Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521 Current Trends in Natural Sciences (CD-Rom) ISSN: 2284-9521 ISSN-L: 2284-9521

MORPHOLOGICAL AND CHEMICAL ANALYSIS OF ZIZYPHUS JUJUBA MILL. FRUITS FROM TIMIŞOARA BOTANICAL PARK

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Abstract

Zizyphus jujuba Mill. belongs to the Rhamnales order, Rhamnaceae family, Rhamnus genus. The genus includes about 40 species native to tropical and subtropical regions of both hemispheres, as well as the Mediterranean region. Species Zizyphus jujuba Mill. it is native to SW Asia, has ornamental features and is found spontaneously on the Danube coast. The first cultivated varieties were introduced at the Faculty of Horticulture in Bucharest in Shanxi Province, China in a joint research project in 1997. In our study, the fruits were harvested from two genotypes in the Botanical Park of Timisoara. For the harvested fruits were analyzed: fruit weight (g), seed weight (g), fruit length (mm), fruit width (mm) and chemical analyses were performed: soluble dry matter (%), C vitamin (mg 100 g⁻¹), total potassium content (mg 100 g⁻¹) and protein (%). In the analyzed fruits, the soluble dry matter varied between 28.3-29.81%, C vitamin between 247.97-288.17 mg 100g⁻¹, proteins between 4.84-5.63% and potassium between 79.53 -79.63 mg 100 g⁻¹.

Keywords: Chinese date palm, chemical analysis, morphological characters, Zizyphus jujuba Mill.

1. INTRODUCTION

Zizyphus jujuba Mill. - Chinese date, belongs to the order *Rhamnales*, family *Rhamnaceae*, genus *Rhamnus* (Săvulescu et al., 1958).

The genus includes about 40 species native to the tropical and subtropical regions of both hemispheres, as well as the Mediterranean region. The species *Zizyphus jujuba* Mill., reaches a height of 8 m, most often considered a shrub than a tree, is native to SW Asia, has ornamental features and is found spontaneously on the Danube coast, between Hîrşova and Dealul Celea Mare as well between Măcin and Cerna (Dumitriu-Tătăranu et al., 1960).

The Roman emperor Octavian Augustus brought the Chinese date from Syria to Italy and then spread to other Mediterranean countries including Dobrogea, in the region between the Danube and the Black Sea (Ciocârlan, 2000).

The locals called the fruits of this species "Dobrogea olive". In the Dobrogea area, two genotypes of jujube were identified, one in Jurilovca and another in Ostrov. Within the 'Jurilovca' population, two jujube biotypes were identified: 'Jurilovca 1' and 'Jurilovca 2'. Romanian jujube genotypes produce small fruits, but have adapted to local climate and soil conditions over the centuries. 'Jurilovca' biotypes could be interesting for future use as rootstocks (Stanica, 2009).

Current Trends in Natural Sciences Vol. 10, Issue 19, pp. 328-332, 2021 https://doi.org/10.47068/ctns.2021.v10i19.042

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521

In China, jujubes are popularly called "Chinese date" or "red date" and are eaten fresh, dried, smoked, candied, pickled, baked in pies, or boiled in rice (Small, 2012).

Ziziphus jujuba Mill., the Chinese date, comes from the middle and lower part of the Yellow River, the "mother river" of the Chinese people. This species is widespread in at least 48 countries on all continents except Antarctica and is becoming increasingly important, especially in arid and semiarid marginal lands. Based on a systematic analysis of the unique characteristics of jujube, we suggest that it deserves to be recognized as a superfruit (Mengjun Liu, et al. 2020). In 1996, the collaboration between the Faculty of Horticulture in Bucharest and the Agricultural Academy in Shanxi Province, China began in a joint research project starting from the *Ziziphus jujuba* Mill species. (Stănica, 2019 a).

Jujube fruits are rich in bioactive compounds and can be introduced into the healthy diet of humans (Cosmulescu, 2018 a).

2. MATERIALS AND METHODS

The study was conducted by analyzing the fruits of two ornamental shrubs of *Ziziphus jujuba* Mill. identified in the Botanical Park from Timisoara, introduced according to the archive from the discipline of Botany on February 19, 1987 following the donation of the Dumitrescu family. The fruits were harvested at the end of October 2019. Two ornamental shrubs were selected from the total population, depending on the degree of fruiting and the size of the fruits (figure 1).



Figure 1. Ziziphus jujuba Mill fruits experimental variants

For the harvested fruits were analyzed: fruit weight (g), seed weight (g), fruit length (mm), fruit width (mm) and chemical analyses were performed: soluble dry matter (%), C vitamin (mg 100 g⁻¹), total potassium content (mg 100 g⁻¹) and protein (%).

