# The ripening strawberry

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## The role of ethylene lannetta, Laarhoven, Harren, Davies

Ethylene (C<sub>2</sub>H<sub>4</sub>, a planar hydrocarbon) is a gaseous phyto-hormone produced by plant tissues and detected by a membrane-bound receptor.

#### Confusion

The peer-reviewed literature conflicts regarding the role of ethylene during ripening.

#### Why the confusion?

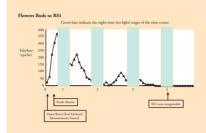
Strawberries evolve low levels of ethylene that are difficult to detect with accuracy.

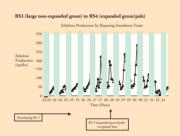
#### **Solution?**

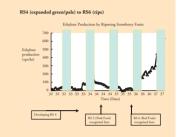
- Studies are often performed upon detached tissues that are enclosed in gas-tight containers for prolonged periods
- Alternatively, some researchers use extracted tissue: extrapolating enzyme activity data.

However, numerous problems are associated with either of these approaches.

CO<sub>2</sub>-photoacoustic (PA)-LASER spectroscopy has allowed the *accurate* and *continuous* determination of low ethylene concentrations from a range of whole attached ripening stages.







#### Ethylene is evolved throughout ripening in a predictable manner

• With the exception of ripe fruit, ethylene evolution during ripening exhibits a diurnal cycle.

Ethylene is evolved as:

- Flowers senesce or ovules are fertilised.
- Fruit expand from small dark-green fruits to pale-green fruits.
- As diurnal night-time peak, coinciding with fruit reddening.

#### Ongoing Research.

These results are correlative and work testing a causal role for ethylene has still to be done.

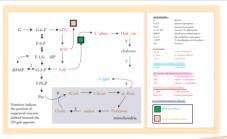
To identify ethylene responsive genes in harvested fruit.



Ethylene hastens post-harvest decay and Botrytis proliferation

### Fruit metabolism lannetta, Medina-Escobar, Ross, Souleyre, Hancock, Taylor and Davies.





#### Molecular versus proteomic analysis?

- Many different strawberry cDNAs have been cloned.
- Many of these are differentially expressed during ripening.
- Few cloned cDNAs encode proteins involved in fruit flavour.

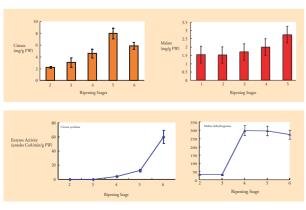
A non-molecular strategy was therefore adopted to identify differentially expressed proteins.

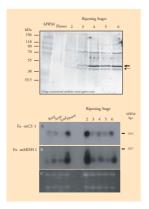
# Many important aspects of strawberry fruit ripening remain poorly understood. This poster presents research aimed to identify the biology underlying ethylene, metabolism and packaging.

## The enzymes mCS and mMDH were the focus of further analysis.

- ${\bf 0}$  The major strawberry organic acids are citrate (ca. 80 %) and malate (ca. 20 %).
- mCS and mMDH play important roles in energy production via the TCA-cycle.
   The TCA cycle is also involved in the production of secondary metabolites
- The secondary-metabolites include flavour components such as volatiles and amino acids.

The cDNAs that encode each of these enzymes were cloned from ripe strawberry fruit and a biochemical and molecular characterisation of each enzyme/cDNA carried out.





# The effectiveness of complementary (proteomic plus molecular) approaches is demonstrated.

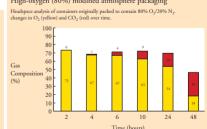
The findings by Northern analysis are contrary to the other measurements made: is the translation of mCS and mMDH transcripts blocked during the early ripening stages?

#### Effective packaging strategies lannetta and Davies

Modified atmosphere packaging techniques frequently use supra-ambient levels of  $O_2$  and/or  $CO_2$  to increase the shelf life of fresh produce.

Previous modified atmosphere packaging research

Strawberry fruit packed into a high (80%) oxygen atmosphere exhibit a



#### Current research....

 $\dots$  is aimed to identify novel genes whose expression is regulated by  ${\rm O}_2$  and  ${\rm CO}_2$ .

RNA from control and 2-24 hours (high O<sub>2</sub>/CO<sub>2</sub>) treated fruit is being used in a subtractive (SSH) molecular analysis.

#### Acknowledgements

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#### unding Partners

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