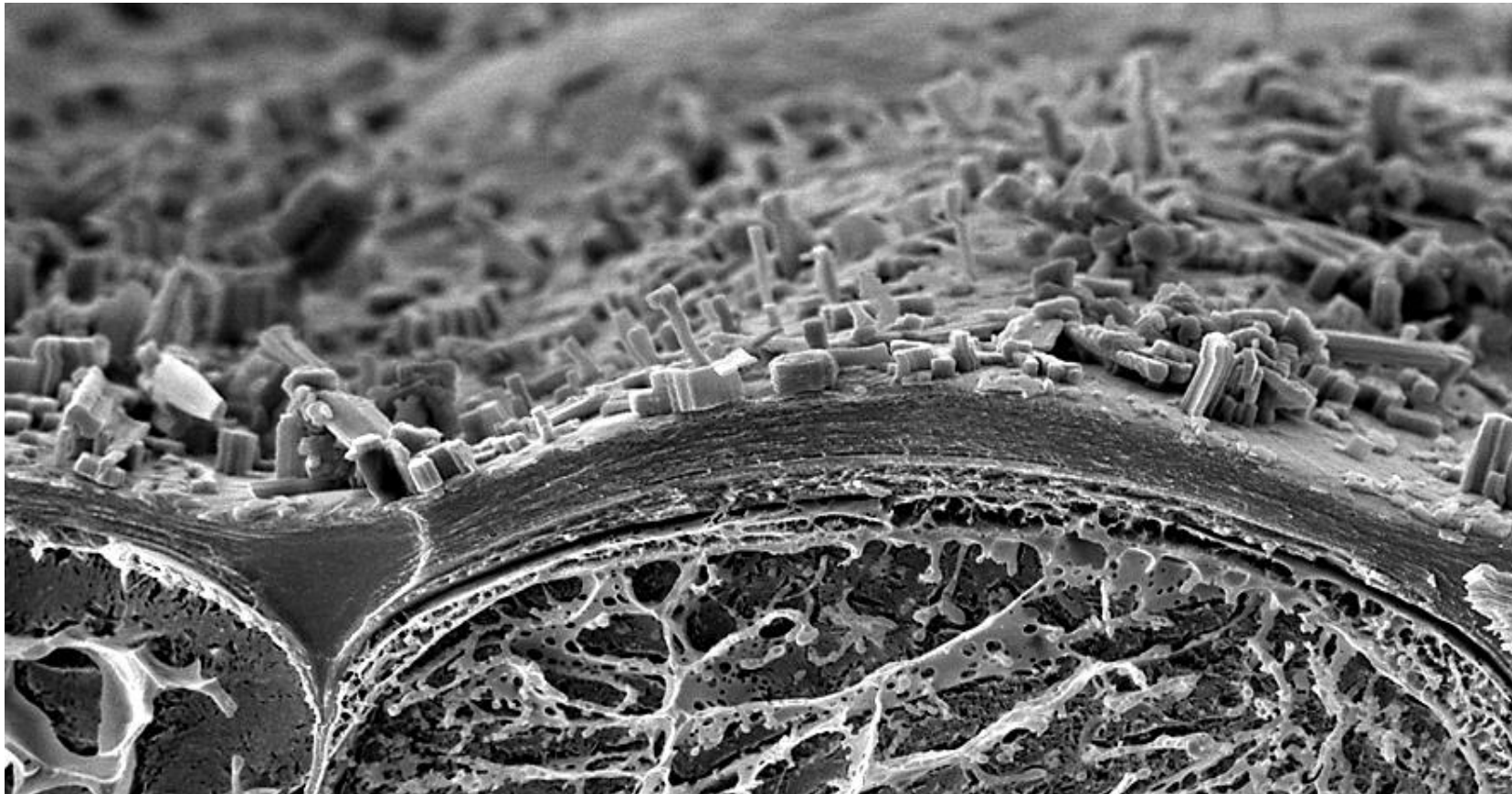


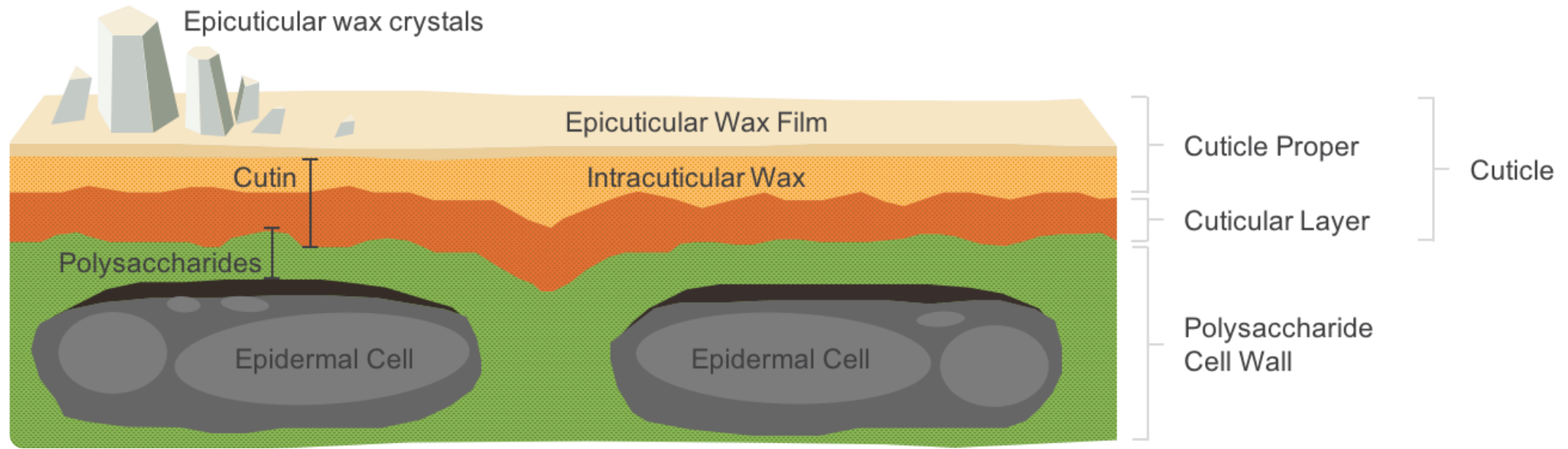


# The Plant Cuticle

Outermost layer covering all aerial plant surfaces

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## Role of the cuticle

- Waterproof barrier: mediating the permeation of solutes, gases and water
- Defence - biotic & abiotic
- Mechanical and structural support to plant organs



What are the molecular physiologies involved?

- Fruit cuticles are specifically adapted to undergo rapid expansion during fruit ripening
- Cracking occurs do to the elasticity of the fruit surface being unable to cope with the expansion



