

Original Research Article

Effects of fruit thinning and main stem pruning in melon crops

ABSTRACT

Objective: This study aimed to assess the productivity and quality of a melon crop treated with fruit thinning and main stem pruning under field conditions.

Experimental design: The treatments comprised the amount of fruit thinning in the plant (one, two and without thinning) and the period of main stem pruning (35, 40, 45 and 50 days after transplanting - DAT). The crop was set up in a randomized block design factorial of type 3x4, with five replications.

Location and Duration of the Study: The experiment carried out at the Center for Agrifood Science and Technology (CCTA) of the Federal University of Campina Grande (UFCG), Campus Pombal - PB, Brazil, from December 2016 to February 2017.

Methodology: The Hopey King hybrid of the Cantaloupe group was cultivated at a spacing of 2.0 x 0.4 m.

Results: The plants without thinning of fruits provided lower values of leaf area and fruits of lower mass. However, due to their higher quantity per hectare, the crop total productivity was high. On the other hand, plants with fewer fruits had the highest values of soluble solids, total and non-reducing soluble sugars. The leaf area, fruit mass, total productivity, and the concentration of reducing and non-reducing soluble sugars were higher when the plants were pruned at 35 DAT.

Conclusion: The fruit thinning and main stem pruning affected the production and quality of melon fruits significantly. For more demanding markets, we recommend to treat the plants with one or two fruits and prune at 35 days after transplantation, aiming to enhance the quality variables.

Keywords: Cucumis melo; Competition; Physiology. Yield.

1. INTRODUCTION

The vegetables contain carbohydrates, proteins, and an excellent supply of vitamins and minerals, which makes them essential nutritional sources in the human diet [1].

The cultivation of melon in the Brazilian Northeast has been outstanding in recent years, due to the edaphoclimatic conditions of the semi-arid environment and the easy management of the crop, thus, plants that grow in these environments, have their growth and adequate development to obtain fruits with excellent quality [2]. In this context, the state of Paraíba presents conditions favorable to the cultivation of these vegetables, such as high temperature and lightness, and low rainfall and relative humidity. However, the production of the fruits is still unexpressive due to problems in the management of the plants.

The study of carbon assimilation dynamics is essential to improve crop performance, which is functionally controlled by a source-sink relationship [3]. The

28 sources are the tissues where the net CO₂ assimilation takes place, whereas the
29 sinks are tissues where the photoassimilates are destined for growth or storage [4].

30 The use of new cultivation practices requires the knowledge of the crops and
31 choose of the most appropriate management for production. Additionally, the source
32 and drain relationship results from the balance between the number of fruits and the
33 leaf area and can be manipulated through agronomic practices such as manual or
34 chemical thinning of the fruits, irrigation or pruning, that directly influence fruit quality
35 [5].

36 Studies on carbohydrate economics are relevant for agricultural production due to
37 its potential for modification in carbon allocation in the plant, which reflects on the
38 increase or decrease in commercial fruit production. These changes are directly
39 influenced by cultural practices, affecting translocation and carbon allocation fixed
40 during the photosynthetic process [6]. Therefore, a balanced source-sink
41 relationship allows carbon allocation to be primarily directed to the fruit, favoring its
42 growth [7].

43 In melons, fruit thinning can improve the distribution of photoassimilates in the plant,
44 allowing the production of larger or smaller fruits, depending on the demand of
45 consumers [8]. Therefore, crop management through the thinning of flowers or fruits
46 may result in increased fruit production and size, as well as, raise the quality of
47 these fruits.

48 In a study evaluating the effect of the period of fruit thinning on the post-harvest
49 quality of melon, in the municipality of Mossoró-RN, the fruits had the greatest
50 length (134 mm) and pulp firmness (40 N) when the thinning was performed at six
51 days after the removal of the row cover. Also, the soluble solids, soluble
52 solids/acidity ratio, and pH decreased as thinning was retarded [9].

53 On the other hand, pruning of the main stem promotes rapid growth of lateral
54 branches and subsequent increase in the photosynthetic area of the plant, which
55 allows the production of larger fruits with high soluble solids content [10].

56 In pumpkin crop without pruning, and with pruning in the sixth, eighth and tenth
57 node of the main stem, it was verified that there was a significant difference only for
58 the number of secondary branches per plant and mass of thousand seeds. Thus,
59 apical pruning does not influence fruit and pumpkin seed production nor the
60 physiological quality of seeds [11].

