



## **Study of Jamun (*Syzygium cumini* Skeels.) Genotypes Based on Shelf life and Interspecific Crossability**

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### **Authors' contributions**

*This work was carried out in collaboration among all authors. All authors read and approved the final manuscript.*

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### **ABSTRACT**

An experiment was conducted during 2019 to study the jamun genotypes based on shelf life of fruit. Shelf life studies were conducted on eight jamun genotypes and results indicated that, the maximum shelf life of the Jamun fruit was 5 days under normal room temperature after harvest at ripened stage. Genotypes Dhoopdal, Selection-45 and Savadatti had better shelf life compare to other genotypes. In crossing (*S. cumini* × *S. jambosa*), out of 100 crossed flowers, only 5 crossed flowers were set and produced fully mature fruits.

**Keywords:** Jamun genotypes; shelf life; inter specific crossing.

### **1. INTRODUCTION**

Jamun botanically called *Syzygium cumini* Skeels, belongs to the family myrtaceae [1].

Jamun is a multipurpose tree of both food and medicinal values. Fruits are used for table purpose and for the preparation of different variety of products (Juice, Squash, Jam etc.).

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Tree grows tall and is evergreen, long lived and also has got ornamental value; Inflorescences are borne in leaf axils of branch lets (panicles). Flowers are bisexual and light yellow in colour. Jamun is a cross pollinated tree. Fruits are oblong and round in shape, deep purple or bluish, juicy with sweet pulp with single seed. The most common type is Rajamun, which had large sized, oblong shaped fruits of deep purple colour with juicy sweet pulp. All parts of the tree such as fruits, leaves, seeds, and bark are used in Indian medicine system like Ayurveda, Yoga and Naturopathy, Unani, Siddha and Homeopathy (**AYUSH**) etc. Different parts of the jamun were also reported for antioxidant, anti-inflammatory, anti-microbial, anti-diarrheal, gastro protective and anti-ulcerogenic properties. Before the discovery of insulin, in the treatment of diabetes *S. cumini* was used either alone or in combination with other hypoglycemic plants even in Europe [2].

The fruits of jamun can be harvested after fully mature and ripen stage, but the harvesting is difficult due to large tree size. The fruits get damaged easily while harvesting which also weakens the storability. Jamun (*S. cumini*) has very low shelf life, whereas rose apple (*S. jambos*) has good keeping quality. It also produces fruits twice a year whereas jamun produces fruits only once in a year. Keeping these positive characters in view interspecific crossing is done in between these *Syzygium* species. So, crop improvement work in jamun is through selection of seedling trees based on high shelf life and other promising traits is needed [3 in guava and 4]. The study was continued with the help of following objectives: to study fruit quality based on shelf life in jamun collections and to assess crossability among the *Syzygium jambos* with *S. cumini*.

## 2. MATERIALS AND METHODS

The present study was conducted at the experimental plot of division of fruit crops at ICAR-Indian Institute of Horticultural Research, Bengaluru, during June 2019. The accessions for the study were selected from jamun germplasm block of ICAR-IIHR. The botanical identification has done by Dr. A. Rekha, Ex-Principal Scientist, ICAR-IIHR and the genotypes are retained for further reference in the experimental plot of division of fruit crops at ICAR-IIHR, Bengaluru. The study on number of days, the fruit remained good marketable and fit for consumption under room temperature was recorded. For this, eight

genotypes (Dhoopdal sel-20, Selection-45, Selection-58, Savadatti, Kaithnal, AJG-85, Dharwad-3a and Madhya Pradesh-5) with four replications were used for shelf life analysis of fruits. The treatments were arranged according to Complete Randomized Design (CRD). In the study of crossability percentage in between *Syzygium jambos* × *Syzygium cumini*, the Rose apple was flowering twice in a year (October and March) and Jamun flowering in Feb-March, hence the crossing is done in during March and by using Emasculation and Hand pollination method, with 100 selected fully mature flowers were tagged, bagged and hand pollinated with jamun pollen in morning 10am – 12pm (opening flowers were dusted with pollen of jamun genotype that is Huruli chikkanahalli) and bagged again. After 20-25 days fruit set was recorded and percentage of fruit set was calculated.