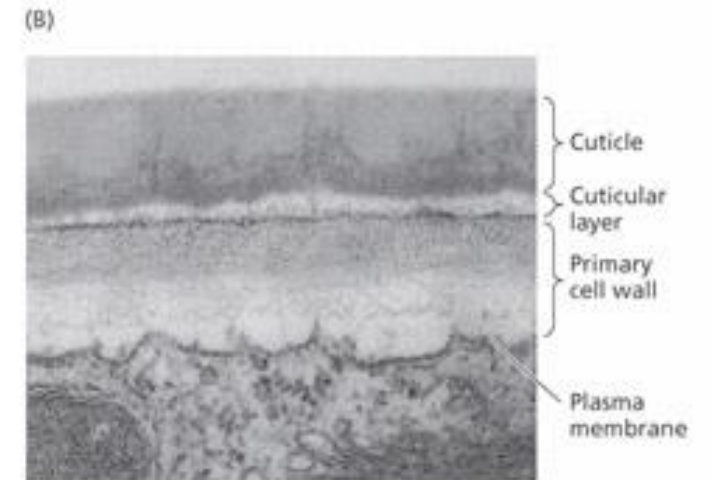
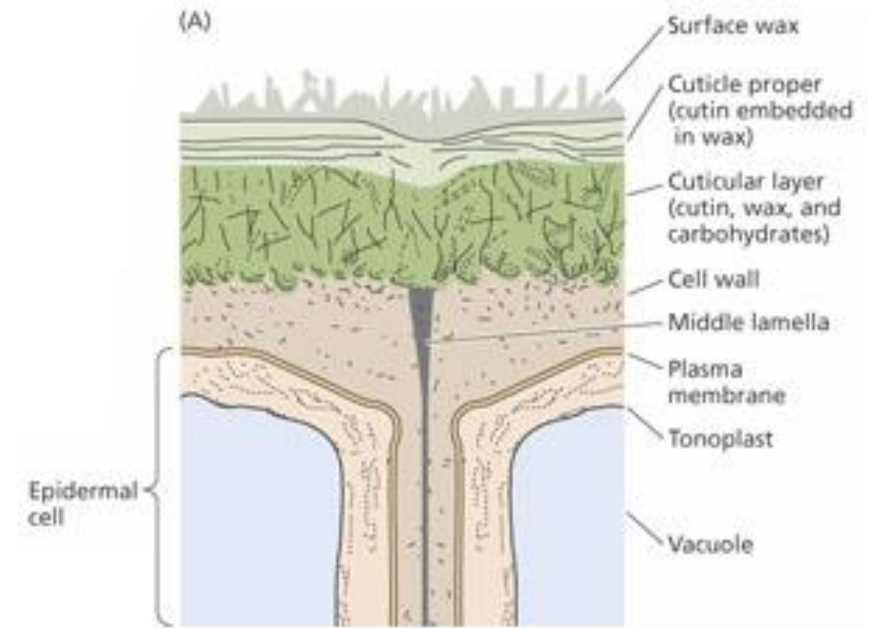


## Lessons from other crops

- Tomato, apple, cherry
  - Definite genetic link
  - Environment has a massive impact

# Cuticle composition

- Massive diversity between species and organs
  - E.g.: Fruit vs leaf
  - Grape vs wheat
- Two major components of the cuticle:
  - Cutin matrix
  - Waxes
- Chemical analysis of grape berry cuticles shows over fifty specific compounds
  - Fatty acids, fatty alcohols, alkanes, aldehydes, phenolics, triterpenoids