61 With the fruit thinning and the pruning of the main stem, one expects to stimulate the
62 emission of more lateral shoots, with larger leaf area per fruit and higher contribution
63 of photoassimilates used in growth and sweetening of fruits in the harvest period.

64 Thus, this research aimed to evaluate the productivity and quality of melon fruits as
65 a function of fruit thinning and pruning of the main stem under field conditions in the
66 semiarid region of Paraíba.

67

68 2. MATERIAL AND METHODS

69

70 The experiment was carried out at the Center for Agrifood Sciences and Technology,
71 Campus Pombal - PB, geographical coordinates (6°46'59.6"S 37°48'05.7"W) from
72 December 2015 to February 2016. The soil of the experimental area was classified
73 as Fluvisol. According to the Koppen climate classification, the climate of the region
74 is the BSh type, i.e. hot and dry semi-arid region, showing a period of irregular

75 rainfall between the months of February to June, and a dry spell between the
76 months of July to January with average rainfall of 750 mm year⁻¹.

77 The experimental crop was cultivated in a randomized block design with a 3 x 4
78 factorial scheme in five replications. The first factor comprised the number of fruits
79 set per plant (one fruit, two fruits, and plants without fruit thinning) and the second
80 factor consisted of different periods of main stem pruning (35, 40, 45, and 50 days
81 after transplanting - DAT).

82 In the preparation of the soil, we perform plowing, harrowing, and turning over the
83 upper layer of the land. Fertilization with N and K was done as follows: 10% of both
84 nutrients were applied in planting, and the remaining (90%) in cover, via fertigation.
85 The P fertilization with P₂O₅ at the rate of 40 kg ha⁻¹ was 100% applied fifteen days
86 before planting.

87 The sowing occurred in polystyrene trays of 128 cells filled with a commercial
88 agricultural substrate on December 9, 2015. Thirteen days after planting, we
89 transplanted the seedlings, when the second leaf was expanded entirely on
90 December 22, 2015. The Hopey King melon hybrid of the Cantaloupe group have a
91 yellow to greenish netted peel and a salmon-colored pulp, their aroma is intense,
92 and the average cycle is 65 to 70 days. The spacing for cultivation was 2.0 x 0.4 m.

93 After transplanting, the plants were covered with a white polypropylene row cover,
94 1.38 m wide and 15 g cm⁻² in weight. After twenty-five days after transplanting, the
95 row cover was removed and performed the manual removal of weeds.

96 In the top side dressing fertilization, we used an amount of 126 kg ha⁻¹ of N and 135
97 kg ha⁻¹ of K₂O, which were applied in seven subsequent weeks after transplanting.
98 In each week, the following percentages of each nutrient were applied: 1st week =
99 5.0% N and 7.0% K₂O; 2nd week = 8.0% N and 8.0% K₂O; 3rd week = 10.0% N
100 and 15.0% K₂O; 4th week 15.0% N and 18.0% K₂O; 5th week 20.0% N and 18.0%
101 K₂O; 6th week = 20.0% N and 18.0% K₂O; 7th week = 12.0% N and 6.0% K₂O.

102 Drip irrigation was performed daily, using 0.4 m spaced drippers with a flow rate of
103 2.7 L h⁻¹.

104 Two applications with registered crop protection products were carried out, one at
105 the time of the row cover removal and the other 15 days after the first application, on
106 January 29, 2016.

107 The harvest was carried out on February 23-28, 2016. The fruits were harvested
108 when the peduncle was cracked and peel with a uniform netting, which are reliable
109 indications for harvest moment of this cultivar. The crop cycle lasted 82 days, from
110 sowing until the end of harvest.

111 One week before the fruit harvest, the leaf area of plants (cm² plant⁻¹) was estimated
112 using leave samples with more than 3.0 cm in length. The measurement was
113 performed with the aid of a Li-3000 apparatus.

