

International Journal of Advanced Biochemistry Research



ISSN Print: 2617-4693
 ISSN Online: 2617-4707
 IJABR 2024; SP-8(2): 509-513
www.biochemjournal.com
 Received: 12-11-2023
 Accepted: 26-12-2023

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Parameters of juice quality deterioration in sugarcane juice

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DOI: <https://doi.org/10.33545/26174693.2024.v8.i2Sg.619>

Abstract

Juice quality deterioration parameters viz., P^H , reducing sugars and dextrans determined at different time lag intervals of crushing (0, 24, 48 and 72 hrs. after harvest) and at different months of crop age (10th, 11th, 12th and 13th) revealed significant differences among clones for P^H , reducing sugars and dextrans. The P^H in juice progressively decreased from 0 to 72 hrs. after crushing at all months of crop age and in all the clones tested. Percent reducing sugars showed a linear increase from 10th to 13th months of crop age and at all time lag intervals of crushing. Dextran content increased among the clones up to 12 months and declined at 13th month of crop age. However, dextran content increased irrespective of clones studied from 0 to 72 hrs. of staling. The higher content of dextran in early maturing clones attributable to higher juice sucrose contrary to this reducing sugars were high in mid-late clones. Based on P^H , reducing sugars and dextrans in juice, it is suggested that early clones should be harvested by 11th month and crushed within 24 hours of harvest while mid-late clones by 12th month and within 48 hours of harvest. It is evident from the study that 2003V46 (TC), 2003V46 (S), COA14328 and 2016T7 in early and COA19322 in mid-late were found to have higher shelf life and tolerance to post harvest deterioration.

Keywords: Sugarcane, delayed harvests, post-harvest deterioration, reducing sugars, dextrans, PH

Introduction

Postharvest deterioration of sucrose in canes becomes more pronounced as the time between harvesting and milling increases. The reduction in sucrose content over the time results in low sugar recovery and reducing sugar mills economy and cane farmers. Microbial agents are the major contributors for sucrose deterioration followed by enzymes and chemicals. Acid inversion or invertase enzymes hydrolyse sucrose into glucose and fructose. The cut ends of the canes facilitates the invasion of microbes particularly *Leuconostoc* bacteria and converts sucrose in to dextran through dextran sucrose enzyme (Kim & Robyt, 1995) [6]. Inversion of sucrose by plant and microbial invertases, organic acids and dextrans formation by microorganisms largely influence loss of recoverable sugar after harvest of cane. Formation of organic acids by microorganisms leads to loss of sucrose and lowering of juice P^H . Dextrans polysaccharides a major contributor to sugarcane post harvest sucrose losses. Increase in dextrans leads to reduction in PH and sucrose. s Dextrans are formed due to utilisation of glucose by *Leuconostoc* bacteria leaving fructose as a by-product are the indicators of cane deterioration mostly associated with rise in viscosity (Eggleston *et al.* 2001 and Morel du boil, 1991) [3, 8]. Dextrans increase viscosity, reduce filterability, evaporation rate, flocculation rate, slow mud settling and poor crystallization. Dextrans increases under delayed crushing and higher ambient temperatures. The reduction in P^H (Bhatia *et al.* 2009) [1] and increase in Percent reducing sugars was reported by Solomon *et al.* (2007 and 2008) [16-17] and Singh *et al.* (2012) [11] in sugarcane upon staling and delayed harvest. The genetic nature of the variety, morphological traits, climatic factors, crop ripening, biotic and abiotic stresses, cut to kill period, harvest mode, cane management practices, transport and storage systems affect post-harvest deterioration (Solomon *et al.* 2006 and 2009; Eggleston *et al.* 2008) [13, 13, 14]. Post-harvest deterioration in sugarcane after harvesting is a problem due to higher temperatures (>40 °C) and lower humidity (25% to 35%). The time lag between cutting and crushing has direct effect on quality of cane as a result of invertase and microbial activity (Eggleston, 2002) [2]. Immature or over mature canes deteriorate rapidly as compared to the matured canes.

