

## **TRANSCRIPTOME AND METABOLIC ANALYSIS REVEAL THE IMPACT OF STATIC AND DYNAMIC LOW OXYGEN REGIMES ON POSTHARVEST STORAGE OF 'GRANNY SMITH' APPLES**

BUSATTO N.\*, POPULIN F.\*, VITTANI L.\*, ZANELLA A.\*\*, STEFAN S.\*\*,  
KOMHENKO I.\*, MASUERO D.\*, VRHOVSEK U.\*, COSTA F.\*\*\*

\*) Research and Innovation Centre, Fondazione Edmund Mach, via Mach 1, 38098 San Michele all'Adige (Trento), Italy.

\*\*) Laimburg Research Centre, via Laimburg 6, 39051 Vadena (BZ), Italy.

\*\*\*) Center Agriculture Food Environment C3A, University of Trento, Via Mach 1, 38098 San Michele all'Adige (Trento), Italy.

*apple, post-harvest, rna-seq, superficial scald, low oxygen*

Apples are subjected to long-term cold storage to maintain quality and ensure year-round market availability.

The most common strategy to delay ripening is low-temperature storage, which can interfere with usual fruit physiology and trigger chilling injury disorders such as superficial scald.

To prevent the appearance of this disorder, controlling the storage atmosphere by reducing oxygen concentration is an effective method and alternative to the use of the ethylene antagonist 1-MCP.

To monitor the potential effects of low oxygen regimes, an integrated survey was conducted, profiling transcriptome variations along with three categories of metabolites (phenolics, lipids, and VOCs) in samples of 'Granny Smith' apples stored under static controlled atmosphere and dynamic hypoxic conditions for 5 and 7 months, respectively.

High concentrations of chlorogenic acid and increased expression levels of MdPAL and MdPPO were detected in samples affected by superficial scald.

RNA-seq analysis revealed 8,100 differentially expressed genes categorized into three main functional groups, highlighting significant transcriptional reprogramming associated with the onset of superficial scald and storage

conditions.

Additionally, DEG-network analysis identified distinct transcriptomic hubs depending on the storage duration, shedding light on the deep effect that hypoxia can have on fruit physiology, and highlighting differences in gene regulation when comparing different storage strategies.