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Characterization of Genetic Diversity Among *Cucumis* Accessions Based on Morphological and Phytochemical Characters

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## ABSTRACT

The genus Cucumis L. of the Cucurbitaceae family is widely cultivated all over the world. Despite wide distribution and consumption, there is little information for the assessment of genetic diversity among Iranian Cucumis species. In this study, genetic diversity among 21 accessions of Iranian Cucumis species (C. sativus and C. melo) was assessed using 20 morphological characters of fruit and leaf and 4 phytochemical characters. High phytochemical and morphological diversity at intra- and interspecific levels were revealed among Cucumis species, which reflects the industrial potential of Iranian accessions for breeding and commercial usage. The grouping pattern of genetic diversity was constructed using the UPGMA dendrogram. The results of the grouping pattern revealed high efficiency of morphological and phytochemical characteristics for uncovering the genetic diversity of Cucumis accessions. Moreover, using morphological characters, cucumbers were separated according to their ecological zones. Considerable amounts of phytochemical properties were revealed among Iranian Cucumis accessions, which were comparable to those reported in other studies. Furthermore, unlike Total phenol content and total flavonoid content, melons showed more total sugar and DPPH radical scavenging activity than cucumbers. These results could be important for *Cucumis* gene bank management, agriculture, and breeding programs.

#### INTRODUCTION

Assessment of genetic diversity among and within species is considered essential for agricultural programs including breeding (Humphreys, 2003; Jump et al., 2008). The program is also supported by international and local organizations that emphasize the conservation and use of agricultural biodiversity as a priority (Szamosi, 2005). However, information on the extent and pattern of genetic diversity is necessary for adequate use of plant genetic resources (Kresovich & McFerson, 1992; Sheikhi et al., 2019; Pandey et al., 2021). Moreover, studies clearly showed the need to save and manage the local germplasm and wild



relatives of agricultural crops (Solankey et al., 2015; Naghavi et al., 2019; Aryakia, 2020), since these materials may contain valuable genes for future breeding programs (Elbekkay et al., 2008; Chikh-Rouhou et al., 2021a).

In terms of plant breeding programs, the Cucurbitaceae family, among horticultural/vegetable crops, has a high position due to its commercially valuable species. This large plant family, also known as cucurbits, has about 130 genera and 800 species, with pumpkins (Cucurbita genus), watermelon (Citrullus genus), melon, and cucumber (Cucumis genus) being the most commercially important (Rolnik & Olas, 2020). However, the genus Cucumis L., with 32 species, is the most important genera of the Cucurbitaceae family. Some of the most well-known species in this genus are used as vegetables, medicinal plants, or ornamental plants (such as C. dipsaceus and C. myriocarpus) (Chen & Zhou, 2011). Melon (Cucumis melo L.) and cucumber (Cucumis sativus L.) are two commercial vegetable crops in the genus Cucumis that are extensively cultivated and consumed all over the world (Chen & Zhou, 2011). Nonetheless, there is an increasing global demand for qualitative and quantitative improvements in Cucumis crops, and several studies emphasize the importance of expanding the genetic basis of this genus, particularly cucumber and melon. (Chen et al., 1997; Stepansky et al., 1999a; Mangmang et al., 2016; Karakurt et al., 2020). Unfortunately, cucumber has a very narrow gene pool (Karakurt et al., 2020). It has been apparent that the genetic base of commercial cucumber germplasm is not extremely heterogeneous (Pierce & Wehner, 1990; Liu et al., 2015) which limits the development of cucumber breeding programs. On the other hand, since melon varies in leaf and fruit characters, it is considered to be the most morphologically diverse species in the genus Cucumis (Kirkbride, 1993; Pandey et al., 2021). In addition, knowing the relationships and characterization of the natural composition of the Cucumis accessions are important to improve melon (C. melo) and cucumber (C. sativus) with valuable characters during breeding programs (Deakin et al., 1971; Yu et al., 2015).

