Yield and Quality Compounds of White Cabbage (*Brassica oleracea* L. cv. Capitata) under Different Irrigation Levels

O. Erken*1, and M. Yildirim1

ABSTRACT

This study was conducted in field conditions to determine the response of cabbage to four different irrigation levels, from 2015 to 2016. The experiment was laid out in randomized block design. Plots were irrigated using a drip irrigation system and the irrigation interval was fixed as 4 days for all treatments. Evaporation was determined by Class-A pan. Six organic acids (ascorbic, tartaric, lactic, citric, malic and oxalic) were identified and quantified by HPLC-UV. White cabbage yields were significantly increased by water applications, but deficit irrigation produced negative results. Maximum amounts of ascorbic, lactic, tartaric and malic acids were found in the low water content treatment, while reducing sugar and total sugar increased in the full irrigation treatment. In the study, supplying different amounts of irrigation water caused changes in the growth and quality of white cabbage (*Brassica oleracea* L. cv. Capitata). When water stress in cabbage production exceeded more than 30%, the yield and, especially, the quality of cabbage decreased significantly. The results revealed evidence that different soil moisture content in the root depth affected the yield, organic acids, and sugar content.

Keywords: Abiotic stress, Drip irrigation levels, Organic acids, Water stress.

INTRODUCTION

Water is an important resource and recent studies have focused on optimum water use in farming rather than obtaining the highest yield for sustainable agriculture. The shortage of good quality water in coastal areas occasionally necessitates the use of saline water for irrigation (Yildirim, 2010). A reduction in fresh water sources forces agricultural producers to use poor quality or contaminated water (Bustan et al., 2005).

Climate change is already prevailing and represents one of the greatest environmental threats to our planet (Anon., 2010). This will affect agriculture by further endangering food security, causing a rise in sea level and accelerating erosion, especially in coastal areas Kadioglu (2010). There is an apparent decreasing trend in winter precipitation all over Turkey, whereas a generally increasing trend is dominant in the precipitation at some stations in spring, summer, and autumn (Turkes, 1996; Turkes et al., 2008).

Water is the most important factor influencing crop development and production (Nyatuame et al., 2013). Irrigation management could play a key role in sustainable agriculture by avoiding nitrate leaching causing ground-water pollution and excess water application. These circumstances exert significant stress on the limited supply of water resources, especially during the irrigation season in summer (Yildirim and Bahar, 2017).

In recent years, during the summer, especially in arid and semi-arid regions, the required amount of water necessary for agricultural crops could not be met due to erratic rainfall and water shortages have

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caused a significant loss of crops. For this reason, identification of drought-resistant varieties of all crops has become an important issue (Kusvuran and Abak, 2012).

The benefits of irrigation scheduling may be grouped under three factors: increase in irrigation efficiency, reduced cost of irrigation, and saving water resources. Cabbage as a vegetable requires water throughout its growing season (Nyatuame et al., 2013). Brassica species are reported to exhibit cancer preventive alkaloid called glucosinolates and their derived properties (Vaughan and Geissler, 1997). Consumers globally are aware of the need for a constant supply of phytochemical-containing plants to obtain optimal nutritional benefits. For health reasons, brassica vegetables are very popular, being consumed in enormous quantities all over the world (Sousa et al., 2005). Many research studies have recently been carried out to determine their bioactive components since it was reported that broccoli may also prevent chronic disease. Some nutrients in broccoli play a dual role in human health and plant metabolism (Jeffery et al., 2003).

Research carried out so far on the irrigation of cabbage has resulted in discrepancies and focused mainly on yield (Xu and Leskovar, 2014), without considering how organic compounds change under different irrigation levels. The present experiment was undertaken to reveal the influence of irrigation through the drip irrigation system on yield and to evaluate the influence of different irrigation regimes on the organic acids of cabbage leaves.

