



Higher Education Modernization to boost Uzbekistan Agricultural system and promote excellence and regional development
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REPRODUCTIVE CYCLE

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Reproduction starts with bud differentiation and ends up with seed
maturation and fruit ripening.

- ✓ MICRO E MACROSPOROGENESIS
- ✓ ANTHESIS
- ✓ POLLINATION and POLLEN GERMINATION
- ✓ FERTILIZATION
- ✓ FRUIT SET
- ✓ FRUIT GROWTH and RIPENING



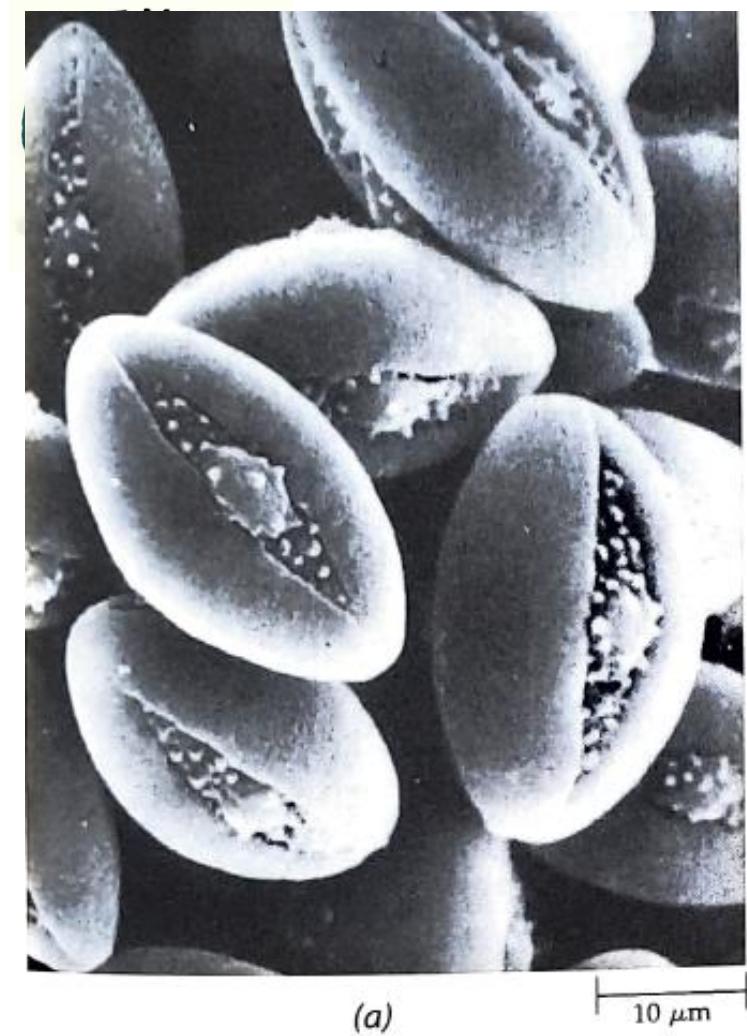
Microsporogenesis



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process of formation of **pollen grains** (or microspores) inside the pollen sacs (or microsporangium) by meiotic or reduction division.

- ✓ the anther is where the process take place
- ✓ take place before buds become dormant or in the following spring
- ✓ at the end of the process pollen is tri-nucleated



(a) Pollen grains of the horse chestnut (*Aesculus hippocastanum*). The pore of each grain through which a pollen tube may emerge is visible in- the furrow



(b) Pollen grains of a lily (*Lilium longiflorum*)