Studies on *Cucumis* species are in progress worldwide (Ismail et al., 2010; Raghami et al., 2014;

Chikh-Rouhou et al., 2021a). In Tunisia, one of the rich centers of Cucumis genetic diversity, melon landraces have been reported as highly tolerant to many biotic stresses such as powdery mildew, fusarium wilt, aphids, and viruses. Moreover, a considerable phenotypical and molecular diversity among Cucumis accessions for many characters including those related to agronomical performance has been reported (Chikh-Rouhou et al., 2021a; Chikh-Rouhou et al., 2021b). Iran is also one of the richest genetic diversity resources of Cucumis species (Raghami et al., 2014). It is reported that the country with a total Cucumis production of 1,600,000 tons ranks fourth in the world (FAO, 2012). It seems that the characterization of genetic diversity could reveal their industrial potential. However, there is little information for diversity assessment of Iranian Cucumis species (Raghami et al., 2014). In this regard, genetic markers including morphological, biochemical, and molecular markers have been used to assay genetic diversity and germplasm characterization, monitor changes in population structure, and manage variation through concerted conservation strategies (Ghafoori et al., 2013; Chikh-Rouhou et al., 2021b).

Evaluation of genetic diversity based on morphological characters is very important to reveal valuable horticultural traits in Cucumis (Chikh-Rouhou et al., 2021b). It is also applied for evaluating taxonomic arrangement (Kashyap et al., 2021), for ecological studies such as the interaction between plants and pollinators (Bernhardt et al., 2008), and also the other evolutionary consequences (reviewed in Schemske, 1980). For example, assessment of the shape and size of the leaf could be an important factor influencing the success of plants as its roles in the absorption of light energy and gas exchanges (Tsukaya, 2005). However, there is no report for assessment of intra- and interspecific morphodiversity among Iranian Cucumis species. Besides, assessment of phytochemical diversity among them could be important in terms of nutritional, pharmacological, and breeding programs (Ismail et al., 2010; Aryakia et al., 2018; Manchali et al., 2021). In this study, we assessed genetic diversity among 21 accessions of Iranian Cucumis species using 20 morphological characters represented by UPOV (2019), along with 4 phytochemical characters of total phenolic content (TPC), total flavonoid content (TFC),

total sugar (TS), and DPPH (2,2-diphenyl-1-picryl-hydrazyl-hydrate) free radical.

#### MATERIAL AND METHODS

### Plant Material and Experimental Design

This study was conducted at the Iranian Biological Resource Center (IBRC), Karaj, Iran. Seeds of 21 *Cucumis* accessions (12 accessions belonging to *C. sativus* and 9 accessions belonging to *C. melo*) from 9 Iranian provinces (major cultivation areas of *Cucumis*) were collected by the experts from open-pollinated accessions at the full ripening stage. The seeds were then cleaned, sorted, and stored in the seedbank before being directly examined in this study. The description of each accession is given in Table 1. The greenhouse experiment was arranged in Randomized Complete Block Design (RCBD) with three blocks (replications). Each block contained 21 *Cucumis* accessions, each accession with six plants.

## **Morphological Characteristics**

Twenty qualitative characteristics related to fruit and leaf (Table 2) were assessed according to the list of descriptors given by the UPOV (2019). The frequency (%) of each qualitative morphological trait was calculated and is presented in Table 3.

## **Phytochemical Characteristics**

#### Extraction

Plant materials including the air-dried fruit of each *Cucumis* accession were ground to a fine powder in liquid nitrogen and then extracted with 80% ethanol solvent in the ratio of 10 % w/v, filtered by Whatman filter paper no. 40, and the solvent was removed under vacuum using a rotary evaporator at 40°C.

## Determination of Total Phenolic Content

The amount of total phenolic content was determined according to Spanos & Wrolstad (1990) who used folin-ciocalteu reagent and gallic acid as standard. A volume of 30 µl of the sample was transferred into a test tube and 500 µl of folin-ciocalteu reagent was added and mixed. The mixture was allowed to stand at a temperature of 25°C for 3 min. A volume of 500 µl of saturated sodium carbonate solution (Na<sub>2</sub>CO<sub>3</sub>) was added to the mixture and mixed gently. After keeping the mixture at 25°C for 60 min, absorbance was read at 725 nm using a UV–vis spectrophotometer. The TPC was expressed as milligram gallic acid equivalents (GAE) per gram dry weight (mg GAE/g DW).