### Table 1. Meteorological data for period of experiment: Temperatures, air relative humidity, and rainfall.

<table>
<thead>
<tr>
<th></th>
<th>2015</th>
<th>2016</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cumulative temperature (°C)</td>
<td>2797.2</td>
<td>2378.4</td>
</tr>
<tr>
<td>Cumulative rainfall (mm)</td>
<td>67.8</td>
<td>19.3</td>
</tr>
<tr>
<td>Mean relative humidity (%)</td>
<td>57.9</td>
<td>54.2</td>
</tr>
</tbody>
</table>
Irrigation Levels on White Cabbage Yield

B (0.01%), Cu (0.01%), Fe (0.05%), Mn (0.02%), Mo (0.001%), and Zn (0.02%). The total amount of fertilizer was applied three times, first at planting, then at 15 and 20-day intervals.

The irrigation treatments included four irrigation levels from full water to severe water stress. Only in the full Irrigation (I₁.₀) was water refilled in the root zone up to field capacity at 4-day intervals. In the deficit treatments, water was applied at 70 (I₀.₇), 30 (I₀.₃), and 0% (I₀) of full irrigation. All treatments were equally irrigated for 20 days after transplanting in order to establish the root development of all plants then water was applied according to the irrigation treatments. A Class-A pan was installed next to the experimental plot. The amount of 4-day irrigation water was estimated based on cumulative evaporation from the class-A pan, as per Ertek and Kanber (2000). All amounts of evaporation from the class-A pan throughout the growing season were measured every 4 days for the entire growing period.

\[ I = A \times E_{\text{pan}} \times K_c \times K_p \times P \]  

Where, \( I \) is the amount of Irrigation water applied (mm), \( A \) is the plot Area, \( E_{\text{pan}} \) is the cumulative Evaporation at irrigation interval (mm), \( K_c \) is the crop coefficient, \( K_p \) is the pan coefficient, and \( P \) is the Percentage of wetted area (%). Irrigation Water Use Efficiency (IWUE, kg m⁻³) was estimated according to Howell (2001), as:

\[ \text{IWUE} = \frac{Y}{I} \]  

Where, \( Y \) is Yield (kg ha⁻¹), and \( I \) is the applied Irrigation water (mm).

Plant and Fruit Quality Parameters

Leaf area was determined by a CI-202 Portable Laser area meter (CID, Inc., USA) as cm², all leaves of each plant were collected in all treatments. All plant weights (stem, leaf, and head) were determined using a digital balance (±0.01 g) and diameters were measured with a digital clipper (±0.01 mm). Fresh weights (stem, leaf and head) were determined separately by weighing. After this, they were all oven-dried to a constant weight at about 70°C for two days to determine the dry weight of the whole plants in each treatment.

Sugar Content

Carbohydrate (CH) content of the leaves as reducing sugar and total sugar concentration (glucose+fructose+sucrose) was determined by the dinitrophenol method (Ross, 1959). Plants were separated into leaves, stalks, and roots, and then dried at 70°C for 48 hours to reach a constant weight. Dried leaves were extracted with 15% potassium hegziyanoferrat, 30% ZnSO₃ and 6 mL dinitrophenol. Readings were taken using a T70 +UV spectrophotometer (PG Instruments, UK). The concentration of sugar (g 100 g⁻¹) was calculated according to Ross (1959).

Organic Acid Extraction and Analysis with HPLC

Cabbage pulp (3 g) was extracted by stirring with 30 mL of metaphosphoric acid for 15 minutes, then mixed with distilled water to 50 mL and subsequently filtered through Whatman no.4 paper (Vazquez et al., 1994). The volume was adjusted to 10 mL and passed through a 0.45 µm filter before examination. The process was performed for each sample using a HPLC system with a UV/VIS detector. The simultaneous determination of oxalic, tartaric, malic, malonoic, lactic, citric, and ascorbic acids using liquid chromatography was carried out according to Arnetoli et al. (2008). The chromatography analysis was performed using a HPLC system (Shimadzu, Japan). The equipments of the HPLC system consisted of a LC-20AD pump, SIL-20AC Auto sampler, CBM-20A system controller, SPD-M20A Prominence DAD detector (190-800 nm), CTO-20AC column oven and LC solution (version: 1.23 sp1) software. An Inertsil ODS-III C18 column (4.6x250 ID, 5
µm particle size) was used for the chromatographic separation. The mobile phase was carried out with 125 mM KH₂PO₄ adjusted to pH 2.5 with o-phosphoric acid. The flow rate of the mobile phase and temperature of the column oven were 1.4 mL min⁻¹ and 40°C, respectively. The detection wavelengths were performed at 210 nm for oxalic, tartaric, malic, lactic, acetic and citric acids, and at 254 nm for ascorbic acid (Figure 1).

