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1Micromechanical Behaviour of Apple Tissue in Tensile and 2Compression Tests: Storage Conditions and Cultivar Effect

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4M.C. Alamar¹, E. Vanstreels², M.L.Oey³, E. Moltó¹, B.M. Nicolai²

5¹Instituto Valenciano de Investigaciones Agrarias / Centro de Agroingeniería. Ctra.

6Moncada-Náquera, Km.4.5, 46113, Moncada-Valencia, Spain.

7²Rega Institute for Medical Research. Minderbroedersstraat 10, 3000 Leuven, Belgium

8³Flanders Centre of Postharvest Technology / BIOSYST-MeBioS, Catholic University of

9Leuven, W. de Croylaan 42, B-3001 Leuven, Belgium

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11Corresponding author: M^aCarmen Alamar

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13**Keywords:** *Malus domestica*, texture, firmness, elasticity, storage, histology

14**Abstract.**

15The micromechanical behaviour of apple tissue was studied using a miniature tensile
16stage positioned underneath a microscope that allowed for simultaneous acquisition of
17force-displacement curves while the deformation of the individual cells was followed and
18recorded. Tensile and compression tests were performed on small samples of apple
19parenchyma of two different cultivars (Jonagored and Braeburn) and two storage
20conditions (*control* and *shelf-life*). Tests on the repeatability of the methods has provided
21satisfactory results and will allow the reduction of samples in further experiments. Under
22tensile loading, no differences for any of the mechanical parameters were found between
23cultivars, while a significant storage effect was observed for both cultivars. This opens the
24possibility of developing new sensors for quality assessment. Differences were found
25when studying the relationship of mechanical properties at the micro- and macro- level,
26which requires further investigation. The insights gained in this research will be useful
27when developing mathematical models based upon the mechanical behaviour of apple
28tissue.

291 Introduction

30 During harvest, transport, storage and packing, fruits are subjected to mechanical loading
31 which may cause damage and loss in commercial value. The susceptibility to mechanical
32 damage depends on the mechanical properties. Traditionally, in most of the techniques for
33 the evaluation of fruit mechanical properties, it is assumed that the fruit behaves as a
34 continuum material in which the mechanical properties essentially do not depend on the
35 spatial scale. However, fruits consist of different tissues, which in their turn form a
36 complex conglomerate of cells. The fleshy part of fruit is parenchyma tissue and is
37 composed of three primary components: parenchyma cells, an adhesive middle lamella
38 between adjacent cells and intercellular spaces; cell walls provide mechanical strength to
39 the whole cell structure. Since macroscopic mechanical behaviour of fruits depends on
40 several microscopic properties (cell size, internal turgor pressure, cell wall mechanical
41 properties and thickness, etc) (Heredia et al., 1995; Konstankiewicz et al., 2001), a
42 micromechanical approach is useful to understand the relative importance of these
43 cellular and histological attributes on the overall mechanical behaviour of fruits and
44 vegetables.

45 A significant amount of studies have been done on the micromechanics of potato tuber
46 parenchyma tissue. Hiller and Jeronimidis (1996) assessed the fracture behaviour for two
47 different varieties and predicted critical crack lengths (for different turgor states) by
48 means of the compressive elasticity modulus and work of fracture. Konstankiewicz et al.
49 (2001) concluded that structural parameters like cell area and cell perimeter exert a
50 significant influence on mechanical parameters like strength and elasticity modulus.
51 Hepworth and Bruce (2000) measured the deformation of individual cell within potato
52 living tissue under uniaxial compression load. Cell deformation was successfully related

53to macroscopic tissue deformation, up to compressive strains of 20%. Onion epidermal
54tissue has been a subject of research as well. Mechanical properties and molecular
55dynamics in single cell walls were studied by Fourier-transform infrared spectroscopy
56under mechanically stressed conditions (Wilson et al., 2000). Recently, the variation in
57mechanical properties and structural parameters of onion epidermal peels originating
58from different layers has been investigated (Vanstreels et al., 2005).

59Little research has been carried out so far on the micromechanics of fruit tissue. Allende
60et al. (2004) studied the relationship between the histology of tomato skin and its rupture
61strength. Rojas et al (2002) proposed an empirical model to study the relative contribution
62of structural parameters to the rheology of kiwifruit by performing large deformation
63assays. Harker et al. (1997) investigated the cellular basis of textural diversity in different
64fruits (banana, avocado, melon) using tensile measurements of tissue strength and
65determined the mechanisms of tissue failure by low temperature scanning electron
66microscopy. Other studies on fruit focused on the influence of turgor on structural and
67mechanical properties using e.g. pear tissue (De Belie et al., 2000) or apple tissue (Oey et
68al., 2007).

69In the aforementioned experiments, only in very few cases the mechanical behaviour has
70been investigated simultaneously with visual observation of the actual deformations at the
71microstructural level. The objectives of our study were, therefore (i) to study the effect of
72external factors (e.g. acquisition zone) in the measurements, (ii) to compare the
73micromechanical behaviour of apple cultivars stored under different conditions, and (iii)
74to study the relationship of mechanical properties at the micro- (cellular) and macroscopic
75(tissular) level. For this purpose micromechanical experiments were carried out on two

76different apple cultivars with known differences in structural parameters and differences
77in mechanical properties due to different storage conditions.

