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4 **1 Photooxidative Stress Modulation of Endogenous Phytohormone and**  
5 **2 Antioxidant Accumulations and Fruit Maturity in Date Palm (*Phoenix***  
6 **3 *dactylifera* L.)**

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29 **19 Abstract**

30 **20 A common modern cultivation practice is bagging the fruit bunch of date palm (*Phoenix***  
31 **21 *dactylifera* L.) which may influence fruit maturity and nutraceutical quality.** Exposure of  
32 fruits to photooxidative stress induces changes in the endogenous concentrations of plant  
33 hormones and other metabolites, which may cause accelerated fruit maturity. This study  
34 was conducted to examine the effect of exposure to direct and indirect sunlight on date  
35 palm fruit development. The indirect sunlight treatment was simulated by fruit bunch  
36 bagging, a common practice in modern date production. The exposure of date palm fruits  
37 to direct **sunlight-induced** photooxidative stress causing an increased concentration of  
38 ascorbic acid and decreased content of chlorophyll, anthocyanins, carotenoids, and  
39 phenols compared to the fruit bagging treatment. Direct sunlight also reduced the  
40 concentration of phytohormones, including indoleacetic acid, gibberellin, and zeatin, but  
41 increased abscisic acid accumulation. The directly-exposed fruits reached a partially-  
42 mature stage (*Rutab*) in August, whereas the bagged fruits remained at the immature  
43 stage (*Khalal*). This study is the first to describe the biochemical basis of the observed  
44 improvement of date palm fruit development in response to reduced light intensity.  
45 **Besides,** it provides insights into controlling date palm fruit maturity and subsequently  
46 prolonging the shelf life dates on the tree; thus, extending the marketing period for the  
47 benefit of the farmers.

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53 **39 Keywords** Abscisic acid · **Anthocyanin** · Ascorbic acid · **Carotene** · **Chlorophyll** ·  
54 Direct sunlight · Fruit bagging · **Phenol**

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**Introduction**

Sunlight contributes to the ripening of many fruits, including date palm. Date palm (*Phoenix dactylifera* L.) is the leading fruit crop in Iraq and surrounding countries (Khierallah et al. 2015). It is an evergreen tree bearing fruit during the summer and continuing into autumn in some varieties. The fruits have high nutritional value and are used in many food industries and have a high market value (El Hadrami and Al-Khayri 2012). Among the palms, dates occupy third place in terms of economic importance in the world after oil palm and coconut. The desired qualities of the consumer are cleanliness, bright color and size of the fruit. Field practices that help increase fruit size involve covering the clusters to block the sunlight from reaching the fruits (Shareef and Alapresm 2012).

Sunlight reaching the fruit can cause damage at the cellular level, including the breakdown of photosynthesis and peroxidation of the lipid and photooxidative of phytohormones such as indoleacetic acid (IAA), which is considered most affected by high radiation (Šebela et al. 2017). Light accelerates the process of fruit maturation through the process of photooxidation as the light-emitting plant hormones such as gibberellin (GA<sub>3</sub>) and zeatin (ZT) break down (Shareef 2010). Some plant hormones, such as abscisic acid (ABA), are known as stress hormones that play a critical role in plant growth, regulation of growth, stomata closure, and fruit abscission (Yang et al. 2011). IAA is a multifunctional plant hormone that is necessary not only for plant growth and development but also contributes to plant growth under stress conditions (Takisawa et al. 2019). Besides, there is significant importance in the development of plant and phenotypic plasticity. These hormones include IAA, ABA, GA<sub>3</sub>, and ZT (Torres and Kahlaoui 2017). However, the cytokinin (CK) receptor system appears to contribute to the regulation of photosynthesis mechanisms (Márquez et al. 2019). Thus CK plays a vital role in response strategy of the *Arabidopsis* plant for adaptation to high light intensity (Alabadí and Blázquez 2009). Moreover, GA<sub>3</sub> decreases when the plant is exposed to light, while shade increases the levels of GA<sub>3</sub>, leading to the elongation of cells (Rosenwasser et al. 2010).

