

### Current and Potential Commercial Applications of the Suppression of Ethylene Action by 1-MCP in Plants

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> November 5, 2007 CSSA Symposium New Orleans, LA

## Ancient history of the commercial impact of ethylene in fruit production



# What the ancients understood...

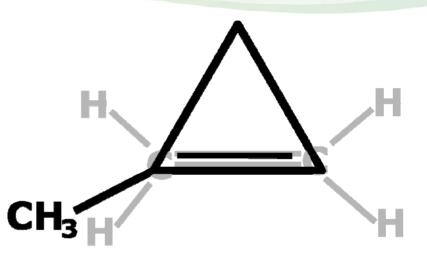
- § 'Gashing' figs stimulated ripening
- § Managing storage temperature kept fruit fresher
- § Many fruits need air circulation during storage Many of these concepts are still in use

### Modern 'history' of ethylene management

- Mid-1990's
  - Ed Sisler (NCSU) and co-workers identify a number of compounds that inhibit ethylene action
  - 1-MCP (1-methylcyclopropene) is the most active
  - Sisler and Sylvia Blankenship (NCSU) receive 1<sup>st</sup> patent
- Late 1990's
  - Rohm and Haas licenses patents from NCSU
  - In 1999, Rohm and Haas forms AgroFresh
- 2002
  - AgroFresh commercializes 1-MCP for apple storage
  - Other commercial applications of ethylene management with 1-MCP start to be considered

## **1-MCP and AgroFresh formulations**

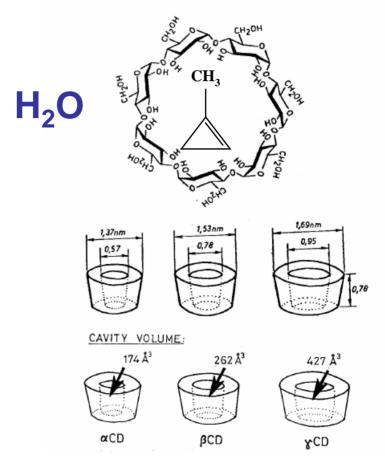
• 1-MCP is very similar to naturally occurring ethylene



# **1-MCP and AgroFresh formulations**

- 1-MCP is very similar to naturally occurring ethylene
- Innovation: 1-MCP is stabilized in an α-cyclodextrin 'donut'
- Stable when dry; 1-MCP is released upon wetting

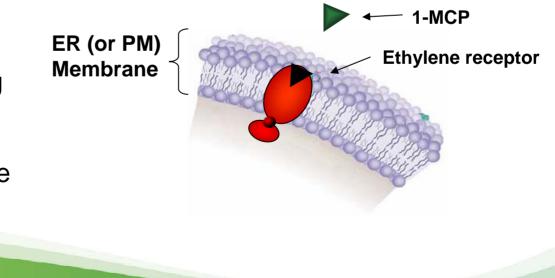




# **1-MCP and AgroFresh formulations**

- Very similar to naturally occurring ethylene
- Innovation: 1-MCP is stabilized in an α-cyclodextrin 'donut'
- Stable when dry; 1-MCP is released upon wetting
- A competitive inhibitor of ethylene receptor binding
  - Receptor has a 10x
    higher affinity for 1 MCP than for ethylene
  - Suppresses ripeningand stress-related

genes



# **AgroFresh Intellectual Property**

AgroFresh holds exclusive global licensing rights from North Carolina State University

Patents Issued: 14 Patents Pending: 18

 Use, manufacture, formulations, and delivery systems for 1-MCP and all possible analogs

Acquired Floralife, Inc. in 2006

**Multiple Trademark/Service Marks** 

## **AgroFresh Brands**

	Negative effect of ethylene	Benefit of blocking ethylene action with 1-MCP
SmartFresh	Promotes ripening; particularly climacteric fruits	Improves storage life and maintains consumer quality
EthylBloc. ethylene guard	Stimulates senescence of floral organs	Increases vase life and reduces transportation losses
	Triggers fruit drop in orchard crops	Improves harvest labor management
Harvista	Stimulates ovule/fruit abortion and accelerates leaf senescence	Improves yield potential by reducing crop response to stress
Invinsa	Creates challenges for plant hormone researchers	Provides an excellent tool for basic & applied research

## **AgroFresh Brands**





Harvista



More than 80 comprehensive studies indicate favorable tox and eco-tox profiles for the formulation of 1-MCP

