John L. Jifon

Foliar Potassium (K) Fertilization: Effects of K Sources on Muskmelon Quality



John Jifon & Gene Lester







Objectives:

To improve market quality and human health properties of fruits and vegetables

The problem: Poor Fruit Quality

Possible causes

Weather conditions

Cultivar selection

Location/soil properties

Cultural practices — irrigation & mineral nutrient management

Focus on Potassium

Quality nutrient: Numerous Functions in Plants

- 1. Enzyme activation
- 2. Regulation of water loss
- 3. Production of sugars in leaves
- 4. Transport of sugars leaf to fruit
- 5. Unloading of sugars into fruit
- 6.many more....



K is taken up by roots from the soil solution as the ionic form (K⁺)

Uptake depends on:

Soil Factors:

Plant Factors:

Factors affecting K uptake: Soil Factors:

- Soil type (clay > sandy)
- Soil pH 8+
- Moisture conditions
- Fertilizer K source
- Concentration of other cations Ca and Mg
- Soil temperature
- ... others...

Plant Factors:

- energy supply & root metabolism
- growth stage most K uptake is prior to fruiting

K uptake limitations

- Most K uptake is prior to fruiting
- Soil temperature
- Concentration of other ions Ca and Mg

e.g. K: 542±28ppm; Ca: 13,800±400ppm; Mg: 521±12ppm

High pH (7.5+)



Possible solution

- Supplemental Foliar K applications can overcome the apparent deficiency
- Glasshouse studies (Lester & Jifon, 2005, 2006)
- Improve fruit quality (soluble solids & firmness)
- Increase human health quality traits

Objectives of the Current Study:

Determine extent to which this approach is applicable under field conditions

Evaluate different K sources on fruit

quality.



Treatments:

• Foliar K sources:

1. Control		0% K ₂ O
2. KCI	- potassium chloride	60% K ₂ O
3. KNO ₃	- potassium nitrate	44% K ₂ O
4. MKP	- monopotassium phosphate (MoraLeaf P&K)	30% K ₂ O
5. K ₂ SO ₄	- potassium sulfate	50% K ₂ O
6. KTS	- potassium thiosulfate	25% K ₂ O
7. Potassium Metalosate - glycine amino acid-complexed K,		24% K ₂ O
+surfactant (Silwet)		

• Timing & rates

4 lbs K₂O/A weekly (6 - 8am) from fruit set to maturation netted muskmelon 'Cruiser'

Crop



Procedures: Foliar K Application

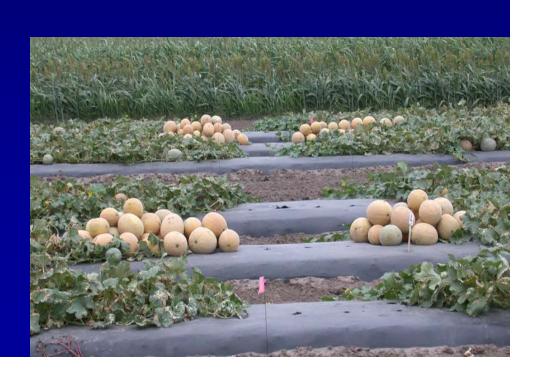




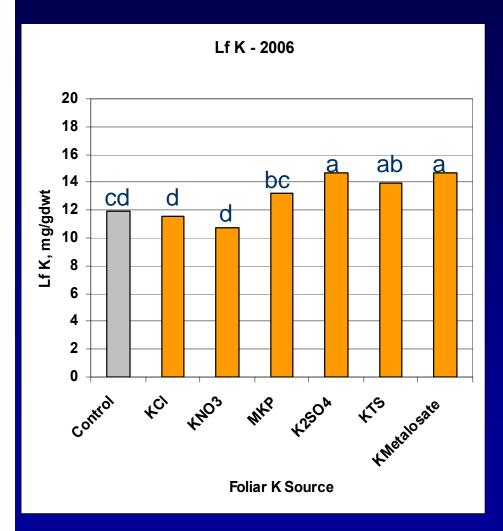


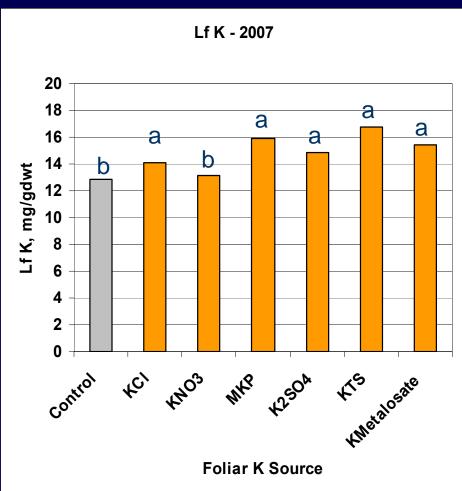
Fruit harvests & processing

- Fruit firmness
- Internal color
- Tissue K concentrations
- Soluble solids
- Total Sugars
- Vitamin C
- β-carotene