782 **Materials and methods**

792.1 *Cultivars and sample preparation*

80The apple cultivars Jonagored and Braeburn were chosen since significant structural
81differences between them have been described (Schotsmans, 2003). Jonagored apples
82have less number of cells/mm², more intercellular space (%) and larger cells than
83Braeburn apples. Fruits were harvested in October 2004 at the experimental station
84PCFruit-PPS in Velm (Belgium). Apples were selected on the basis of uniformity,
85absence of damage or blemishes and size (average diameter between 85-90 mm for
86Jonagored, and 60-65 mm for Braeburn). For both cultivars, homogeneous batches of
87similar acoustic firmness index were selected. The acoustic firmness was measured using
88a commercial acoustic firmness tester (AFS, Aweta, Nootdorp, The Netherlands). The
89stiffness index ($S = f^2 m^{2/3}$) was calculated based on the resonant frequency (f) of the first
90peak frequency and the mass (m) of the fruit (Abbot et al., 1992), and was equal to 30.3
91and 32.1 Hz²kg^{2/3} for Jonagored and Braeburn, respectively. After one month at 0.8°C and
921°C for Jonagored and Braeburn, respectively, and 65% RH for both cultivars, half of the
93apples were taken directly from the cool room for the experiment performance
94(“control”); the other half were stored for an additional period of 12 days under simulated
95shelf-life conditions (21°C and 65% RH; “shelf-life”) and had after storage an average
96stiffness index of 23.3 and 22.1 Hz²kg^{2/3} for Jonagored and Braeburn, respectively. The
97experiment thus consisted of four objects (2 cultivars × 2 storage conditions).

98The Magness-Taylor firmness of apples before and after simulated shelf-life exposure
99was measured using a universal testing machine (LRX, Lloyd Instruments Ltd.,

100Hampshire, UK) equipped with a cylindrical plunger of 11 mm diameter. The probe was
101pressed into the fruit flesh at a penetration speed of 8 mm/s over a distance of 8 mm. The
102maximal force was used as firmness estimation and was equal to 75 N (*control*) and 62 N
103(*shelf-life*) for Jonagored and 85 N (*control*) and 64 N (*shelf-life*) for Braeburn.

104Apple flesh is mechanically very anisotropic. The cells in the inner part of the cortex are
105more or less oriented in radial columns of cylindrical cells stuck end to end (Khan and
106Vincent, 1990; Abbott and Lu, 1996), so we restricted our experiments to tangentially cut
107rectangular beam specimens where the load was applied parallel to cell columns
108distribution (Figure 1). Both a slicer and parallel razor blades to ensure constant
109dimensions and smooth surfaces were used for sample preparation.

110For every apple, six specimens for tensile tests and six for compression tests were taken
111from two subsequent slices of apple tissue: three samples were acquired from the first
112slice and second slice, respectively. Since strain rate has been proved to have an influence
113on dynamic failure properties (Bajema et al., 2000), a constant strain rate of 0.05 min⁻¹ for
114both tensile and compression tests was selected for our study. The dimensions of the
115apple specimens were 11 mm × 5 mm × 2 mm for tensile tests and 3 mm × 11 mm × 5
116mm samples for compression tests. The deformation rates were 0.5 mm/min and 0.2 mm/
117min for tensile and compression tests, respectively, and were selected to keep a constant
118strain rate during the mechanical tests.

1192.2 *Determination of Isotonic Point*

120Since turgor pressure of cells in tissue affects their mechanical properties (Lin and Pitt,
1211986; De Belie, et al., 2000; Konstankiewicz and Zdunek, 2001), all the samples from
122every batch were equalised by soaking them overnight in its isotonic mannitol solution at

1234°C. Thus, the possible differences in turgor among apples from the same batch were
124avoided.

125The average isotonic point of every object was determined by measuring relative volume
126and weight changes of cylindrical samples of apple tissue (12mm diameter by 5 mm
127height) after overnight soaking in one of several concentrations of mannitol (from 0 to
1280.8M). For every mannitol concentration, 10 apple cylinders coming from 10 different
129apples were used. In order to minimize cellular degradation of tissue strength during the
130experiment due to pH variation, and following the method described by Lin and Pitt,
1311986, the mannitol solutions were buffered with K_2HPO_4 (0.02 M) and KH_2PO_4 (0.02 M).
132Nine tissue cylinders were cut out the cortex of the green side of each apple and placed
133into each osmotic solution. Parenchyma samples represented approximately 1% of
134solution volume, ensuring a constant water activity value during soaking. Before and after
135the soaking, both weight and dimensions (diameter and height) of the samples were
136determined with an analytical balance (Sartorius, CP124S, Germany) and a digital
137calliper (Absolute Digimatic, Mitutoyo, UK, Ltd.), respectively. The apple-tissue
138cylinders were carefully blotted with tissue paper to remove excess of water before the
139measurements. Eventually, the isotonic point was calculated by interpolation to zero
140weight or volume change from the curve indicating the weight gain or loss of tissue as a
141function of the mannitol concentration.

1422.3 *Micromechanical Tests*

143The mechanical testing was carried out on a miniature tensile stage (Deben Microtest,
144Suffolk, U.K.) which, due to its reduced dimensions (12 cm × 8 cm), could be mounted
145underneath a stereomicroscope (SMZ1000, Nikon, Japan) equipped with a CCD camera
146(JVC, mod. TK-1360, colour ½" CCD). The whole setup allowed the acquisition of force-

147displacement curves while the deformation of the individual cells was followed and
148recorded.

149The experiments consisted of performing tensile and compression tests on tangential cut
150rectangular specimens of apple parenchyma as described above. In total 8 *control* and 8
151*shelf-life* apples were analysed. For each apple 6 specimens for tensile and 6 specimens
152for compression tests were analysed. The day before the test was performed, the apples
153were removed from the cool room and cut, avoiding the outmost 5 mm of the fruit where
154the flesh is very heterogeneous. Cell turgor pressure was equalized by soaking the
155samples overnight in an isotonic mannitol solution which was previously determined per
156each apple set.

157Additionally, a staining step was necessary to visualize and quantify cell deformations
158that occur during mechanical testing. Preliminary experiments (data not shown) indicated
159that a staining procedure for a small period of time (≤ 4 min.) did not affect either the
160mechanical nor structural properties of apple samples. The staining time was selected for
161being the shortest at which good images could be recorded. For both mechanical tests
162every sample was gently stained with methylene blue (7.5 mg / 100 mL mannitol isotonic
163solution) for 3 min. While for compression tests no specific adaptations were needed, for
164tensile tests the lateral edges of the apple beams had to be glued with cyanoacrylate
165adhesive to the two moving grips of the miniature tensile stage (Figure 2). After the glue
166was hardened and during the mechanical test humid air was blown over the samples to
167keep them from drying. Once the slope of the curve was stabilized, two loading and
168unloading cycles upon return to zero stress were carried out. Finally, samples were further
169elongated or compressed until rupture. Strain-stress curves were saved for further
170calculations.