The present study was carried out to assess the shelf life of clones under delayed harvest and their tolerance post-harvest deterioration at different time lag intervals of staling/storage.

Materials and Methods

Fifteen sugarcane clones comprising early and mid-late were tested in I plant crop under light soils with bore well irrigation during 2022-23 at Agricultural Research Station, Perumallapalle, Andhra Pradesh. Each clone was raised in four rows of five meters length adopting 80x20 cm spacing in a RBD with three replications. All the recommended package of practices for southern zone of the state was followed in raising a healthy crop. Twelve matured canes of uniform size were randomly selected for recording juice quality parameters viz., P^H , reducing sugars and dextrans at 24 hours intervals (0, 24, 48 and 72 hrs. after harvest) at each harvest of crop age viz., 10th, 11th, 12th and 13th months to assess the shelf life of clones and also their tolerance to post harvest deterioration. P^H in juice was determined using P^H meter while Percent reducing sugars by Dinitrosalicylic acid reagent method (DNS) (Miller, 1959) [5]. Dextrans were determined using Dextran pocket refractometer (ATAGO). Data recorded on reducing sugars and dextrans were expressed in Percent. Statistical analysis was carried out separately for each character according to Panse and Sukhatme (1985) [9].

Results and Discussion

Analysis of variance indicated that the clones tested differed significantly for all the parameters of juice quality at different months of crop harvest and time intervals of staling. Mean data on P^H , Percent reducing sugars and dextrans recorded at different time lag intervals of staling and different months of crop age were presented in Table 1, 2 and 3, respectively.

P^H in Juice

The P^H in juice decreased with increase in staling hours in all the clones at all months of crop harvest was observed. P^H in juice decreased from 0 to 72 hrs. after crushing at all months of crop age/harvest irrespective of clones studied. P^H was high in juice at 0 hrs. after harvest (immediately after harvest) and was low at 72 hrs. of crushing/staling. Similarly, P^H was high at 10th month and was low at 13th month of crop harvest. P^H decreased progressively from 10th to 13th month P^H decreased from 5.35 at 10th month to 5.08 at 13th months of harvest at 0 hrs. of crushing while they it decreased from 5.23 to 5.02 at 13th months of harvest at 72 hrs. of crushing. The clones 2008V257, 2009V89, CO86032 (mid-late) and COA19321, COA20324 (Early) registered lower P^H suggesting that they are susceptible whereas 2016T7, COA14328, COA20321 COA 20327, 2003V46 (TC) and 2003V46 (early) and COA19322 (mid late) registered higher P^H revealing that they are relatively tolerant to post-harvest deterioration. All other clones viz; 2009V 89, 2005V 257, 2009V 127, 2013V 123, CO 0238, COA 19321, COA 20324 and CO 86032 registered low P^H values. Bhatia *et al.* (2009) [1] reported a gradual decrease in P^H of juice in all the genotypes during storage.

Percent reducing sugars

Reducing sugars (RS) are one of the most important indicators of juice quality deterioration which is also used to determine the loss in Percent CCS (Uppal and Sharma 1999)

[14]. In the present study gradual increase in reducing sugars from 0 to 72 hrs. of staling and from 10th to 13th month of crop age was recorded irrespective of clones. Mean percent reducing sugars increased from 0.17 at 10th month to 0.57 at 13th months of harvest at 0 hrs. of crushing while they increased from 0.29 at 10th to 0.97 at 13th months of harvest at 72 hrs. of crushing. It was low at 10th month and reached high at 13th month (Table 2). Mid late clones recorded higher Percent reducing sugars as compared to the early clones. Among the clones COA14328, 2003V46 (TC), 2003V46 (S) and 2016 T₇ in early and CO86032 and COA19322 in mid-late recorded lower reducing sugars revealing that the above clones are tolerant to post-harvest deterioration. The clones viz 2012V 123, 2009V 127, CO 0238, COA 19321, COA 20321 and COA 20327 in early and 2008 V257, COA 20324 and COA 19322, in mid late recorded higher Percent reducing sugars in juice and thus were found to be susceptible. Similar results of increase in Percent reducing sugars in juice on storage of harvested canes were reported by Solomon *et al.* (1997, 2007 and 2008) [18, 16-17]; Magdum *et al.* (1987) [7] and Singh *et al.* (2012) [11]. Verma *et al.* (2012) [15] attributed the increase in reducing sugars to enhanced activity of acid and neutral invertases.