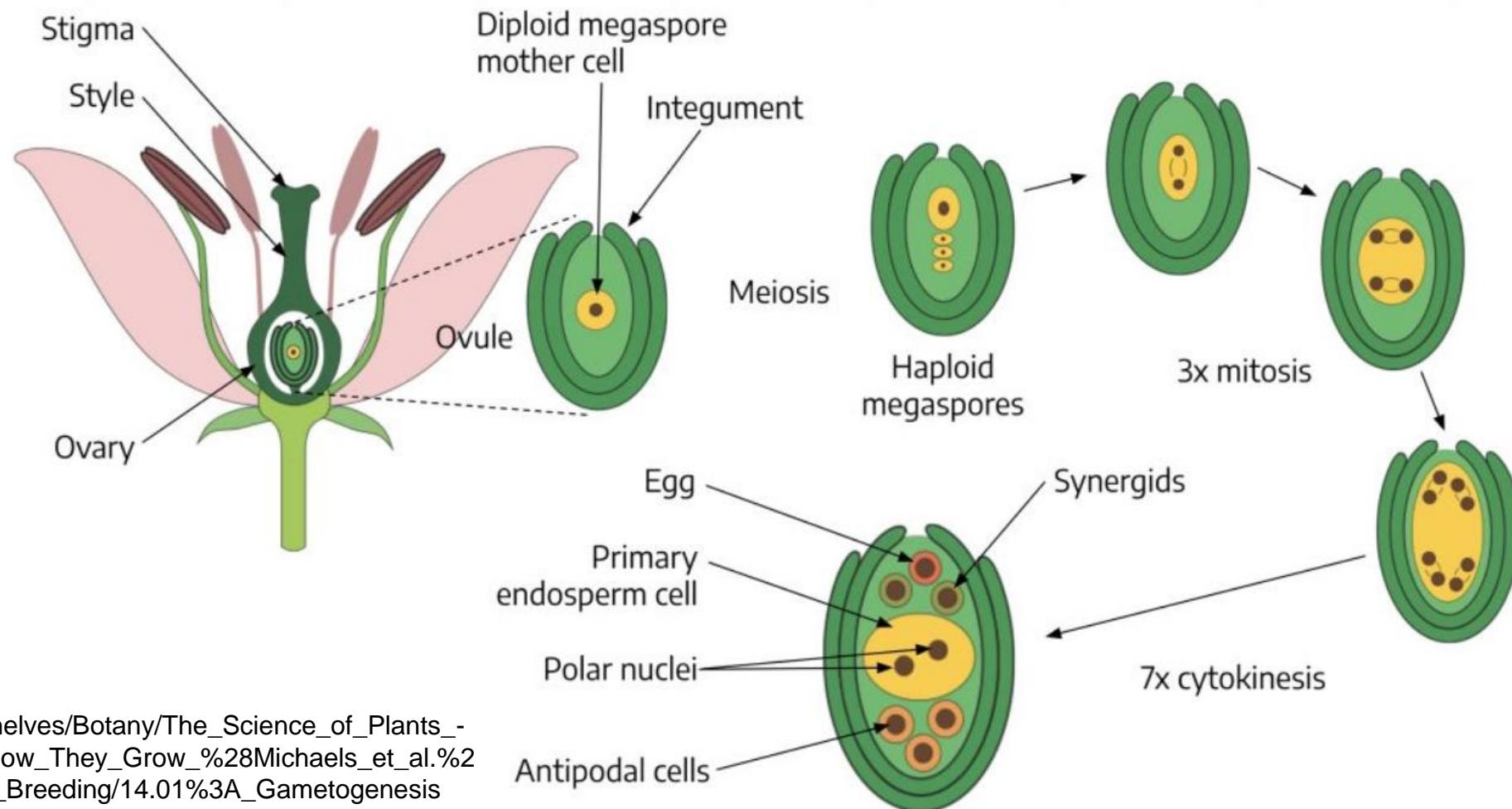


(c) Detail of the surface of a lily (*L. longiflorum*) pollen grain

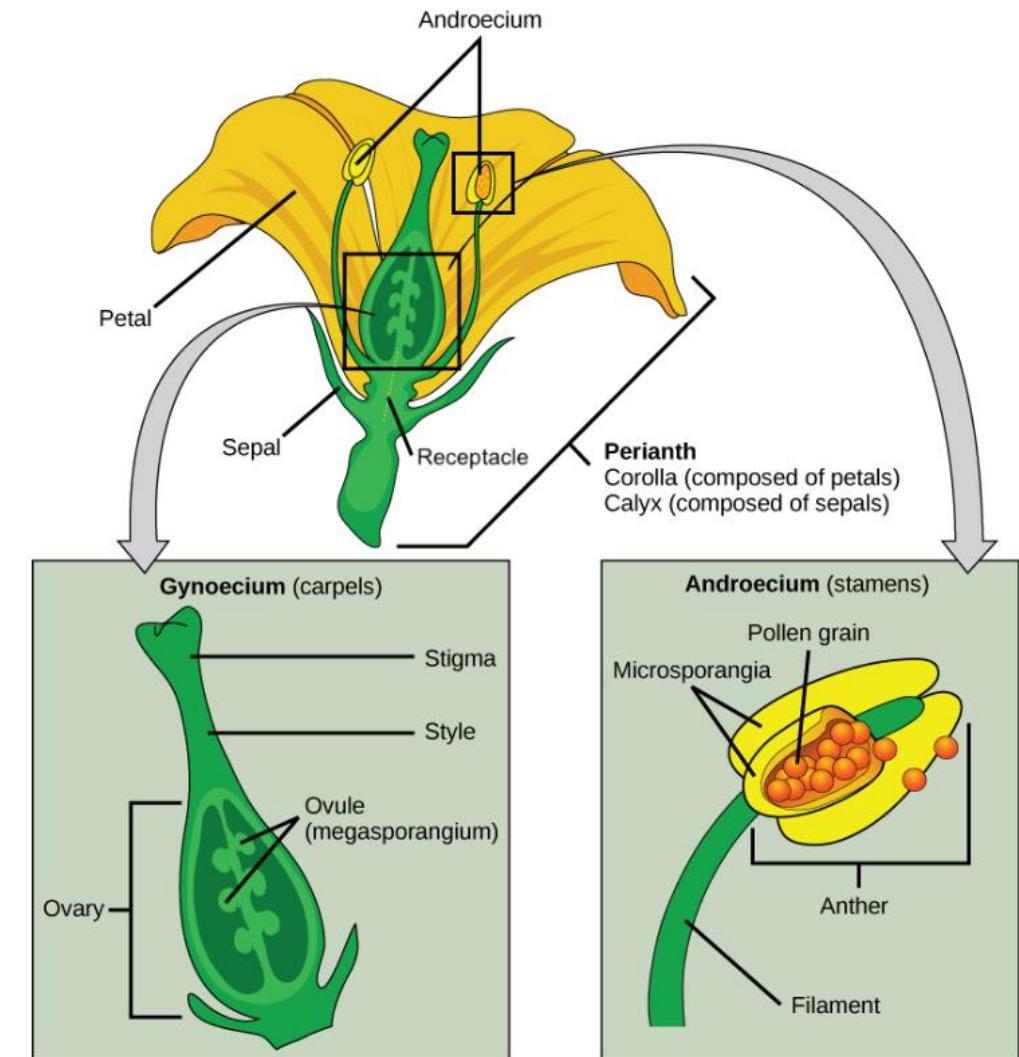
Macrosporogenesis



process of formation of **ovule** (female gametogenesis) that occurs within the pistil



The androecium and gynoecium contain structures housing the (micro- and mega-) sporangia where meiosis takes place and the gametophyte generations develop



Parts of a flower. OpenStax Biology. CC BY 4.0

- ✓ Phenological phase of bloom
- ✓ Sometimes floral stalk becomes longer
- ✓ Corolla opens
- ✓ Anther dehiscence and pollen emission
- ✓ Pistils becomes receptive
- ✓ Petal fall





Dichogamy → the maturation of male and female sexual organs is not simultaneous.

The period of stigma receptivity does not match the time of pollen shedding.

It is called:

- protandry when male organs mature before female ones;
- protogyny when female organs mature before male ones

This situation prevents self fertilization and should be taken into consideration when planning orchards



ANTHESIS



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✓ bud needs some GDH to break

✓ anthesis is asynchronous within the orchard and single plants:

- Almond
- Apricot
- Peach, Plum, cherry
- Apple, pear
- Kiwifruit
- grape, olive

changes from species to species and
within the same species changes with
variety

✓ Can last 7-10 days depending on environmental conditions





POLLINATION



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It is the result of pollen transfer from anther to the stigma.

The main system of pollen transfer are *wind* and *insects*

Species that bloom abundantly, long distance

Showy flowers with a lot of nectar

olive, walnut,
hazelnut, grape

Drupes, pomes, fig

Some species are pollinated both by wind and insects



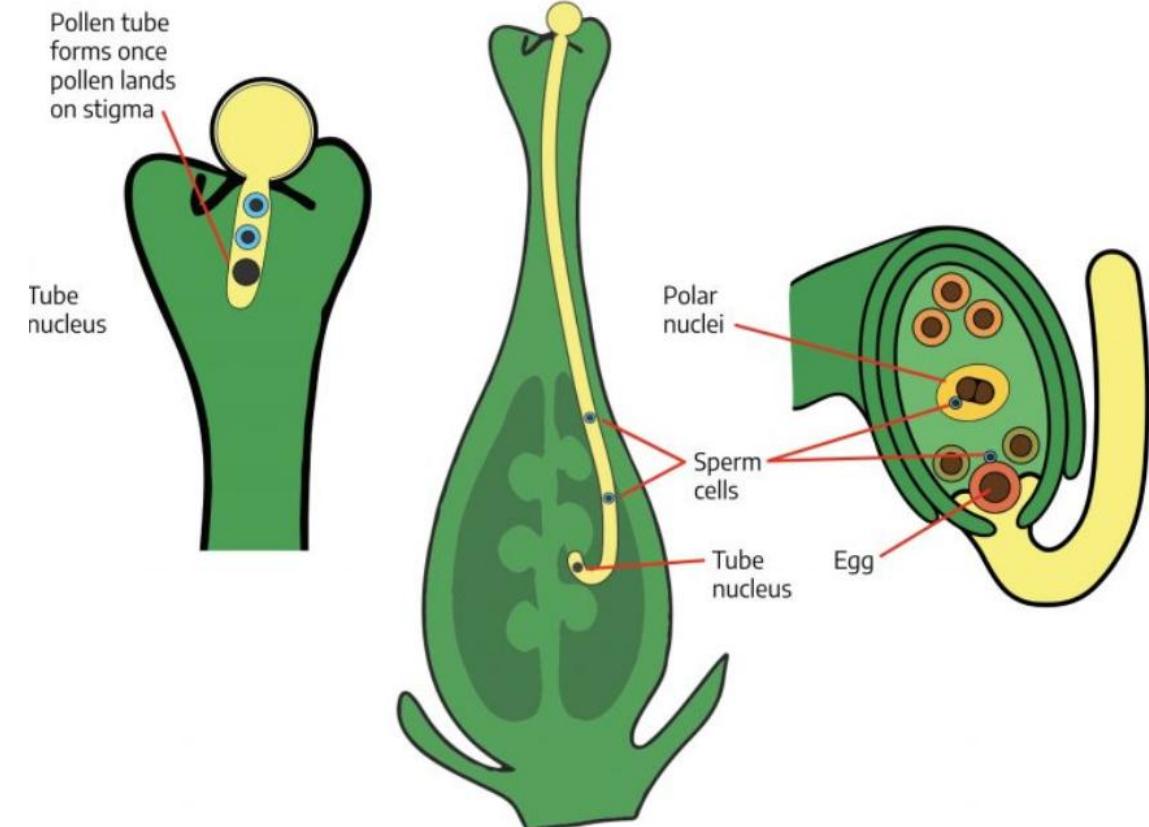
honeybee

Syrphidae flies



bumblebees

Pollen forms a tube that grows through the stigma and penetrates into the transmitting tube reaching the ovary.



The highest the number of pollen grains is, the higher/faster their germinability is



FERTILIZATION AND FRUIT SETTING



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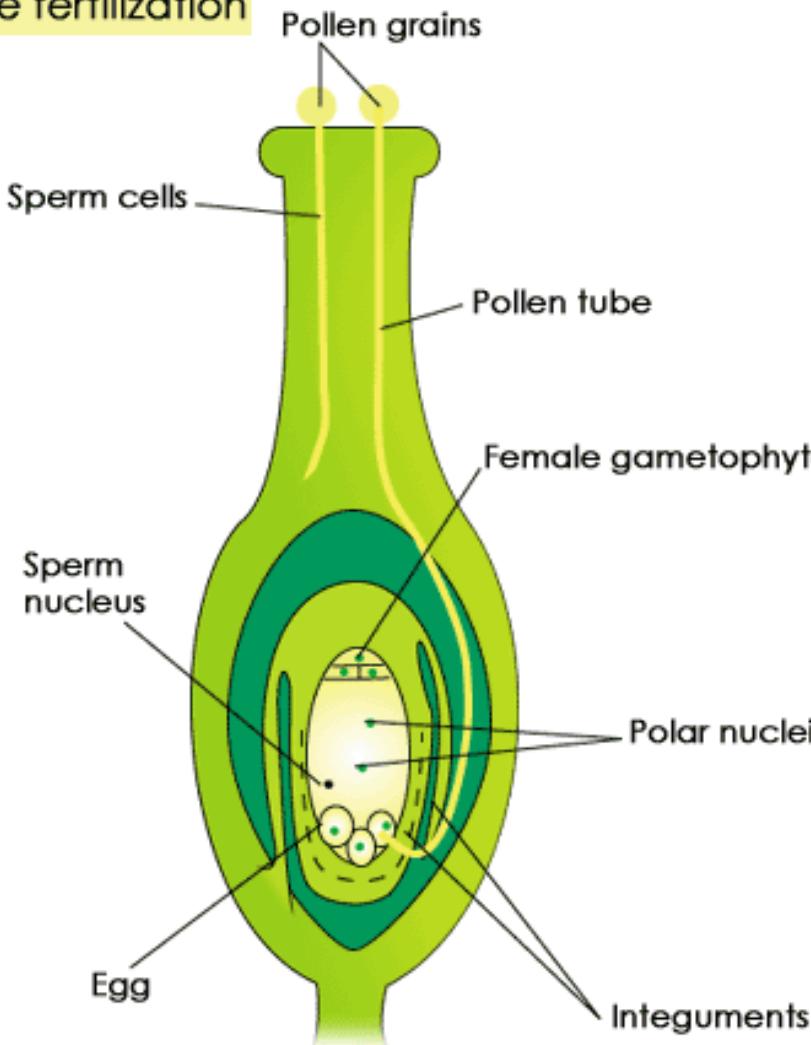
The pollen tube growths until it reaches the base of the style and then jumps into the ovule trough the micropyle.