1702.4 *Measurement of cell morphological parameters by image analysis*

171 Cell morphological parameters were obtained from both the first image and the image
172 where 80% of the maximal stress was reached in order to calculate cell strain (%) (Figure
173). The studied parameters were: perimeter, area (as cell projected area), aspect (Feret
174 width-length ratio), roundness ($\text{perimeter}^2 / 4 \times \pi \times \text{area}$), length and width. Length was
175 estimated in two different ways: (i) as maximum Feret diameter (L_f) when studying
176 morphological differences between cultivars and treatments; (ii) from the bounding box
177 fitted for every cell (Length_box), where the length of the box pointed in the same
178 direction as the mechanical load, when studying cell deformations under compression and
179 tensile loading. Width was estimated as minimum Feret diameter (d_f). The average value
180 of all cells per sample was considered. A list of symbols and abbreviations is given in
181 Table 1.

182 The original images were digitized by means of a Matlab program (MATLAB version. 6.5,
183 The MathWorks, Inc., Natick, Ma, USA) before determining cell structural parameters
184 using the Image-Pro Plus 4.5 (Media Cybernetics, Silver Spring, USA) image analysis
185 software. The same methodology was used in a previous study (Vanstreels, et al., 2005).

1862.5 *Data Analysis*

187 Force (N) and deformation (mm) data were converted to stress (MPa) and strain (%) data.
188 The strain was calculated as percentage of deformation after test performance. The stress
189 values were obtained as force per unit of surface.

190 From the stress-strain curves a number of micromechanical parameters such as elasticity
191 modulus in different parts of the stress-strain curve, as described below, stress at failure
192 (ϵ_{\max}) and strain at maximum stress (σ_{\max}) were determined. The strain values when the

19380% of the stress was reached ($\sigma_{80\%}$) and the 80% of the maximum stress ($\epsilon_{80\%}$) were also
194calculated.

195A linear mixed model was used to statistically analyze the data:

$$196 Y_{ijkmt} = \mu + C_i + T_j + CT_{ij} + A_{k(ij)} + S_{m(kij)} + R_{t(mkij)}$$

197where Y_{ijkmt} is a mechanical property for the i^{th} cultivar (C), j^{th} treatment (T), k^{th} apple
198indicator (A) within ‘cultivar’ × ‘treatment’ combination, m^{th} apple slice (S) within apple
199and R is the random residual effect. ‘Cultivar’ and ‘treatment’ were considered as crossed
200fixed factors and ‘apple’ and ‘slice’ as random effects. Shapiro-Wilks tests applied over
201the residues of every variable (SAS, version 7, SAS Institute Inc., Cary, NC, USA)
202confirmed that the variables were normally distributed.

2033 **Results**

2043.1 *Isotonic point and sampling consistency*

205The isotonic point of *control* Jonagored apples was -1.35 MPa while for *control* Braeburn
206apples it was -1.23 MPa. After simulated shelf-life storage there was an increase in
207soluble solids for both cultivars and the isotonic point was -1.56 and -1.48 MPa,
208respectively. The values of isotonic conditions for *control* Jonagored apples are similar to
209values reported by Quiong et al. (1989) for Empire apples.

210No significant differences ($p < 0.01$) among replicates and slices were found for
211micromechanical or structural parameters for any batch.

2123.2 *Micromechanical tests*

213Typical stress-strain curves of apple tissue subjected to tensile and compression tests are
214shown in Figure 4 and mean values of mechanical parameters are shown in Table 2 and
215Table 3. Additionally, a summary of the most relevant results is given in Table 4.

216 Compression Tests

217 Compression stress-strain curves for apple samples were sigmoid (Figure 5a, b). The
218 elasticity modulus was denoted by E_{C1} for the first part of the curve and by E_{C2} for higher
219 strains, corresponding to 80% stress, approximately (Figure 4). The cyclic part of all tests
220 revealed that, after unloading to zero stress some plastic deformation remained and this
221 plastic deformation was more pronounced ($p \leq 0.05$) for *shelf-life* apples (6.84 %) than
222 for *control* apples (4.63 %).

223 The average value of both elasticity moduli was different; E_{C1} was about five times higher
224 than E_{C2} . Moreover, as expected, for E_{C1} and E_{C2} a significant effect of storage conditions
225 ($p \leq 0.001$) was found: *control* apples were stiffer than *shelf-life* apples. However, no
226 significant differences between cultivars were observed.

227 For maximum strain, statistically significant differences were found between cultivars;
228 Jonagored specimens were more compressible ($\epsilon_{\max} = 28$ %) than Braeburn samples
229 (24%), while no storage effect could be observed.

230 The maximum stress of *control* Braeburn ($\sigma_{\max} = 0.56$ MPa) apples was larger than that of
231 *control* Jonagored samples ($\sigma_{\max} = 0.36$ MPa) for $\alpha = 0.05$ (data not shown). After shelf
232 life storage, the differences were not statistically significant (0.34 vs. 0.15 MPa). When
233 considering the whole apple, however, *control* Braeburn apples were harder (MT firmness
234 of 85) than *control* Jonagored apples (MT firmness of 75).

235 Tensile Tests

236 An almost linear relationship was found between stress and strain values for *control*
237 samples while S-shaped curves were found for *shelf-life* (Figure 5c,d).

238As in the case of compression loading, the plastic deformation of *shelf-life* specimens
239subjected to tensile tests was more pronounced ($p \leq 0.05$) than for *control* samples (2.73
240% vs. 1.47 %).

241For most *control* samples, an abrupt decrease in stress when the tissue fails was observed
242while for *shelf-life* samples the peak reached at maximum stress became broader. Also,
243for some Braeburn *shelf-life* samples a certain tissue extension before the specimen was
244completely broken was observed ('*Shelf-life_2*' in Figure 5c).

