Changes in chemical constituent of Custard apple associated with rot by *Phoma* S. OJHA, M.R. CHAKRABORTY, D. BHATTACHARYA AND N.C. CHATTERJEE

Accepted : July, 2008

See end of the article for authors' affiliations

Correspondence to:

N.C. CHATTERJEE Department of Botany, University of Burdwan BURDWAN (W.B.) INDIA

ABSTRACT

Biochemical changes in the custard apple, *Annona squamosa* L. as a result of infection by *Phoma* sp. were investigated in regard to protein profiles, saccharides and ascorbic acid levels. The protein level showed a gradual increase at the initial stages of infection which on progress of infection, its level gradually declined to a minimum as compared to the healthy ones. The non-reducing sugar exhibited significant decrease as the disease proceeded progressively while ascorbic acid content was found to decline gradually to a minimum in the host tissues following infection. The resultants of infection lead to blackening of the pulp of the fruit, which ultimately sheds off.

Key words : Phoma sp., Annona squamosa, Reducing sugar, Ascorbic acid.

Custard apple or sugar apple (Annona squamosa Linn.) belonging to the family Annonaceae is one of the best tropical fruits, which enjoys a high demand due to agreeable sweetness with a most delightful fragrance. Fruit rot caused by *Phoma* sp is most common epiphytotic dreadful disease of custard-apple causing yield-loss. Biochemical changes in the host tissues as a result of infection by rot fungi; thereby altering the nutritional values of the fruit tissues have been studies by several workers (Nema, 1989; Ram and Vir, 1996; Dutta and Chatterjee, 2002). The present communication has been designed to study the post-infectional biochemical changes in different nutritional parameters of diseased tissue of custard apple.

MATERIALS AND METHODS

The organism associated with infected fruits was isolated and identified as *Phoma* sp. The identification of the pathogen (ITCC No. 5864.04) has been confirmed by Indian type culture collection, IARI, New Delhi.

Total carbohydrate content was estimated quantitatively following the method of McCready *et al.* (1950) after suitable modifications. 1g of fresh host tissues of each healthy and infected custard apple was homogenised and extracted with hot 80% ethanol maintaining the volume at 10 ml. The extracted ethanolic solution was made colourless with activated charcoal and filtered. The residual plant tissues were treated with 10 ml of 70% perchloric acid to obtain the extract of starch. Finally, the ethanolic extract and acid extract were made upto the volume of 100 ml separately with the addition of distilled water.

One ml of aliquot was taken separately from these two extracts and to each of these aliquots, 4ml of 0.1% anthrone reagenet (100mg anthrone in 100ml of conc. H_2SO_4) 4h to 9 days old, was rapidly added, mixed thoroughly with a glass rod and allowed to cool. The tube was placed in a bath of boiling water for 10 min by placing marbel on the top of the test tubes to prevent the loss of water evaporation followed at 620 nm against a reagent blank in a spectrophotometer. The blank set contained 1 ml of distilled water instead of 1ml of aliquot.

Protein content was measured following the method described by Bradford (1976) with Bradford's reagent using Coomassie Brilliant Blue (Fluka). For estimation of total protein, healthy and infected dry fruit tissues (20mg) were crushed separately with 2 to 2.5 ml of methanol with a pinch of neutral sand and centrifuged at 5000 rpm for 15 min. The pellet was taken discarding the supernatant. The pellet added with 2.5 ml of 1(M) NaOH was kept at 80°C for 1h and cooled at room temperature. The volume was adjusted to the initial level and centrifuged at 10,000 rpm for 15 min. The supernatant served as protein source. To 0.1ml of the supernatant, 5ml of Bradford reagent was added after 2 but within 10 min, the absorbance was measured spectrophotometrically (Beckman Model) at 595 nm against a reagent blank prepared from 0.1 ml of appropriate buffer and 5ml of Bradford's reagent.

Ascorbic acid was estimated by the method described by Oser (1979). Aliquots of 100mg fresh tissues of both healthy and infected fruit were homogenised separately with 5ml of 60% trichloroaceticacid (TCA). After centrifugation at 5000 rpm for 5 min, the supernatant was collected and a pinch of activated charcoal (Norit) was added to it and filtered. The volume of the filtrate was made up to 100ml with distilled water. An aliquot of 4ml was taken in the test tube and 2ml of 2% 2, 4-dinitrophenyl hydrazine [2g of 2, 4-dinitrophenyl hydrazine in 100ml of 9(N) H₂SO₄] and one drop of 10% thiourea solution (in 70% alcohol) was added to it. The mixture was then boiled for 15 min in a water bath followed by cooling at room temperature. Then 5ml of 80% H₂SO₄

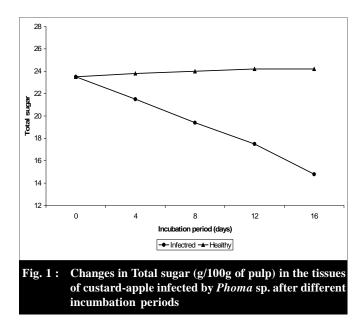
was added to the mixture at 0°C and absorbance was taken at 530nm in a spectrophotometer after 30 min.