1-MCP is registered in 27 countries on more than 25 different crops

First pre-harvest hort and agronomic registrations approved in 2007



### **A Global Success Story:**

The SmartFresh<sup>SM</sup> Quality System

- Highly regarded for maintaining the quality of a wide variety of fruits and vegetables;
- Today, more than 50% of all apples in the U.S. are SmartFresh quality apples
- Key benefit in apples
  - SmartFresh<sup>SM</sup> Quality Apples have a firmness 2 4 pounds higher than untreated control after 14 days at room temperature

### The SmartFresh System<sup>™</sup> for Commercial Storage Rooms: Safe & Simple

1-MCP complements existing technologies

SmartFresh

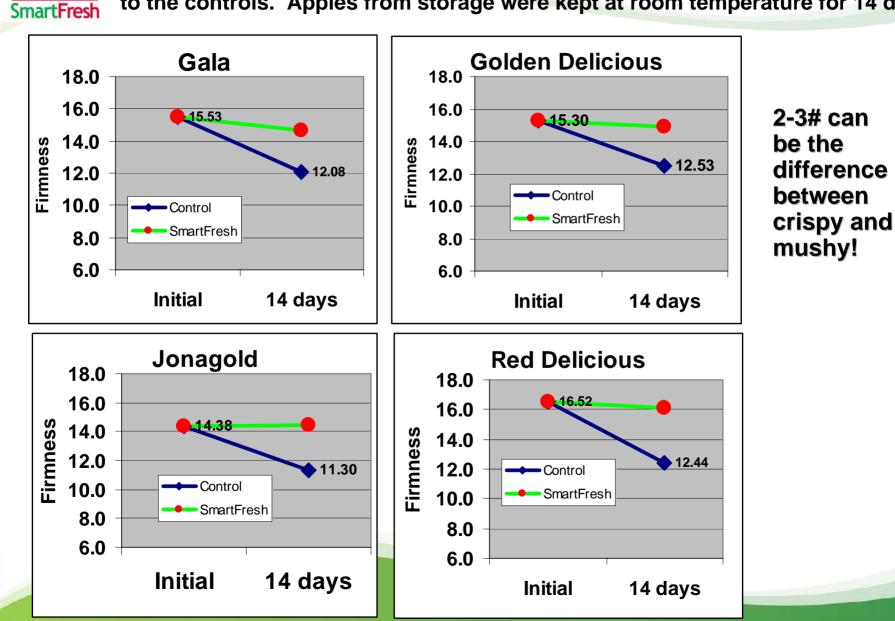
is highly active at very low concentrations



100

Results of tests on <u>25,000</u> samples of <u>SmartFresh<sup>SM</sup></u> serviced apples<sup>∗</sup> compared

to the controls. Apples from storage were kept at room temperature for 14 days.



# Factors influencing success in apples and other fruits

- 1. Genotype
- 2. Pre-harvest environmental conditions
- 3. Physiological age of the fruit
- 4. Treatment conditions
- 5. Post-harvest storage conditions
- 6. Impact of the treatment on pathological/physiological disorders

Source: Sozzi & Beaudry (2007)

This type of information is needed to define and refine use recommendations in each crop

## **Flowers and Ornamentals**

EthylBloc (1-MCP) can reduce:

- Senescence or 'sleepiness'
- Petal abscission or 'shattering'
- The rate of flower opening

#### **Benefit:**

- Reduces losses in-transit and instore
- Extends the vase life and marketability of cut flower, flowering potted plants and bedding plants



## **Flowers and Ornamentals**

 Ethylene has been reported to contribute 30% of all total post harvest dumpage in horticulture crops

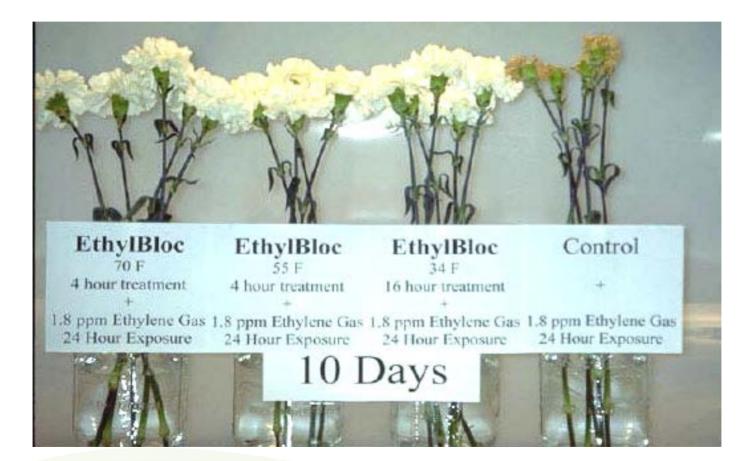
 1-MCP protects from both internal and external ethylene sources – unlike AOA and AVG





