

# Improving the Red Color and Fruit Quality of 'Kent' Mango Fruit by Pruning and Preharvest Spraying of Prohydrojasmon or Abscisic Acid

Sudheeran Pradeep Kumar <sup>1</sup>, Dalia Maurer <sup>1</sup>, Oleg Feygenberg <sup>1</sup>, Cliff Love <sup>2</sup> and Noam Alkan <sup>1,\*</sup>

<sup>1</sup> Department of Postharvest Science of Fresh Produce, Agricultural Research Organization (ARO), Volcani Center, PO. Box 15159, HaMaccabim Road 68, Rishon LeZion 7505101, Israel; pradeep@volcani.agri.gov.il (S.P.K.); daliam@volcani.agri.gov.il (D.M.); fgboleq@volcani.agri.gov.il (O.F.)

<sup>2</sup> Extension Service, Ministry of Agriculture and Rural Development, Rishon LeZion 7505101, Israel; cliff1love@gmail.com

\* Correspondence: noamal@agri.gov.il; Tel.: +972-3-9683605 or +972-3-9683606; Fax: +972-3-9683220

## Supplementary file

**Table S1.** Pre-harvest application of prohydrojasmon (PDJ) or Abscisic acid (ABA) on ripening parameters.

			TSS			Acids			Firmness		
			Control (Untreated)	PDJ	ABA	Control (untreated)	PDJ	ABA	Control (Untreated)	PDJ	ABA
Inside canopy	Opened trees	Harvest	8.2±0.4a	7.9±0.2a	8.0±0.3a	0.64±0.04a	0.57±0.02ab	0.64±0.06a	120.6±5.1a	114.9±8.3a	121.5±4.8a
		After cold Storage	16.4±1.2a	17.5±0.7a	17.3±0.2a	0.77±0.02a	0.77±0.08a	0.62±0.03ab	69.2±13.2ab	46.3±7.5b	42.0±1.8b
		After shelf Life	17.3±0.2a	17.4±0.3a	16.7±0.7a	0.32±0.01bc	0.44±0.05ab	0.28±0.03b	14.2±1.0a	12.4±1.2ab	11.7±0.6ab
	Closed trees	After shelf Life	16.1±0.3a	15.4±0.3a	-	0.33±0.03a	0.24±0.01a	-	20.9±1.2a	15.9±0.8b	-
Outside canopy	Opened trees	Harvest	7.6±0.2a	8.5±0.6a	8.1±0.2a	0.47±0.07b	0.61±0.05ab	0.62±0.09ab	112.3±2.8a	122.1±8.4a	124.0±4.5a
		After cold Storage	16.0±0.7a	17.1±1.1a	16.9±0.5a	0.74±0.02ab	0.78±0.08a	0.64±0.03a	81.0±7.9ab	67.1±10.0ab	94.8±7.1a
		After shelf Life	17.3±0.6a	17.8±0.7a	16.9±0.6a	0.42±0.06ab	0.46±0.04a	0.28±0.00b	14.0±1.6a	12.9±0.6ab	11.2±0.8b
	Closed trees	After shelf Life	16.4±0.8a	15.7±0.9a	-	0.32±0.05a	0.23±0.04a	-	15.3±0.6b	11.6±0.4b	-

<sup>1</sup> Brix = percentage of TSS

<sup>2</sup> Acidity (percentage)