245When comparing cultivars, no significant differences were found for average values of
246strain at maximum stress; however, *control* Jonagored specimens were more extensible
247than *control* Braeburn samples (11.36 vs. 7.23 %); after shelf life storage, these
248differences disappeared.

249When micromechanical parameters were calculated from stress-strain curves we found
250statistically significant differences ($p \leq 0.001$) between storage conditions for E_T (elasticity
251modulus for tensile test); *control* apples had considerably higher E_T (5.02 MPa) than
252*shelf-life* apples (2.10 MPa) (Figure 5). A similar decrease of the elasticity modulus for
253lower turgor pressures was also detected in Granny Smith (Tu et al., 1996) and Jonagored
254apples (Oey et al., 2007).

255Stiffness of Braeburn apples was more affected by shelf life storage conditions during the
256interval studied than stiffness of Jonagored apples, corresponding to a more pronounced
257decrease of the elasticity modulus for the former. Similar to ϵ_{max} , no differences between
258cultivars were found in terms of stiffness after shelf-life storage. It seems that since the
259middle lamella is mainly affected during ripening processes, the original mechanical
260differences found for *control* apple tissue subjected to tensile tests, disappeared after 12
261days storage at 20°C.

2623.3 *Cell morphological parameters*

263The average cell projected area of Braeburn samples taken from ‘zone A’ was larger
264($32.6 \cdot 10^3 \mu\text{m}^2$) than the average cell projected area of Jonagored specimen ($29.1 \cdot 10^3 \mu\text{m}^2$)
265(Table 5). For L_f , d_f and perimeter the same trend was found. However, no significant
266differences were found between cultivars for samples taken from ‘zone B.’

267According to cell shape related parameters (i.e., aspect and roundness), no statistically
268significant differences ($\alpha = 0.05$) between cultivars were found. Therefore, in Table 6 the
269values were pooled over cultivar. In this same table, an effect of sampling zone is
270observed between *control* and *shelf-life* specimens but no differences were found between
271storage conditions when samples were taken from zone B. The cells from samples
272extracted from zone A that were stored under shelf life conditions were more round (1.12
273and 1.30 for roundness and aspect, respectively) than cells from *control* apples (1.16 and
2741.38).

275Apples subjected to tensile tests had lower cell deformations (about 6%) than those under
276compression loading (about 10%) (Table 7).

2774 **Discussion**

2784.1 *Sampling consistency*

279Since there were no significant differences among replicates and slices for
280micromechanical or structural parameters, we can assume that sample acquisition and
281manipulation were carried out in a repeatable way and had no influence on the
282observations. Therefore, in future experiments the number of samples taken from the
283same apple can be reduced such that more apples can be included in the study to better
284assess biological variation.

2854.2 *Micromechanical tests*

286 Compression tests

287The sigmoid shape found for specimen subjected to compression loading may be
288explained by the microstructure of the tissue. For small strains the elasticity modulus was
289relatively small, this may be due to cell reorganization and compression of the
290intercellular space in response to compression loading. From the recorded images it was
291observed that while initially cells suffered almost no deformation, from a certain point
292cell deformation became more and more clearly. Moreover, since the boundary cells of
293the apple specimen were cut during sample extraction, some fluid would be expelled at
294the beginning of the test. This was also observed by Drazeta et al. (2004). For larger
295strains, the elasticity modulus increased, probably reflecting cell pressurization.

296It is known that tissue failure under compression loading generally occurs due to cell wall
297rupture because of extreme stresses during test performance (De Belie et al., 2000; Diehl
298et al., 1980) and that after shelf life storage, degradation processes of the cell wall start.
299The major changes are related to pectins which are present in both the amorphous matrix
300where the cellulose microfibrils of the primary cell wall are embedded, and the middle
301lamella (Kunzek et al., 1999). For samples subjected to compression tests, the former
302factor will have a foremost influence on tissue failure. Therefore, since tissue rupture
303mainly depends on the resistance that the cell wall exerts to compression loading, it seems
304logical that *control* specimen had higher values of maximum stress than *shelf-life* apples.
305This corresponded with the mechanical parameters obtained from the stress-strain curves.
306Higher strain values for Jonagored apples might be explained on the basis of the structural
307characteristics of apple tissue. Since Jonagored apples have more intercellular spaces than
308Braeburn apples, the former would be more susceptible to compression than Braeburn.

309For *shelf-life* apples, ripening and senescence processes which include water loss,
310degradation of pectin substances, etc. might reduce the differences in the mechanical
311properties between cultivars that have been found between *control* apples.

312Tensile tests

313Stress-strain curves obtained from apple tissue subjected to tensile loading were
314compared with those obtained from other vegetative tissues like *Aristolochia brasiliensis*
315(Köhler, 2000) or onion epidermis (Wilson et al., 2000; Vanstreels et al., 2004). The clear
316and typical biphasic behaviour observed in the latter was not observed in this research.
317Such behaviour was explained by these authors in terms of cell wall composition where
318fibrils of cellulose are embedded in flexible pectin. Two processes were assumed to be
319involved: reorientation of microfibrils and slip of microfibrils past each other due to
320yielding of the pectin matrix. In apple parenchyma, the intercellular spaces represent an
321important part of the total volume. Also, apple parenchyma tissue consists of many cell
322layers in which different cells undergo different stresses, which would lead to different
323shape curves.

324As we found in apples, smooth peaks at failure in force-displacement curves were also
325observed for fruits such as muskmelon and banana (Harker et al., 1997b), and pears (De
326Belie et al., 2000). Pectin, which acts as a cementing substance in the middle lamella,
327starts its solubilisation reducing the adhesion between cells during ripening. Tissue failure
328for *shelf-life* apples would start where the middle lamella was weaker and from that point
329on the apple parenchyma specimen would finally break as a sequential failure of cells
330groups.

331Unlike compression tests, tissue failure under tensile loading involves cell wall tearing
332and/or cell-to-cell debonding. These different ways of rupture would be related to fruit

333aging. Thus, cells of *control* apples would break due to tearing of the cell wall while
334failure of ripened apple tissue would occur due to a breakdown of the inter-lamellar
335region (Harker et al., 1997a; Tu et al., 2000). Therefore, since middle lamella is
336considered a weaker material, less applied force is needed to break *shelf-life* samples than
337*control* samples under tensile loading.