## 3. RESULTS AND DISCUSSION

The results of the present study were presented in Table 1. Although jamun fruits have got high neutraucitical properties, the fruits have maximum shelf life of only 5 days at room temperature. Fruits stored under normal room temperature (25-27°C) condition weight of the fruits were decreasing day to day (Table 1). The genotypes Dhoopdal sel-20 (10.01 g), Selection-45 (10.08 g) and Savadatti (11.00 g) has maintained highest fruit weight in fifth day of storage, compare to other genotypes. It may be due to loss of water in storage. A similar result was reported by Dalvadi et al., [5] in jamun significantly reduced physiological loss in weight under room storage. Total Soluble Solids of the stored fruits was increasing from first day to fifth day in almost all genotypes, especially in Dhoopdal sel-20 (22.2 °B) and AJG-85 (25.2 °B) were showing drastic increase (Table 1). It may be due to respiration process of the fruit under storage, utilisation stored carbohydrates conversion into sugars. Acidity of the stored fruits was decreasing towards ripening up to three days and increasing of acidity was observed towards senescence stage in Selection-45 (1.34%) and Savadatti (1.00%).

The data of crossability was presented in Table 2. Crossing is done in 100 emasculated flowers, fruit set will occur 2-3 weeks after pollination [6]. And the fruits will mature within 50-60 days. Out of 100 crossed flowers, 5 flowers set to matured ripened (golden yellow coloured) fruits (Table 2). Inter specific crosses between *Syzygium jambos* and *S. cumini* was attempted in 100 emasculated

Table 1. Shelf life study of Jamun genotypes

Genotypes	Weight (g)					TSS (°B)					Acidity (%)				
	Days					Days					Days				
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
Dhoopdal sel-20	11.80	11.30	10.70	10.30	10.0	21.00	22.50	24.00	25.70	22.20	1.30	1.10	0.80	0.90	1.20
Selection-45	12.10	11.45	11.22	10.75	10.08	21.00	21.50	22.00	24.80	21.60	1.10	0.90	1.30	1.42	1.34
Selection-58	7.80	7.52	7.37	7.04	6.80	17.00	17.70	19.20	19.80	18.30	0.80	0.60	0.65	0.77	1.00
Savadatti	12.20	11.84	11.73	11.40	11.00	18.00	19.00	19.50	18.00	18.00	1.40	1.20	1.28	0.98	1.30
Kaithnal	7.20	6.94	6.44	6.23	5.92	20.00	23.50	26.00	24.50	22.00	1.50	1.30	1.50	1.20	1.40
AJG-85	8.20	7.90	7.51	7.11	6.79	21.00	21.50	23.70	25.90	25.20	1.70	1.62	1.50	1.60	1.90
Dharwad-3a	1.30	1.13	0.89	0.59	0.55	28.00	28.40	29.00	28.30	26.00	2.40	2.30	2.12	2.32	**
Madhya Pradesh -5	0.90	0.60	0.56	0.43	0.40	16.00	17.50	19.00	18.00	--	3.10	3.20	3.41	3.20	**

(--: not suitable for TSS estimation), (\*\*: not suitable for Acidity estimation).

Table 2. Crossability percentage in between Syzygium species

	No. of flowers crossed	Fruit set (%)	Control (%)
S. jambos X S. cumini	100	5	3

flowers, of fruit set observed 2-3 weeks after pollination [7]. And the fruits matured within 50-60 days. Out of 100 crossed flowers, only 5 flowers matured ripened (golden yellow coloured) fruits [8] and the fruit seeds are used for multiplication. This may be due to low cross compatibility between rose apple and jamun. And pre-fruit set flower drop was more in *Syzygium* sp. Kataoka et al., [9] in kiwi and Noguchi et al., [10] in strawberry.

#### 4. CONCLUSION

Jamun fruits treat as new emerging fruit crop for future due to having high nutraceutical properties. Although, the fruits have maximum shelf life of only 5 days at room temperature (the fruits having short shelf life under room conditions). So, this study on shelf life and interspecific crossing of jamun collections will helps, to further development of genotypes Dhoopdal, Selection-45 and Savadatti to improve shelf life in jamun.

#### COMPETING INTERESTS

Authors have declared that no competing interests exist.

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