One sperm cell fused with the egg cell and generate the **zygote**; the other cell fuses with the polar central cells and form the first **endoderm cell**.

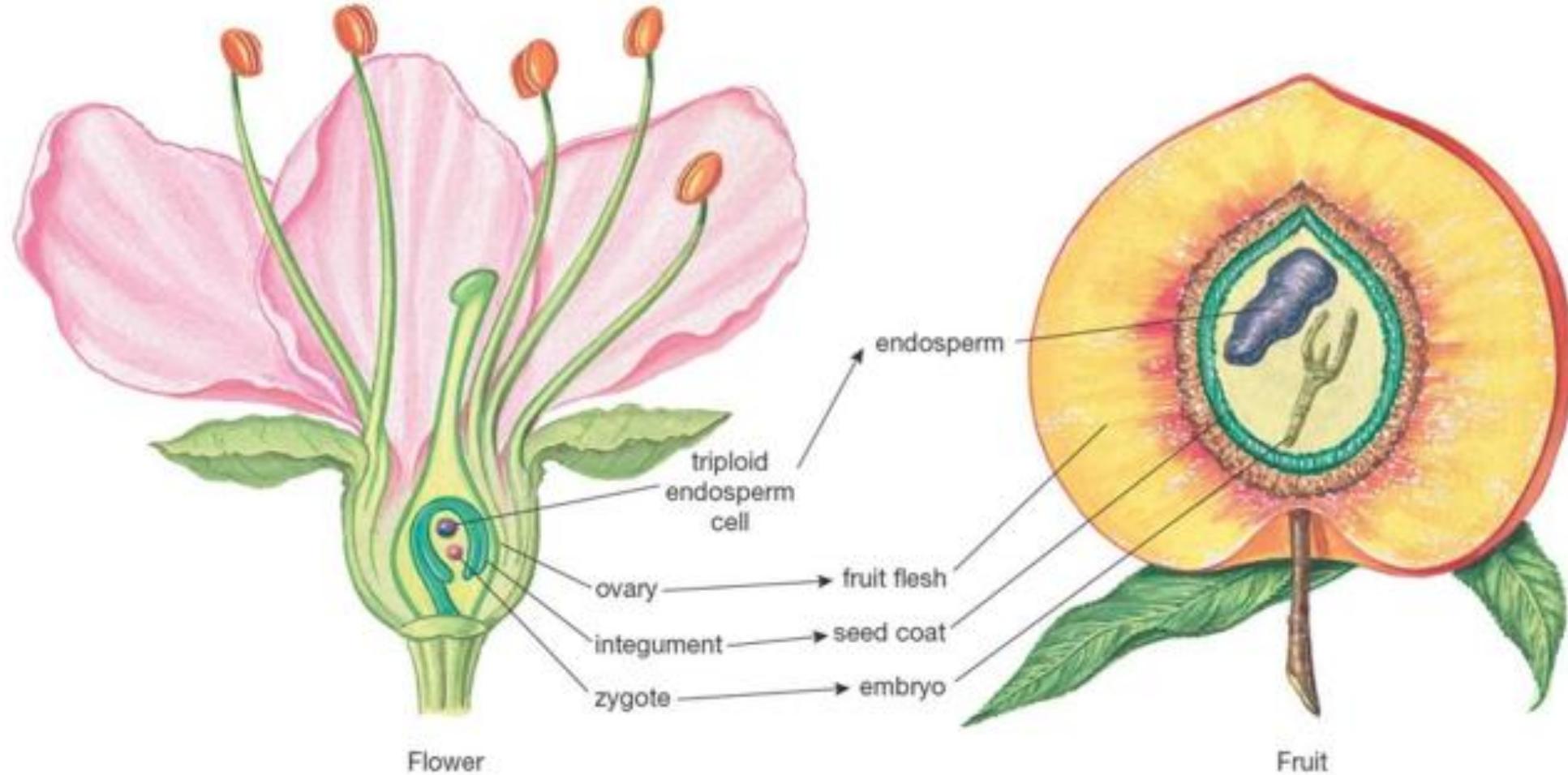
DOUBLE FERTILIZATION



Double fertilization



The pollen tube reaches the base of the style and then jumps into the ovule releasing sperm cells: one sperm cell fused with the egg cell and generate the **zygote**; the other cell fuses with the polar central cells and form the first **endoderm cell**.





FERTILIZATION AND FRUIT SETTING



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The result of gamete fusion is **fruit setting**, first step of fruit formation

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Fruit set: 30-35 % peach

10 % apple

5 % olive

If there is not fertilization usually flower tends to drop (**blossom drop**); sometimes fruits can originates thank to **parthenocarpy**



FRUIT DROP



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Can be caused by low production of auxins by embryos and reduced polarization of carbohydrates;

Also during the entire season due to genetic properties or environment

Self-regulating process that balance the number of fruits to resources availability

Water stress

Nutrients lack

Hormone imbalance

Pathogens

Adverse environmental conditions









STERILITY



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Flower fertilization can be prevented by several factors:

CLIMATE or CULTURAL causes: lack of some nutrients (B, N, Ca); heavy rain, low chilling units

GENETIC causes: morphological, cytological sterility and self-incompatibility



MORPHOLOGICAL STERILITY

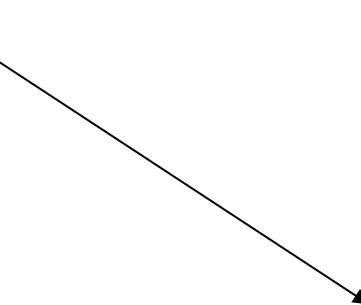


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Is due to abnormal differentiation of flower organs that may affect pollen and ovule viability, causing *androsterility* or *gynosterility*



Defective stamen
development with
anomalies of pollen grain



Disturbance of ovary
differentiation or anomalies
in ovule formation



CYTOLOGICAL STERILITY



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- ✓ Caused by irregularities occurring during micro- and macro-sporogenesis leading to total or partial sterility of pollen and embryo sac
- ✓ The flowers are morphologically perfect, produce pollen, but are poorly viable and scarce



INCOMPATIBILITY



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- ✓ *Self-incompatibility* → the pollen is viable but unable to fertilize the flowers of the same cultivar. From a evolutionary point of view it is an advanced genetic strategy used by plants to avoid self-pollination.
- ✓ *Inter-incompatibility* → the pollen is viable but unable to fertilize the flowers of other cultivars of the same species