Percent Dextrans

The dextran content in the juice increased progressively from the 10th to 12th month of crop harvest age and then decreased at 13th month of harvest. Mean dextrans increased from 9.64 at 10th month to 17.82 at 12th month and then declined to 10.89 at 13th months of harvest at 0 hrs. of crushing while they increased from 12.36 to 20.25 from 10th to 12th month and decreased to 15.68 at 13th months of harvest at 72 hrs. of crushing. However, a linear increase in dextran content was observed from 0 to 72 hours of crushing at each harvest. Dextrans content were higher in early clones compared to mid late. Dextrans were low in 2016T7, COA 14328, 2003 V46 (TC), 2003 V46 (S) in early and 2008V 257, 2009V 89, COA19322 in mid late and thus they were found to be tolerant to post harvest deterioration and delayed harvests. Dextrans were high in CO 0238, 2012V123, 2009V127, COA19321, COA20321, COA 20327 in early and COA20324 and CO 86032 in mid late recorded higher content of dextrans revealing that they were susceptible for delayed harvests and post-harvest deterioration. Higher contents of dextrans was observed at 48 hrs. of crushing in the most of the early clones could be due to higher concentration of sucrose. Higher Percent reducing sugars and dextrans during staling was also reported by Bhatia *et al.* 2009 [1] and Saxena *et al.* 2010 [10]. Percent reducing sugars in juice increased progressively irrespective of the clones tested at all months of crop age and all time lag intervals of crushing while dextrans increased upto 12 months of crop age and then declined at 13th month. However, dextrans also showed a similar trend of increase from 0 to 72 hrs. of crushing after harvest. Contrary to reducing sugars and dextrans, P^H decreased with increasing staling period and age of crop harvest. Reducing sugars were high in mid-late whereas dextrans were high early maturing clones. The higher content of dextrans in early maturing clones may be attributable to higher sucrose content. Based on P^H , Percent reducing sugars and Dextran recorded at different months of crop age and time lag intervals of crushing the clones viz., the clones 2003V46

(TC), 2003V46 (S), COA14328 and 2016T7 in early and COA19322 in mid-late were found to have higher shelf life and tolerance to post harvest deterioration. Further it is also

concluded that early clones should be harvested by 11th month and crushed within 24 hours of harvest while mid-late clones by 12th month and within 48 hours of harvest.

Table 1: Mean data for P^H in juice at different months of crop age (I plant crop) and time intervals of crushing at Perumallapalle during 2022-23