## Determination of Total Flavonoid Content

Total flavonoid content was calculated using the aluminum chloride colorimetric method described by Hosu et al. (2014). Treating sample, 2.5% AlCl<sub>3</sub> solution, 10% sodium acetate solution and distilled water were mixed at a ratio of 100:80:80:800  $\mu$ l, respectively. After incubation at room temperature for 15 min, the absorbance of the reaction mixture was measured at 430 nm. The results were expressed as milligrams of quercetin equivalents (QE) per gram of dry weight (mg RE/g DW).

Determination of DPPH Radical-Scavenging Activity

The ability of the extracts to scavenge DPPH radicals (inhibitory concentration at 50% activity (mg/ml)) was assessed according to the method described by Brand-Williams et al. (1995) using the 1, 1-diphenyl-2-picrylhydrazyl (DPPH) radicalscavenging capacity with some modifications. Fifty µl of the sample was mixed with 350 µl of DPPH (1 mM in methanol) and then methanol 100% was added to the final volume of 2 ml. Following incubation of the test in the dark at room temperature for 15 min, the absorbance of the reaction mixture was read at 517 nm using a UV-vis spectrophotometer. Methanol and ascorbic acid were used as controls and the inhibition ratio was calculated from the following equation (1):

(1)

 $Inhibition(\%) = \frac{Absorbance of control - Absorbance of the test sample}{Absorbance of control} \times 100$ 

## **Table 1.** Accession description of the studied *Cucumis* species

Herbarium No.	Species	<b>Ecological Zones</b>	Address (Province-City)
IBRC P1012223	Cucumis sativus L.	Irano-Turanian Zone	Khorasan-Sabzevar
IBRC P1012231	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Shajaghi
IBRC P1012625	Cucumis sativus L.	Irano-Turanian Zone	Hamedan-Hamedan
IBRC P1012258	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Langerood
IBRC P1012832	Cucumis sativus L.	Zagros Zone	Lorestan-Brojerd
IBRC P1012280	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Lahijan
IBRC P1012296	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Dastak
IBRC P1012407	Cucumis sativus L.	Irano-Turanian Zone	Azarbayejan-Basmenj
IBRC P1012316	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Astaneh
IBRC P1012299	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Kiashahr
IBRC P1012710	Cucumis sativus L.	Zagros Zone	Ilam-Ilam
IBRC P1012250	Cucumis cf. sativus L.	Hyrcanian Zone	Rasht-Astaneh
IBRC P1012563	Cucumis melo var. flexuosus (L.) Naudin	Irano-Turanian Zone	Qom-Gazran
IBRC P1012652	Cucumis melo var. flexuosus (L.) Naudin	Zagros Zone	Kermanshah-Kermanshah
IBRC P1012564	Cucumis melo var. flexuosus (L.) Naudin	Irano-Turanian Zone	Qom-Gazran
IBRC P1012651	Cucumis melo var. flexuosus (L.) Naudin	Zagros Zone	Kermanshah-Kermanshah
IBRC P1012632	Cucumis melo var. flexuosus (L.) Naudin	Irano-Turanian Zone	Hamedan-Hamedan
IBRC P1012686	Cucumis melo var. flexuosus (L.) Naudin	Zagros Zone	Kermanshah-Sahneh
IBRC P1012468	Cucumis melo var. flexuosus (L.) Naudin	Irano-Turanian Zone	Qom-Qom
IBRC P1012793	Cucumis melo var. flexuosus (L.) Naudin	Zagros Zone	Lorestan–Dorood
IBRC P1012383	Cucumis melo var. flexuosus (L.) Naudin	Irano-Turanian Zone	Qazvin-Takestan