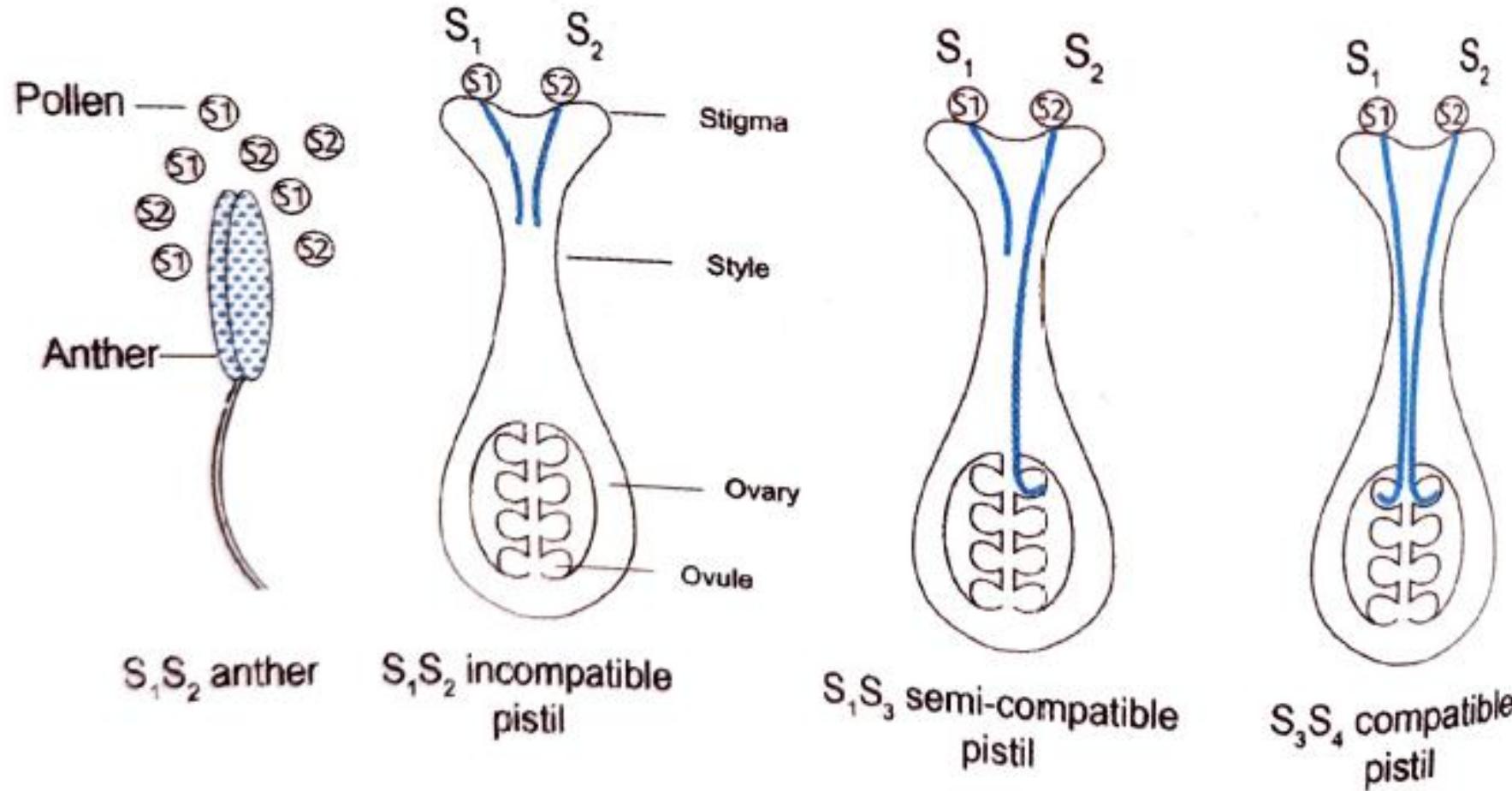
SELF-INCOMPATIBILITY



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- ✓ Present in *Malus domestica*, *Pyrus communis*, *Prunus avium*, *P. triflora*, *Corilus* spp., *Olea europaea*
- ✓ Not present in *P. persica*, *Vitis vinifera* and *Juglans regia*
- ✓ The SI reaction is controlled by a single multiallelic locus (**S-locus**). When the same allele is expressed in the pollen and pistil, the reaction of incompatibility occurs.



The tube growth is inhibited when the pollen and the pistil have the same S allele



POLLINIZERS



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- ✓ Simultaneous bloom
- ✓ Viable and abundant pollen
- ✓ 5-10% for plant pollinated by wind; 10-20% for those pollinated by insects
- ✓ on the tree row (kiwifruit) or on alternate rows

Cherry self-incompatible varieties



Varieties	Locus S - Alleles	Incompatible group member
Stark Hardy Giant	S1S2	1
Summit	"	
Black Star	S1S3	2
Regina	"	
Van	"	
Bing	S3S4	3
Lambert	"	
Durone Nero 3	S3S6	6
Kordia	"	
Burlat	S3S9	16
Bigarreau Moreau	"	
Ferrovia	S3S12	22

Varieties	Locus S - Alleles
Blaze Star	S4'S6
Celeste	S1S4'
Grace Star	S4'S9
Lapins	S1S4'
Staccato	S3S4'
Stella	S3S4'
Sunburst	S3S4'
Sweetheart – Suntare*	S3S4'



Pear self-incompatible varieties



Locus S - Alleles	Varieties
<i>S101/S102</i>	Bartlett / William / William's Bon-Chrétien
<i>S101/S103</i>	Butirra Precoce Morettini
"	Packam's Triumph
"	Spadona estiva / Blanquilla
<i>S101/S105</i>	Dr. Jules Guyot / Limonera / William Precoce
"	Rocha
<i>S104/S105</i>	Abbé Fétel
"	Doyenne du Comice
<i>S107/S114</i>	Kaiser / Beurré Bosc
<i>S108/S119</i>	Conference
<i>S110/S119</i>	Passe Crassane