A standard curve was prepared with analar grade ascorbic acid and the ascorbic acid content in the fruit tissue was calculated and expressed in the terms of mg/ 100 mg of dry tissue.

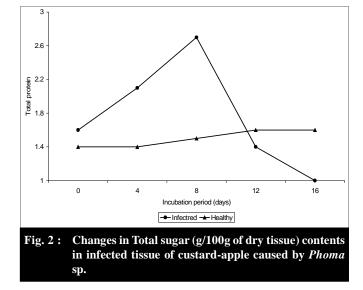
RESULTS AND DISCUSSION

It is evident from the result (Fig. 1) that rot of custard apple caused by *Phoma* sp. was associated with a gradual decline in total carbohydrate content with the advancement of infection. The depletion of sugar was more pronounced after 12 days of infection. In healthy fruit carbohydrate content slightly increased after 16 days due to ripening. This may be due to utilization of sugar by the pathogen or hydrolysis of the carbohydrate into the component sugar, through the enzyme produced by the pathogen for its progressive establishment. Such reduction to varying degrees in sugar contents has been reported by many workers (Ram and Vir, 1996; Dutta and Chatterjee, 2001).

The result reveals that the level of total protein

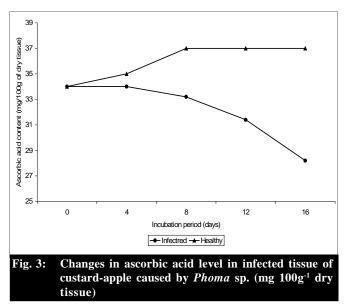


showed a gradual increase at the initial stages of infection upto 8th days of inoculation beyond which the level showed a gradual decline to a minimum as compared to the healthy ones (Fig. 2). Increase in protein was due to the additional protein contributed by the fungal pathogen following infection and also intensified protein synthesis in diseased plants under host-pathogen interaction has also been reported in jackfruit infected by *Rhizopus artocarpi* (Dutta and Chatterjee, 2002). Chattopadhyay and Nandi



(1978) reported that the increased protein fractions might be accounted for the increased protein synthesis following enhanced RNA activities as a result of host-parasite interaction.

It is also evident from the result that the ascorbic content was found to decline gradually to a minimum in the host tissues following infection (Fig. 3). The decrease in ascorbic acid content in the host tissues in response to infection was supported by several other workers (Tiyagi and Kumar, 1994; Ram and Vir, 1996; Dutta and Chatterjee, 2001), which corroborates the present findings. This might be due to the *de novo* synthesis of ascorbic acid oxidase that facilitated degradation of ascorbic acid followed by successful invasion and establishment of the pathogen.



[Internat. J. Plant Protec., 1 (2) Oct. 2008]

•HIND AGRICULTURAL RESEARCH AND TRAINING INSTITUTE•

Authors' affiliations:

S. OJHA AND D. BHATTACHARYA, Mycology and Plant Pathology Laboratory, Department of Botany, University of Burdwan, BURDWAN (W.B.) INDIA M.R. CHAKRABORTY, Mycology and Plant Pathology Laboratory, Department of Botany, University of Kalyani, Kalyani, NADIA (W.B.) INDIA

REFERENCES

Bradford, M.M. (1976). A rapid and sensitive method for the quantitation of microgram quantities of protein utilising the principle of protein-dye-binding. *Analytical Biochemistry.* **72**: 249-254.

Chattopadhya, N.C. and Nandi, B. (1978). Changes in nitrogen content in malformed inflorescence of mango caused by *Fusarium* moniliforme *var. sulglutinans. Gioraale Botanica Italiano.*, 122(5-6): 343-346.

Dutta, S. and Chatterjee, N.C. (2001). Post infectional biochemical changes associated with soft rot of jackfruit. *J. Mycopathol. Res.*, **39(1):** 39-42.

Dutta, S. and Chatterjee, N.C. (2002). Changes in cellular protein profile of jackfruit due to Rhizopus Rot. *J. Mycol. Pl. Pathol.*, **32(1):** 16-20.

Mc Cready, R.M., Guggolz, J., Silviera, V. and Owens, H.S. (1950). In : *Modern methods of plant analysis* (Eds. Paed, K. and Tracey, M.V.), 2, pp. 159. Springer-Verlag Berlin, 1995.

Nema, A.G. (1989). Sugar and Phenol contents of betelvine leaves after inoculation with leaf spot bacteria. *Indian Phytopath.*, 42: 31-37.

Oser, B.L. (1979). In Hawk's physiological chemistry, McGraw Hill Pub. N.Y. pp. 702-705.

Ram, V. and Vir, D. (1996). Post infectional biochemical changes in Banana fruit due to fungal pathogens. *Plant Dis. Res.*, 10(2): 175-177.

Tiyagi, A.S. and Kumar, R. (1994). Changes in ascorbic acid content in tomato fruits due to infection by *Meloidagyne incognita* and *Rotylenchulus reniformis*. *Indian Phytopath.*, 47(2): 179-180.