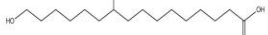
# Cuticle composition

## CUTIN MONOMERS

**C<sub>16</sub>**



**9,16-dihydroxyhexadecanoic acid** (tomato, apple, olive)

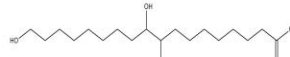


**10,16-dihydroxyhexadecanoic acid** (tomato, pepper, orange, apple, olive)

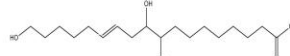


**16-hydroxyhexadecanoic acid** (orange)

**C<sub>18</sub>**



**9,10,18-trihydroxyoctadecanoic acid** (pepper, apple)



**9,10,18-trihydroxyoctadecenoic acid** (olive)



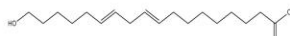
**9,10-epoxyoctadecanoic acid** (pepper)



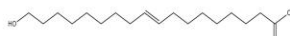
**9,10-epoxy 18 hydroxyoctadecenoic acid** (apple)



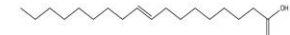
**9-octadecene,1,18-dioic acid** (cherry, peach)



**18-hydroxylinoleic acid** (cherry, peach)

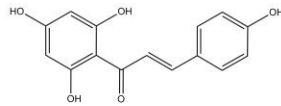


**18-hydroxyoleic acid** (cherry, peach, olive)

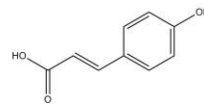


**oleic acid** (cherry, peach, olive)

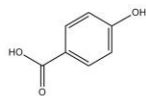
## PHENOLICS



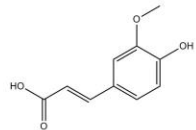
**naringenin chalcone** (tomato)



**p-coumaric acid** (tomato, pepper, peach, apple, olive)

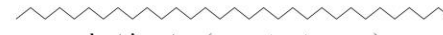


**p-hydroxybenzoic acid** (tomato)

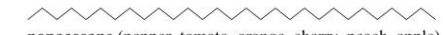


**ferulic acid** (peach)

## Alkanes



**hentriacontane** (pepper, tomato, orange)



**nonacosane** (pepper, tomato, orange, cherry, peach, apple)



**heptacosane** (pepper, orange, cherry, peach)



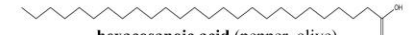
**pentacosane** (peach)



**tricosane** (peach)

## WAXES

### Acids

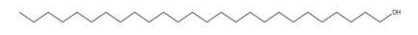


**hexacosanoic acid** (pepper, olive)

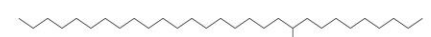


**tetracosanoic acid** (pepper)

### Alcohols

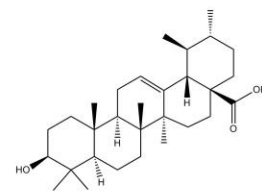


**hexacosanol** (olive)

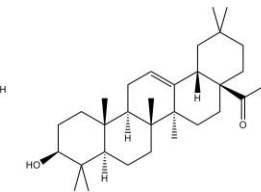


**nonacosan-10-ol** (apple)

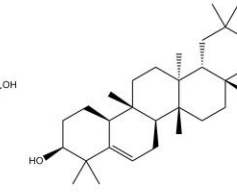
## Triterpenoids



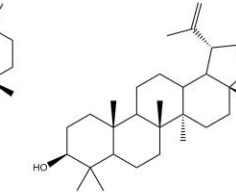
**ursolic acid** (peach, cherry, apple)



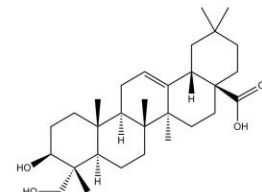
**oleanolic acid** (peach, cherry, apple, olive)



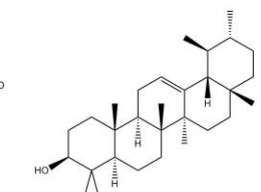
**glutinol** (pepper)



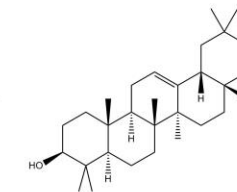
**lupeol** (pepper)



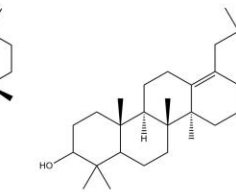
**hederagenin** (apple)



**α-amyrin** (tomato, pepper)



**β-amyrin** (tomato, pepper, orange)



**δ-amyrin** (tomato)

# Impact of cuticle composition on berry cracking?

- Hypothesis:
  - Cuticle properties such as ***strength***, ***elasticity*** and ***permeability*** are not determined by the total quantity of cuticle, but rather by the specific composition of the cuticle



# Project plan: establish methods

---

1

Establish methods to quantify *crackability*

- Can we reliably induce cracking in susceptible cultivars?