S. No.	Clone	At 10 th month of crop age				At 11 th month of crop age				At 12 th month of crop age				At 13 th month of crop age			
		0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.
1	2008V257	5.40	5.36	5.37	5.35	5.27	5.25	5.21	5.19	5.20	5.20	5.17	5.11	5.08	5.07	5.05	4.96
2	2009V89	5.40	5.33	5.30	5.26	5.22	5.20	5.20	5.19	5.17	5.15	5.13	5.10	5.09	5.07	5.05	4.97
3	2009V127	5.27	5.20	5.20	5.20	5.19	5.18	5.18	5.14	5.11	5.10	5.07	5.05	5.03	5.00	4.98	4.98
4	2012V123	5.25	5.21	5.21	5.22	5.18	5.18	5.17	5.16	5.12	5.11	5.08	5.07	5.06	5.05	5.03	5.01
5	2016T7	5.52	5.51	5.26	5.20	5.19	5.19	5.17	5.15	5.16	5.13	5.11	5.10	5.09	5.07	5.05	5.05
6	CO 0238	5.23	5.22	5.21	5.19	5.16	5.14	5.12	5.11	5.11	5.10	5.09	5.08	5.06	5.04	5.01	5.00
7	COA14328	5.31	5.31	5.31	5.29	5.29	5.22	5.22	5.20	5.21	5.20	5.19	5.18	5.16	5.15	5.14	5.11
8	COA19321	5.28	5.20	5.20	5.18	5.19	5.17	5.17	5.15	5.12	5.11	5.08	5.09	5.08	5.04	5.02	4.98
9	COA19322	5.40	5.22	5.23	5.21	5.20	5.19	5.18	5.15	5.12	5.11	5.11	5.10	5.09	5.09	5.07	5.03
10	COA20321	5.39	5.31	5.29	5.20	5.21	5.19	5.19	4.12	5.11	5.10	5.10	5.10	5.07	5.06	5.06	5.04
11	COA20324	5.29	5.26	5.19	5.16	5.17	5.12	5.13	5.12	5.11	5.11	5.10	5.09	5.06	5.03	4.98	4.96
12	COA20327	5.41	5.30	5.22	5.20	5.19	5.18	5.19	5.18	5.17	5.14	5.12	5.10	5.08	5.06	5.05	5.03
13	2003V46 (TC)	5.41	5.40	5.39	5.29	5.21	5.16	5.15	5.13	5.11	5.09	5.09	5.08	5.07	5.06	5.04	5.03
14	2003V46 ©	5.46	5.39	5.41	5.26	5.24	5.20	5.21	5.20	5.20	5.19	5.18	5.18	5.16	5.15	5.14	5.11
15	CO86032 ©	5.26	5.23	5.20	5.19	5.17	5.14	5.12	5.10	5.10	5.09	5.07	5.06	5.05	5.04	4.99	4.98
	Mean	5.35	5.30	5.27	5.23	5.20	5.18	5.17	5.09	5.14	5.13	5.11	5.10	5.08	5.07	5.04	5.02
	S.E _m	0.011	0.009	0.008	0.007	0.007	0.007	0.008	0.257	0.005	0.005	0.005	0.005	0.006	0.007	0.008	0.008
	CD @ 5% LOS	0.031	0.025	0.024	0.021	0.021	0.021	0.022	0.746	0.014	0.015	0.016	0.015	0.017	0.020	0.023	0.023
	CV (%)	0.343	0.281	0.268	0.241	0.236	0.244	0.260	8.767	0.158	0.170	0.181	0.180	0.200	0.231	0.276	0.269
	Min	5.233	5.200	5.190	5.163	5.160	5.120	5.120	4.117	5.100	5.087	5.067	5.050	5.030	5.003	4.983	4.960
	Max	5.52	5.51	5.41	5.35	5.29	5.25	5.22	5.20	5.21	5.20	5.19	5.18	5.16	5.15	5.14	5.11

Table 2: Mean data for Percent reducing sugars in juice at different months of crop age (I plant crop) and time intervals of crushing at Perumallapalle during 2022-23