114 During the harvest, the following variables were evaluated: number of fruits per
115 plant, counted only in the treatment without fruit thinning; average fruit mass (g fruit
116 ⁻¹), calculated by the ratio of total fruit weight to number of plants in the useful area;
117 the total productivity (mg ha⁻¹), estimated at 1.0 ha at the experimental level. Twenty
118 fruits per treatment were analyzed for soluble solids (%) and titratable acidity (%
119 citric acid) according to the methodology of the Adolfo Lutz Institute [12].
120 Subsequently, the total soluble sugars were evaluated by the reaction with Antrona
121 according to Yemn and Willis [13], the reducing sugars by DNS method [14], and
122 non-reducing sugars by the difference between total and reducing sugars.

123 The significance of the effect of fruit thinning and main stem pruning on the
124 response variables was investigated using an analysis of variance at the SAEG 9.0
125 software. The data were submitted to the normal pre-test of Shapiro-Wilk. As post-
126 hoc tests, we used the Tukey test at 5% probability for fruit thinning, and regression
127 analyses for the pruning period of the main stem at the Table Curve 2D software.

128

129 3. RESULTS AND DISCUSSION

130

131 Fruit thinning had a significant effect on leaf area (0,007), fruit mass (0,000), and
132 yield of melon (0,000) ($p < 0,05$). The period of main stem pruning affected only the
133 fruit mass by test significant ANOVA at 0.024 ($p < 0.05$). There was no significant
134 effect of the interaction between the fruit thinning and the pruning season of the
135 main stem on the leaf area and the production characteristics of the melon.

136 Plants with one and two fruits, because of the control exerted by the treatment, kept
137 the number of fruits constant. However, plants without fruit thinning produced an
138 average of 3.5 fruits per plant (data not shown).

139 The leaf area of the melon is an important measure to estimate the photosynthetic
140 potential and, consequently, the final production and quality of the fruits at harvest
141 [15]. Regarding fruit thinning, plants with only one fruit had higher values of leaf area
142 than plants without fruit thinning (Table 1). According to Shi et al. [7], the allocation
143 of carbon in the vegetative part of plants is favored by the reduction of sinks (fruits),
144 which increase leaf production, raising the leaf area.

145 Regarding the mass of the fruits, the highest values occurred in plants submitted to
146 thinning, leaving one and two fruits, which provided a greater mass compared to
147 plants without fruit thinning. However, these conditions resulted in lower productivity
148 due to the smaller number of fruits per hectare (Table 1).

149

150 **Table 1** - Average values of leaf area (LA), fruit mass (FM), and total productivity (TP) of
151 melon fruits as a function of the number of fruits in the plant. CCTA/UFCG. Pombal - PB,
152 2016.

Number of fruits	LA (cm ² plant ⁻¹)	FM (g fruit ⁻¹)	TP (t ha ⁻¹)
Plants with one fruit	47820.3 a	2578.68 a	25.78 c
Plants with two fruits	40480.3 ab	2430.59 a	48.61 b
Plants without fruit thinning	37006.2 b	2081.53 b	72.26 a
CV (%)	26.73	11.32	21.56

153 *Averages in the same column and followed by the same letters did not differ significantly
154 according to the Tukey Test at 5% of probability level.

155

156 The number of fruits in the plant directly influences the fruit mass, because the sinks
157 also compete with each other for photoassimilates, which leads to the development
158 of fruits with lower mass [15]. Thus, the largest leaf area available per fruit, when
159 only one fruit set per plant, provide more assimilates from the source (leaf) to the
160 sink (fruit), contributing to the increase of fruit mass.

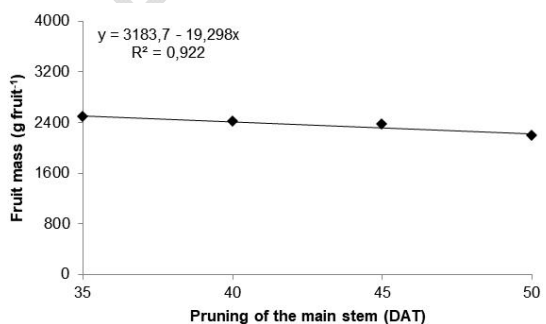
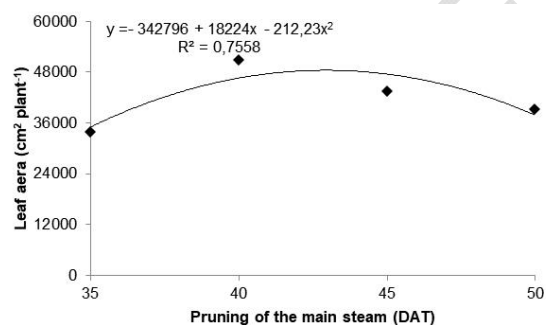
161 Pathirana et al. [16], studying the tomato crop to determine the appropriate
162 management of shoot and fruit thinning, verified that fruit thinning between 2 and 5
163 fruits per bunch per plant increased the fruit masses. Thus, the higher the number,