338 *Cell morphological parameters*

339Contrary to Schotsmans (2003) we found that Braeburn cells were larger than Jonagored
340cells, what may be attributed to different maturity levels of both apple cultivars in this
341experiment. On the other hand, the values of the aspect ratio of cells of *control* apples
342were in agreement with values found for Braeburn apples by Drazeta et al. (2004) and for
343other cultivars (Khan and Vincent, 1990).

344From the morphological results, it appears that both sampling zones are different. In
345principle, cells should be similar for specimen extracted from both zones, however, the
346fact that the samples were not exactly taken from the very same part of the apple might
347explained these differences. Despite the sample acquisition procedure was designed such
348that similar specimens could be obtained (equatorial and tangentially orientated beams)
349for tensile and compression test performance, it seems that beams extracted from zone B
350were closer to the bottom of the fruit, resulting in smaller cells.

351Related to cell deformations, apple specimens (tissue level) were deformed positively or
352negatively as they were elongated or compressed. Through the recorded images it was
353observed that most of the cells subjected to compression loading undergo negative
354deformations and cells subjected to tensile tests undergo positive deformations. Some
355cells, however, underwent positive deformations under compression loading and negative

356deformations when the tissue was subjected to tensile tests. This is probably caused by the
357lack of information about the deformations in the third dimension (cell depth).

358 *Relationship between mechanical properties at micro- (cellular) and macro-*
359*(tissular) level*

360Differences were found when studying the relationship of mechanical properties at the
361micro- and macroscopic level. Hence, although *control* Braeburn apples were harder (had
362higher MT firmness index) than *control* Jonagored apples, they showed lower σ_{\max} than
363Jonagored. This should be further investigated and interpreted in terms of the structural
364parameters of apple parenchyma.

365On the other hand, samples subjected to compression tests reached significant higher
366values of $\varepsilon_{80\%}$ than samples under tensile loading (21.47 % vs.7.52 %) (Table 3).
367However, no significant differences of cell deformation values between the two tests were
368found at the cellular level.

369It has to be considered that, when studying deformations at tissue level, deformation of air
370spaces represents an important portion of total volume. Moreover, due to the experimental
371design of the compression tests, the specimen was not completely confined (the upper and
372lower surfaces were not) and at the beginning of the tests there were a certain
373displacement of the grips; they may have slightly distort the measurements. These facts
374might explain the high strain values obtained for compression tests when comparing to
375tensile tests and also that the differences found at tissular level were not found at cellular
376level.

3775 **Conclusions**

378The experiments have shown that sample acquisition and manipulation was conducted
379consistently and had no influence on the measurements. This can reduce the amount of

380samples taken from each apple and will allow focusing on the study of biological
381variation in further experiments.

382Under tensile loading, we found no differences between the two cultivars employed.
383However, they had been selected because they had significant structural differences
384according to number of cells/mm², intercellular space (%) and cell size. Nevertheless, a
385significant effect of storage conditions was found through this micromechanical approach.
386This fact may lead to the development of sensors capable of to infer the senesce stage of
387apples, which can be a useful means to assess apple quality.

388When comparing tests at different scales different trends have been found. For instance,
389the apparently harder apples (with higher MT index, which is a macro test) have shown
390lower σ_{\max} during compression tests. Moreover, when comparing cellular deformations
391(microscale) against observed strain values of tissues (macroscale), major differences
392between tensile and compression tests were found in the former than in the later. This
393may have been caused by the influence of the distribution and quantity of intercellular
394spaces and also because of the lack of 3-dimensinal information. These facts highlight the
395importance of the scale in the results and open the way for further research on the
396comprehension of textural properties of apple fruit.

397Eventually, the insights gained from this research will prove valuable when developing
398mathematical models based upon the histological properties of apple tissues to predict
399strain and failure of fruit tissue as a consequence of static loading and impact.

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476 **Tables**

477 Table 1. List of abbreviations and symbols

478

Symbol or abbreviation	Description
<i>Mechanical parameters</i>	
E_{C1}	elasticity modulus of samples under compression tests obtained from the first part of stress-strain curve
E_{C2}	elasticity modulus of samples under compression tests corresponding to 80% stress
E_T	elasticity modulus of samples under tensile tests
ϵ_{max}	strain at maximum stress
σ_{max}	stress at failure
<i>Morphological parameters</i>	
Length_box	length of the imaginary surrounding box of a cell whose major axis is in the same direction as the applied mechanical load. This parameter is used for the cell deformation study.
L_f	maximum Feret diameter
d_f	minimum Feret diameter

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481

482

483 Table 2. Mean values \pm standard error of micromechanical parameters for apple tissue subjected to compression loading. For cultivar, the
 484 values are pooled over storage treatment while when comparing storage effect the data are pooled over cultivar. Values of p smaller than
 485 0.05 indicate a significant difference at the 95% confidence level.

486

	Cultivar			Storage conditions		
	Braeburn	Jonagored	p-value	<i>Control</i>	<i>Shelf-life</i>	p-value
σ_{\max} (Mpa)	0.25 \pm 0.04	0.40 \pm 0.03	0.0121	0.47 \pm 0.04	0.21 \pm 0.03	0.0018
ϵ_{\max} (%)	23.76 \pm 1.32	28.26 \pm 1.23	0.0299	28.13 \pm 1.32	24.49 \pm 1.23	0.2242
E_{C1} (MPa)	0.35 \pm 0.04	0.42 \pm 0.04	0.2556	0.54 \pm 0.04	0.26 \pm 0.04	0.0013
E_{C2} (MPa)	1.72 \pm 0.14	2.01 \pm 0.13	0.1019	2.35 \pm 0.14	1.48 \pm 0.13	0.0027
Plastic def. (%)	6.57 \pm 0.38	4.90 \pm 0.40	0.2214	4.63 \pm 0.38	6.84 \pm 0.41	0.0082

487

488

489 Table 3. Mean values \pm standard error of micromechanical parameters for apple tissue under tensile loading. For cultivar and storage
 490 conditions data are pooled over storage conditions and cultivar, respectively. P-values are also given.