S. No.	Clone	At 10 th month of crop age				At 11 th month of crop age				At 12 th month of crop age				At 13 th month of crop age			
		0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.
1	2008V257	0.56	0.60	0.64	0.66	0.68	0.70	0.71	0.75	0.86	1.00	1.02	1.12	1.21	1.41	1.49	1.69
2	2009V89	0.15	0.18	0.20	0.24	0.26	0.30	0.32	0.34	0.35	0.38	0.42	0.45	0.48	0.62	0.64	0.71
3	2009V127	0.15	0.19	0.29	0.33	0.33	0.35	0.39	0.41	0.42	0.46	0.47	0.59	0.62	0.64	0.76	1.01
4	2012V123	0.08	0.19	0.20	0.29	0.30	0.38	0.38	0.40	0.42	0.49	0.52	0.54	0.58	0.62	0.79	1.19
5	2016T7	0.10	0.11	0.12	0.14	0.17	0.18	0.18	0.19	0.21	0.22	0.26	0.27	0.29	0.31	0.43	0.68
6	CO 0238	0.34	0.36	0.45	0.48	0.50	0.51	0.53	0.55	0.54	0.55	0.56	0.61	0.65	0.77	0.82	1.15
7	COA14328	0.19	0.20	0.20	0.22	0.25	0.28	0.30	0.33	0.36	0.39	0.42	0.47	0.59	0.62	0.66	0.73
8	COA19321	0.15	0.18	0.22	0.24	0.26	0.27	0.29	0.31	0.33	0.40	0.42	0.44	0.52	0.56	0.62	1.38
9	COA19322	0.09	0.12	0.14	0.16	0.18	0.23	0.23	0.26	0.26	0.27	0.33	0.34	0.36	0.41	0.44	0.54
10	COA20321	0.15	0.24	0.25	0.27	0.32	0.36	0.39	0.43	0.47	0.49	0.53	0.57	0.62	0.76	0.89	1.15
11	COA20324	0.11	0.14	0.26	0.28	0.32	0.36	0.38	0.41	0.43	0.45	0.51	0.55	0.62	0.80	0.89	1.20
12	COA20327	0.17	0.28	0.44	0.50	0.52	0.56	0.60	0.62	0.68	0.72	0.90	0.92	0.97	1.13	1.22	1.52
13	2003V46 (TC)	0.10	0.13	0.15	0.16	0.17	0.17	0.20	0.21	0.22	0.23	0.25	0.27	0.34	0.38	0.39	0.45
14	2003V46 ©	0.11	0.15	0.18	0.19	0.23	0.25	0.24	0.26	0.24	0.25	0.28	0.30	0.37	0.40	0.41	0.53
15	CO86032 ©	0.13	0.16	0.19	0.22	0.25	0.27	0.27	0.29	0.30	0.32	0.35	0.36	0.36	0.38	0.55	0.63
	Mean	0.17	0.22	0.26	0.29	0.32	0.34	0.36	0.38	0.41	0.44	0.48	0.52	0.57	0.65	0.73	0.97
	S.E _m	0.006	0.004	0.005	0.005	0.008	0.008	0.004	0.005	0.007	0.012	0.006	0.005	0.006	0.014	0.009	0.014
	CD @ 5% LOS	0.017	0.012	0.014	0.014	0.024	0.024	0.013	0.015	0.021	0.034	0.019	0.016	0.019	0.040	0.025	0.040
	CV (%)	5.817	3.420	3.091	2.932	4.598	4.186	2.109	2.284	3.021	4.601	2.302	1.784	1.940	3.654	2.053	2.491
	Min	0.083	0.110	0.120	0.137	0.167	0.173	0.183	0.190	0.210	0.220	0.253	0.273	0.290	0.310	0.393	0.450
	Max	0.56	0.60	0.64	0.66	0.68	0.70	0.71	0.75	0.86	1.00	1.02	1.12	1.21	1.41	1.49	1.69

Table 3: Mean data for Dextrons in juice at different months of crop age (I plant crop) and time intervals of crushing at Perumallapalle during 2022-23