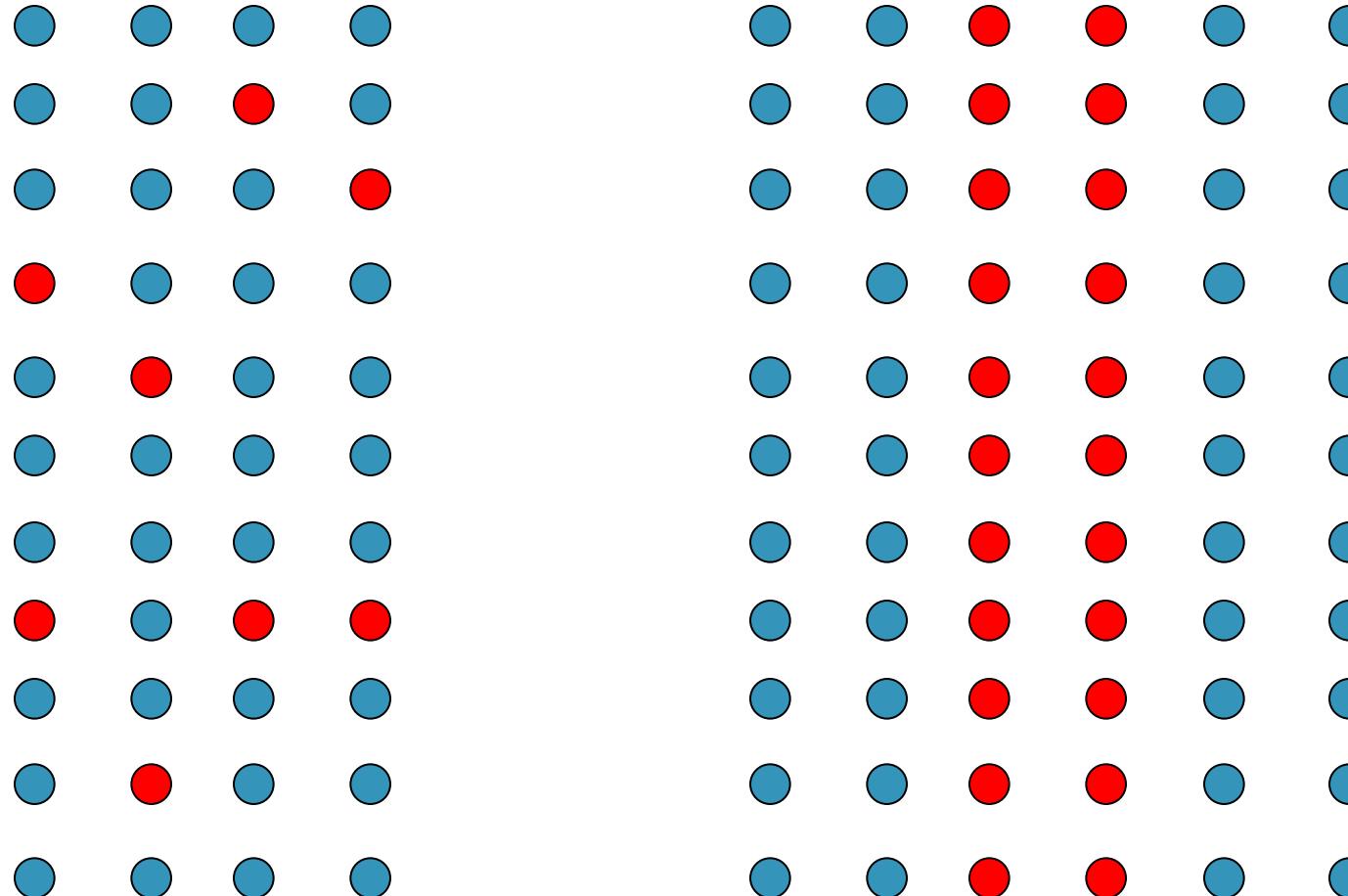


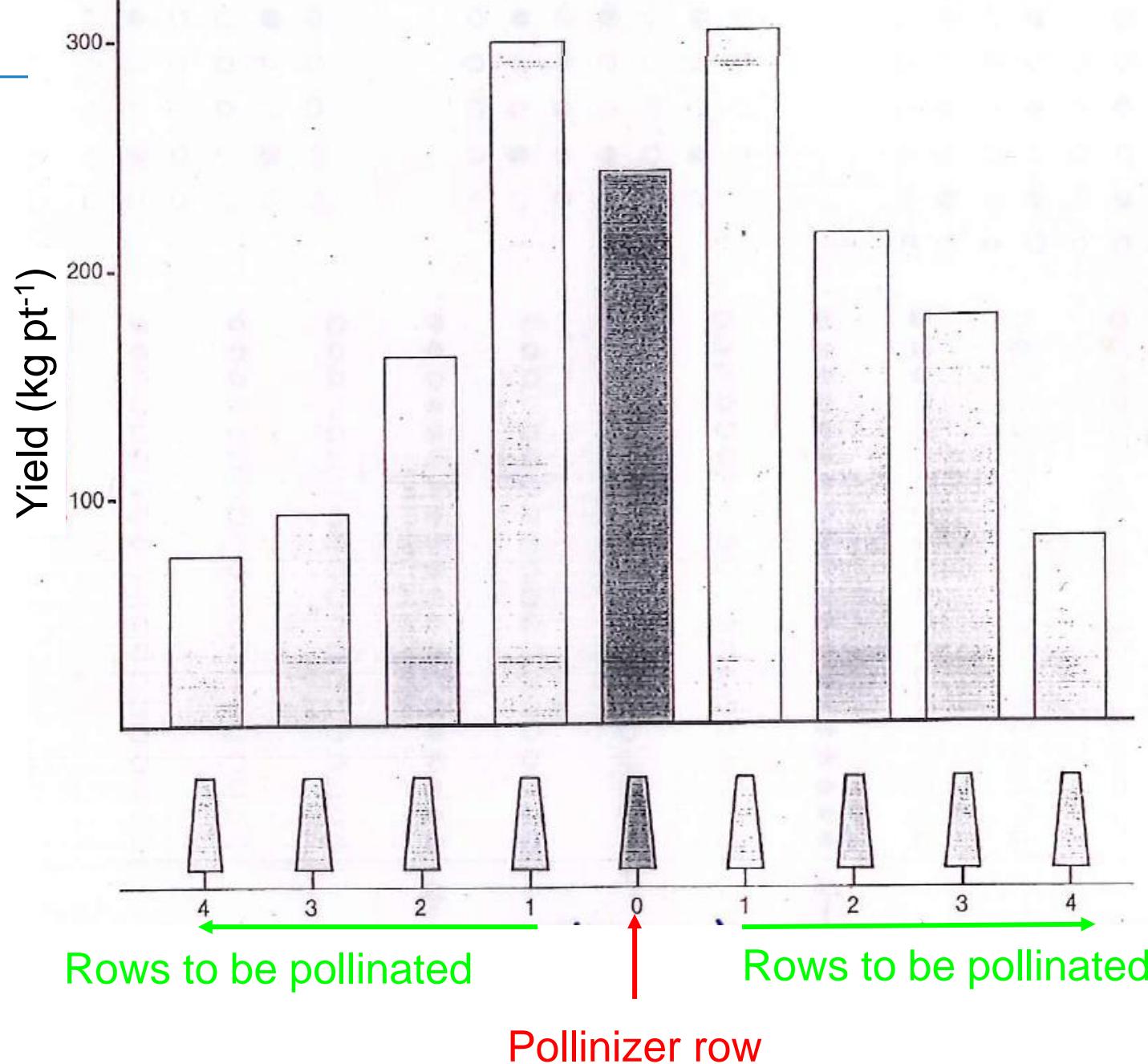
POLLINIZERS POSITIONING



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<https://www.italiafruit.net/noce-impollinazione-col-drone-aumenta-le-rese>



<https://toscana.coldiretti.it/news/innovazione-cresce-la-domanda-di-olio-il-volo-dei-droni-impollinatori-per-aumentare-produzione-regionale-e-tutelare-paesaggio/>



PARTHENOCARPY

Development of fruits without fertilization or, in case of fertilization has occurred, following seed abortion or collapse (*pseudo-parthenocarpy*) .

- ✓ Common in citrus, persimmon, banana, sometimes apple, pear and grape
- ✓ *Apomixis* → formation of seeds without fusion of gametes
- ✓ Fruits have a longer shape and tend to drop easily

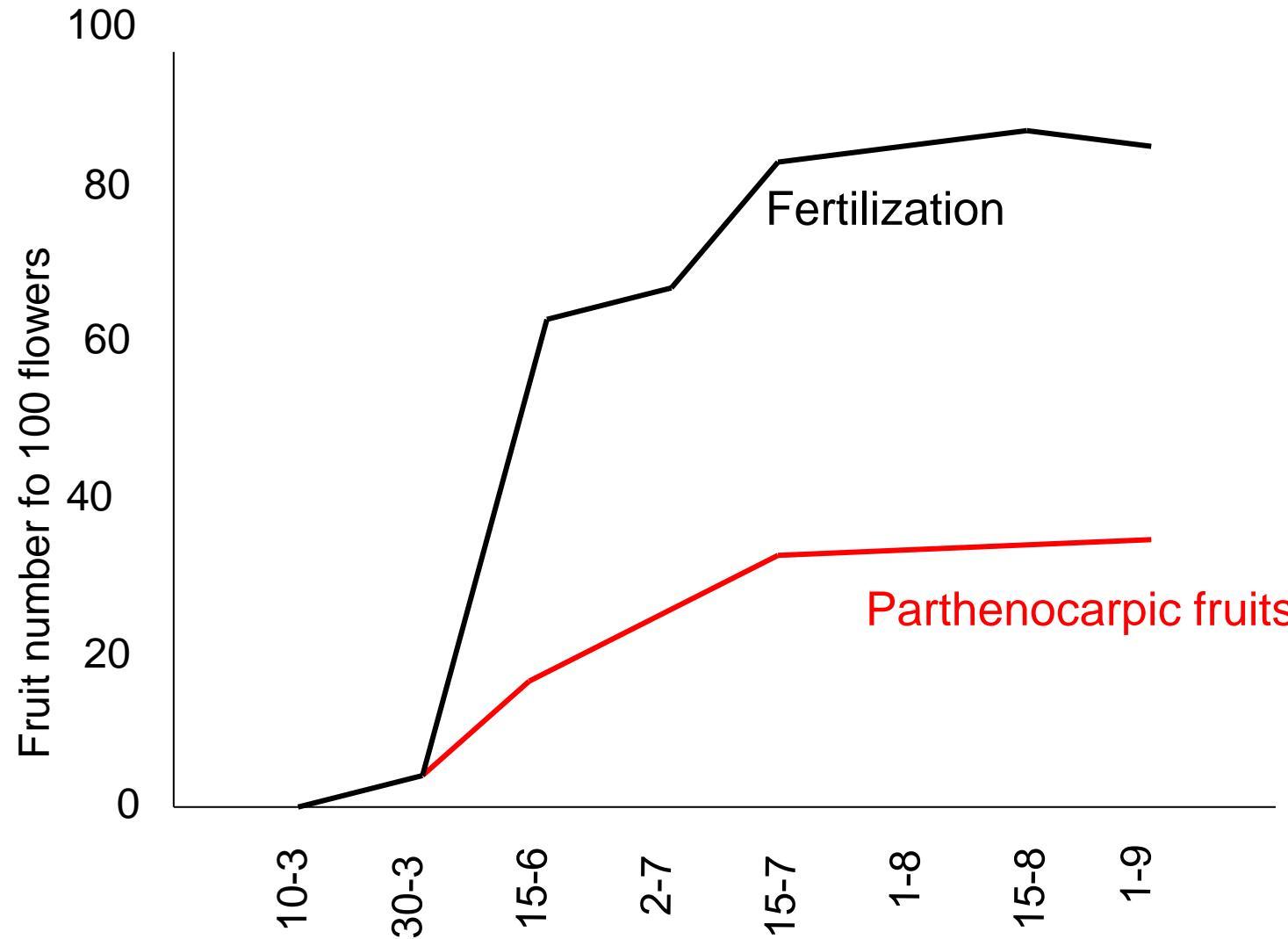


Trend of fruit drop in relation to their formation



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The berries of seedless grape are smaller than berries with seeds.