Photooxidation is a sequential process involving a large number of antioxidants following the first event-photon absorption, which stimulates the collapse of radical free products (Elgendy and Al-Ghamdy 2007). Light is the primary atmospheric stress that works on plants and inhibits growth primarily by disabling the pathway of photosynthesis (Singla et al. 2006). Sunlight is one of the main factors that regulate chlorophyll building pathways, while growth regulators enhance the growth of the plant (Gomes et al. 2011). The plant performs a defensive mechanism for the reduction of damage, including the accumulation of secondary metabolites to minimize plant tissue breakdown (Sulusoglu 2014). The content of plant hormones and antioxidants changes the effect of

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81 environmental factors on plant tissue to protect the pigments of these substances in  
82 flavoxate, anthocyanins, and polyamine (Sun et al. 2017). Light influences the content of  
83 ascorbic acid (AsA) in the leaves and fruits of the plant, leading to increased vitamin C  
84 in the leaves as compared to the fruits (Massot et al. 2012). Awad and Al-Qurashi (2012)  
85 found that the bagged fruit of cv. Barhee dates covered with perforated craft bags for 4  
86 weeks after pollination exhibited increased ascorbic acid and phenolic contents.

87 Light stress is the least studied and most neglected type of abiotic stress. Previous  
88 studies have shown the extent to which date palm fruit varieties need different levels of  
89 thermal units to reach maturity (Klein and Zaid 2002); however, studies on the influence  
90 of light stress on fruit maturity are lacking. The present study elucidates the effect of  
91 photooxidative stress on the levels of hormones and antioxidants in the date palm fruit as  
92 it matures.

## 95 **Materials and Methods**

### 97 **Plant Material and Growth Conditions**

99 This experiment was carried out in a date palm orchard at the district of Abi Al-Khaseeb,  
100 Basrah, Iraq, during the 2018 growing season. Twenty 17-year old trees of cv. Hillawi,  
101 subjected to regular field practices including fertilization, pruning, and irrigation, were  
102 used in this experiment. The inflorescence number was reduced to seven per palm by  
103 removing early- and late-merging inflorescences. Artificial pollination was used by  
104 harvesting the male spathes (cv. Al-Ghannami Al-Akhdar) and manually placing a few  
105 strands inside the female spathes. The fruit bunch was bagged immediately after  
106 pollination with 50 x 70 cm brown paper bags. Unbagged bunches in the same tree  
107 represented the direct sunlight treatment. Two months after pollination, fruit samples  
108 (100 fruits) were collected every month for analysis. Light intensity was measured daily  
109 at 11 am using a photometer. Furthermore, at the same time, the temperatures of the field  
110 and under the bags were measured using a hygro-thermometer. The monthly average of  
111 light and temperature averages are presented in Table 1. No precipitation occurred during  
112 the duration of the experiment.

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115 **Table 1** The change in daily light intensity and temperature during 2018 growth season

Month	Light intensity, (cd)	Air temperature, (°C)	Temperature under bag, (°C)
June	0.976	41	36
July	1.092	42	38
August	1.140	44	38

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### 7 119 **Estimation of Photosynthetic Pigments**

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10 121 Pigment contents were extracted from the fruits according to the method described by  
11 122 Lichtenthaler and Wellburn (1983). Samples of 200 mg of fresh fruit were homogenized  
12 123 in 8 ml acetone (80%) and centrifuged at 3000 rpm for 3 min. The supernatant was used  
13 124 to measure absorbance at 645, 663, 534, and 470 nm, to determine the total chlorophyll,  
14 125 anthocyanins, and carotenoids, respectively.

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### 17 127 **Total Phenolic Content**

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20 129 The total concentration of phenols in the extract was determined according to the Folin-  
21 130 Ciocalteu method (Waterman and Mole 1994). In a 1.5 ml Eppendorf tube, 790 µl pure  
22 131 water, 10 µl sample, and 50 µl of Folin–Ciocalteu reagent was included and vortexed for  
23 132 5 min 150 µl of Na<sub>2</sub>CO<sub>3</sub> (20%) was included, and the blend was vortexed for 5 min and  
24 133 permitted to rest at room temperature in the dark for 2 h. The absorbance was measured  
25 134 at 750 nm. The phenol content was determined spectrophotometrically at 750 nm based  
26 135 on gallic acid as a standard curve and expressed in mg of gallic acid counterparts (mg  
27 136 GAE) per 100 g fresh tissue.

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### 29 138 **Ascorbic Acid Content**

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31 140 Ascorbic acid (AsA) content was determined using the Luwe and Takahama (1993)  
32 141 technique with slight modifications. Samples (0.5 g) were ground in liquid nitrogen using  
33 142 a mortar and pestle and then homogenized in 1% cold trichloroacetic acid. The  
34 143 homogenate was then centrifuged at 12,000 xg for 20 minutes at 4 °C, and the  
35 144 supernatant (50 µl) was mixed with 100 mM potassium phosphate buffer and the ascorbic  
36 145 acid estimated spectrophotometrically at 265 nm.