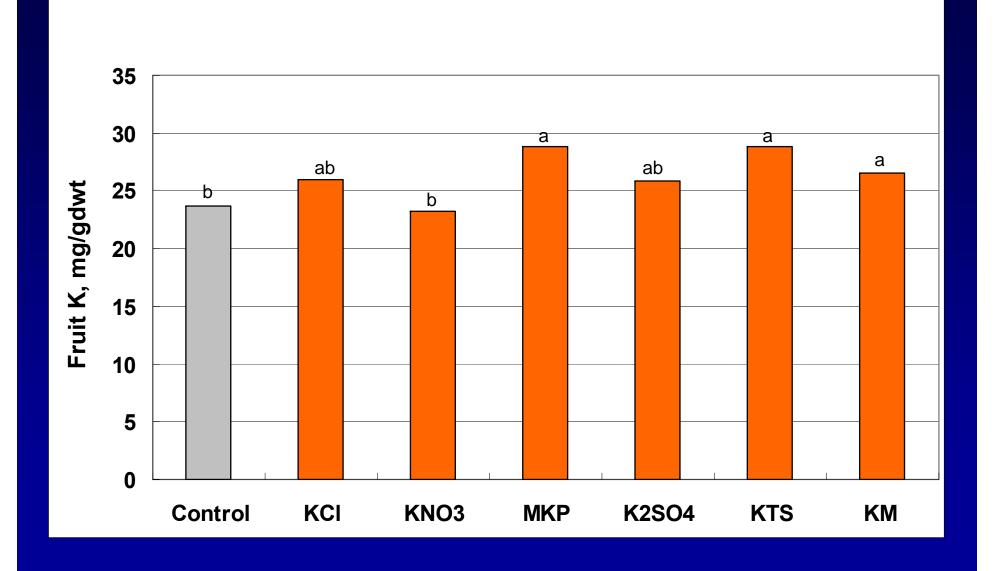


Leaf K concentrations

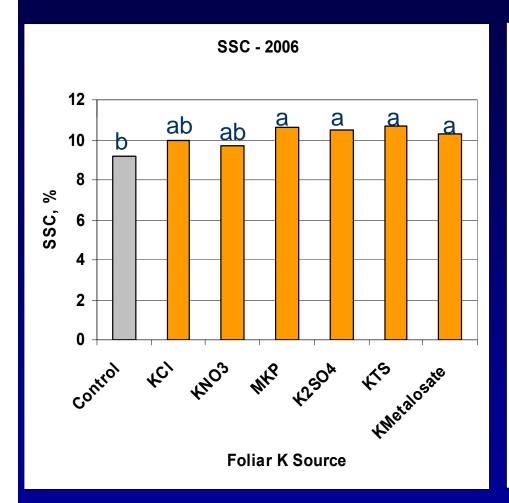


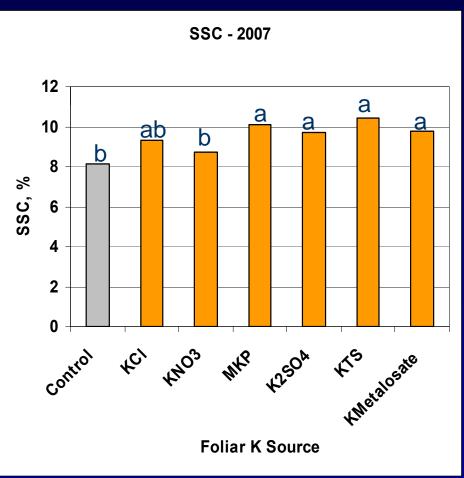


Fruit K: 2006



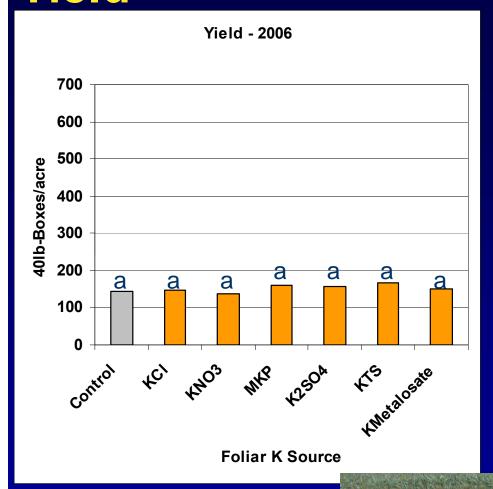