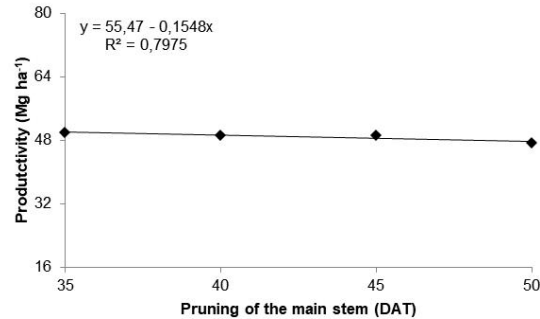
164 the lower the mass of fruits, demonstrating that the plant has production capacity
165 limited by the source.

166 Plants cultivated without fruit thinning showed higher total productivity (Table 1). In
167 these plants, the fruits had lower mass but, due to the higher number of fruits per
168 plant and area, there was a compensation of the loss of its mass concerning the
169 plants with one and two fruits.

170 In melon, the number of fruits per plant and the mass of the fruits are determinant
171 characteristics in crop productivity. These factors may change due to the partitioning
172 of assimilates in the plant. Thus, the high number of fruits per hectare contributed
173 significantly to increase productivity in plants without thinning. According to Dalastra
174 et al. [8], in the cultivation of melon with different cultivars ('Amarelo', 'Rendilhado',
175 and 'Pele de Sapo') and number of fruits per plant (one and two), the system with
176 two fruits per plant is the most productive and shows high quality for
177 commercialization regardless cultivars.

178 As for the period of main stem pruning, we found a quadratic response of the leaf
179 area over time and a linear response decreasing of the fruit mass and total
180 productivity of crop (Figure 1).





181 **Figure 1** - Response functions adjusted for leaf area, fruit mass, and total productivity of
 182 melon fruits as a function of pruning period of the main stem. CCTA/UFCG, Pombal - PB,
 183 2016.

184

185 During the pruning of the main stem at 35 DAT, the plant leaf area value was
 186 estimated in 35,062.3 cm² plant⁻¹. After this period the leaf area increased, reaching
 187 its maximum value of 48,423.6 cm² plant⁻¹ at 42,1 DAT (an increase of 38,11%).
 188 With the pruning at 50 DAT, the leaf area decreased to 37,829 cm² plant⁻¹ (21,88%)
 189 was observed (Figure 1).

190 When pruning of the main stem is carried out earlier, at 35 DAT, occurs the
 191 emission of a higher number of secondary and tertiary lateral branches, which
 192 contributed to increase the leaf area until approximately 42,1 DAT, when the plant
 193 was already in full fruiting phase. Thus, as the fruit is the preferential sink after
 194 anthesis, from 42,1 DAT, the plant invests photoassimilates from the photosynthesis
 195 process preferably in fruit growth to the detriment of vegetative growth, so the leaf
 196 area values decreased when the plants were pruned later, that is, at 50 DAT.

197 Campagnolo et al. [18] verified that plants with only one stem have lower leaf area
 198 than plants with two stems (3485.5 cm² plant⁻¹ and 4263.7 cm² plant⁻¹, respectively),
 199 suggesting that the more branches, the larger the leaf and the higher the leaf area
 200 of the plant.

201 The fruit mass of the melon had maximum and minimum values of 2508.3 and
 202 2218.9 g fruit⁻¹ with the pruning of main stem at 35 and 50 DAT, respectively (Figure
 203 1). In this sense, the delay of main stem pruning until 50 DAT reduces at 11.5%
 204 the mass of fruits.

205 Therefore, when pruning of main stem of melon is performed up to 42,1 DAT, the
 206 plant increases the leaf area, contributing to the production and subsequent
 207 translocation of photoassimilates to the fruits. Besides, plants with no fruit thinning
 208 had a lower number of fruits (data not shown) when pruning was performed at 35
 209 DAT, proving that the presence of fewer fruits per plant provides an increase in the
 210 average mass of these fruits.