2

Establish methods to quantify tensile properties of grape berry skins

3

Establish methods to chemically analyse the monomer constituents of the cuticular layer



# What I need from you

- **Suggestions** of cultivars you consider worth evaluating for their crack resistance/susceptibility
- **Survey** sent out: please list 3 cultivars you consider crack susceptible, and 3 you consider crack resistant
- We will consider both seeded and unseeded cultivars

# Project plan: assay grape cultivars

1

Quantify  
*crackability*

- How susceptible to cracking is a cultivar?
- Cracking index?

2

Quantify tensile  
properties of grape  
berry skins

3

Chemically analyse  
the monomer  
constituents of the  
cuticular layer

4

Determine  
relationship  
between cracking  
and cuticular  
constituents

# Project plan: manipulate cuticular constituents

---

Treat selected cultivars with a variety of plant growth regulators

- Gibberellins, cytokinins, abscisic acid

Assay impact on cuticle constituents and tensile properties

- Chemical analysis, mechanical analysis

Leading to impact on susceptibility to cracking

- Quantify susceptibility to cracking

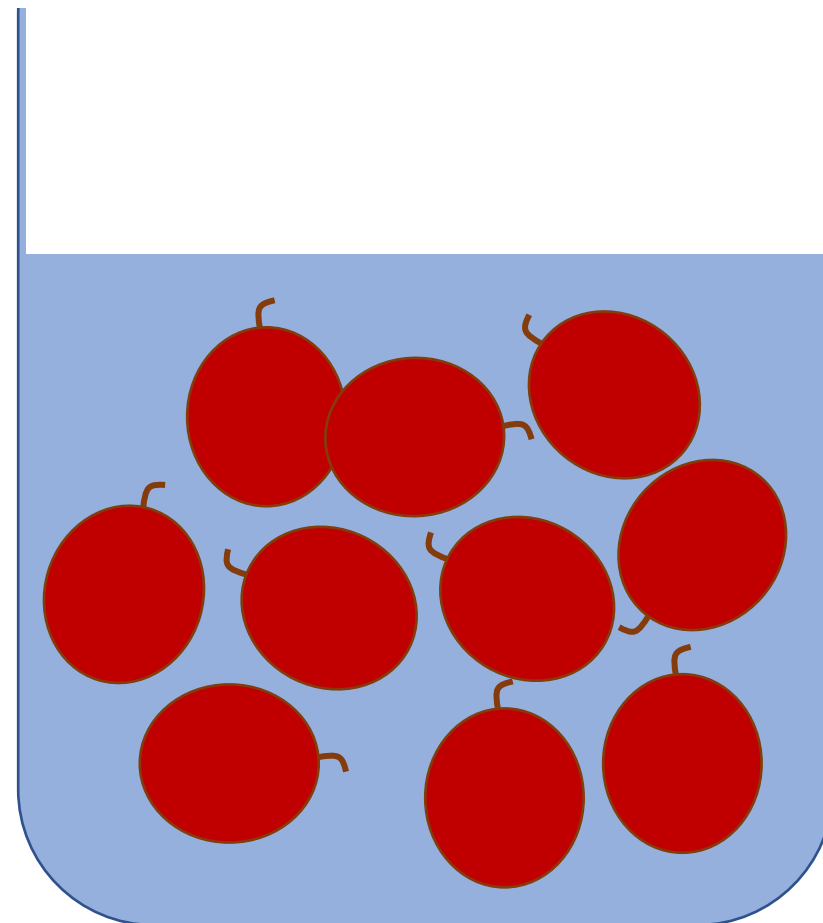
**Can we modulate cuticular properties to prevent cracking?**