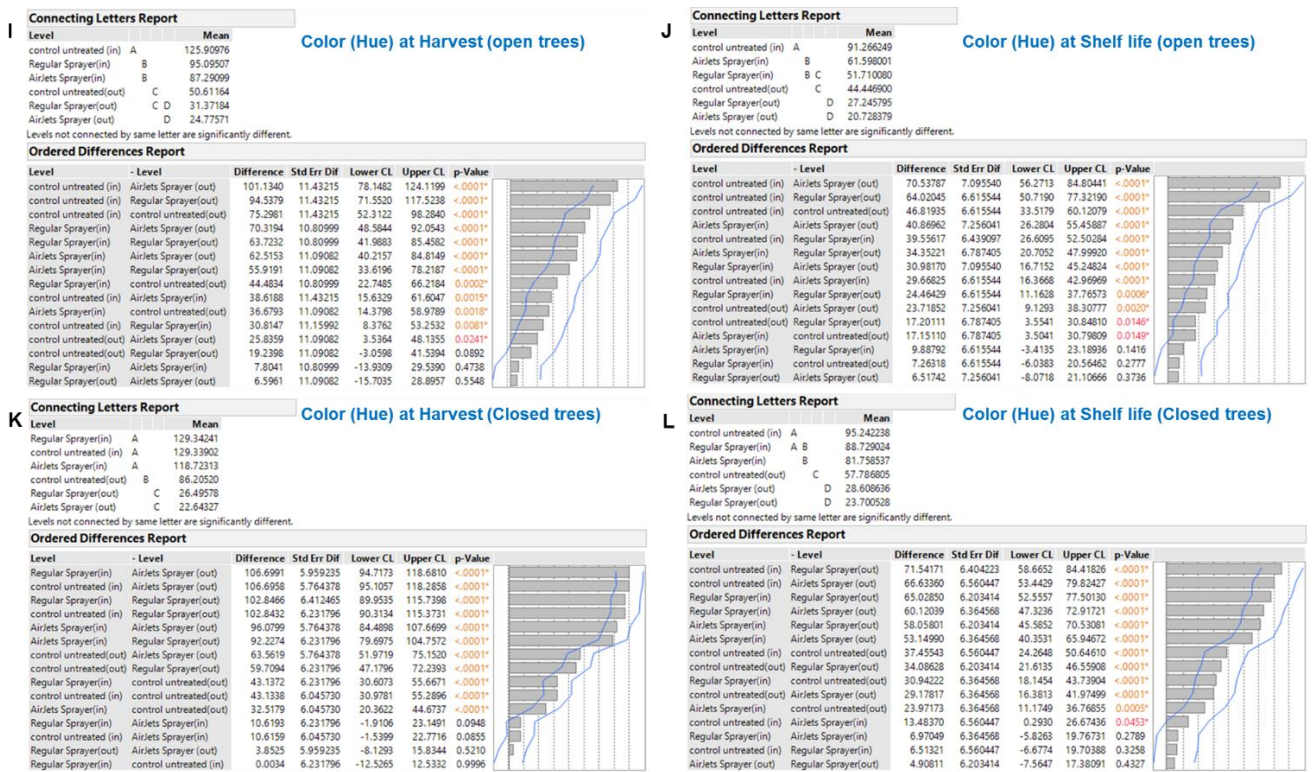
<sup>3</sup> Fruit firmness in Newton

<sup>4</sup> Different letters are significantly different within each time point ( $p < 0.05$ ).



**Figure S1.** Representative picture of pruning results. Two 'Kent' mango orchards grown in the same area with 20 years old trees were pruned in two different manners, which lead to open and closed trees. (A) The orchard (open trees) was pruned to open the trees and fruit to sunlight by removing large branches. (B) The orchard (closed trees) was pruned by an automatic disc machine that pruned the trees to square shapes.