## Table 2. List of qualitative morphological descriptors

Characteristics states	(score)				Characters
		Drooping (3)	Horizontal (2)	Erect (1)	Leaf blade: attitude
Very large (9)	Large (7)	Medium (5)	Small (3)	Very small (1)	Leaf blade: ratio length of
					terminal lobe/length of blade
Very strong (9)	Strong (7)	Medium (5)	Weak (3)	Absent or very	Leaf blade: blistering
				weak (1)	
		Strong (3)	Moderate (2)	Absent or weak	Leaf blade: undulation of
				(1)	margin
Very strong (9)	Strong (7)	Medium (5)	Weak (3)	Very weak (1)	Leaf blade: dentation of margin
	Rounded (4)	Obtuse (3)	Right-angled (2)	Acute (1)	Leaf blade: shape of apex of
					terminal lobe
		Dark (7)	Medium (5)	Light (3)	Leaf intensity of green color
Predominantly three	Predominantly	Predominantly	Predominantly	Predominantly	Plant: number of female flowers
or four (5)	two or three (4)	two (3(	one or two )2(	one )1(	per node
	Other (99)	Obtuse (3)	Acute (2)	Necked (1)	Fruit predominant shape at ster end (table use)
	Other (99)	Green (3)	Yellow (2)	White (1)	Predominant fruit skin color
	Other (55)	Green (5)	101000 (2)	Winte (1)	(table use)
Very long (9)	Long (7)	Medium (5)	Short (3)	Very short (1)	Fruit: length
	(	Large (7)	Medium (5)	Small (3)	Fruit: diameter
Very large (9)	Large (7)	Medium (5)	Small (3)	Very small (1)	Fruit: ratio length/diameter
		Angular (3)	Round to angular	Round (1)	Fruit: shape in transverse
		0 ()	(2)	( )	section
	Truncate (4)	Rounded (3)	Obtuse (2)	Acute (1)	Fruit: shape of calyx end
			Present (9)	Absent or weak	Fruit: dots
				(1)	
		Evenly	Predominantly in	In bands only (1)	Fruit: distribution of dots
		distributed (3)	bands (2)		
		Strong (3)	Medium (2)	Absent or weak	Fruit: ribs
				(1)	
			Present (9)	Absent (1)	Fruit: sutures
Very dense (9)	Dense (7)	Medium (5)	Sparse (3)	Absent or	Fruit: density of vestiture
				Very sparse (1)	

#### Table 3. Frequency (%) of 20 leaf and fruit qualitative characteristics in Cucumis species

Characters	Melon	Cucumber			
Leaf blade: attitude					
	Horizontal (36.4), Drooping (18.2)	Erect (45.4)			
Leaf blade: ratio length of terminal	Large (36.4), Medium (4.5), Very large (13.6),	Very large (13.6), Large (31.8)			
lobe/length of blade					
Leaf blade: blistering	Weak (31.8),Medium (18.2), Absent or very weak (4.5)	Absent or very weak (4.5), Medium (41)			
Leaf blade: undulation of margin	Moderate (36.4), Absent or weak (18.2)	Strong (41), Moderate (4.5)			
Leaf blade: dentation of margin	Weak (13.6), Medium (22.7), Strong (18.2)	Very strong (45.4)			
Leaf blade: shape of apex of terminal lobe	Acute (18.2), Right-angled (18.2), Obtuse (18.2)	Rounded (41), Obtuse (4.5)			
Leaf intensity of green color	Medium (22.7), Light (18.2), Dark (13.6)	Medium (9.1), Light (36.4)			
Plant: number of female flowers per node	Predominantly one (36.4), Predominantly one or two (9.1), Predominantly three or four (4.5), Predominantly two (4.5)	Predominantly one (36.4), Predominantly one or two (9.1)			
Fruit predominant shape at stem end (table use)	Necked (13.6), Obtuse (31.8), Acute (9.1)	Necked (9.1), Obtuse (36.4)			
Predominant fruit skin color (table use)	Yellow (31.8), Green (22.7)	Green (18.2), White (27.3)			
Fruit: length	Long (22.7), Very long (9.1), Short (9.1), Medium (13.6)	Very long (22.7), Very short (4.5), Medium (4.5), Long (13.6)			
Fruit: diameter	Medium (45.4), Large (4.5), Small (4.5)	Large (22.7), Small (4.5), Large (4.5)			
Fruit: ratio length/diameter	Very large (27.3), Medium (22.7), Large (4.5)	Very large (31.8), Small (4.5), Medium (4.5), Large (4.5)			
Fruit: shape in transverse section	Angular (22.7), Round to angular (13.6), Round (18.2)	Round (31.8), Angular (9.1), Round to angular (4.5)			
Fruit: shape of calyx end	Obtuse (50), Rounded (4.5)	Rounded (27.3), Obtuse (9.1), Truncate (9.1)			
Fruit: dots	Present (54.5)	Absent or weak (45.5)			
Fruit: distribution of dots	Evenly distributed (45.5), Predominantly in	In bands only (27.3), Evenly distributed			
	bands (9.1)	(18.2)			
Fruit: ribs	Medium (31.8), Absent or weak (22.7)	Absent or weak (9.1), Medium (27.3), Strong			
	()	(9.1)			
Fruit: sutures	Present (45.5), Absent (9.1)	Present (41), Absent (4.5)			
Fruit: density of vestiture	Absent or Very sparse (54.5)	Dense (4.5), Sparse (13.6), Absent or Very			
2		sparse (22.7), Very dense (4.5)			