3. RESULTS AND DISCUSSIONS

Table 1 presents the results of the morphological characters of the fruits from the two shrubs in the Botanical Park of Timişoara.

These can be compared with the results obtained by the team from the Faculty of Horticulture within USAMV Bucharest on the weight of fruits from local populations of Romanian jujube (Stanica, 2019 b), namely the weight of the fruits varied from 0.96 g (sour jujube Chinese) up to 1.35 g (Jurilovca population 2).

The weight of the fruits of the Ostrov biotype was 6.29 g.

Current Trends in Natural Sciences Vol. 10, Issue 19, pp. 328-332, 2021

https://doi.org/10.47068/ctns.2021.v10i19.042

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Table 1. Morphological characters of Ziziphus jujuba Mill. fruits					
Experimental variant	Fruit	Fruit	Fruit	Seed	
	length	width	weight	weight	
	(mm)	<i>(mm)</i>	(g)	(g)	
V1	19.24	18.13	5.47	0.31	
V2	22.68	21.82	6.13	0.43	
Average	20.96	19.97	5.80	0.37	

Data on the soluble dry matter content of the Ziziphus jujuba Mill. Are given in Table 2.

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Experimental Soluble dry matter co		content %	Difference +D	Signification of	
variant Obtained values		%	Dijjerence ±D	difference	
V1	28.31	97.4	-0.75	00	
V2 29.81		102.6	0.75	**	
Average 29.06		100.0	0.00	Control	
LSD (p 5%)			16.38		
LSD (p 1%)		37.82			
LSD (p 0.1%)			120.94		

Table 2. Unilateral influence of soluble dry matter content

Following the presented data, it is noticed that the V2 experimental variant registers a higher top content (29.81%) of soluble dry matter, with a difference of 0.75% being significantly different from the average of the experience considered as a control. The values obtained are comparable with those obtained by Cosmulescu et al. (2018 b).

Table 3 presents the data on the C vitamin content of the experimental variants.

	Tuble 5. Ontidierat influence of C viamin content				
Experimental variantC vitamin (mg/10V1Obtained valuesV1247.97		00g)	Difference ±D	Signification of	
		%		difference	
		92.5	-20.10	0	
	V2 288.17		107.5	20.10	*
Average 268.07		100.0	0.00	Control	
LSD (p 5%)			0.19		
LSD (p 1%)			0.45		
LSD (p 0.1%)			1.42		

	Table 3.	Unilateral	influence	of (C vitamin	content
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Regarding the amount of C vitamin content of experimental variants, it can be seen that the fruits of shrub 2 have a higher content of C vitamin, with a difference of 20.1% from the average, considered as control, being significantly positive and the content of C vitamin for the shrub 1 fruits being significantly negative compared to the same control. The values obtained are in line with those reported by Gao et al., (2013) and Cosmulescu et al. (2018 a).

Table 4 presents the data on the protein content of the experimental variants.

Table 1. Chilateral influence of			j protetni contenti	
Experimental Protein (%)			Difference	Signification of
variant Obtained values		%	Dijjerence ±D	difference
V1 4.84		87.8	-0.39	-
V2 5.63		112.2	0.40	-
Average 5.24		100.0	0.00	Control
LSD (p 5%)			0.58	
LSD (p 1%)		1.34		
LSD (p 0.1%)			4.27	

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Current Trends in Natural Sciences Vol. 10, Issue 19, pp. 328-332, 2021 https://doi.org/10.47068/ctns.2021.v10i19.042

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521

Following the data on the unilateral influence of the protein content of the fruits of the two studied shrubs, the values obtained were 4.84% for the fruits of shrub 1 and 5.63% for the fruits of shrub 2, but these are not statistically assured. These results are close to those obtained by Li et al. (2007). Table 5 presents the data on the potassium content of the experimental variants.

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Experimental	Experimental Potassium mg/100g		Difference	Signification of
variant Obtained values		%	Dijjerence ±D	difference
V1 79.63		108.7	0.05	*
V2 79.53		91.3	-0.05	0
Average 79.58		100.0	0.00	Control
LSD (p 5%)			0.58	
LSD (p 1%)		1.34		
LSD (p 0.1%)			4.27	

Table 5. Unilateral influence of potassium content

The values obtained regarding the potassium content register the best value (79.63 mg / 100g) for shrub 1 with a difference of 0.05% being significantly positive, compared to the average considered as a control. Regardless of the fruits analyzed, the values obtained are in line with those reported by Pareek, (2013).

4. CONCLUSIONS

Following the results of the study of morphological characters and chemical analyzes of jujube fruits from the Botanical Park shrubs, it can be concluded that they come from local populations found in Dobrogea.

Due to the high content of C vitamin, the content of potassium, protein, dry matter, in the Botanical Park jujube fruits, these can be recommended for visitors' consumption.

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