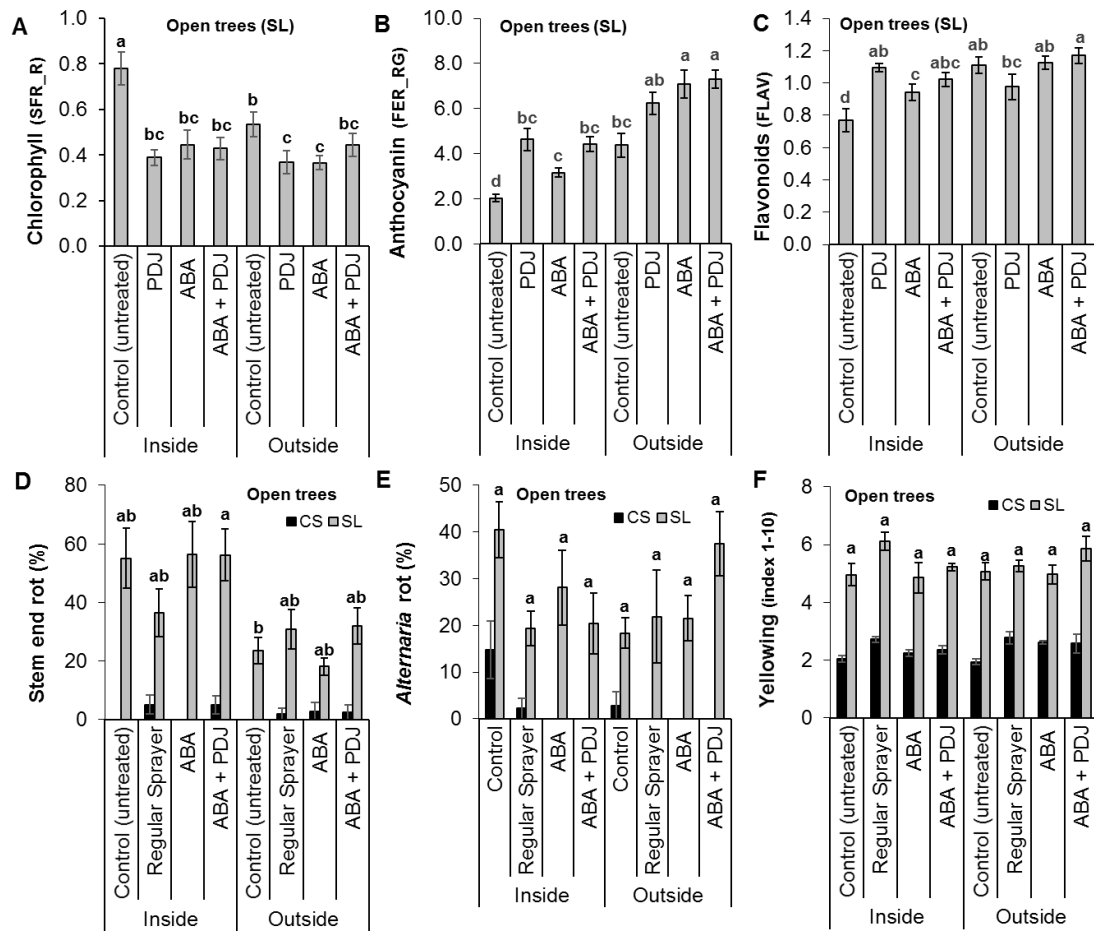


**Figure S2.** Detailed statistics of the effect of PDJ applied with different sprayers on color parameters in 'Kent' mango fruit presented in Figure 2. Treatments labeled by different letters are significantly ( $p < 0.05$ ) different within each time point, according to the Tukey–Kramer LSD test (A–D and I–L) or with non-parametric analysis (E–H).



**Figure S3.** Detailed statistics of the effect of PDJ on chlorophyll, or anthocyanin, or flavonoids in 'Kent' mango fruit grown inside or outside the tree canopy, and presented in Figure 3. Treatments labeled by different letters are significantly ( $p < 0.05$ ) different according to the Tukey–Kramer LSD test.





**Figure S5.** Effect of pre-harvest treatments of prohydrojasmon (PDJ) or Abscisic acid (ABA) and their combination of color parameters and postharvest disease incidence in 'Kent' mango fruit from open trees. (A) Chlorophyll quantification by multiplex. (B) Anthocyanin quantification by multiplex. (C) Flavonoids quantification by multiplex. (D) Stem-end rot incidence (percentage) after cold storage (CS) and additional shelf life (SL). (E) Side decay incidence (percentage) after cold storage and shelf life (SL). (F) Yellowing index (1-10). Values are mean  $\pm$  SE ( $n = 40$ ). Different letters indicate significant differences ( $p < 0.05$ ), according to the Tukey-Kramer LSD test.