Seeded berry

Stenospermocarpic fruits
(elongated shape with
herbaceous seeds)

**Parthenocarpic
fruits**

A



B





FRUIT DEVELOPMENT

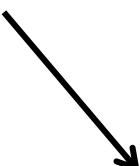


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- ✓ The fruits may derive from either the ovary development (**true fruits**) as for drupe and berry or other organs such as receptacle (**false fruits**) as for pome.
- ✓ Fleshy fruit development can be described according two models: **sigmoid** or **double sigmoid** curve

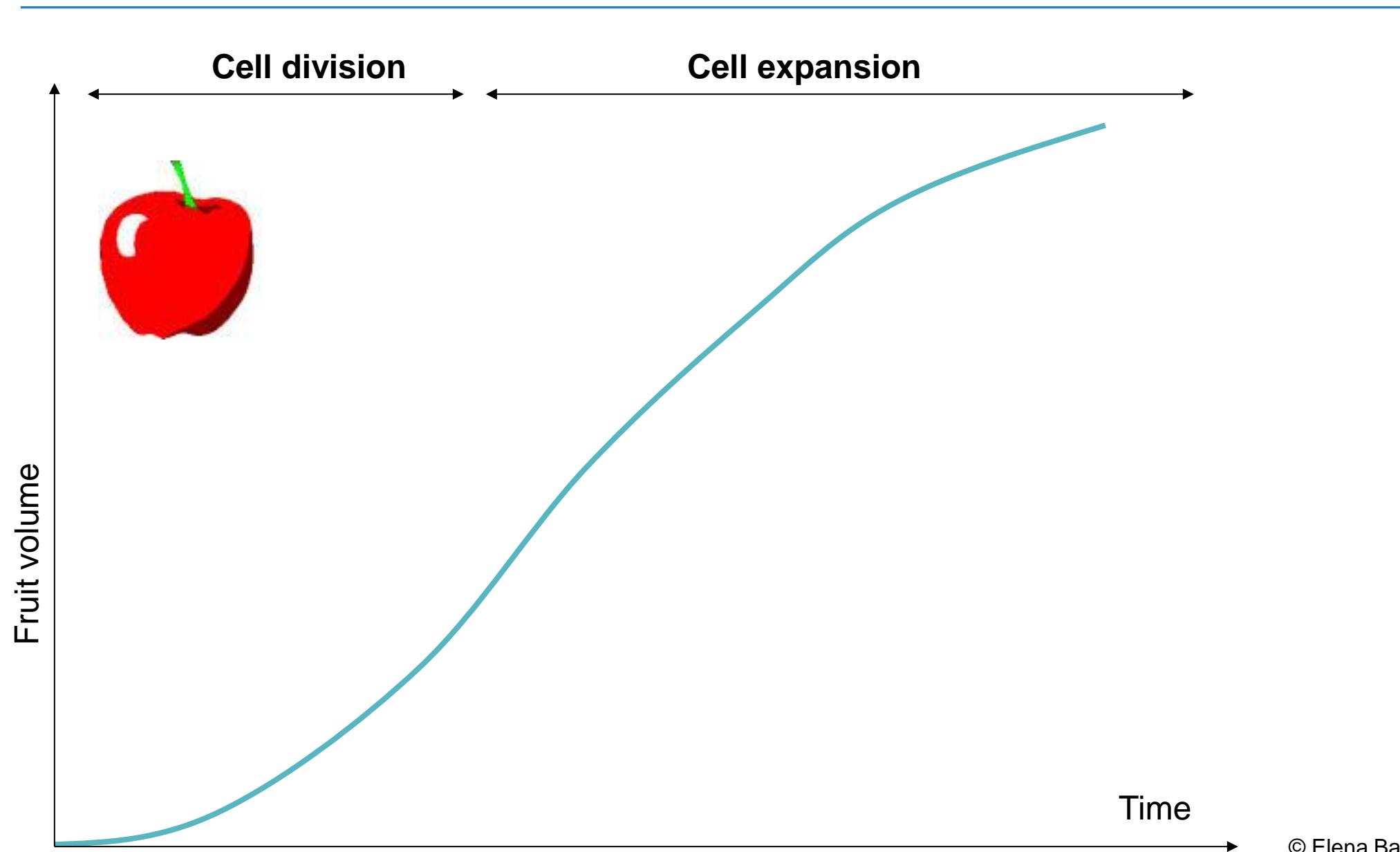
DRUPE and BERRY

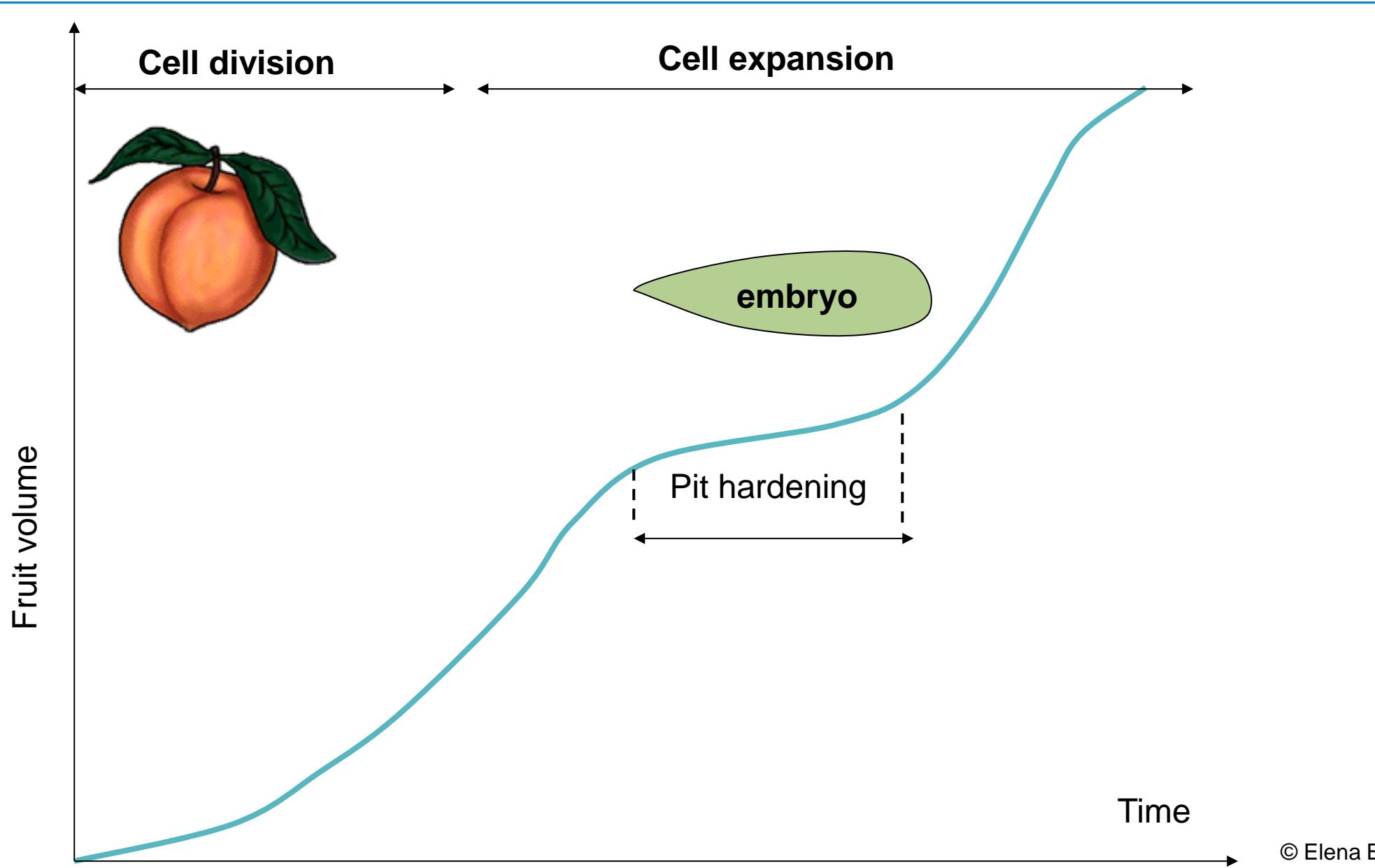


POME FRUITS

Two main phase characterize fruit development:

- ✓ The length of cell division plays a relevant role in determining the final density of the fruit (number of cell per volume) at harvest → strong impact on storability and nutritional value
- ✓ Cell expansion is linked to increase of both vacuole nd cell wall volume