ethylene guard

## Lower temperatures require adjusted EthylBloc (1-MCP) exposure times



## Harvista – In-field application of 1-MCP



- AgroFresh scientists discovered that 1-MCP can be delivered using commercial spray systems
  - Controlling ethylene production in the orchard:
    - 1) Reduces fruit drop
    - 2) Maintain fruit firmness on the tree
    - 3) Allows time for additional fruit growth and color development
    - 4) Eases labor and scheduling of harvest crews

Harvista

# **Managing Fruit Drop in Pears**

#### 17 days after application

BARTLETT PEARS: Harvista reduces fruit drop, extends harvest period and fruit quality

#### # fruit dropped

HC1: 9/3	H2: 9/13	H3: 9/20
Control	130	515
50 mg/l	19	274
100 mg/l	86	166

**Untreated Control** 

J. DeEll, OMAFRA - 2006

Harvista (1-MCP)

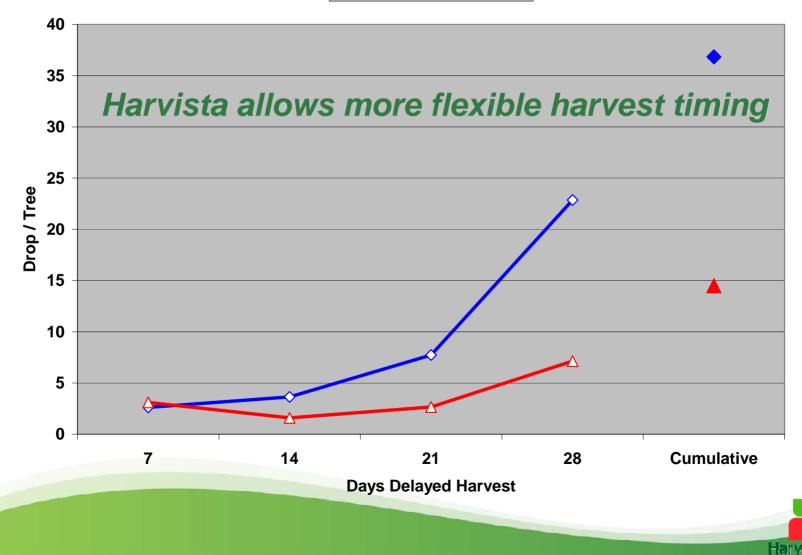
applied 7 dbh



### Harvista - Golden Delicious - Fruit Drop

75 mg/l applied 7 days prior to commercial harvest

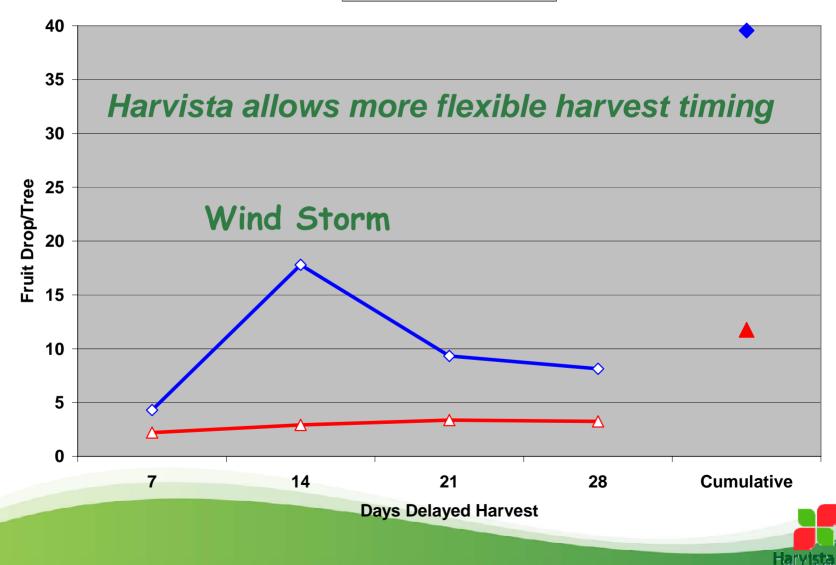
---- Control ------ Harvista



### Harvista - Red Delicious - Fruit Drop

75 mg/l applied 7 days prior to commercial harvest

Control — Harvista



1<sup>st</sup> Grade >95% blush 2<sup>nd</sup> Grade 47-95% blush