#### Determination of Total Sugar

Total sugars were determined according to the phenol-sulfuric acid method with minor modifications (DuBois et al., 1956). A total of 0.17 g dry weight was mixed with 10 ml of distilled water and the extract was filtered. 0.25 ml of the solution was mixed with 0.25 ml of 5% phenol. Subsequently, 1 ml of 98% sulfuric acid was added rapidly to the mixture. Following incubation of the test in the dark at room temperature for 15 min, test tubes were placed in a water bath at 30°C for 20 min for color development. The absorbance was measured at 490 nm wavelength using UV–visible spectrophotometer. A blank solution was used for the construction of the standard curve. The content of TS was expressed as mg/gr dry weight (DW).

#### Data analysis

The frequency (%) of morphological variables and mean ± standard deviation of phytochemical

characters were calculated using Microsoft Excel software. Dendrograms were constructed using the Unweighted Pair Group Method with Arithmetic mean (UPGMA) algorithm by SPSS 16.0. In addition, relationships among traits were determined using the Pearson correlation analysis.

#### **RESULTS AND DISCUSSION**

## Leaf Characteristics

The results of the morphological descriptions and frequency (%) are given in Table 3. A high level of variation for the following leaf characteristics was found at intra- and interspecific levels: attitude, blistering, undulation and dentation of margin, the shape of the apex, and ratio length of terminal lobe/blade and leaf intensity of the green color (Table 3 and Figure 1). However, the following characteristics were only observed in melon: attitude (Erect), undulation, dentation (strong and very strong), and shape of the apex (rounded) (Table 3).