The retention times of each organic acid to prepare single standard solution at 25 µg mL⁻¹ concentrations was determined before being calibrated with a mixed solution of all organic acids for simultaneous determination. Afterwards, standard mixed solution of organic acids was prepared by using oxalic acid (Sigma, 99.0%), tartaric acid (Sigma, 99.5%), malic acid (Sigma, 99.0%), lactic acid (Sigma, 98.0%), acetic acid (Sigma, 99.0%), citric acid (Sigma, 99.5%), and ascorbic acid (Sigma, purity ≥ 99.0%). Then, the equipment was calibrated with a mixed solution of all organic acids at different concentrations. Unless otherwise stated, all procedures were done in triplicate.

Statistical Analysis

The experiment was laid out using a randomized block design. Transplanting was done at a distance of 0.6 m between rows and 0.4 m between the plants in each row. In each plot, there were 40 plants. All growth and physiological variables, yield, and growth characteristics data were subjected to Analysis Of Variance (ANOVA) and Duncan test using SPSS. Mean differences between irrigation levels and the amount of organic acids, however, were determined according to the Tukey range test, since the variances were homogeneous.

RESULTS AND DISCUSSION

Irrigation Water and Yield

The irrigation amounts (I) and yield values for both years in the experiment are given in Table 2. Different irrigation treatments in both years had a significant effect on the yields and vegetative development of the cabbage. Cabbage is classified as intermediately susceptible to water stress (Nortje and Henrico, 1988). Cabbage production during fall and winter mainly depends on supplemental irrigation Xu and Leskovar (2014) and (Sivanappan and Padmakumari 1998) recommended drip irrigation for cabbage production to save water without any loss of yield. Many researchers indicate that cabbage is sensitive to water stress and recommend that cabbage be supplied with irrigation water throughout its growing season. In the present experiment, the amount of water applied in 2015 fluctuated on average from 48 mm in the severe stress treatment (I₀₀) to 373.6 mm in the full water...
application (I_{1.0}), but increased from 70.6 mm to 448.7 mm in 2016. Therefore, an increment in yield was observed with increased amount of irrigation water in I_{1.0} and I_{0.7}. The highest yield was obtained when the total water requirement of cabbage was fully covered in the I_{1.0} treatment. The yield results, especially for treatments I_{1.0} and I_{0.7} in the present study, agreed well with findings in the literature. Tiwari et al. (2003) recommended that 400 mm of water is enough for the average seasonal water requirement of cabbage and they obtained the highest yield of cabbage (106 t ha^{-1}) when full water demand was compensated by a drip irrigation system. Also, 20 and 40% of water deficit decreased the yield to 105.5 and 101.45 t ha^{-1}, respectively.

In both years of our experiment, total precipitation was lower than the average evapotranspiration during the growing period. Hence, it is clear that supplemental irrigation is unavoidable under semi-arid climatic conditions, and the cabbage may even be considered a cool season crop. Irrigation water should be applied throughout the growing season to achieve an economic yield and prevent cracking of the heads of cabbage. Yield components were significantly reduced by deficit irrigation. In 2015, the amount of rain that fell was rather higher than the second year. Hence, this probably increased the yield, especially in the severe stress treatments (I_{0.3} and I_{0.0}) as seen in Table 2. Therefore, yield in the severe stress treatment (I_{0.0}) was 34,667 kg ha^{-1}, which was probably due to the high rainfall in the first year. In 2016, it decreased to 19,250 kg ha^{-1} since there was low rainfall and the cabbage could not meet its water need.