Soluble Solids Concentration - SSC

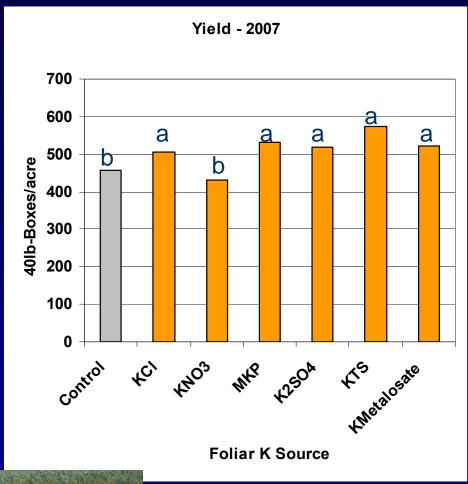




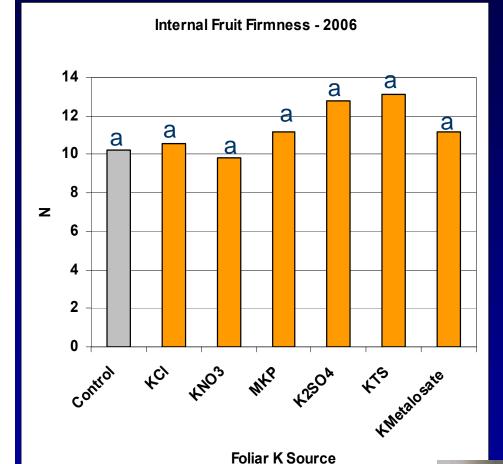


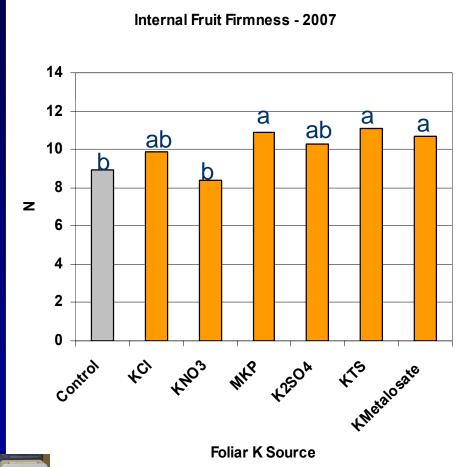
Yield



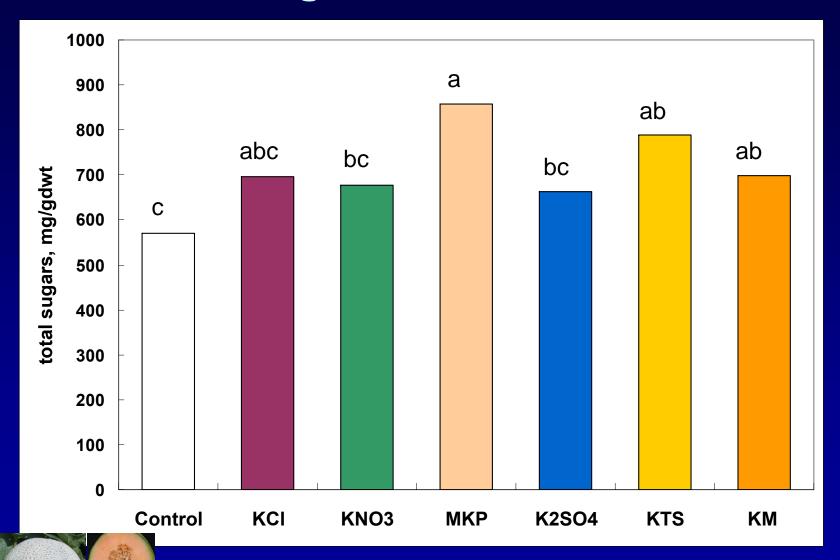