S. No.	Clone	At 10 th month of crop age				At 11 th month of crop age				At 12 th month of crop age				At 13 th month of crop age			
		0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.	0 hrs.	24 hrs.	48 hrs.	72 hrs.
1	2008V257	9.15	13.50	13.97	14.13	15.10	15.30	17.20	19.12	17.18	17.73	18.17	20.58	10.82	11.18	13.20	15.27
2	2009V89	9.30	13.03	13.90	14.40	14.23	15.37	16.50	20.08	16.98	17.90	18.90	18.65	10.60	11.73	13.67	15.36
3	2009V127	9.80	11.90	12.20	12.05	13.83	17.10	19.20	21.27	18.15	19.00	20.00	21.15	11.10	12.03	14.13	15.90
4	2012V123	10.08	11.20	11.60	11.90	13.00	17.37	19.30	20.75	18.32	18.70	19.30	21.20	11.15	12.02	14.40	16.00
5	2016T7	8.90	9.17	9.70	10.15	11.90	13.17	15.70	16.80	14.62	15.20	16.07	17.92	9.68	10.65	12.23	13.90
6	CO 0238	10.10	12.50	12.70	13.02	13.70	18.10	20.00	22.18	20.20	21.03	21.17	22.20	12.25	13.02	15.17	17.20
7	COA14328	8.22	9.93	10.70	11.08	11.17	12.37	15.43	18.00	15.72	16.17	17.20	17.62	9.85	10.92	13.30	15.47
8	COA19321	10.40	13.00	13.63	14.03	14.80	16.47	20.03	20.08	18.08	19.13	19.87	22.65	12.65	13.78	16.13	17.97
9	COA19322	8.88	9.60	10.33	10.82	10.73	13.23	15.10	17.92	15.90	16.27	17.53	17.40	9.48	10.92	12.10	14.07
10	COA20321	10.28	11.50	12.50	12.82	13.00	16.60	20.07	22.00	20.02	20.90	21.07	22.28	11.52	12.62	14.53	16.33
11	COA20324	10.17	12.50	13.00	13.38	13.50	17.07	20.70	21.15	20.10	20.47	20.77	23.10	12.62	13.80	15.97	17.57
12	COA20327	11.15	12.57	13.00	13.60	13.20	17.50	20.90	22.40	21.08	21.23	21.83	23.30	11.88	12.82	14.60	16.50
13	2003V46 (TC)	8.95	9.20	10.53	10.88	11.43	13.30	15.90	17.78	15.25	15.97	16.50	17.38	9.65	10.48	12.20	13.87
14	2003V46 ©	9.08	9.33	10.72	11.03	11.57	13.27	16.00	17.87	15.65	16.07	16.90	17.48	9.78	10.65	12.40	14.03
15	CO86032 ©	10.13	11.33	11.83	12.08	13.10	14.17	16.03	22.00	20.02	20.57	21.30	20.90	10.25	11.95	13.56	15.70
	Mean	9.64	11.35	12.02	12.36	12.95	15.36	17.87	19.96	17.82	18.42	19.10	20.25	10.89	11.90	13.84	15.68
	S.E _m	0.042	0.059	0.062	0.056	0.107	0.082	0.071	0.132	0.053	0.061	0.060	0.045	0.042	0.056	0.083	0.068
	CD @ 5% LOS	0.121	0.172	0.179	0.163	0.309	0.237	0.206	0.383	0.154	0.177	0.173	0.130	0.121	0.162	0.241	0.197
	CV (%)	0.755	0.907	0.889	0.791	1.425	0.922	0.688	1.149	0.518	0.574	0.540	0.384	0.668	0.816	1.041	0.751
	Min	8.217	9.167	9.700	10.150	10.733	12.367	15.100	16.800	14.617	15.200	16.067	17.383	9.483	10.483	12.100	13.867
	Max	11.15	13.50	13.97	14.40	15.10	18.10	20.90	22.40	21.08	21.23	21.83	23.30	12.65	13.80	16.13	17.97

Conclusions

Percent reducing sugars and pH in juice increased progressively at all intervals of crushing from 0 hrs. to 72 hrs. of staling period irrespective of clones tested and harvesting periods. Dextrons content increased up to 12 months of crop age and then declined at 13th months of crop age in the clones studied and at all intervals of cane crushing. The clones 2003V 46 (TC), 2003V 46 (s), 2016T 7, COA 14328 and COA 19322 were identified as tolerant clones for deterioration in juice quality under delayed harvests and crushing.

Acknowledgements

The authors are highly thankful to Indian Council Agricultural Research, New Delhi and Acharya N. G. Ranga Agricultural University, Lam, Guntur for providing financial assistance and facilities under ICAR-Emeritus Scientist Scheme.

Author's Contribution

Conceptualization and designing of the research work (Naidu N V); Execution of field/lab experiments and data collection (Naidu N V and Sridhar M); Analysis of data and interpretation (Sabitha N, Vajantha B); Preparation of manuscript (Naidu N V, Sridhar M Sabitha N, Hemalatha T.M and Vajantha B).

Competing Interests

The authors have no conflict of interest related to the publication of the manuscript

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