The yields in both years were on par in the I_{0.3} treatment; even though the applied water in the second year was very high. In this case, it can be said that irrigation water applied between 112 and 224 mm does not make much difference in yield. However, the treatments of full (I_{1.0}) and moderate (I_{0.7}) water application indicated that more than 261.5 mm should increase the yield of cabbage; in other words, they will give a higher yield per unit increment of water. While the yield in I_{0.7} was 73,625 kg ha^{-1}, when the irrigation water applied was 261 mm, the yield went up to 80,458 kg ha^{-1} by applying 314.1 mm irrigation water. This is even clearer in the full water application, since when the amount of applied irrigation water was increased from 373.6 to 448.7 mm, the yield increased to 139,875 kg ha^{-1}.

The amount of rainfall had a significant positive effect on the IWUE. Rainfall caused the IWUE in I_{0.3} to be higher than other treatments in the first year. However, the effect of applied rainfall water on IWUE presents a clearer picture, since there was almost no irrigation throughout the growing period. IWUE increased as the applied water decreased according to the irrigation treatments, which may be due to rainfall, since water in the form of rain during the growing season increased the yield in the severe stress treatments (I_{0.3} and I_{0.0}), though only to a very small degree. However, in 2016, the amount of irrigation water had a significant positive effect on the IWUE, and even made the IWUE in I_{1.0} higher than the other treatments. These findings agree with researchers such as Sezen et al. (2006) and (Yıldırım and Bahar, 2017). These results

<table>
<thead>
<tr>
<th>Treatments/Years</th>
<th>Irrigation depth (mm)</th>
<th>Yield a</th>
<th>IWUE (kg m^{-3})</th>
</tr>
</thead>
<tbody>
<tr>
<td>I_{1.0}</td>
<td>373.6</td>
<td>448.7</td>
<td>86375</td>
</tr>
<tr>
<td>I_{0.7}</td>
<td>261.5</td>
<td>314.1</td>
<td>73625</td>
</tr>
<tr>
<td>I_{0.3}</td>
<td>112.1</td>
<td>224.4</td>
<td>48500</td>
</tr>
<tr>
<td>I_{0.0}</td>
<td>48</td>
<td>70.6</td>
<td>34667</td>
</tr>
</tbody>
</table>

a Numbers indicated by different letters are significantly different by the Duncan test at P< 0.001.
Deficit irrigation management is very important, especially in arid and semi-arid climates (Xu and Leskovar, 2014). However, leaf vegetables as compared with fruit trees seem to be less adapted to deficit irrigation (Costa et al., 2007). As seen in the present study, when water resources are scarce, a water deficit of 30% will not result in significant reduction in yield. In this case, on average, seasonal irrigation water of 288 mm appears to be enough to achieve an economical yield without any loss.

Quality Parameters

Yield components were significantly reduced by deficit irrigation. In the first year, except for the leaf area, there was no statistical significant difference between the full (I₁₀) and moderate stress (I₀.7) treatments and their values decreased considerably in the severe stress treatments (I₀.3 and I₀.0), as seen in Table 3. The amount of rainfall reduced the difference in quality parameters between the full and moderate stress treatments, in the first year. In the second year, however, the difference in quality parameters between full and moderate stress treatments was statistically important.

Parameters related to plant development (fresh head weight, diameter, height, leaf area) were negatively affected as the amount of water decreased from 261 to 48 mm in 2015 and from 314.1 to 70.6 mm in 2016. In the second year, irrigation at 70% Evapotranspiration (ETc) significantly reduced fresh head weight, width, height, and leaf area. In the I₀.7 treatment, economic yield and quality could be achieved with a water saving of 30%, but irrigation water less than 261.5 mm reduced yield and quality significantly. Therefore, deficit irrigation at 70% ETc can be considered as the threshold level in terms of both yield and quality to obtain an economical yield.

The taste of a vegetable is determined by its sugar and organic acid content (Majkowska-Gadomska and Wierzbicka, 2008). In our study, significant differences were found in the content of total sugars and monosaccharides, which agrees well with the results of Majkowska-Gadomska and Wierzbicka (2008). Primary metabolites such as sugars, proteins, lipids, and starch are of prime importance, and essentially for the growth of plants. Sugar providing energy and glucose is the main source of energy because the most complex sugars and carbohydrates breakdown into glucose. The leaves, as compared with the stem and root of cabbage, contain the maximum concentration of metabolites (Santhi et al., 2011).