211 Similar results were found in the watermelon cultivation, in which a reduction of fruit
 212 mass was observed with pruning delay from 25 to 40 DAT [2]. The pruning
 213 performed earlier, at 25 DAT, probably favored the investment in lateral branches
 214 due to the loss of apical dominance and, consequently, the formation of a larger leaf
 215 area per fruit set. With this, there was an increase in transport of photoassimilates
 216 for the growth of fruits in detriment of their higher set.

217 When pruning of main stem was performed at 35 and 50 DAT, we estimated
 218 maximum and minimum values in total melon productivity of 50.05 and 47.72 mg ha⁻¹,
 219 respectively. Thus, with the pruning delay, there was a 4.7% reduction in crop
 220 yield (Figure 1). This higher total productivity of the melon found in plants pruned at
 221 35 DAT is a result of the higher mass of fruits regardless of the number of fruits per
 222 plant.

223 Freitas et al. [11] suggested that apical pruning in pumpkins could stimulate the
 224 emission of lateral shoots, leading to the development of more flowers and fruits
 225 and, consequently, increase the production per plant. However, these same
 226 authors, in their experiments, concluded that apical pruning did not influence fruit
 227 production in the pumpkins.

228 Regarding the quality of melon fruit, there was no interaction between fruit thinning
 229 and the period main stem pruning by test not significant ANOVA at 0,350 ($p > 0.05$)
 230 (Table 2). These results were similar to those obtained by Ferreira et al. [9].
 231 However, when analyzed individually, fruit thinning affected soluble solids, non-
 232 reducing sugars, and total soluble sugars, whereas main stem pruning influenced
 233 only soluble solids by test significant ANOVA at 0,036 ($p \leq 0.05$). The factors
 234 studied pruning and pruning x fixing the fruit did not affect total acidity and reducing
 235 sugars by test not significant ANOVA at 0.052 and 0,427, and 0,270 and 0,08
 236 respectively ($p > 0.05$).

237 **Table 2** - Mean values of soluble solids (SS), total acidity (TA), reducing sugars (RS), non-
 238 reducing sugars (NRS) and total soluble sugars (TSS) of melon fruits as a function of the
 239 number of fruits in the plant. CCTA/UFMG. Pombal - PB, 2016.

Number of fruits	SS (°Brix)	TA (% citric acid)	SR (%)	NRS (%)	TSS (%)
Plants with one fruit	9.00 a	0.169 a	2.02 a	5.56 a	7.58 a
Plants with two fruits	8.85 a	0.179 a	2.22 a	4.97 a	7.19 a
Plants without fruit thinning	8.13 b	0.183 a	2.34 a	4.21 b	6.55 b
CV (%)	15.51	13.53	21.40	16.75	16.99

240 *Averages in the same column and followed by the same letters did not differ significantly
 241 according to the Tukey Test at 5% of probability level.

242

243 The plant cultivated with one and two fruits increased the values of soluble solids,
 244 non-reducing sugars, and total soluble sugars compared to melons without thinning.
 245 This result was favored by the larger leaf area per fruit that increased the production
 246 and transport of photoassimilates, initially for the fruit growth and, after the
 247 beginning of the maturation phase, for the accumulation of sugars in the fruit pulp.

248 Barzegar et al. [19] observed that the removal of some melon fruits induces the
 249 plant to direct photoassimilates to the fruits setting or to the vegetative growth, being
 250 more efficient when the thinning is carried out in the early stages of development.

251 The melon requires an increase in the availability of carbohydrates near the harvest,
 252 after the fruit has gone through the phases of cell division and expansion, resulting
 253 in the increment of stored sugars. Zhang and Flottmann [17] report that yield of
 254 canola was limited by the availability of photoassimilate by the source during seed
 255 filling, while it may also be limited by the size of the drain that is established during

256 flowering, thus, they found that both the source and drain need compatible in the
257 distribution of assimilates and storage.
258

259 According to Huang et al. [20] the main sugars found in melon fruits are: Sucrose
260 (non-reducing), fructose and glucose (reducing), among these sugars, sucrose is
261 the dominant sugar in the melon in full ripeness.