# Project: establish methods

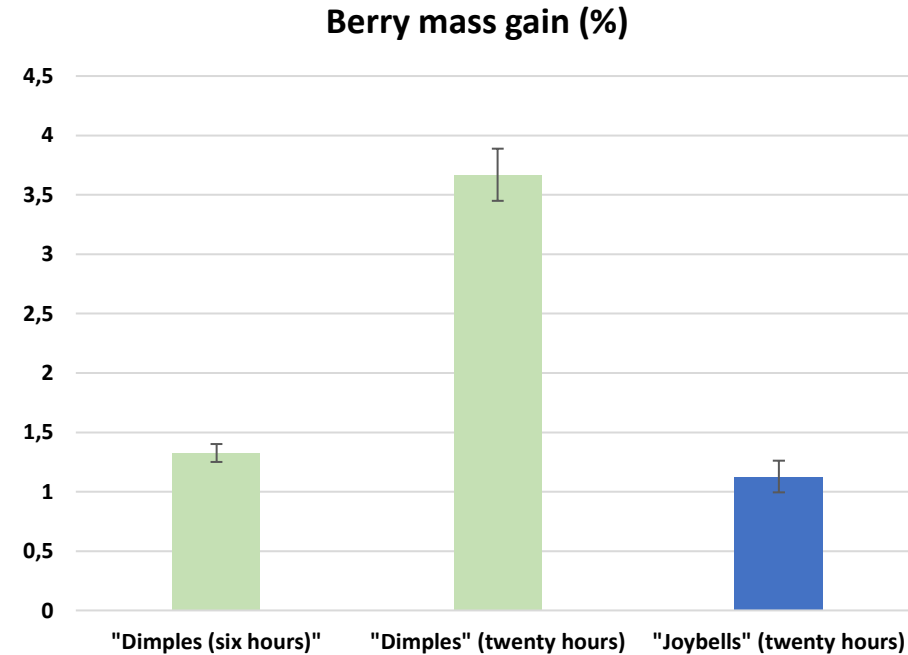
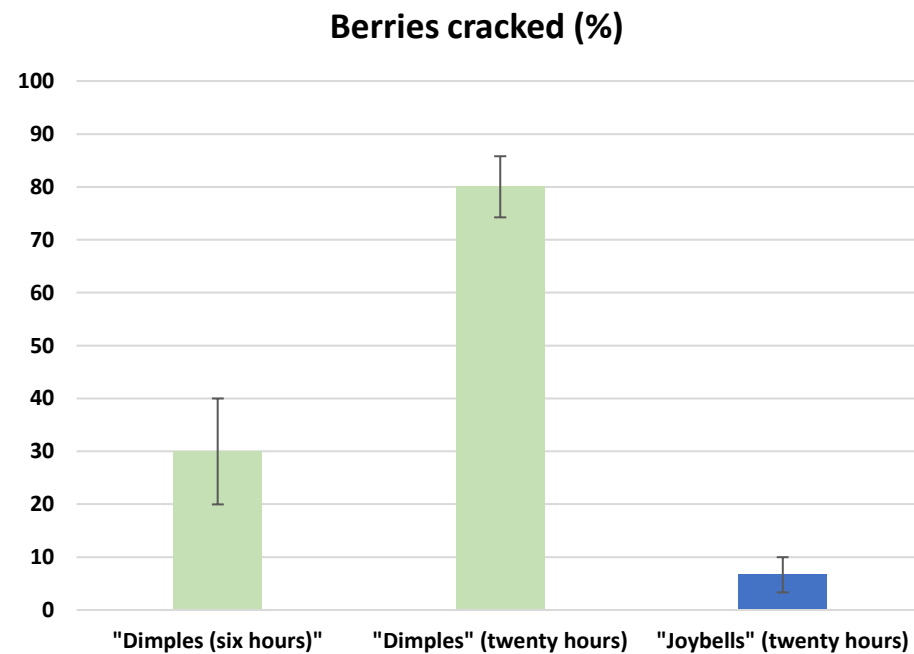
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- Induce cracking
  - Submerge berries in distilled water containing a surfactant
- Cracking occurs within six hours in susceptible cultivars



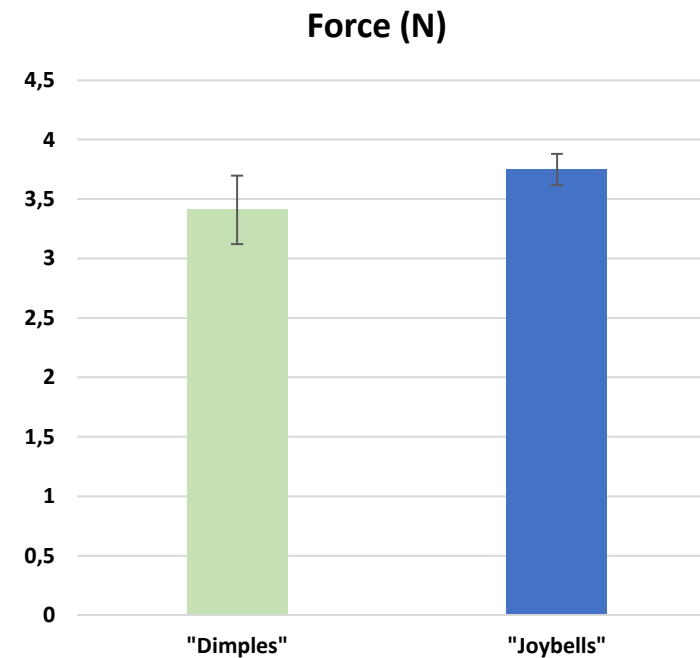
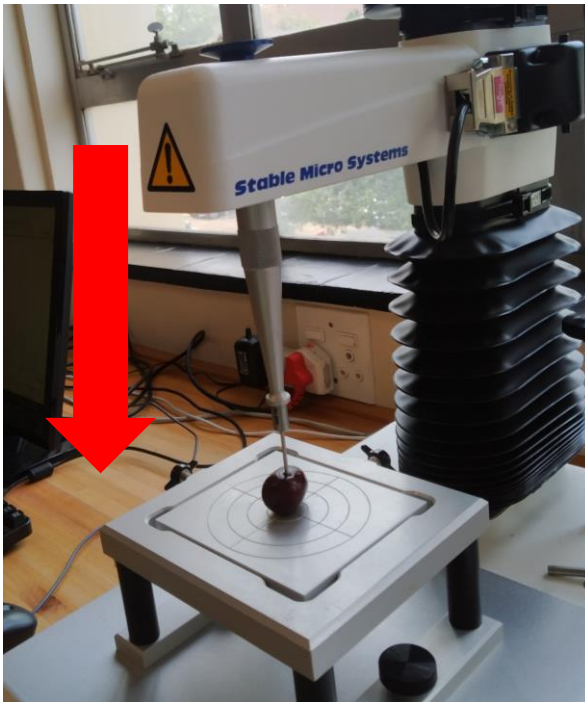
# Quantifying cracking potential