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### 38 147 **Hormones Analysis**

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40 149 Determination of indoleacetic acid (IAA), abscisic acid (ABA), gibberellic acid (GA<sub>3</sub>)  
41 150 and zeatin (ZT) was performed using the same tissue extracts to assure data reliability.  
42 151 Samples of gathered date fruits were washed, surface dried with a paper towel, promptly  
43 152 placed in liquid nitrogen, and stored at -20°C. One g of fresh mass (FM) samples were  
44 153 ground in liquid nitrogen, extracted medium-term with 30 ml 80% cold methanol at 4 °C  
45 154 The concentrate was centrifuged at 2000 xg and 4 °C for 15 min, and the supernatant  
46 155 gathered. At that point, new cold methanol was used to fill the remainder, extracted four  
47 156 times with the strategies above. The all-out methanolic separate was dried in a rotary

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4 157 evaporator and separated into 10 ml methanol aliquots. IAA, ABA, GA<sub>3</sub>, and ZT  
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6 158 estimated by the infusion of the concentrate into a turnaround stage HPLC on a switch  
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8 159 stage C18 section (250 × 4.60 mm, 5 microns) in an isocratic elution mode utilizing a  
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10 160 portable stage comprising of acetonitrile: water (26:74) with 30mM phosphoric acid  
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12 161 according to Tang et al. (2011).

## 13 162 **Statistical Analysis**

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16 165 The experiment was conducted as a randomized block design consisting of two factors  
17 166 (light intensity) at two levels (direct and indirect sunlight, i.e., without and with a bag)  
18 167 and months after pollination at three levels (June, July, and August). Each of these six  
19 168 treatments consisted of five replications. The data were subjected to analysis of variance  
20 169 (ANOVA) using SPSS variant 21.0 (SPSS, Chicago, IL), and the means were separated  
21 170 using the Duncan test at the 5% significance level.

## 22 171 **Results**

### 23 172 **Photosynthetic Pigments Content**

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27 176 Total chlorophyll content decreased as fruits matured. The light increased the chlorophyll  
28 177 content fruit compared to bagged fruit, especially in the early stage of fruit formation.  
29 178 The highest level of chlorophyll under light was in June at 62.14% compared with  
30 179 bagged fruits (Fig. 1A). The content of anthocyanins increased as fruits matured. In  
31 180 August, anthocyanins increased in bagged fruits to be higher than in unbagged fruits.  
32 181 Bagging of fruits caused a maximum increase in the percentage of anthocyanins in  
33 182 August at 15.38% compared with the effect of light (Fig. 1B). The content of carotenoids  
34 183 increased as the fruit matured. Fruit bagging increased the content of carotenoids  
35 184 significantly, compared to unbagged fruits. The percentage increase of carotenoids in  
36 185 August under bags was 9.23%, compared with unbagged fruits (Fig. 1C).

### 37 186 **Phenols and Ascorbic Acid Antioxidants**

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40 189 Phenols decreased as fruits matured. The effect of light significantly reduced the content  
41 190 of phenols in fruits. The decrease of phenol percentage under light stress was 21.65%,  
42 191 compared with the bagged fruit treatment in August (Fig. 2A). The content of AsA  
43 192 differed in fruits exposed to direct light and indirect sunlight. AsA decreased as the fruits  
44 193 matured. In light, the increased percentage of AsA was 12.9% in August, compared with  
45 194 bagged fruits (Fig. 2B).

### 46 195 **Phytohormone Levels**

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5 198 Figure 3 shows that the plant hormones IAA, GA<sub>3</sub>, and ZT increased in July, except for  
6 199 ABA, which increased in August. Direct light reduced the levels of phytohormones in  
7 200 fruits compared to bagged fruits, except for the rise in the content of the ABA of the  
8 201 fruits exposed to light in August, when fruits reached the *Rutab* stage, while the fruits  
9 202 were still bagged in the *Khalal* stage. The decrease in hormone content in light-exposed  
10 203 fruits compared with bagged fruit was 10.83% IAA, 49.49% GA<sub>3</sub>, and 32.91% ZT in  
11 204 August, whereas ABA increased by 3.57%.