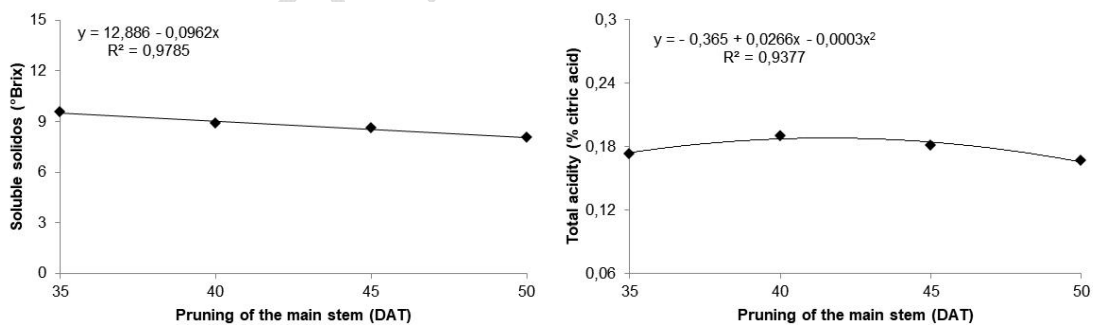
262 Although there was no significant effect on total acidity ($p > 0,05$), there was a
263 tendency of increase of acidity values with the increase in number of fruits per plant.
264 This increase in fruit pulp acidity may be related to the higher concentration of non-
265 reducing sugars (sucrose) in plants cultivated with only one fruit that had a higher
266 proportion of sugars compared to organic acids.

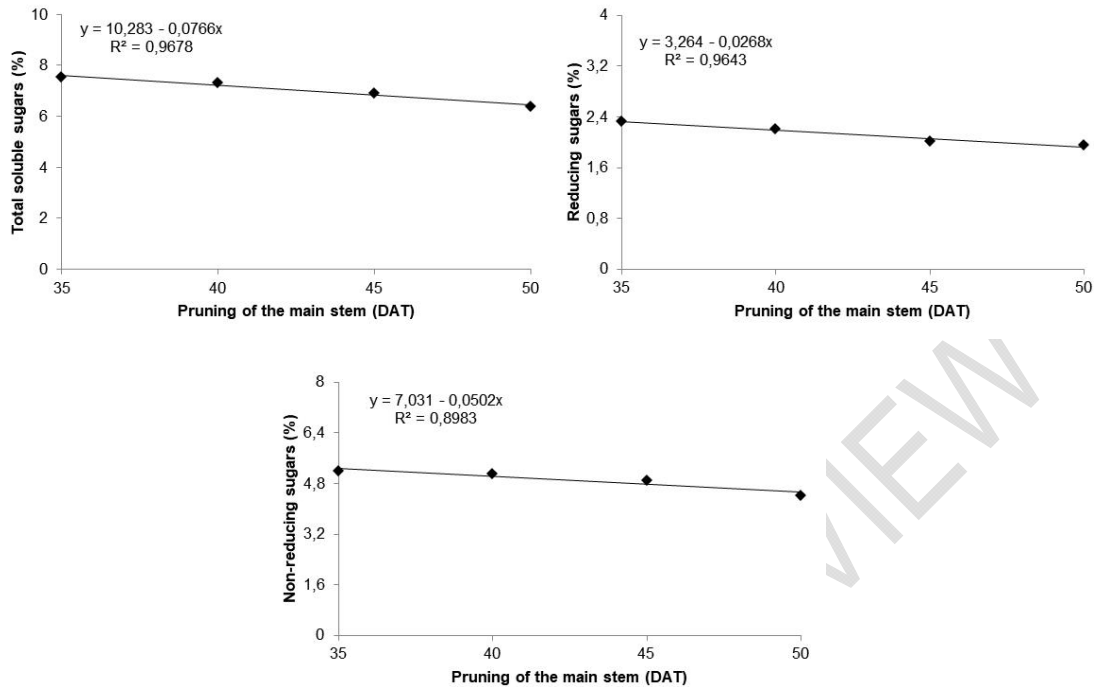
267 The number of fruits per plant potentially affect the quality of melons since it can
268 change the leaf area per fruit ratio and modify the relation between the source and
269 sink and the assimilated partition in the plant. Queiroga et al. [15], working with
270 melon 'Rendilhado' verified that the number of fruits in the plant did not interfere in
271 the total acidity, which corroborates with our results.