Herbarium No.	Species	Total Phenol (mg GAE/ gr DW)	Total Flavonoid (mg QE/gr DW)	DPPH (IC50 (mg/ml)	Total sugar (mg/gr DW)
IBRC P1012231	Cucumber	3.42± 0.06	1.03±0.04	10.37± 0.21	35.73± 1.55
IBRC P1012250	Cucumber	4.35±0.18**	$1.64 \pm 0.05^{**}$	$5.66 \pm 0.12$	$32.95 \pm 0.72$
IBRC P1012258	Cucumber	$2.20 \pm 0.13$	$0.78 \pm 0.02$	$11.01 \pm 0.22$	55.88± 3.29
IBRC P1012280	Cucumber	$2.88 \pm 0.02$	$0.72 \pm 0.02$	$14.62 \pm 0.20$	37.75± 1.16
IBRC P1012296	Cucumber	$3.00 \pm 0.08$	$1.04 \pm 0.02$	$10.09 \pm 0.11$	26.67± 1.39
IBRC P1012299	Cucumber	$3.91 \pm 0.17$	$1.58 \pm 0.04$	$5.04 \pm 0.12$	$45.51 \pm 2.10$
IBRC P1012316	Cucumber	$2.29 \pm 0.03$	$0.75 \pm 0.03$	$13.92 \pm 0.14$	$51.11 \pm 1.07$
IBRC P1012407	Cucumber	$1.11 \pm 0.01^*$	$0.51 \pm 0.02^*$	35.23± 1.78*	$43.09 \pm 1.32$
IBRC P1012223	Cucumber	$2.60 \pm 0.07$	$0.69 \pm 0.02$	$19.49 \pm 0.24$	$20.67 \pm 1.06^*$
IBRC P1012710	Cucumber	$2.01 \pm 0.04$	$0.60 \pm 0.01$	$20.95 \pm 0.49$	$34.74 \pm 1.55$
IBRC P1012832	Cucumber	$2.14 \pm 0.05$	$0.70 \pm 0.01$	$15.14 \pm 0.55$	$38.83 \pm 0.92$
IBRC P1012625	Cucumber	$1.82 \pm 0.03$	$0.64 \pm 0.05$	$25.40 \pm 0.96$	$38.10 \pm 2.13$
IBRC P1012383	Melon	$1.60 \pm 0.05$	$0.63 \pm 0.01$	$7.94 \pm 0.54$	$43.75 \pm 3.47$
IBRC P1012468	Melon	$2.22 \pm 0.04$	$1.04 \pm 0.03$	$7.68 \pm 0.01$	51.36± 3.15
IBRC P1012563	Melon	$1.53 \pm 0.04$	$0.56 \pm 0.01$	$7.63 \pm 0.03$	$32.20 \pm 1.45$
IBRC P1012564	Melon	$1.24 \pm 0.03$	$0.53 \pm 0.00$	$10.09 \pm 0.16$	$43.39 \pm 0.43$
IBRC P1012632	Melon	$1.26 \pm 0.07$	$0.53 \pm 0.02$	$10.1 \pm 0.18$	$42.66 \pm 1.86$
IBRC P1012651	Melon	$2.12 \pm 0.06$	$1.05 \pm 0.04$	$6.70 \pm 0.43$	$54.92 \pm 2.81$
IBRC P1012652	Melon	$2.26 \pm 0.07$	$0.69 \pm 0.01$	$10.8 \pm 0.14$	55.90± 0.85**
IBRC P1012686	Melon	$1.76 \pm 0.04$	$0.77 \pm 0.05$	$7.48 \pm 0.07$	$53.41 \pm 1.30$
IBRC P1012793	Melon	$2.26 \pm 0.10$	$1.42 \pm 0.03$	3.08± 0.07**	$53.28 \pm 2.38$
Maan	Cucumber	2.64± 0.92	$0.89 \pm 0.37$	$15.58 \pm 8.62$	$38.42 \pm 9.74$
Mean	Melon	$1.81 \pm 0.42$	$0.80 \pm 0.31$	$7.94 \pm 2.32$	47.87± 7.87

Table 4. DPPH radical scavenging activity, TPC, TFC and TS of the fruit of Cucumis species

*Note:* \*and \*\* represent minimum and maximum phytochemical properties, respectively.

Leaf attitude predominantly was erect (45.4), but horizontal (36.4) and drooping (18.2) of leaf attitude also were observed. Furthermore, the shape of the apex predominantly was rounded (41) and this was scarcely obtuse (4.5). Leaf blistering was classified as weak, medium, absent, or very weak. Other characters including leaf blade undulation and leaf blade dentation also were recorded. Leaf blade undulation mainly was strong (41), with leaf blade dentation of very strong (45.4) among melons.

The assessment of genetic diversity is required for the efficient organization, conservation, and improvement of Cucumis germplasm (Chikh-Rouhou et al., 2021b). Among different plant parts, leaf diversity plays an important role in plant breeding programs and many other subjects including plant taxonomy, ecology, and evolution (Schemske, 1980; Bernhardt et al., 2008; Kashyap et al., 2021; Chikh-Rouhou et al., 2021b). Previous studies reported morphological traits of leaf for distinguishing Cucumis germplasm (Stepansky et al., 1999a; Parvathaneni et al., 2011; Chikh-Rouhou et al., 2021b). Their results revealed drastic genetic diversity among cucumbers and melons, which was consistent with our findings.

This is the first report of leaf morphometric assessment of Iranian *Cucumis* accessions based on these characters. The results showed that leaf blade characters could be considered species-specific characters for breeding programs to develop and characteristics of new varieties (UPOV, 2019).