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## 13 206 **Discussion**

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15 208 The fruits of date palm turn from green to a distinctive yellow or red color depending on  
16 209 the variety. In this study, the yellow variety of cv. Hillawi was used. Dates vary in their  
17 210 photosynthetic pigments during the different stages of growth under natural light, as in  
18 211 the first stage of growth that increases the chlorophyll, while in the stage of physiological  
19 212 maturity increases the pigment of carotene or anthocyanins depending on the variety (Al-  
20 213 Farsi et al. 2005). However, blocking the sun's rays from reaching the fruits, using brown  
21 214 paper in these stages, led to a difference in the amount of these pigments. Anthocyanins  
22 215 and carotenoids increased in fruits under bags, while chlorophyll decreased (Fig. 1).  
23 216 Placing the plant at low light intensity stimulates the mechanism of shade avoidance  
24 217 leading to a reduction in chlorophyll production and the appearance of other pigments  
25 218 (Banerjee and Roychoudhury 2016). Whereas, the arrival of photons to photosynthesis in  
26 219 the fruit, as a result of exposure to light, leads to the high activity of photosynthesis and  
27 220 distinguishes chlorophyll from other pigments in the early stages of growth (Apichatmeta  
28 221 and Ritchie 2017). The difference in photosynthesis and, therefore, the type of dominant  
29 222 pigments depends on the growth and amount of light intensity experienced by the plant  
30 223 organ (Croft and Chen 2018). The direct light caused the breakdown of the anthocyanin  
31 224 and may have increased the activity of enzymes responsible for the decrease of this  
32 225 pigment. Similar results were obtained with carotenoids in response to direct light, which  
33 226 led to the breakdown, while the indirect light and low the temperature (Table 1) within  
34 227 bags led to the preservation of carotene and anthocyanin pigments in the unbagged fruit  
35 228 (Fig 1 A, B). These findings agree with those of Lee et al. (2007) in Indian ginseng  
36 229 (*Withania somnifera*) where light exposure led to the breakdown of photosynthetic  
37 230 pigments while the fruit bagging increased the concentration of secondary pigments and  
38 231 reduced the formation of primary pigments by preventing the photooxidative process.

39 232 Photooxidation leads to the stimulation of biochemical responses in plants (Liu and  
40 233 Zhong 2017). The content of phenols in dates reaches the upper limit at the *Khalal* stage  
41 234 and then decreases in subsequent stages (*Rutab* and *Tamar*) (Al-Alawi et al. 2017). The  
42 235 fruits exposed to light reached the *Rutab* stage; whereas, the bagged fruit was still in the  
43 236 *Khalal* stage (Fig. 4). Thus, the high content of phenols in bagged fruits is present

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4 237 because they did not reach the beginning of the *Rutab* stage. The increase in the phenolic  
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6 238 content of the bagged fruits is attributable to the decrease in the breakdown of the  
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8 239 polyphenol oxidase enzyme and the hydrolysis of the phenols (Al-Farsi et al. 2005). Date  
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10 240 palm fruits at the *Rutab* stage are sensitive to storage conditions because of their softness  
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12 241 at this stage, which limits marketing due to increased damage (Shareef 2010). Polyphenol  
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14 242 oxidase activity was noted to increase in Malabar spinach (*Basella alba*) when exposed to  
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16 243 oxidative stress induced by exposure to high temperature (Siddika et al. 2015). Increasing  
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18 244 the concentration of phenols protects the fruits from insects, allowing it to reach final  
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20 245 maturity and thus improve its texture (Pérez-Llorca et al. 2019). Thus, the firmness of the  
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22 246 date flesh leads to the possibility of storing it longer, which is what happened to the  
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24 247 bagged fruits.

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26 248 Ascorbic acid is one of the main components of chloroplasts in a plant. Therefore, the  
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28 249 intensity of light is strongly associated with the formation of chlorophyll and  
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30 250 photosynthetic activity, which increases the content of AsA in fruits under high light  
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32 251 (Izumi et al. 1992). In August, AsA accumulation under light was more than bagged fruit  
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34 252 (Fig. 2 B). Exposure of fruits to direct sunlight leads to the raising of the temperature of  
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36 253 fruits to 10 °C higher than the temperature of the fruits in shade and thus leads to a rise in  
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38 254 the accumulation of antioxidants (Helyes et al. 2007). Ascorbic acid is an essential  
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40 255 antioxidant and is increasingly concentrated when exposed to oxidative stress (El-  
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42 256 Bassiouny and Sadak 2015). The low concentration of ascorbic acid under the bags is a  
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44 257 result of lower light exposure; therefore, these fruits have a better texture.