In the first year of our experiment, the total sugar content was highest in the I₁₀ and I₀.7 treatments (Table 4). Results in other treatments were very close, which means that cabbage attempts to retain sugar, one of the primary metabolites, at a certain level, even if water is applied in very small quantities, as in treatment I₀.3. But, in the second year, different irrigation treatments had no significant effect on the total sugar content of cabbage. However, content of reducing sugar was significantly affected by different irrigation treatments in both years, and its content in the full and moderate stress treatment was the highest according to the stress treatments of I₀.3 and I₀.0.

Sharma and Rao (2013) determined the sugar content as 4.00±0.65 gm g⁻¹ dw in normal leaves, and in pest-infected leaves of cabbage, it increased to 4.98±0.46 gm g⁻¹ dw. This increment was most likely due to the stress created by pests on the cabbage. In another study, the nutritional sugar content in 13 different types of cabbage ranged from 3.83 to 0.83 g per 100 g. Cabbage in its raw state contains 3.90 g of sugar per 100 g (Anonymous, 2017). In the present experiment, the highest sugar content was 5.27 mg per 100 g. Therefore, regular irrigation practices in all treatments may have caused the sugar content in the cabbage to increase. As the average of both years, it was 4.58 mg per 100 g fresh weight. Majkowska-Gadomska and Wierzbicka (2008) obtained sugar content and organic acid at the highest level in var. HacoPOL as...
Table 3. Effect of different treatments on diameter in x and y directions, head height (cm), and leaf area (cm²).

<table>
<thead>
<tr>
<th>Treatments</th>
<th>2015</th>
<th></th>
<th>2016</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight (g head⁻¹)</td>
<td>Dis- x (cm)</td>
<td>Dis- y (cm)</td>
<td>Height (cm)</td>
</tr>
<tr>
<td>l₀₀</td>
<td>2073.0 ± 140 *</td>
<td>20.10±0.64 *</td>
<td>19.21±0.45 *</td>
<td>12.56±0.37 *</td>
</tr>
<tr>
<td>l₀₂</td>
<td>1766.9 ± 38.2 *</td>
<td>19.77±0.13 *</td>
<td>18.55±0.10 *</td>
<td>12.38±0.13 *</td>
</tr>
<tr>
<td>l₀₃</td>
<td>1163.5± 48.3 *</td>
<td>16.89±0.23 *</td>
<td>16.27±0.02 *</td>
<td>9.05±0.58 *</td>
</tr>
<tr>
<td>l₀₄</td>
<td>832.3 ± 65.8 *</td>
<td>9.32±0.33 *</td>
<td>9.59±0.51 *</td>
<td>5.59±0.27 *</td>
</tr>
</tbody>
</table>

* Numbers indicated by different letters are significantly different by the Duncan test at P< 0.05. Dia : Diameter.

Table 4. The amounts of reducing sugar, total sugar, and sucrose (g 100 g⁻¹).

<table>
<thead>
<tr>
<th>Treatments</th>
<th>2015 *</th>
<th></th>
<th>2016 *</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Reducing sugar</td>
<td>Total sugar</td>
<td>Sucrose</td>
<td>Reducing sugar</td>
</tr>
<tr>
<td>l₀₀</td>
<td>4.245 ± 0.09 *</td>
<td>5.270 ± 0.20 *</td>
<td>0.970 ± 0.15 *</td>
<td>3.659 ± 0.09 *</td>
</tr>
<tr>
<td>l₀₂</td>
<td>4.227 ± 0.10 *</td>
<td>5.277 ± 0.22 *</td>
<td>0.998 ± 0.12 *</td>
<td>3.475 ± 0.09 *</td>
</tr>
<tr>
<td>l₀₃</td>
<td>3.673 ± 0.05 *</td>
<td>4.779 ± 0.06 *</td>
<td>1.051 ± 0.11 *</td>
<td>3.138 ± 0.07 *</td>
</tr>
<tr>
<td>l₀₄</td>
<td>3.323 ± 0.08 *</td>
<td>4.432 ± 0.09 *</td>
<td>1.054 ± 0.02 *</td>
<td>2.697 ± 0.10 *</td>
</tr>
</tbody>
</table>

* Numbers indicated by different letters are significantly different by the Duncan test at P< 0.05
3.66 g per 100 g and 2.35 g per 100 g, and the lowest level in var. Kada as 2.17 g per 100 g and 0.89 g per 100 g, respectively.