Leaf intensity of green color was mainly observed as light, but others such as medium and dark (especially in cucumber) were also observed. Variation in leaf color is a common feature between and within *Cucumis* species (UPOV, 2019; Parvathaneni et al., 2011). Diversity in leaf color was reported in other plants (De Souza et al., 2012; Aryakia et al., 2016) which may be important for evolutionary and ecological studies such as plant-insect interactions (Maskato et al., 2014).

## **Fruit Characteristics**

There are many types of *Cucumis* fruit, different in dimensions, shape, and color (UPOV, 2019; Chikh-Rouhou et al., 2021b; Chikh-Rouhou et al., 2021c). Fruit characters are important quality factors for many plants (Grandillo et al., 1996). These characteristics are

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# Table 5. Correlation among morphological traits

	Leaf blade: shape of apex of terminal lobe	Leaf blade: attitude	Leaf intensity of green color	Leaf blade: ratio length of	Leaf blade: blistering	Leaf blade: undulation of margin	Leaf blade: dentation of maroin	ant: number of female flowers	Fruit predominant	Predominant fruit skin color	Fruit: shape of calyx end	Fruit: dots	Fruit: distribution of	Fruit: ribs	Fruit: sutures	Fruit: length	Fruit: diameter	Fruit: ratio length/diamete	Fruit: shape in transverse
Leaf blade: attitude	-0.841**																		
Leaf intensity of green	-0.420	0.419																	
color																			
Leaf blade: ratio length	0.150	0.042	0.000																
of terminal lobe/length	-0.179	0.043	0.006																
of blade Leaf blade: blistering	0.688**	-0.443*	-0.111	-0.127															
Leaf blade: undulation	01000	01110	01111	01127															
of margin	0.906**	-0.796**	-0.341	-0.136	0.635**														
Leaf blade: dentation of																			
margin	0.535*	-0.727**	-0.421	0.336	0.458*	0.516*													
Number of female	-0.536*	0.369	-0.061	0.443*	-0.463*	-0.610**	0.107												
flowers per node	-0.330	0.309	-0.001	0.445	-0.405	-0.010	0.107												
Fruit predominant	0.255	-0.092	-0.371	-0.029	0.206	0.054	0.267	0.084											
shape at stem end																			
Predominant fruit skin	-0.421	0.359	0.251	0.359	-0.31	-0.0584**	-0.144	0.513*	-0.024										
color	0.516*	-0.554**	-0.434*	0.335	0.289	0.518*	0.656**	0.147	0	-0.042									
Fruit: shape of calyx end Fruit: dots	-0.830**	-0.354 0.886**	-0.434	-0.129	-0.500*	-0.836**	-0.862**	0.147	-0.158	0.377	-0.69**								
Fruit: distribution of																			
dots	-0.448*	0.494*	0.307	-0.082	-0.361	-0.619**	-0.449*	0.349	-0.039	0.374	-0.392	0.584**							
Fruit: ribs	0.421	-0.341	-0.111	-0.127	0.237	0.532*	0.122	-0.0382	0.115	-0.03	0.174	-0.347	-0.361						
Fruit: sutures	0.069	0.032	-0.227	0.175	-0.151	0.303	-0.016	-0.23	-0.259	-0.421	0.101	-0.097	-0.287	0.07					
Fruit: length	0.374	-0.223	-0.036	-0.244	0.279	0.606**	-0.044	-0.529*	0.04	-0.57**	-0.062	-0.231	-0.58**	0.484*	0.530*				
Fruit: diameter	0.187	0	-0.297	-0.413	0.178	0	-0.096	0	0.127	0.131	0.162	0	0	-0.178	-0.311	-0.191			
Fruit: ratio	0.387	-0.282	-0.124	-0.365	0.239	0.550**	-0.155	-0.64**	-0.069	-0.59*	-0.104	-0.158	-0.56	0.392	0.489*	0.856**	-0.107		
length/diameter																			
Fruit: shape in	-0.25	0.199	0.026	-0.406	-0.421	-0.216	-0.286	-0.119	0.111	0.034	-0.234	0.328	-0.032	0.008	0.068	0.105	0.241	0.201	
transverse section																			
Fruit: density of	0.439*	-0.427*	-0.056	0.488*	0.388	0.463*	0.416	-0.026	-0.134	-0.074	0.469*	-0.482*	-0.182	0.02	0.175	0.151	-0.103	-0.012	-0.357
vestiture	1	1 1 1			0.05														

*Note:* \*\* and \*, Significant at the probability of 0.01 and 0.05, respectively.

used to classify current cultivars and plant species into different groups (Aryakia et al., 2016; UPOV, 2019).