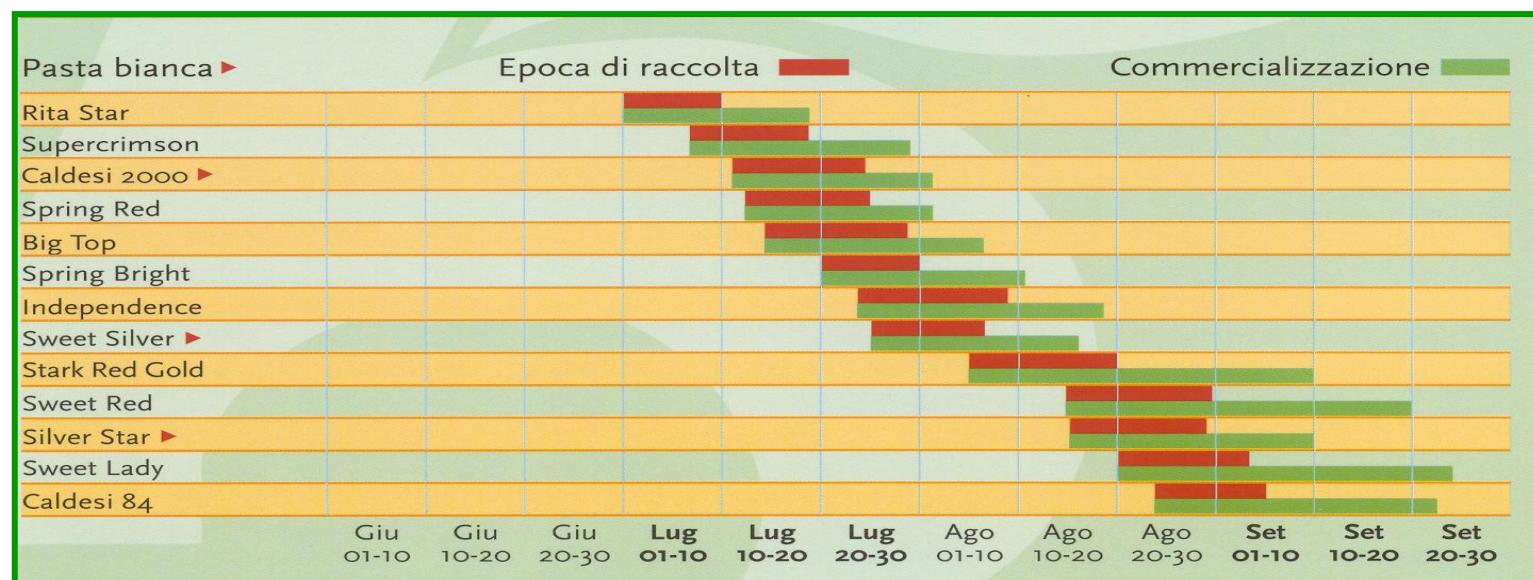




FRUIT RIPENING

Is the summation of biochemical and physiological changes occurring at the terminal stage of fruit development and renders the fruit edible and desirable to seed-dispersing organism.

Fruit ripening phase varies between species, cultivar and also within the same plant.



Fruit composition depends on several factors:

- Stage of ripening;
- Pedoclimatic conditions;
- Agronomic management (irrigation, fertilization);
- Position on the tree and quantity of fruits
- Post-harvest storage



Biochemical and physiological processes:



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- Change of colour → Degradation of chlorophyll and carotenoid and/or flavonoids accumulation

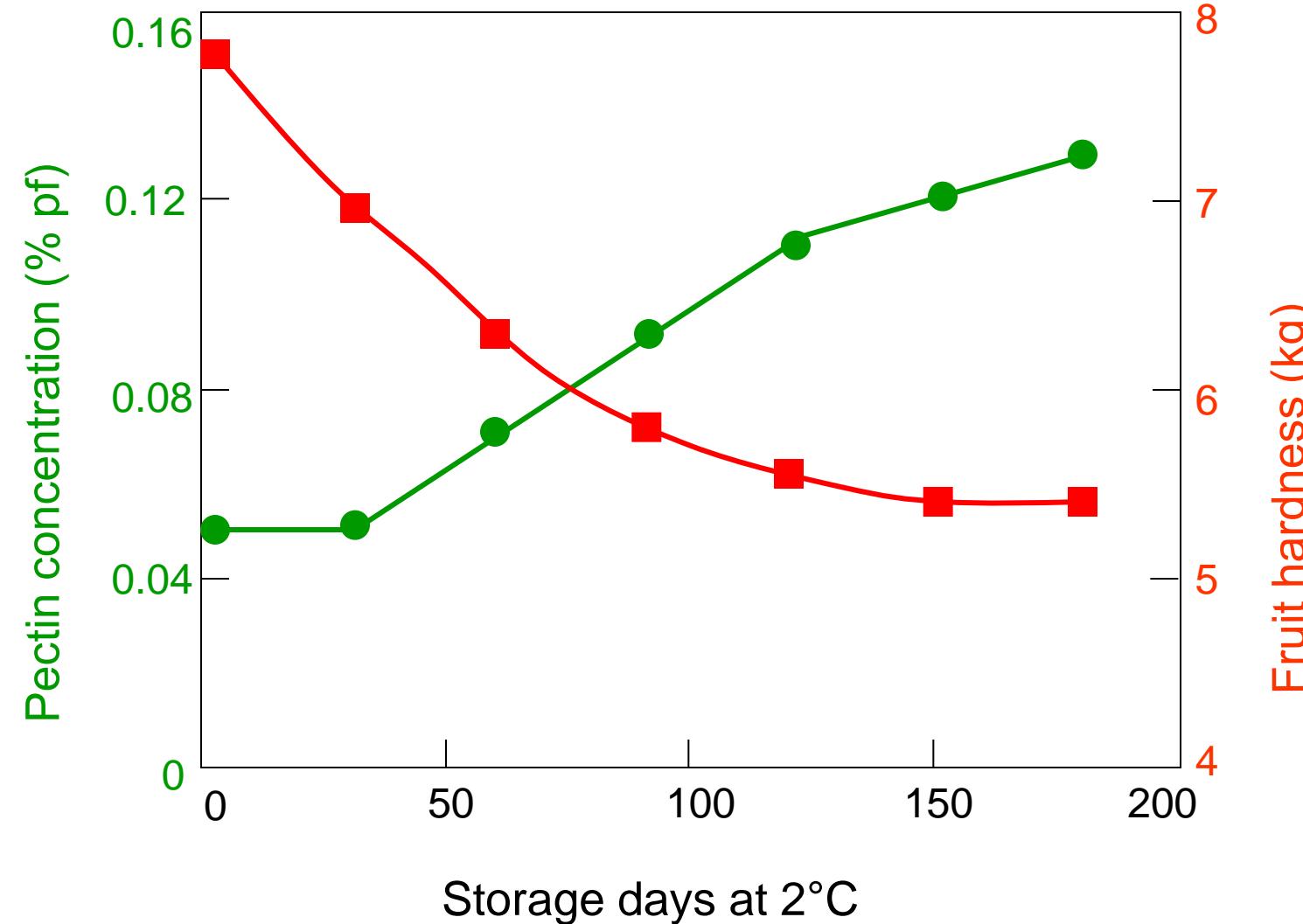
- Flesh softening → Depolymerization of cell wall components (idolization of insoluble protopectin to soluble pectin)



Trend of fruit hardness and concentration of soluble pectin during apple ripening