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46 258 The interaction between light and plant hormones plays a vital role in modifying the  
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48 259 development and plant behavior in response to different environmental conditions  
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50 260 (Alabadí and Blázquez 2009). The decrease of indoleacetic acid content in light-exposed  
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52 261 fruits (Fig 3, A) may be explained by the breakdown of the molecules of the hormone or  
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54 262 the occurrence of crosstalk with the ethylene, which leads to the rapid development of  
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56 263 fruits to the final maturity stage due to photooxidative stress. Light rays reduce the  
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58 264 concentration and activity of IAA through photo-degradation (Sawicki et al. 2015).  
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60 265 Blocking light from access to bagged fruits increased IAA content (Fig. 3a). Preventing  
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62 266 photons from reaching the fruits has a direct effect on cell physiology; cells are no longer  
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64 267 able to metabolize and use IAA (Banerjee and Roychoudhury 2015). Fruits exposed to  
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66 268 light showed a decreased concentration of gibberellin (Fig. 3b). The high light conditions  
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68 269 lead to a reduction in GA<sub>3</sub> and an increase in the content of ABA (Rosenwasser et al.  
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70 270 2010). Stavang et al. (2007) found that high temperature caused by exposure of pea  
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72 271 plants to light leads to the expression of the *PsGA2ox2* gene responsible for the  
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74 272 deactivation of GA<sub>3</sub>.

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76 273 Zeatin decreased in fruit effect by light while it increased under bags (Fig. 3c). Plants  
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78 274 suffer from senescence-like symptoms under stress due to an increase in reactive oxygen  
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80 275 species (ROS) production (Duarte et al. 2013). ZT is often portrayed as an antioxidant  
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82 276 due to its anti-senescence properties (Buchanan-Wollaston et al. 2002). There was a

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4 277 decrease in ZT content in response to the oxidase/dehydrogenase inhibition caused by  
5 278 photooxidative stress (Vaseva et al. 2006).

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7 279 The acceleration of fruit ripening and the accumulation of light-induced secondary  
8 280 metabolites are linked to the enhancement of the ABA signal transduction essential for  
9 281 the stress endurance mechanisms (Berli et al. 2011). The increase of ABA in fruits  
10 282 accompanied the rapid maturity at the *Rutab* stage (Fig. 3D). The light irradiation  
11 283 improves the ABA signal transduction by stimulating the plant protection mechanism.  
12 284 The high concentration of ABA as a result of light stress is involved in mitigating plant  
13 285 damage (Banerjee and Roychoudhury 2015).  
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## 18 287 **Conclusions**

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21 289 Both plant hormone and antioxidant responses contribute to the ripening of date palm  
22 290 fruits by stimulating the intensity of the high light that leads to a modification in the  
23 291 metabolism of fruits. On the contrary, shading the fruit and preventing direct light leads  
24 292 to the non-oxidation of many of the substances involved in metabolism, which renews the  
25 293 state of the fruit tissue and thus prolongs the stages of growth. This study has identified a  
26 294 cultural practice to prolong the shelf life of dates on the trees and explained the relevant  
27 295 biochemical rationale. Bagging fruits lengthens the stage of *Khalal* by about two months  
28 296 and increases the storability of fruits during the *Rutab* stage. This method could  
29 297 contribute to extending the marketing season of date and increase farmers' income.  
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36 300 **Acknowledgment** Authors are grateful for Prof. Dennis V. Johnson of Cincinnati,  
37 301 Ohio, USA for critical review and editorial enhancement of this manuscript.  
38  
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40 303 **Author Contributions** HJS and JMA contributed equally to the manuscript  
41 304 preparation.  
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43 305

44 306 **Conflict of Interest** The authors declare no conflict of interest.  
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444 **Figures Legends**

445

446 **Fig. 1** Changes in chlorophyll (A), anthocyanin (B), and carotene (C) content of cv. Hillawi fruit during 3  
447 months of growth **unbagged under direct solar radiation or covered with bags**. The means of 5 replicates  
448  $\pm$ SE. Bars with different letters are significantly different at  $p \leq 0.05$  after a Duncan correction.

449

450 **Fig. 2** Changes in **phenols** (A) and ascorbic acid (B) content of cv. Hillawi fruit during 3 months of growth  
451 **unbagged under direct solar radiation or covered with bags**. The means of 5 replicates  $\pm$ SE. Bars with  
452 different letters are significantly different at  $p \leq 0.05$  after a Duncan correction.

453

454 **Fig. 3** Changes in indoleacetic acid, IAA (A), gibberellin, GA<sub>3</sub> (B), zeatin, ZT (C), and abscisic acid, ABA  
455 (D) content of cv. Hillawi fruit during 3 months of growth **unbagged under direct solar radiation or covered**  
456 **with bags**. The means of 5 replicates  $\pm$ SE. Bars with different letters are significantly different at  $p \leq 0.05$   
457 after a Duncan correction.

458

459 **Fig. 4** Effect of growth direct sunlight (unbagged) and indirect sunlight (bagged) on photosynthetic  
460 pigments of date palm fruit

Figure 1

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