#### Short communication

# Effect of foliar application of calcium nitrate and urea on yield and quality of *aonla*

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Aonla (Emblica officinalis G.) is an indigenous fruit to Indian sub-continent and suited well in dry subtropical climate. It is grown commercially because of high therapeutic and nutritional value as well as suitable for marginal lands (Singh et al., 6). In the recent years, considering its prospects under wasteland conditions particularly in salt-affected soils, the area under aonla cultivation is increasing rapidly. The higher calcium level in fruit pulp results lower cumulative physiological loss in weight. Calcium nitrate increases fruit firmness up to twenty percent (Casado et al., 1), which maximizes the risk of fruit quality loss due to different physical injury. Calcium has various effects on aonla fruit with respect to its TSS, total sugars, phenols, acidity, ascorbic acid, reducing sugar etc. (Yadav and Singh, 8). Nitrogen when applied as foliar sprav has been found effective on physico-chemical properties of aonla (Singh et al., 6). Therefore the present study was conducted with objective to find out the optimum concentration of urea and calcium nitrate as foliar application on yield and quality of aonla fruits.

The present investigation was carried out at Experimental Orchard and P.G. Laboratory of Horticulture, College of Agriculture, Indore. The site has subtropical climate having a temperature range of 23° to 41°C and 4° to 29°C in summer and winter season, respectively. The representative soil samples were collected and tested for its physical and chemical properties. The soil of the field was typical medium black having a high capacity to swell and shrink and high CEC due to dominance of clay content. Available nitrogen, phosphorus, potash and sulphur were found 235.0, 10.1, 820.0 and 2.16 kg/ha, respectively in the soil. While pH, electrical conductivity and organic carbon was 7.4, 0.5 dS m<sup>-1</sup> and 0.57%, respectively. Nine-year-old plants of *aonla* cv. Narendra Aonla-7, uniform in vigour and productivity, were selected as experimental material employed under factorial randomized design with three replications and spacing at 8 m × 8 m distance. A total of 12 treatments of calcium nitrate (0, 1, 1.5 and 2%) and urea (0, 1 and

2%) in combinations were used as foliar sprayed to 3 plants per treatment. A set of physical and chemical characters, *viz.*, fruit diameter, fresh fruit weight, specific gravity of fruit, stone weight, pulp-stone ratio, moisture content, TSS, acidity, ascorbic acid content, total sugars, calcium content and yield were recorded following standard procedures. The mean difference and analysis of variance for the factorial RBD was carried out as outlined by Panse and Sukhatme (4) to test the significance level among the treatments.

The present study showed the significant and positive interaction between calcium nitrate and urea (Table 1). A perusal of Table 2 showed the highest fruit diameter (5.67 cm) with the foliar application of  $T_{12}$  (2% calcium nitrate + 2% urea) followed by  $T_{12}$ (5.65 cm) as compared to the lowest (4.50 cm) with control T<sub>1</sub>. Effect of calcium nitrate and urea (alone) showed increasing trend for fruit diameter as the level of treatment increased up to 2%. Similar trend was noted for fruit weight in the treatments T<sub>12</sub> and  $T_{q}$ . These results were expected due to availability of nitrogen through calcium nitrate and urea both which might have attributed towards activity of metabolism in plant resulted in better development of fruit. Specific gravity of the fruit was found to be the highest (1.28 g/cc) with the foliar application of  $T_{12}$  (2% calcium nitrate + 2% urea) followed by T<sub>a</sub> (1.25 g/cc). The 2% calcium nitrate as foliar feeding was found to be most effective as compared to the other levels of urea to gain highest specific gravity. On the other hand 2% urea gave the highest specific gravity irrespective of other factor. These results were in agreement with the findings of Pandey et al. (3), Singh et al. (6), and Tomar and Singh (7).