Fruit Firmness

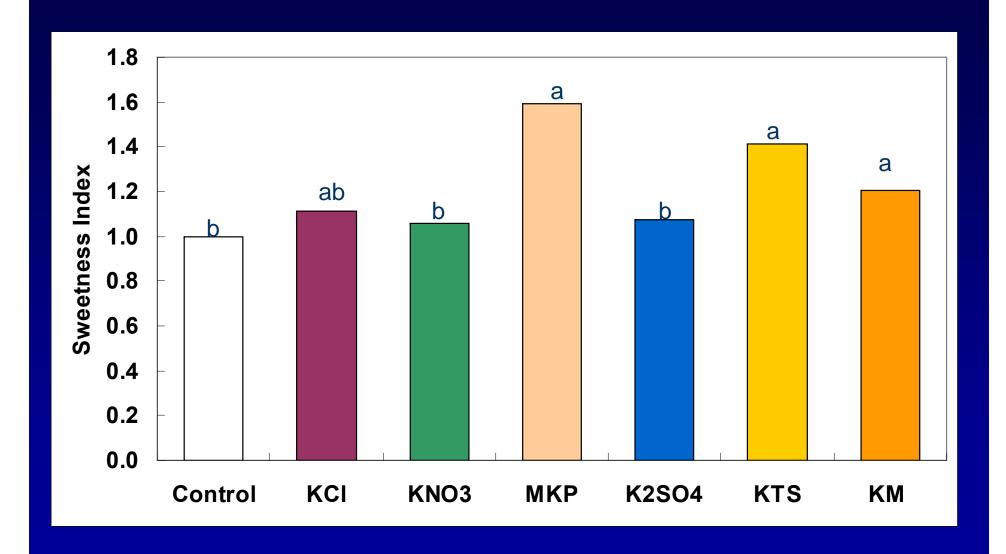




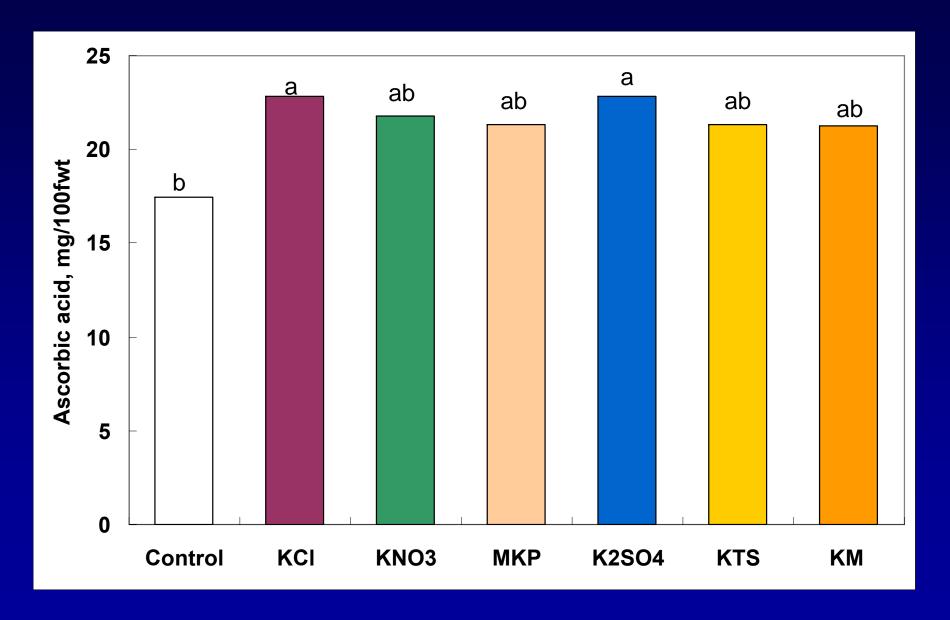
Fruit: Total sugars



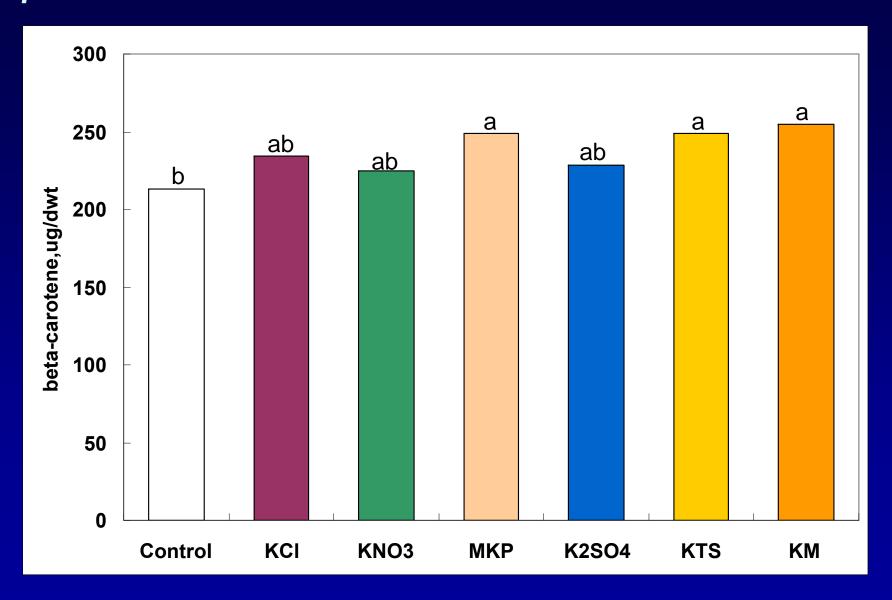
Relative Sweetness - 2006

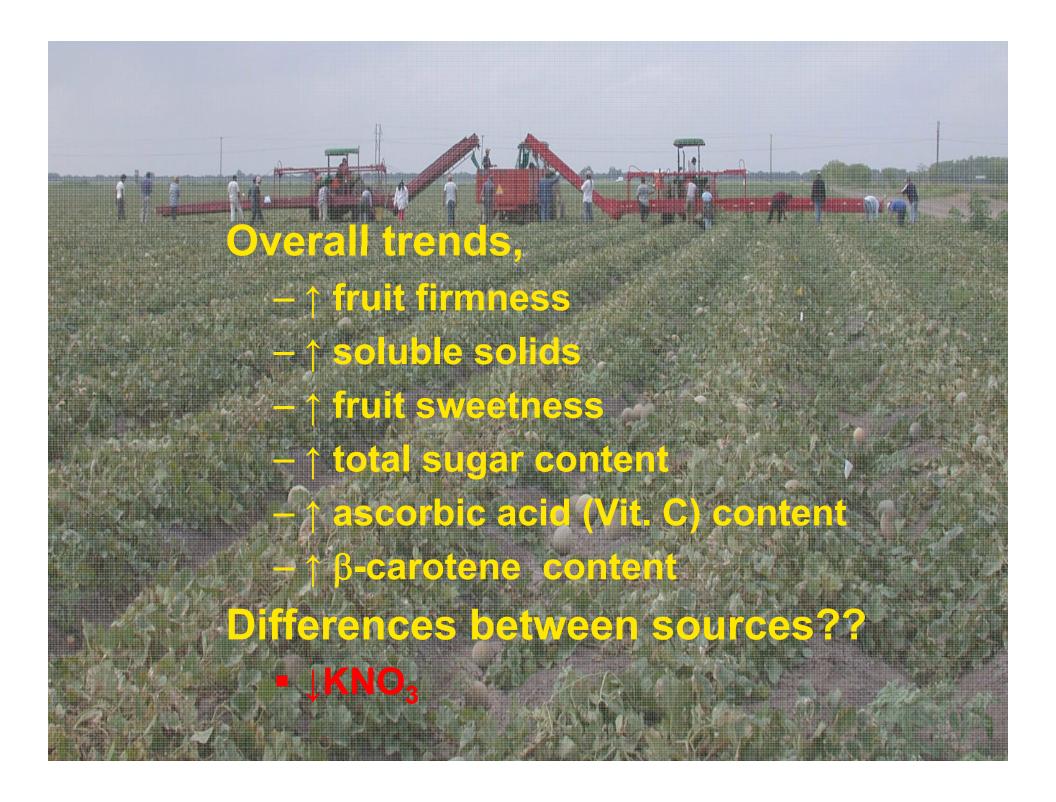


Ascorbic acid (Vit. C) Content - 2006



β-carotene content - 2006





Special Thanks



Vegetable and Fruit
Foods for Health Improvement Center











Rotem-BKG



Albion Advanced Nutrition