491

	Cultivar			Storage conditions		
	Braeburn	Jonagored	p-value	<i>Control</i>	<i>Shelf-life</i>	p-value
σ_{\max} (Mpa)	0.22 \pm 0.02	0.24 \pm 0.02	0.1909	0.34 \pm 0.02	0.11 \pm 0.02	< 0.0001
ϵ_{\max} (%)	7.83 \pm 0.72	10.21 \pm 0.66	0.0782	9.22 \pm 0.72	8.93 \pm 0.66	0.7398
E_T (MPa)	3.91 \pm 0.17	3.19 \pm 0.16	0.1491	5.02 \pm 0.17	2.10 \pm 0.16	<0.0001
Plastic def. (%)	1.69 \pm 0.12	2.52 \pm 0.11	0.0595	1.47 \pm 0.12	2.73 \pm 0.11	0.0164

492

493 Table 4. This table summaries the results obtained under compression and tensile tests for
 494 the main mechanical parameters under study. The > symbol is used to indicate that a
 495 certain parameter (on the left column) reaches a higher value for the experimental factor
 496 shown in that column.

497

Parameters	Test type	Between cultivars	Between storage conditions
Differences found for compression tests			
Curve form	C	No difference (Sigmoid)	No difference (Sigmoid)
σ_{\max}	C	Jonagored > Braeburn	Control > Shelf-life
ϵ_{\max}	C	Jonagored > Braeburn	No difference
E_2	C	No difference	Control > Shelf-life
Plastic deformation	C	No difference	Shelf-life > Control
MT	C	Braeburn > Jonagored	N.D.*
Differences found for tensile tests			
Curve form	T	No difference	Linear for control Sigmoid for shelf-life
σ_{\max}	T	No difference	Control > Shelf-life
ϵ_{\max}	T	No difference	No difference
E_2	T	No difference	Control > Shelf-life
Plastic deformation	T	No difference	Shelf-life > Control

498

499 *not determined

500

501 Table 5. Mean values \pm standard error of initial cell size related parameters for apple tissue. For cultivar the values are pooled over storage
 502 treatment while when comparing storage effect the data are pooled over cultivar. Values of p smaller than 0.05 indicate a significant
 503 difference at the 95% confidence level.

	Zone	Cultivar			Storage conditions		
		Braeburn	Jonagored	p-value	<i>Control</i>	<i>Shelf-life</i>	p-value
Area (μm^2)	A	32597 \pm 536	29095 \pm 497	0.0190	31771 \pm 536	29788 \pm 497	0.1207
	B	24730 \pm 568	23920 \pm 526	0.3431	21896 \pm 656	26471 \pm 622	0.0035
L_f (μm)	A	237.52 \pm 1.75	223.90 \pm 1.59	0.0153	239.00 \pm 1.75	222.62 \pm 1.59	0.0042
	B	206.53 \pm 1.66	199.90 \pm 1.53	0.2612	193.00 \pm 1.91	212.01 \pm 1.81	0.0119
d_f (μm)	A	180.0 \pm 1.18	171.86 \pm 1.09	0.0402	177.21 \pm 1.18	174.29 \pm 1.09	0.3886
	B	154.75 \pm 1.50	156.09 \pm 1.51	0.9938	148.43 \pm 1.88	161.78 \pm 1.78	0.0057
Perimeter (μm)	A	663.12 \pm 5.57	628.14 \pm 5.16	0.0252	661.27 \pm 5.57	629.73 \pm 5.16	0.0298
	B	573.60 \pm 5.99	563.04 \pm 5.55	0.3600	540.91 \pm 6.92	592.46 \pm 6.57	0.0068

504

505

506 Table 6. Mean values \pm standard error of initial cell shape related parameters of *control*
 507 and *shelf-life* apple tissue. Values were pooled over cultivar. p-values <0.05 indicate a
 508 significant difference at the 95% confidence level.

509

		Storage conditions		
	Zone*	<i>Control</i>	<i>Shelf-life</i>	p-value
Aspect	A	1.38 \pm 0.02	1.30 \pm 0.02	0.0005
	B	1.32 \pm 0.01	1.33 \pm 0.01	0.6845
Roundness	A	1.16 \pm 0.01	1.12 \pm 0.01	0.0003
	B	1.14 \pm 0.01	1.11 \pm 0.01	0.0890

510

511

512Table 7. Mean values of cell deformation (%) (judging from length_box deformations)
513and tissue deformation (judging from $\epsilon_{80\%}$), for apple parenchyma under tensile and
514compression loading. \pm Standard deviation is given next to each value.

515

Test	Compression	Tensile
Macroscale	21.47 \pm 3.55	7.57 \pm 1.65
Microscale	9.63 \pm 5.58	6.46 \pm 1.57