### Organic Acids

Organic acids are principally employed to determine fruit maturity (Philip and Nelson, 1973; Lamikanra et al., 1995). Cabbage is a good source of beta-carotene, vitamin C, and fiber. It is a cruciferous vegetable and has been shown to reduce the risk of some cancers, especially those in the colorectal group. This is probably due to either the glucosinolates found in cole crops, which serve as metabolic detoxicants, or to the sulphoraphane content, also responsible for metabolic anticarcinogenic activity (Sharma and Rao, 2013). Organic acids have important functions as flavor enhancers and natural antimicrobial agents. Organic acids also influence the color of vegetables since many pigments are natural pH indicators (Sinha et al., 2011).

The organic acids (ascorbic, tartaric, lactic, citric, malic and oxalic) in cabbage (Brassica oleracea L. cv. Capitata) are given in Tables 5 and 6. In our experiment, the organic acid contents of cabbage in $I_{1.0}$ varied from 31.22 to 48.50 mg g$^{-1}$, in 2016. As seen in the Tables 5 and 6, the amount of total organic acid increased when the level of water stress increased. The increase in organic acids in 2016 may be due to the amount of rainfall during the development period. The dominant organic acids were ascorbic and oxalic. Ascorbic acid exhibited the highest content compared with other organic acids, in both years. In 2015, ascorbic acid ranged from 14.69 mg g$^{-1}$ in $I_{1.0}$ to 20.26 mg g$^{-1}$ in the severe stress treatment, which accounted for almost 46.30% of the total organic acid content. Oxalic acid was 29.60%. The minor organic acids were malic, citric, lactic, and tartaric and these accounted for 6.04% of the total acids. In 2016, irrigation treatments led to the same trend in organic acids. Fluctuation in ascorbic acid content was much greater between different irrigation treatments.

Ascorbic acid ranged from 17.56 mg g$^{-1}$ in the $I_{1.0}$ treatment (55.80% of total organic acids) to 32.15 mg g$^{-1}$ in the $I_{0.0}$ treatment (66.30% of total organic acids). However, the amount of ascorbic acid was close in the treatments $I_{0.7}$ (20.69 mg g$^{-1}$) and $I_{0.3}$ (24.33 mg g$^{-1}$). Majkowska-Gadomska and Wierzbicka (2008) determined the content of L-ascorbic acid in varieties Kissendrup and HacoPOL as 36.38 and 31.57 mg 100 g$^{-1}$, respectively. In both years of our study, the content of each individual organic acid increased with increasing water stress. Ascorbic acid, known as Vitamin C, is an organic acid with antioxidant properties. Vitamin C is involved in the absorption of iron and calcium. Majkowska-Gadomska and Wierzbicka (2008) found the content of copper and iron in the edible parts of red head cabbage to range from 3.57 to 6.83 mg kg$^{-1}$ and from 52 to 50 mg kg$^{-1}$ dry matter, respectively. Singh et al. (2006) reported that vitamin C content of 18 different cabbage cultivars on a fresh weight basis ranged from 5.70 to 23.5 mg 100 g$^{-1}$. They also determined that ascorbic acid content of white cabbage cv. Taler was higher compared to the 18 cabbage cultivars, and higher in comparison with other Brassica vegetables such as cauliflower, brussels sprouts, and Chinese cabbage, but lower compared with broccoli. Sousa et al. (2005) identified six organic acids from tronchuda cabbage: aconitic, citric, ascorbic, malic, shikimic, and fumaric, which ranged from 11 to 87 g kg$^{-1}$. They also indicated that the amount of organic acids could change according to the harvesting time. In the internal leaves, even though malic acid was the major compound until December and accounted for 43-87% of the total identified compounds, ascorbic acid became the main compound in January, corresponding to 57-69% of total acids. Ascorbic acid assists in the healing of wounds and burns, in preventing blood clotting, and in strengthening the walls of capillaries (Carr and Frei, 1999). Therefore, cabbage can be
Table 5. Fluctuations in organic acids under different irrigation levels, in 2015 (mg g⁻¹).