- Selected two cultivars chosen for the anecdotal evidence suggesting one to be crack resistant (“Joybells”) and the other crack susceptible (“Dimples”)

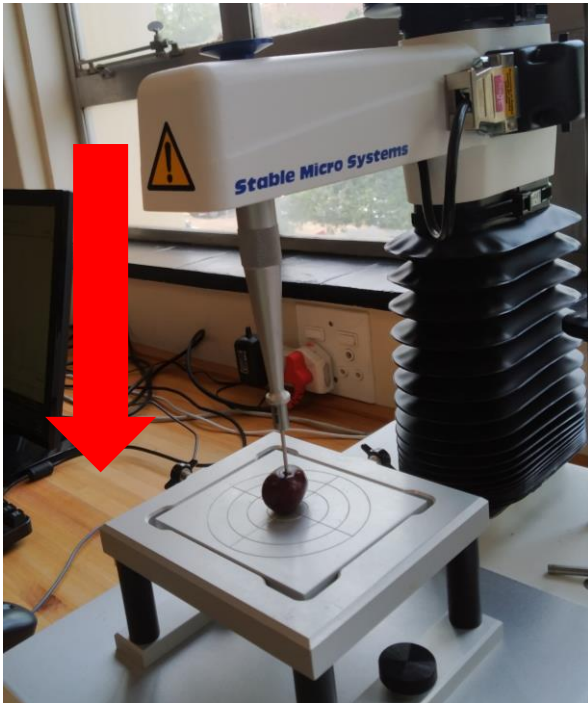


# Measuring tensile properties

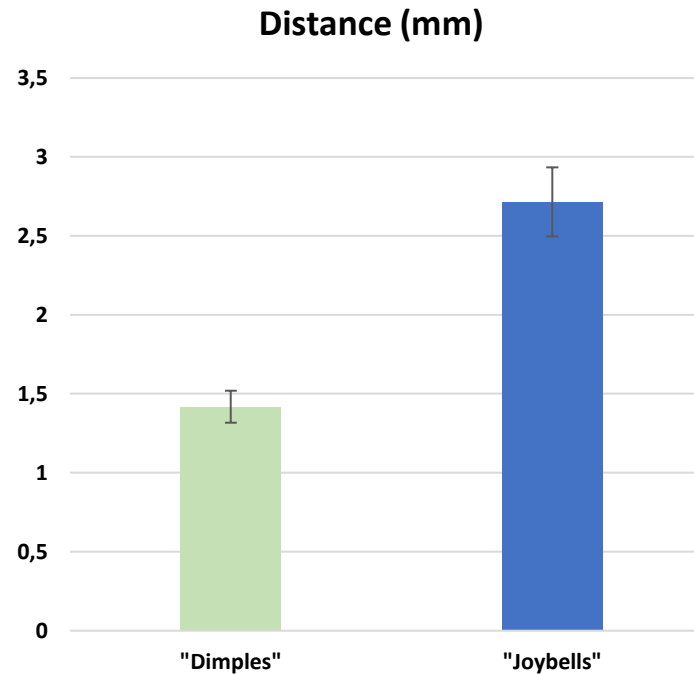
- Making use of a Texture Analyser TA/XT machine
  - **Force** require to puncture a berry was measured



# Measuring tensile properties

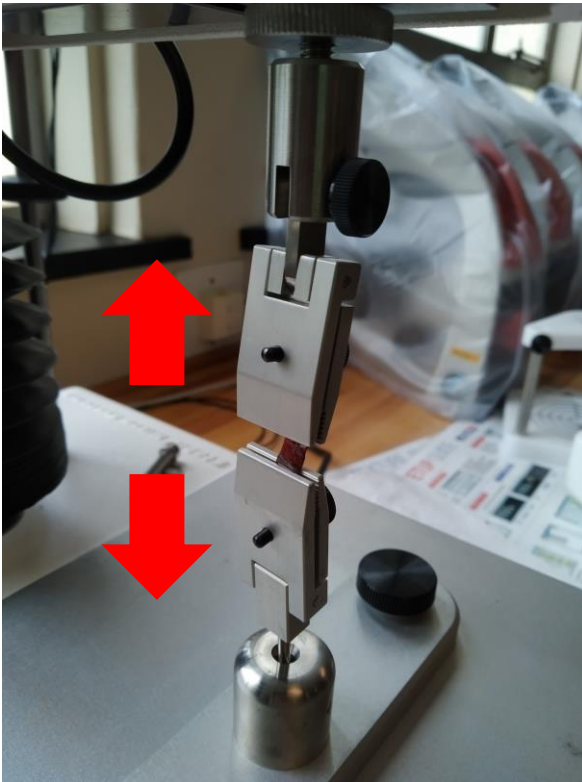


- Making use of a Texture Analyser TA/XT machine
  - **Distance** probe was able to move before skin failure occurred