As apparent from the Table 2, the highest stone weight was observed in  $T_{12}$  and  $T_9$  (2.46 g) followed by  $T_8$ . The lowest stone weight (1.74 g) was found in T1 (0% calcium nitrate + 0% urea). In contrary to the above results highest pulp-stone ratio (18.97) was recorded with the foliar application of  $T_1$  while the lowest was recorded with the  $T_{12}$ . The deposition of calcium and nitrogen content might be the reasons for better development of stone by the treatment of  $T_{12}$  as oppositely by  $T_1$ . The highest moisture content was evidenced with the foliar application of  $T_6$  (1%

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#### Spray of Ca and Fe on Aonla

Table 1. Analysis of variance of different physical and chemical characters of aonla variety Narendra Aonla-7.

Source	Df	Fruit dia. (cm)	Fresh fruit weight (g)	Specific gravity (g/cc)	Stone weight (g)	Pulp- stone ratio	Moisture (%)	TSS (°Brix)	Acidity (%)	Ascorbic acid (mg/ 100 g)	Total sugars (%)	Calcium content (mg/ 100 g)	Yield (kg/ ha)
Replication	2	0.055	0.472	0.001	0.007	0.31	0.27	0.05	0.001	71.75	0.006	9.3	369.6
Calcium nitrate (Factor A)	3	0.875**	37.5**	0.003*	0.282*	5.37*	3.54**	1.11**	0.05**	4289.3**	0.23*	3269.6**	2571**
Urea (Factor B)	2	0.689**	52.5**	0.125**	0.286*	9.42*	54.32**	3.05**	0.13**	451.7**	0.38**	4270.5**	2680**
Factor A x Factor B	6	0.221**	31.6**	0.004*	0.385*	1.79*	2.77**	0.16*	0.02**	142.5*	0.08**	219.2**	1414**
Error	22	0.025	4.57	0.001	0.09	0.11	0.42	0.03	0.003	45.9	0.014	28.8	242

\*, \*\*Significant at 5 and 1% levels.

**Table 2.** Effect of foliar application of different levels of calcium nitrate and urea on physical and chemical characters of *aonla* variety Narendra Aonla-7.

Treatment	Fruit	Fresh	Specific	Stone	Pulp-	Moisture	TSS	Acidity	Ascorbic	Total	Calcium	Yield
	dia.	fruit	gravity	weight	stone	(%)	(°Brix)	(%)	acid	sugars	content	(kg/ ha)
	(cm)	weight	(g/cc)	(g)	ratio				(mg/	(%)	(mg/	
		(g)	-			-			100 g)		100 g)	
T <sub>1</sub>	4.50	46.42	1.02	1.74	18.97	66.43	8.57	2.04	504	4.86	755	3968
T <sub>2</sub>	4.87	49.50	1.15	2.00	17.57	70.37	9.45	2.15	519	5.21	786	4498
T <sub>3</sub>	4.97	50.70	1.21	2.13	16.78	72.57	10.05	2.30	555	5.39	815	4528
T <sub>4</sub>	4.82	47.65	1.04	2.08	17.43	68.10	9.57	2.18	524	5.14	779	5201
T <sub>5</sub>	5.00	48.63	1.18	2.16	16.70	71.80	9.80	2.32	548	5.32	809	5223
T <sub>6</sub>	5.18	51.03	1.24	2.31	15.58	73.30	10.37	2.39	559	5.52	818	5240
T <sub>7</sub>	5.08	48.17	1.04	2.14	16.72	68.33	9.63	2.21	544	5.31	801	5365
T <sub>8</sub>	5.47	49.37	1.13	2.40	15.81	70.40	9.60	2.31	565	5.42	815	6830
T <sub>9</sub>	5.65	51.57	1.25	2.46	15.74	71.77	10.52	2.41	580	5.46	822	7956
T <sub>10</sub>	5.17	50.87	1.07	2.18	17.21	68.70	9.72	2.25	563	5.39	816	7576
T <sub>11</sub>	5.40	51.43	1.16	2.34	16.22	69.60	10.18	2.32	577	5.48	830	8557
T <sub>12</sub>	5.67	56.45	1.28	2.46	15.15	70.77	10.58	2.42	588	5.75	846	8982
LSD at 5%												
Calcium	0.13	1.97	0.02	0.24	1.24	0.84	0.17	0.05	6.24	0.11	4.96	215
nitrate												
Urea	0.09	1.72	0.02	0.24	1.07	0.73	0.14	0.04	5.40	0.09	4.30	186
Calcium	0.25	3.41	0.04	0.49	1.59	1.45	0.29	0.09	10.84	0.19	8.59	372
nitrate												
× Urea												