<table>
<thead>
<tr>
<th>Treatments</th>
<th>Ascorbic</th>
<th>Tartaric</th>
<th>Lactic</th>
<th>Citric</th>
<th>Malic</th>
<th>Oxalic</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iₙ0</td>
<td>14.69 ± 0.11 b</td>
<td>0.91 ± 0.04 c</td>
<td>0.88 ± 0.08 b</td>
<td>1.86 ± 0.46 a</td>
<td>1.43 ± 1.20 mn</td>
<td>11.45 ± 0.05 mn</td>
<td>31.22</td>
</tr>
<tr>
<td>Iₙ.7</td>
<td>14.20 ± 0.41 b</td>
<td>1.09 ± 0.06 bc</td>
<td>3.33 ± 0.26 bc</td>
<td>1.64 ± 0.80 ab</td>
<td>1.72 ± 0.71 mn</td>
<td>11.34 ± 0.08 mn</td>
<td>33.32</td>
</tr>
<tr>
<td>Iₙ.3</td>
<td>15.23 ± 0.05 b</td>
<td>1.37 ± 0.10 b</td>
<td>5.29 ± 0.80 ab</td>
<td>1.38 ± 0.41 b</td>
<td>1.60 ± 0.99 mn</td>
<td>9.15 ± 0.05 mn</td>
<td>34.02</td>
</tr>
<tr>
<td>Iₙ.0</td>
<td>20.26 ± 1.13 a</td>
<td>1.70 ± 0.07 a</td>
<td>6.41 ± 0.00 a</td>
<td>1.30 ± 0.45 b</td>
<td>1.637 ± 0.63 mn</td>
<td>9.14 ± 0.04 mn</td>
<td>40.45</td>
</tr>
</tbody>
</table>

*Numbers indicated by different letters are significantly different by the Tukey range test at P< 0.05 *mn: Not significant.

Table 6. Fluctuations in organic acids under different irrigation levels, in 2016 (mg g⁻¹).

<table>
<thead>
<tr>
<th>Treatments</th>
<th>Ascorbic</th>
<th>Tartaric</th>
<th>Lactic</th>
<th>Citric</th>
<th>Malic</th>
<th>Oxalic</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iₙ0</td>
<td>17.56 ± 0.46 c</td>
<td>0.04 ± 0.003 c</td>
<td>0.100 ± 0.09 b</td>
<td>1.22 ± 0.08 a</td>
<td>1.54 ± 0.13 a</td>
<td>10.99 ± 0.08 mn</td>
<td>31.45</td>
</tr>
<tr>
<td>Iₙ.7</td>
<td>20.69 ± 0.84 bc</td>
<td>0.07 ± 0.01 bc</td>
<td>1.24 ± 0.16 b</td>
<td>1.14 ± 0.05 ab</td>
<td>1.72 ± 0.15 a</td>
<td>13.56 ± 2.72 ss</td>
<td>38.42</td>
</tr>
<tr>
<td>Iₙ.3</td>
<td>24.33 ± 1.52 b</td>
<td>0.13 ± 0.02 ab</td>
<td>4.89 ± 0.42 a</td>
<td>1.10 ± 0.06 ab</td>
<td>1.21 ± 0.07 ab</td>
<td>10.86 ± 0.08 ss</td>
<td>42.52</td>
</tr>
<tr>
<td>Iₙ.0</td>
<td>32.15 ± 1.25 a</td>
<td>0.18 ± 0.03 a</td>
<td>5.64 ± 0.47 a</td>
<td>0.95 ± 0.03 b</td>
<td>1.01 ± 0.07 b</td>
<td>8.57 ± 0.23 mn</td>
<td>48.50</td>
</tr>
</tbody>
</table>

*Numbers indicated by different letters are significantly different by the Tukey range test at P< 0.05 *ss: Not significant.
considered as a good source of ascorbic acid and also includes the greatest quantities of macro elements, especially in the leaves.