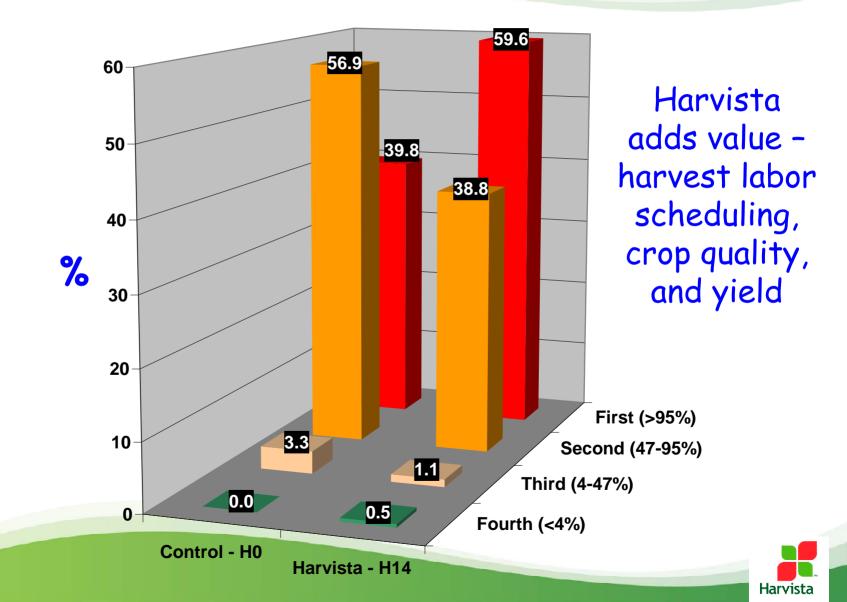
3<sup>rd</sup> Grade 4-47% blush

### Red Delicious Color Grades



### Harvista - Red Delicious Color

14 Day Delayed Harvest 75 mg/l applied 7 days prior to commercial harvest



## How Invinsa (1-MCP) works in field crops

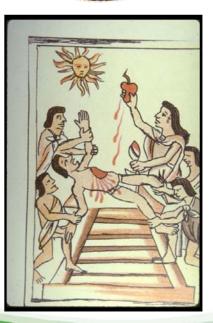
### **Crop Stress Protection**



# Ancient history of managing stress in agronomic crops

- Example: Corn (Maize)
  - Aztecs recognized that water stress and heat could reduce their corn yields
  - To avoid the negative impact of these stresses, they:
  - conducted human sacrifices





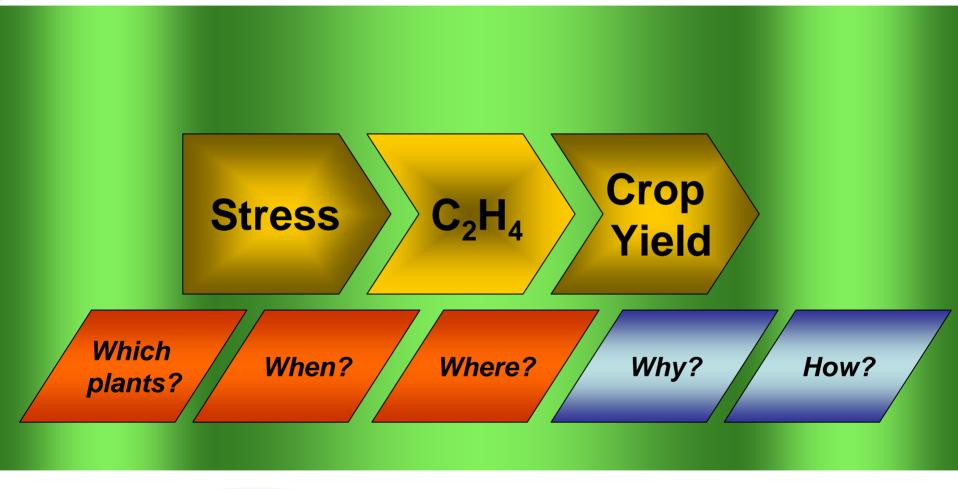
# Ancient history of managing stress in agronomic crops

- Example: Corn (Maize)
  - Aztecs recognized that water stress and heat could reduce their corn yields
  - To avoid the negative impact of these stresses, they:
  - conducted human sacrifices
- This is NOT the direction that AgroFresh has taken with ethylene management in agronomic crops





# We knew that there were links between:



## What types of stress induce ethylene?

- Drought Stress
- High Temperatures

Stress

- Shading (high plant populations)
- Nutrient Deficiency
- Biotic stresses? others?