516

517

518 **Figure captions**

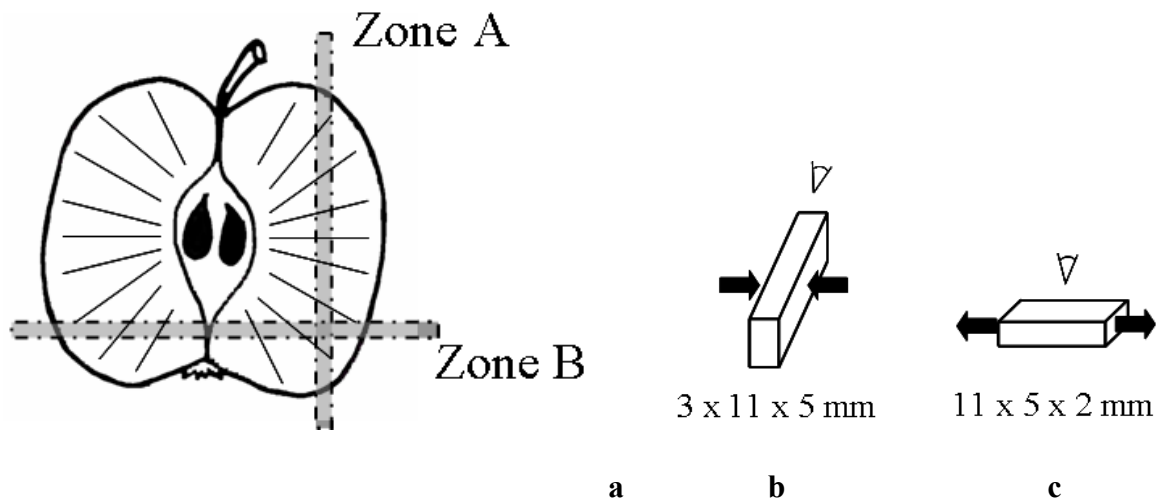
519 Figure 1. **a)** Diagram showing how tangential beam specimens were extracted from an
520 apple. The grey bars represent the slices where the samples were extracted from.
521 Specimens for compression test were obtained from ‘Zone A’ while specimens for tensile
522 tests were obtained from ‘Zone B’. Dimensions of the specimens subjected to
523 compression (**b**) and tensile (**c**) tests are also shown. The arrows represent the direction of
524 the applied load. In **b** and **c**, the mark over the beams indicates the place from where cell
525 deformations were observed and recorded.

526 Figure 2. Miniature tensile stage (left) with the grips used for compression tests. Close up
527 of how the apple specimens for tensile tests were glued to the grips of the bench (right).

528 Figure 3. Original images of Jonagored apple tissue as seen through the stereomicroscope.
529 (Left) Image obtained at the beginning of the compression test. (Right) Image obtained at
530 80% stress of the compression test. The same cells are denoted with **a**, **b** and **c** so
531 differences in their dimensions can be appreciated.

532 Figure 4. Representative stress-strain curves of *control* apple tissue subjected to
533 compression (a) and tension (b) loading. The bold lines on the curves represent the region
534 from where the elasticity modulus and the associated images were extracted. E_{C1} : elasticity
535 modulus of samples under compression loading obtained at the beginning of the test; E_{C2} :
536 elasticity modulus of samples under compression tests, corresponding to 80% stress; E_T :
537 elasticity modulus of samples under tensile tests; σ_{max} : maximum stress; ϵ_{max} : strain at
538 maximum stress.

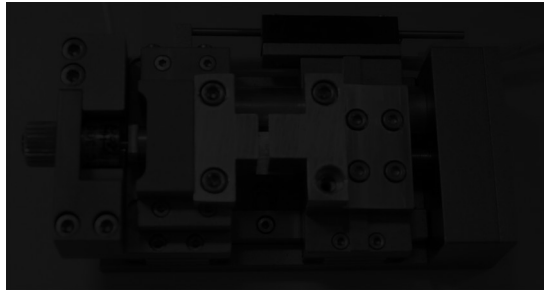
539 Figure 5. Typical stress-strain curves for Braeburn and Jonagored apple tissue under
540 different storage conditions (*control* and *shelf-life*) subjected to tensile and compression
541 tests.



543

544**Figure 1. a) Diagram showing how tangential beam specimens were extracted from**
545**an apple. The grey bars represent the slices where the samples were extracted from.**
546**Specimens for compression test were obtained from ‘Zone A’ while specimens for**
547**tensile tests were obtained from ‘Zone B’. Dimensions of the specimens subjected to**
548**compression (b) and tensile (c) tests are also shown. The arrows represent the**
549**direction of the applied load. In b and c, the mark over the beams indicates the place**
550**from where cell deformations were observed and recorded.**

551

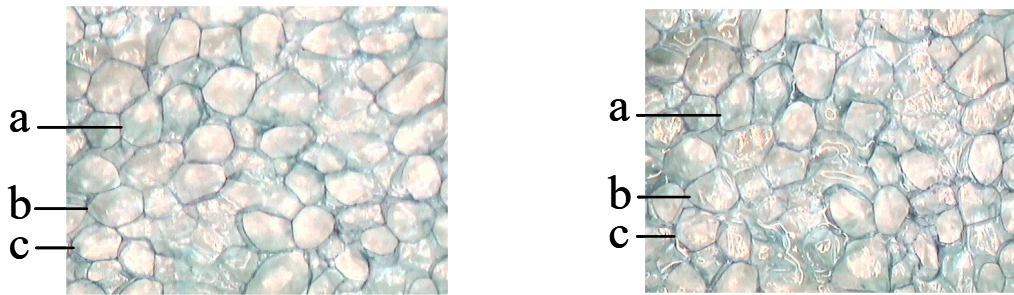


552

553Figure 2. Miniature tensile stage (left) with the grips used for compression tests. Close up
554of how the apple specimens for tensile tests were glued to the grips of the bench (right).