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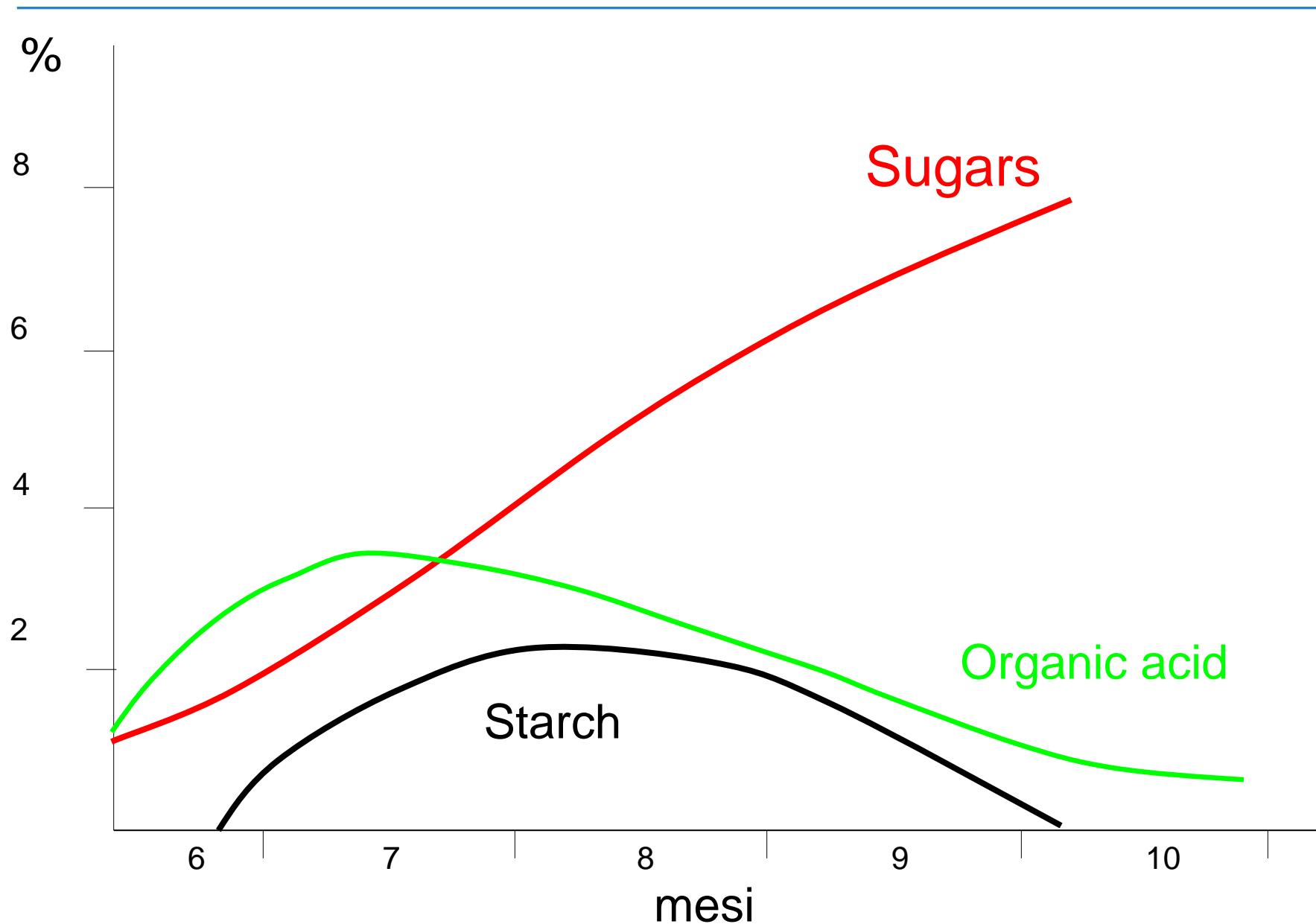
- Increase of mono-and
disaccharides → Fructose, glucose and saccharose
(starch disappear)

- Decrease of organic acids → Citric, malic, tartaric, succinic acid



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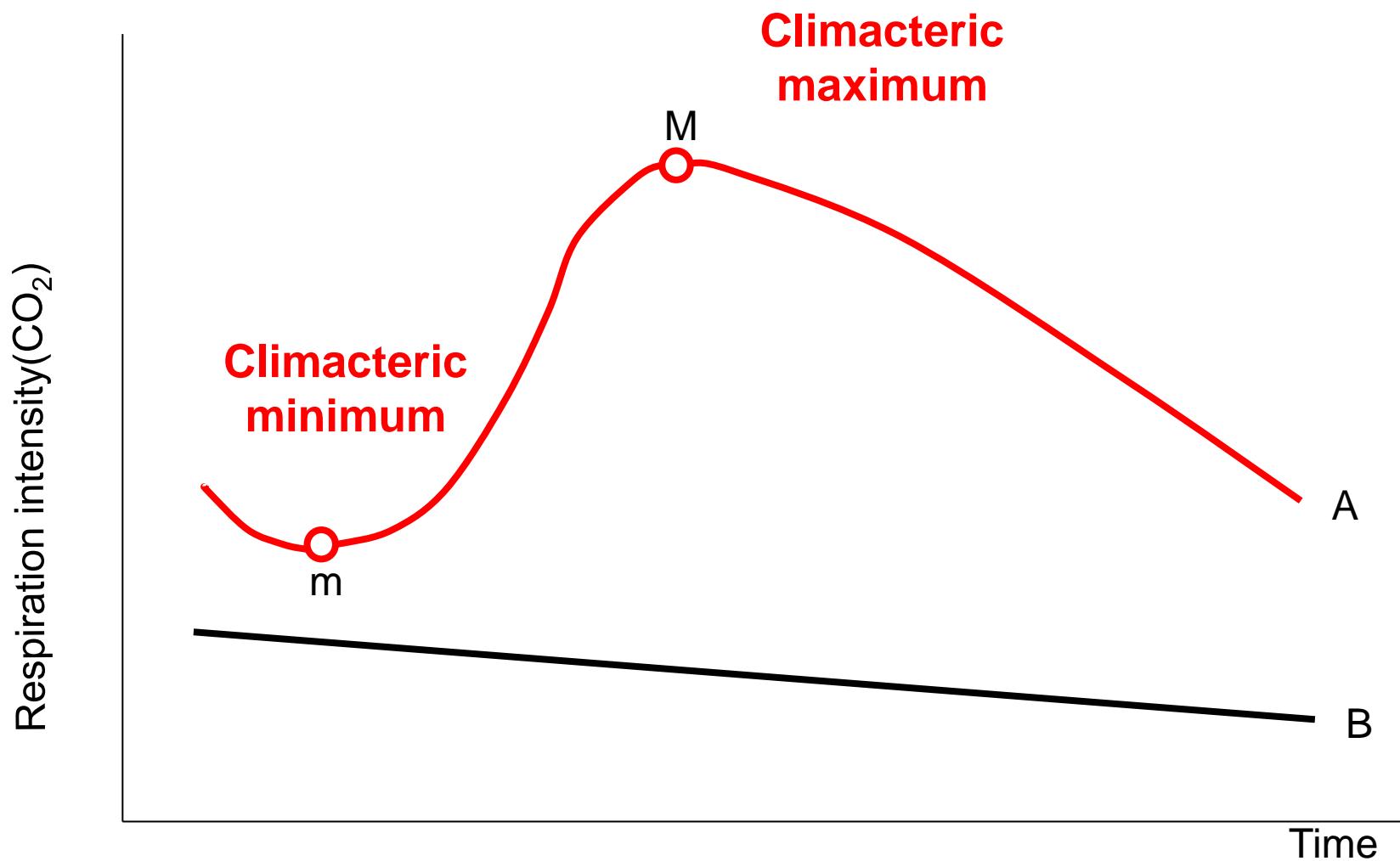
- Increase of ethylene → Activation of enzymatic process that lead to increased permeability of cell wall
- Increase of abscisic acid → Mainly in seeds

Fleshy fruits are divided into **CLIMACTERIC** and **NON-CLIMACTERIC** depending on the increase of respiration and of ethylene biosynthesis during ripening stage.

Tab. 5.2. Climacteric and non-climacteric fruits.

Non-climacteric	Ethylene production ($\mu\text{L kg}^{-1} \text{h}^{-1}$)
Blueberries	0.5–0.7
Cherry	0.3–0.4
Citrus spp.	0.1–0.2
Grapes	0.2–0.4
Pineapple	0.2–0.4
Strawberries	< 0.1

Climacteric	Ethylene production ($\mu\text{L kg}^{-1} \text{h}^{-1}$)
Apple	
Apricot	20–45
Avocado	500
Banana	10–40
Kiwifruit	20–50
Mango	1–3
Melon	5–60
Peach	5–10
Pear	10–30
Plum	10–20
Tomato	20–50



Non-climacteric fruit



Climacteric fruit



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Climacteric minimum

Optimal moment for harvest, fruits can be stored for long time in controlled conditions

Climacteric maximum

Fruits reach physiological ripening stage and have optimal organoleptic conditions



SUBSTANCES IN FRUITS



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- Polyphenols (flavonoids, anthocyanins, tannins, etc.)
- Fat compounds (olive, walnut)
- Vitamins
- Volatile organic compounds - VOC's (alcohols, esters, aldehyde, chitons, terpenes)
- Antioxidants → reduce the formation of oxygen free radicals (O_2) as peroxide ($O_2\cdot$), hydroxide (OH) etc and other reactive species of O_2 as H_2O_2 , $\frac{1}{2}O_2$, $HClO$



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COMPOUNDS WITH ANTIOXIDANT ACTIVITY

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- Polyphenols (flavonoids, anthocyanins, tannins, etc.)
- Flavonoids (quercetin, epicatechin, catechin, chlorogenic acid)
- Vitamins of group B
- Tocopherols in dry fruits
- Carotenoids (β -carotene, β -criptoxantina)
- Ascorbic acid
- Coenzyme Q₁₀



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- Ascorbic acid
- coenzyme Q₁₀

Reduce cardiovascular disease, positive effect on some cancers, reduce cholesterol accumulation