# Stress-induced ethylene reduces grain and fiber yield

### Food 'Source' Effects:

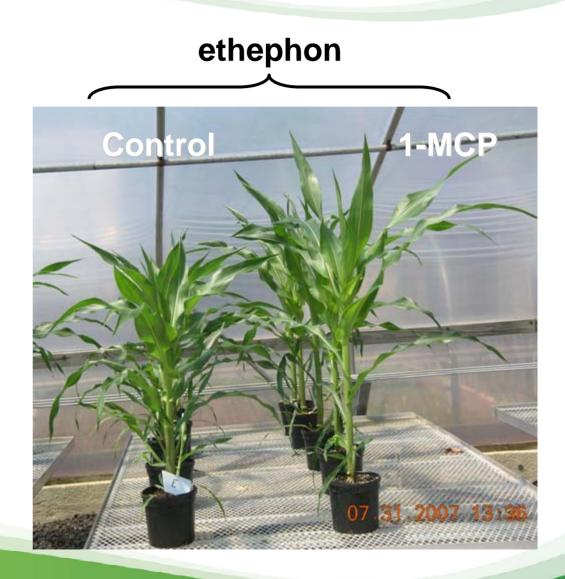
- Reducing duration of active photosynthesis
  - Inducing premature leaf senescence
  - Inducing premature leaf abscission
- Reducing PS efficiency

### Storage 'Sink' Effects:

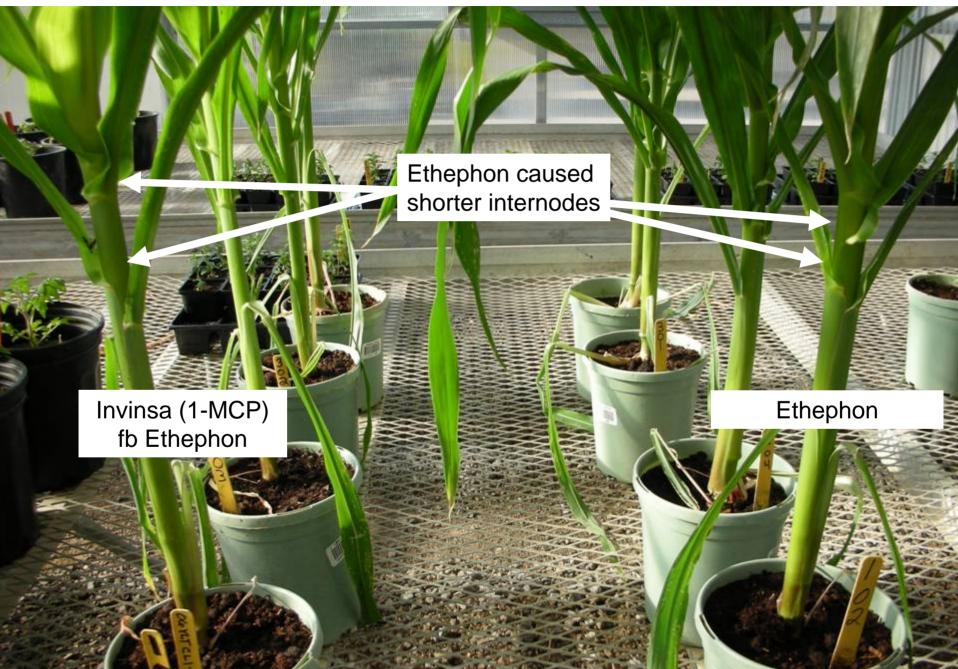
- Reducing number of reproductive units
  - Inducing flower and ovule abortion (pre-fertilization)
  - Inducing fruit and seed abortion (post-fertilization)
- Limiting the potential size of reproductive structures
  - Inducing premature endosperm programmed cell death

## **Does 1-MCP work in corn?**

- Corn response to 1-MCP (25 g ai/ha) followed by ethephon
  - 1-MCP prevented ethephon-induced height reduction