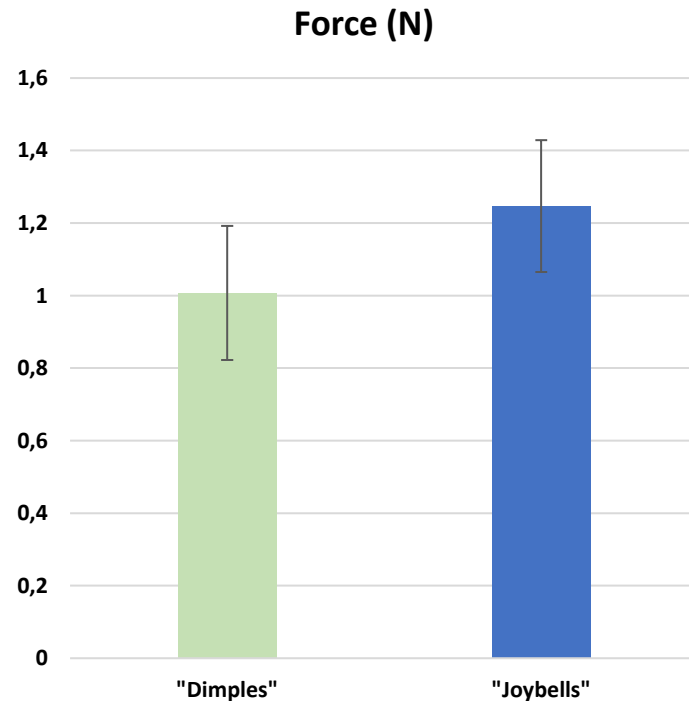




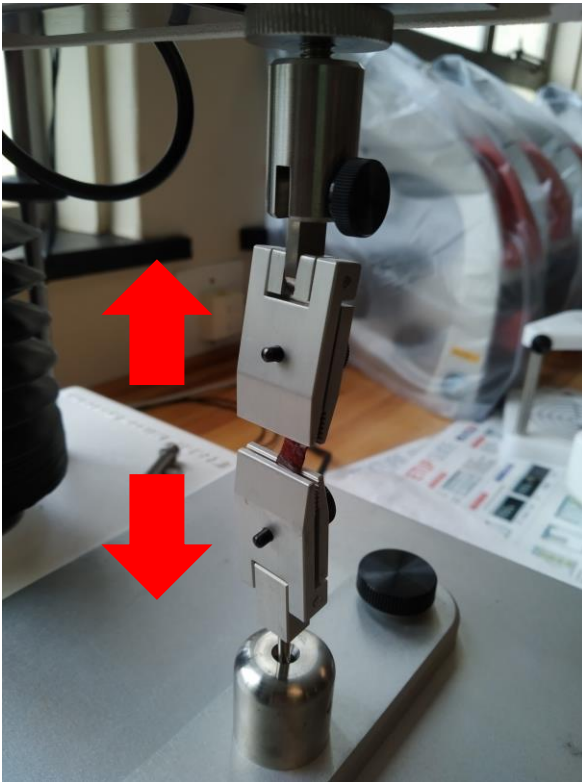
# Measuring tensile properties



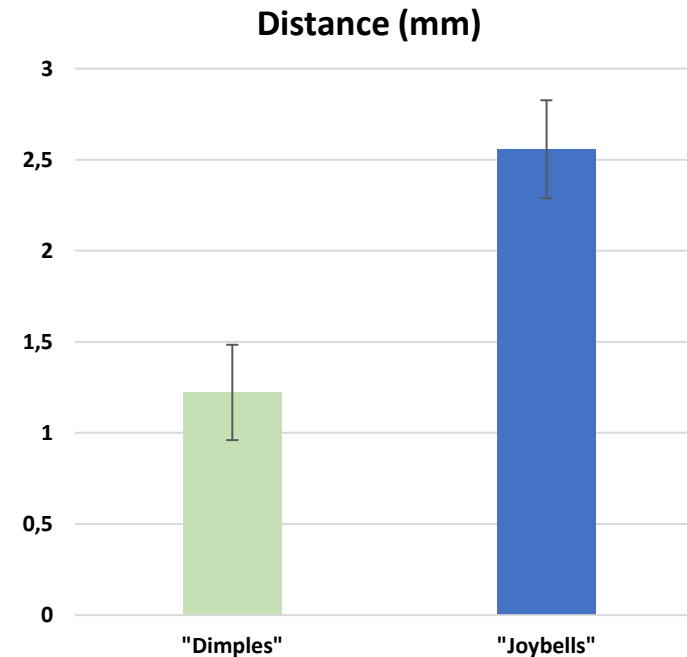
- Making use of a Texture Analyser TA/XT machine
  - **Force** require to tear apart a peel strip was measured