555

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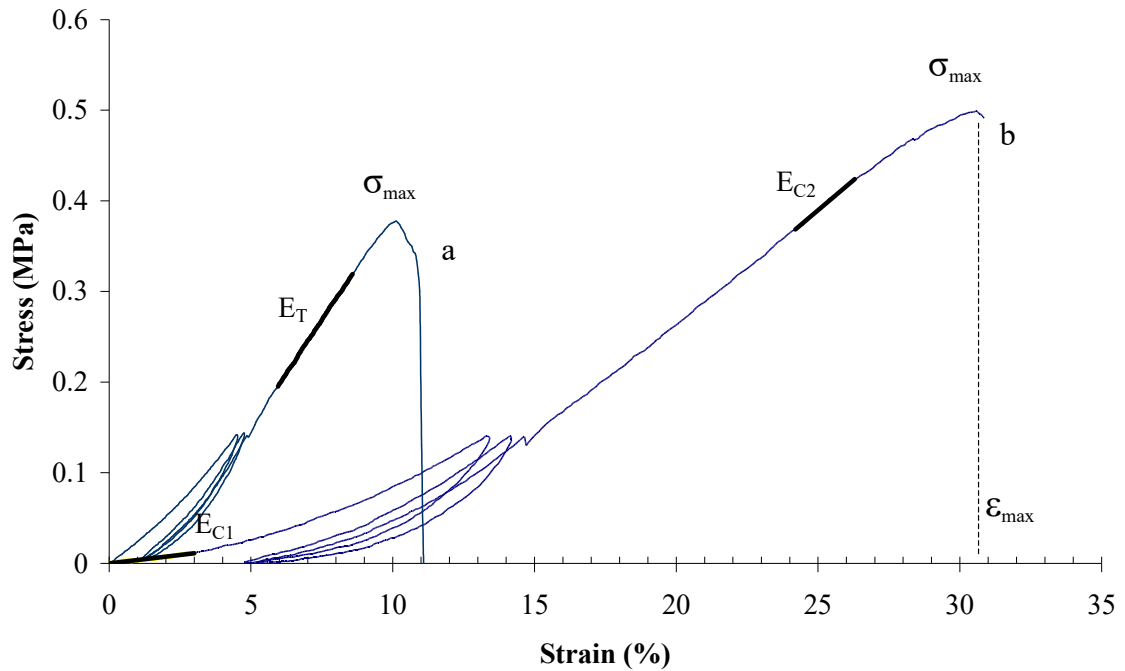
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560 80% stress of the compression test. The same cells are denoted with a, b and c so

561 differences in their dimensions can be appreciated.

562



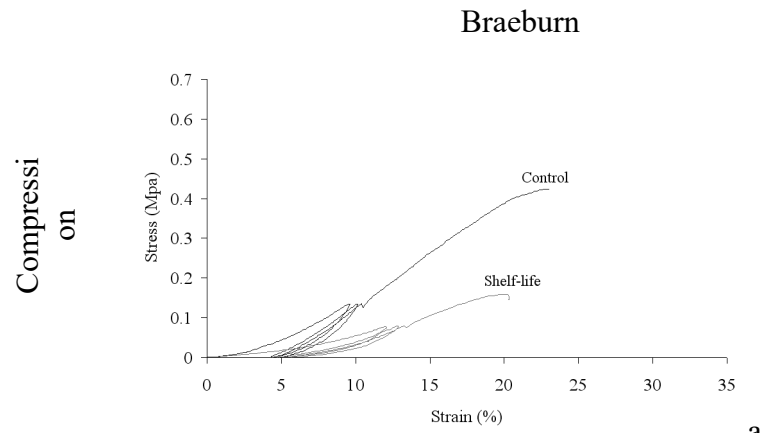
563

564 **Figure 4. Representative stress-strain curves of control apple tissue subjected to**
 565 **compression (a) and tension (b) loading. The bold lines on the curves represent the**
 566 **region from where the elasticity modulus and the associated images were extracted.**
 567 **E_{C1} : elasticity modulus of samples under compression loading obtained at the**
 568 **beginning of the test; E_{C2} : elasticity modulus of samples under compression tests,**
 569 **corresponding to 80% stress; E_T : Elasticity modulus of samples under tensile tests;**
 570 **σ_{max} : maximum stress; ϵ_{max} : strain at maximum stress.**

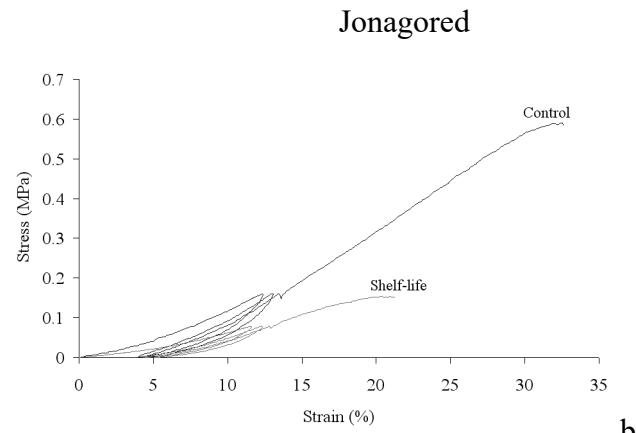
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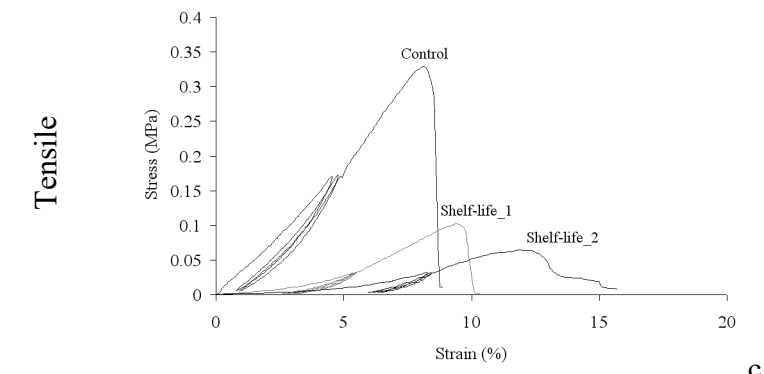
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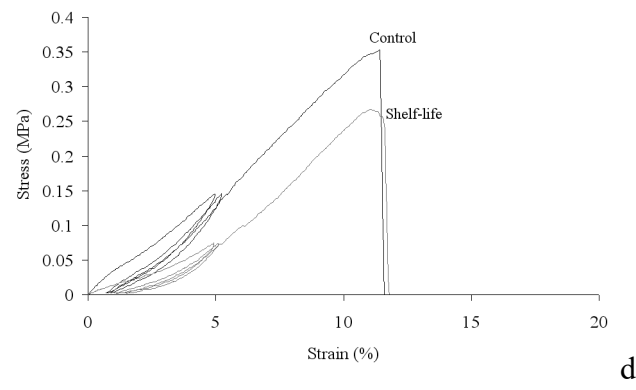
a



b



c



d

574

575 Figure 5. Typical stress-strain curves for Braeburn and Jonagored apple tissue under different storage conditions (control and shelf-life)

576 subjected to tensile and compression tests.

577