 $T_{1} = CN_{0} + U_{0}, T_{2} = CN_{0} + U_{1}, T_{3} = CN_{0} + U_{2}, T_{4} = CN_{1} + U_{0}, T_{5} = CN_{1} + U_{1}, T_{6} = CN_{1} + U_{2}, T_{7} = CN_{1.5} + U_{0}, T_{8} = CN_{1.5} + U_{1}, T_{10} = CN_{1.5} + U_{2}, T_{10} = CN_{2} + U_{0}, T_{11} = CN_{2} + U_{1}, T_{12} = CN_{2} + U_{2}$ 

CN = Calcium nitrate, U = Urea, LSD = Least Significant Difference.

calcium nitrate + 2% urea) whereas lowest was with  $T_1$ . Hence, the results approved the concept that increasing the level of urea makes the plant and fruit more succulent and luscious. In the present study, the medium level of calcium nitrate added the characteristics of lusciousness due to moisture content. These observations were in close conformity with the findings of Singh *et al.* (6).

The foliar use of calcium nitrate and urea improved the quality of aonla fruits. Total soluble solids and acidity was found maximum with foliar application of  $T_{12}$  followed by  $T_{0}$ , while minimum was observed with  $\overline{T}_1$ . With the application of 2% calcium nitrate as foliar spray highest TSS and acidity were obtained as compared to urea levels. However, 2% urea gave highest TSS and acidity with other levels of calcium nitrate. The corresponding increase in acidity might be due to increase in availability of more nitrogen to the fruit trees, which was the constituents of various energy sources like amino acids and amino sugars. Ascorbic acid content was recorded highest (588 mg/100 g) with the application of  $T_{12}$  (2% calcium nitrate + 2% urea) followed by  $T_9$  and  $T_{11}^{12}$ , whereas, lowest ascorbic acid was recorded in  $T_1$ . Effect of calcium nitrate and urea alone showed increased trend of ascorbic acid content as the level of treatments increased. These results are in agreement with the findings of Yadav et al. (8), Singh et al. (6), and Samant et al. (5). Similar results were also obtained for total sugars and calcium content parameters. Thus, it proves that application of calcium and nitrogen supplements increase level of the ascorbic acid and total sugars formation in the fruit besides more calcium depositions and consequently improve the quality and yield.

Perusal of data in Table 2 showed that the highest yield (8,982 kg/ha) was recorded with the foliar application of  $T_{12}$  (2% calcium nitrate + 2% urea) followed by  $T_{11}$  (2% calcium nitrate + 1% urea) and  $T_{8}$ (1.5% calcium nitrate + 1% urea). Application of 2% of calcium nitrate as foliar spray attained the highest vield over all other factor of urea and 2% urea alone gave the highest yield as compared to all levels of calcium nitrate. The increase in fruit yield is possibly due to the involvement of nutrients which provide more metabolites for the growth and development of fruits by increase in metabolic activities. These activities improve fruit size and weight; and thus ultimately increased the total yield of fruits. These findings match with observations of Yadav et al. (8), Ghosh (2), and Tomar and Singh (7).

From the overall studies, it could be concluded that the fruit diameter, fresh fruit weight, specific gravity, stone weight, pulp-stone ratio, moisture content, TSS, acidity, ascorbic acid, total sugars and yield were significantly improved due to application of 2% urea in combination with 2% calcium nitrate.

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