# Measuring tensile properties

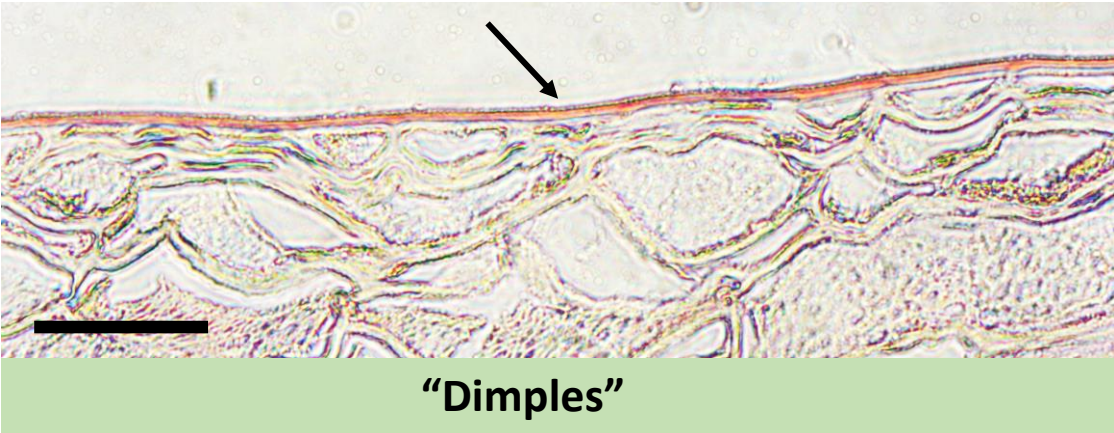
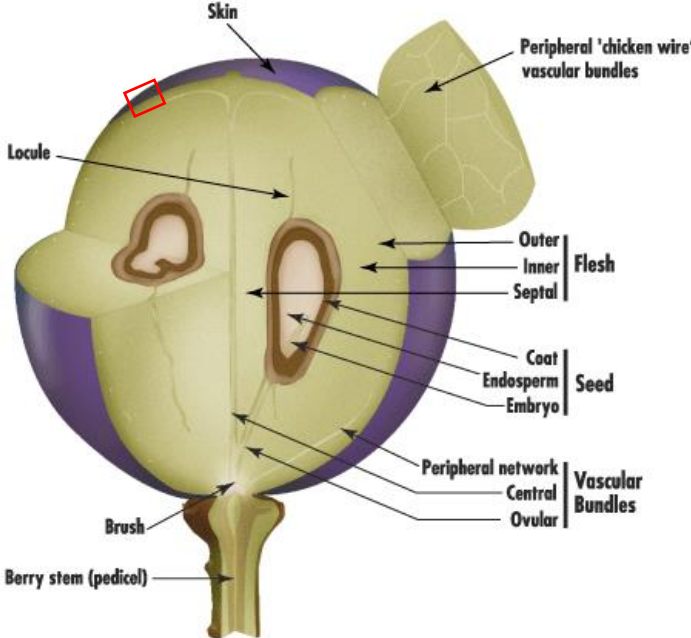


- Making use of a Texture Analyser TA/XT machine
  - **Distance** clamps were able was able to pull apart a berry peel strip before failure occurred

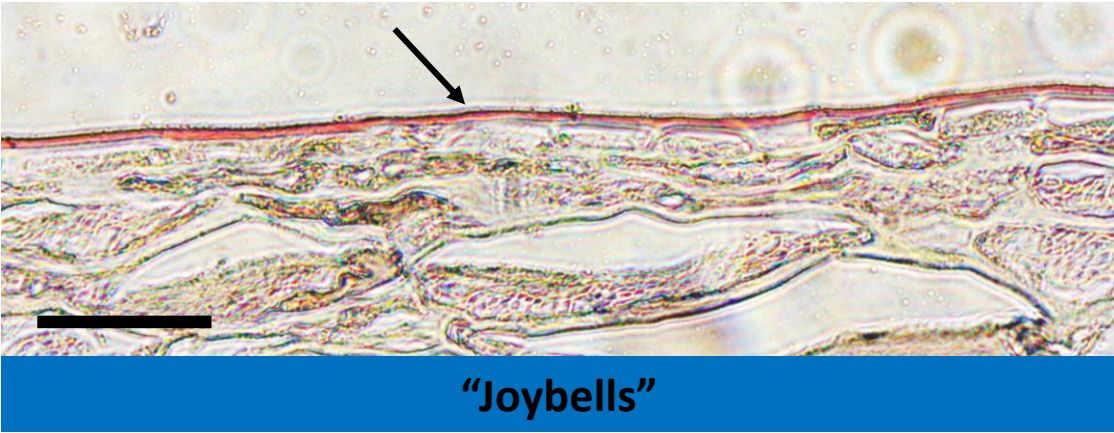


# Light microscopy

Berry peel sections  
Sudan IV staining for cuticular lipids



“Dimples”



“Joybells”



# Final thoughts

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Early results show we have reliable methods established for this project

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Elasticity seems to play a bigger role than peel strength in crack resistance

---

Increasing sample size will prove crucial to determining the robustness of this relationship

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Will we be able to identify key compounds of the cuticle that contribute to increased elasticity?

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Remember to please fill out the survey to request your cultivar of choice





Thank you!

Time for some questions

Email: *[jglash@sun.ac.za](mailto:jglash@sun.ac.za)*