272 The soluble solids contents varied from 9.0 to 8.1 in plants with one fruit and plants
273 without thinning, respectively (Table 2). The low values of soluble solids found in
274 this research can be related to two factors: the incidence of melonworm moth that
275 defoliated the plants and leaf senescence that is common in the final phase of the
276 cycle, both of which led to a reduction in leaf area. In this sense, the decline of leaf
277 area of the plant one week before the harvest may have affected the accumulation
278 of sugars in the fruit due to the low production and transport of photoassimilates in
279 the stage of maturation and sweetening.

280 The total acidity varied in a quadratic way as a function of the period of main stem
281 pruning, with a maximum value of 0.22% of citric acid reached at 44,3 DAT. From
282 this period, a minimum value of 0.16% was recorded, that is, occurred a decrease of
283 11.1% with the delay of pruning for 50 DAT (Figure 2).

284





285 **Figure 2** - Response functions adjusted for soluble solids, total acidity, total soluble
 286 sugars, reducing and non-reducing sugars in melon fruits as a function of pruning
 287 period of the main stem. CCTA/UFCEG, Pombal - PB, 2016.

288

289 On the other hand, the soluble solids showed a linear decrease with the delay of the
 290 pruning period from 35 to 50 DAT, decreasing from 9.5 to 8.0°Brix, which led to a
 291 15.8% reduction in soluble solids content (Figure 2).

292 Higher value of soluble solids observed when pruning of the main stem at 35
 293 compared to 50 DAT was probably influenced by the highest leaf area recorded
 294 when pruning was done earlier.

295 A study evaluating the influence of main stem pruning and the period of fruit thinning
 296 on post-harvest quality of melon 'Amaregal' and 'Banzai' showed that the titratable
 297 acidity (0.077%) were low while soluble solids were high in treatments with early
 298 pruning [9].

299 Total soluble sugars, reducing sugars, and non-reducing sugars had similar
 300 behaviors, presenting linear decreasing responses with estimated values of 7.6%,
 301 2.3%, and 5.2%, and minimum values of 6.4%, 1.9%, and 4.5% at 35 and 50 DAT,
 302 respectively (Figure 2). These decreases corresponded to a reduction of 15.8% in
 303 total soluble sugars, 17.4% in reducing sugars and 15.6% in non-reducing sugars
 304 with delay up to 50 DAT of the pruning.

305 It is possible that the higher concentration of sugars in the fruits of the plants pruned
 306 earlier occurred due to these fruits grew under suitable conditions, that is, when the
 307 plants had no signs of foliar senescence and no attacks of pests and diseases that
 308 arise at the end of the cycle.

309 In this way, under favorable conditions of growth at 35 DAT, the melon fruit
 310 accumulates monosaccharides in the cell wall, such as xylose, glucose, rhamnose,

311 and mannose, which are solubilized during fruit ripening, which contributes to the
312 increase of the content of sugars in fruits [21].

313 Besides, the early break of apical dominance increases the number of secondary
314 and tertiary branches, raising the available leaf area with the successful production
315 and translocation of photoassimilates in the final phase of fruit maturation. On the
316 other hand, in plants pruned later, the photoassimilates that would be destined to
317 fruits (preferential sinks) were redirected to new branches (source), reducing the
318 accumulation of sugars in the fruit pulp [9].

319 A study evaluating the influence of main stem pruning and fruit thinning on quality
320 and post-harvest conservation of Charentais 'Banzai' melon showed that the
321 treatment without pruning increased the titratable acidity of the fruits, while the
322 thinning at 51 days after sowing reduced soluble solids, pulp firmness, titratable
323 acidity, and reducing sugars [22].

324

325 **4. CONCLUSION**

326

327 Melons submitted to fruit thinning produced fruits with high values of soluble solids,
328 total soluble sugars, and non-reducing sugars. On the other hand, the cultivation
329 without the thinning resulted in small leaf areas and fruits of low mass, however, due
330 to their high number per hectare, there was an increase in total productivity. Plants
331 pruned at 35 DAT had high values of leaf area, fruit mass, total productivity, total
332 soluble sugars, reducing and non-reducing sugars.

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334

335 **COMPETING INTERESTS**

336

337 The authors state that there are no competing interests.

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