#### Invinsa prevents ethephon-induced internode shortening



## Invinsa (1-MCP) Observations - US & Latin America

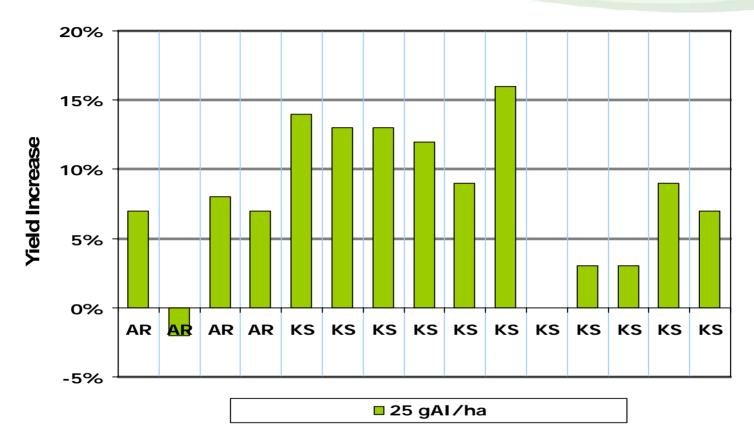
- Corn responses to Invinsa
  - 25 g ai/ha; V5, V10, V15, &
    VT
  - Continued internode elongation during drought
  - Reduced leaf curling (heat/drought; differences transient)
  - Delayed leaf senescence lower leaves
  - Increased ear length and %fill
  - Increased grain yields



### Invinsa improves heat

### **2006 US Corn Trials**

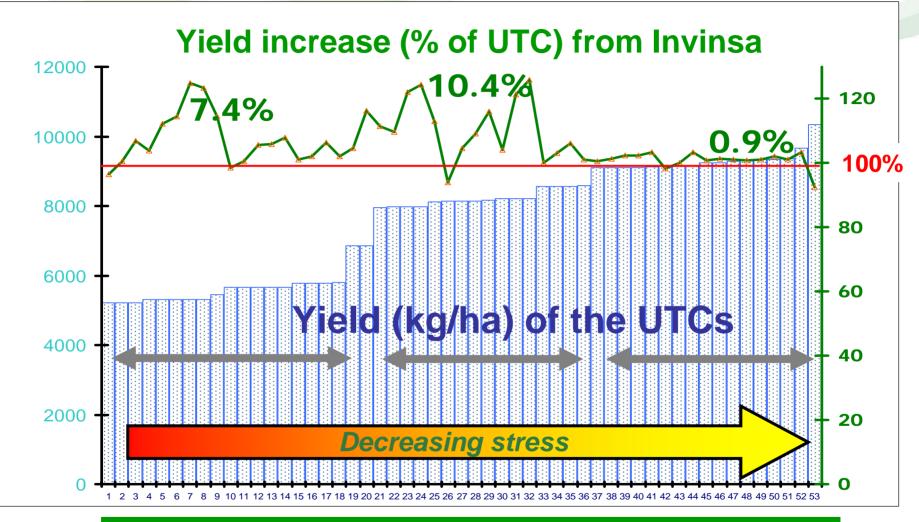
### stress tolerance



Field trials conducted in numerous environments across the US in 2006 V10 application timing: increased corn yield under heat stress conditions

### **Corn Small Plot Summary**

Argentina 2007 Invinsa @ 25 g/ha



Invinsa had greater effects in fields with moderate stress

## Similar results in other crops...

### Potential benefits resulting in yield increase

### Soybean:

Improves flower and pod retention and delays premature senescence due to stress; increases seed yield

#### • Cotton:

Improves flower and boll retention; increases fiber yield and quality

#### • Wheat:

Improves stress tolerance, increases kernel weight and number

# Many questions remain...

### **Research objectives – work underway**

- Characterize linkage between stress and ethylene impact on yield components
- Relate performance to stress, developmental stage, and genotype
- Focus on isolating specific stress conditions and quantifying the Invinsa technology benefit—heat, drought, population, fertility, etc.
- Further refine application recommendations

## **Potential for collaborations**

- 1-MCP offers a broadly applicable way of inhibiting the perception of ethylene with proven commercial value
- To continue this record of success, more knowledge regarding the role of ethylene in plants is needed
- AgroFresh is open to considering your interests in research collaborations
- Several tools for ethylene management in lab and field research are available through Material Transfer Agreement

## Summary:







- Ethylene impacts many commercially-significant processes in plants horticultural, floricultural, and agronomic
- 1-MCP can deliver commercial value through managing these processes
- Additional research will be needed to optimize these benefits across more crops and conditions



### Questions?