In fruits, the total acid content generally reaches a maximum during growth and decreases during ripening (Eskin et al., 1971). Although having the same genotype, grapes harvested in different climates have different organic acid contents (Fuleki et al., 1993). Furthermore, the amount of ascorbic acid may change according to the growing season. Martinez-Villaluenga et al. (2009) indicated that Vitamin C content in raw white cabbage was higher in cabbage cultivated in summer (373.33 mg 100 g$^{-1}$ dry weight, equivalent to 37.30 mg 100 g$^{-1}$ fresh weight) than that cultivated in winter (302.96 mg 100 g$^{-1}$ dry weight, equivalent to 27.90 mg 100 g$^{-1}$ fresh weight). For these reasons (climate, season, etc.), many researchers have reported different amounts of organic acids for cabbage.

**CONCLUSIONS**

In the present study, white cabbage (*Brassica oleracea* L.cv. Capitata) showed itself to be a plant sensitive to water shortage. On average, 411.2 mm of irrigation water applied for the whole growing season increased the yield of cabbage. Furthermore, 287.3 mm of irrigation water resulted in better preservation of yield. In this study, water-stressed cabbage in the more severe stress conditions was negatively affected in terms of morphology and yield. Soil water content in the field capacity maintained an economical yield according to its capacity. Also, the quantity and time of rainfall affected the yield of cabbage. Therefore, yield in the severe stress treatment in 2015 was almost 40% higher than the yield obtained in 2016.

In the moderate stress treatment, as the average of both years, irrigation water of 287.3 mm was the threshold level for conservation of yield, but irrigation water of 168.2 mm was less effective in preventing yield and quality losses in white cabbage. Organic acid content highly correlated with the amount of irrigation water and was lower when the full water requirement of cabbage was met.

In summary, preservation of yield was achieved by providing an amount of irrigation water of not less than 411.2 mm. On the other hand, organic acid content was higher in cabbage cultivated under low soil water content. These results concerning primary organic acids and sugar content are of commercial importance and may be of interest in plants pharmaceuticals sector. They can also be considered as a strategy for water management in white cabbage (*Brassica oleracea* L.cv. Capitata) irrigated under semi-arid conditions.

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**REFERENCES**


37. عولکرد و ترکیبات کیفی کلم سفید (*Brassica oleracea* L. *cv. Capitata*).

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چکیده

این پژوهش در شرایط مزرعه با هدف تعیین واکنش کلم سفید به 4 سطح مختلف آبیاری در سال های 2015 و 2016 اجرای و آزمایش با طرح بلوک های تصادفی پیاده شد. کریکت ها با استفاده از سانهای طریقه ای و دور آبیاری ثابت ۴ روش برای همه تیمارها آبیاری شد. تیمار اول با استفاده از طشت تبخیر کلاس A تعیین شد. شبکه ای که (اسکربیک، تارتاریک، لاکتیک، سیتریک، مالیک و گزالیک) شناسایی شد و با استفاده از HPLC-UV دستگاه تعیین شد. عملکدهای کلم سفید در اثر آبیاری به طور معادلی افزایش یافت ولی کم آبیاری نتایج منفی داشت. مقدار بیشینه اسید اسکربیک، اسید نتاریک، اسید نتاریک، و اسید مالیک در تیمارهای دارای محتوای کم آب مشاهده شد در حالیکه کم آب کننده و کم آب کننده کل در تیمار آبیاری کامل افزایش نشان دادند. در این پژوهش، تاکنون مقادیر متفاوت آب آبیاری باعث تغییراتی در رشد و کیفیت کلم سفید (*Brassica oleracea* L. *cv. Capitata*) شد. هنگامی که تاخیل آب در تولید کلم سفید بیش از ۳۰% شد، عملکرد، و به ویژه کیفیت کلم، به طور معادلی کاهش یافت. نتایج آمار ساخت که عملکدرک، اسیدهای آمی، و محتوای آب تحت تأثیر مقادیر مختلف رطوبت خاک در عمق ریشه قرار گرفته بود.

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