Among fruit morphological characters studied herein, only fruit creasing showed the monomorphic feature (data do not show). However, a high level of diversity in fruit traits was observed at intra-and interspecific levels (Table 3 and Figure 1). Fruit characteristics include white color of skin, very long size, truncate calycate, smooth texture, and strong ribs just observed in melons, while yellow skin and dense of vestiture (absent or very sparse) in cucumbers were observed.

The predominant fruit skin color was green. However other colors such as yellow and white were also observed. The fruit's green color is favorite for Iranian consumers. Variation in skin color is a common feature between and within Cucumis species (Parvathaneni et al., 2011; UPOV, 2019; Chikh-Rouhou et al., 2021c), which is also observed in other plants (Aryakia et al., 2016). Fruit predominant shape at stem end was classified as necked, obtuse, and acute. This character was mainly observed as obtuse. The other fruit shape criteria were the transverse section and the shape of the calyx end. Obtuse, rounded, and truncate were recorded in the calyx. Furthermore, fruit length, diameter, and ratio length/diameter were recorded to determine the fruit dimensions. These characters were classified as long, short, very long, medium, and very short. The predominant Fruit diameter was medium. In addition, fruit dots, ribs, sutures, and vestiture density were revealed in the studied species.

Although previous works have reported many classifications and evaluations of different *Cucumis* accessions based on commercial traits of fruit (Stepansky et al., 1999b; Parvathaneni et al., 2011; Raghami et al., 2014), there is little information on the morphological assessment of Iranian *Cucumis* species. Our findings show that 12 morphological characters of fruit can be accurately used to distinguish and represent potential new sources of *Cucumis* accessions.

In addition, the number of female flowers per node was variable among them. Moreover, this trait was predominantly one, but three to four female flower per node was only observed in cucumbers. It could be considered a valuable industrial potential for breeding programs because some cucumber varieties have been bred to have multiple flowers per node (Hikosaka & Sugiyama, 2004). This morphovariable trait is also applied for evaluating taxonomic arrangement in other plants (Espírito-Santo et al., 2012).

## **Phytochemical Characteristics**

Our results revealed wide variation in DPPH, TPC, TFC, and TS among accessions of *Cucumis* species (Table 4). DPPH, TPC, TFC and TS varied from 3.08±0.07 to 35.23±1.78 mg/ml, 1.11±0.01 to 4.35±0.18 mg GAE/g DW, 0.51±0.02 to 1.64±0.05 mg RE/g DW and 20.67±1.06 to 55.90±0.85 mg/g DW, respectively. Favorable to the extreme amount of phytochemical properties were revealed among *Cucumis* accessions, which were comparable to those observed in other melons or cucumbers (Stepansky et al., 1999b; Ismail et al., 2010). Moreover, assessment of the diversity of DPPH, TPC, TFC, and TS could reveal a good source of phytochemical characteristics among plant germplasm (Chen et al., 2013; Aryakia, 2020; Chikh-Rouhou et al., 2021c; Shahrivari et al., 2022).

Phenolic compounds which proved to be associated with health benefits, exhibit a wide range of physiological properties, such as antioxidant, antiallergenic, anti-artherogenic, anti-inflammatory, antimicrobial, anti-thrombotic, cardioprotective, and vasodilatory effects (Balasundram et al., 2006). Therefore, evaluation of phenolic content and antioxidant activity in plant extracts are very important issues from pharmaceutical and medical aspects. TPC was several times more than that of TFC in each Cucumis accession. Moreover, cucumbers showed more TPC and TFC than melons, but melons showed more TS and DPPH radical scavenging activity than cucumbers (Table 4). Previous reports showed that interspecific crossing among cucumber and melon could result in new crops (Deakin et al., 1971; Chen et al., 1997; Yu et al., 2015). So, these results could be considered for agricultural breeding programs. This research is the first report that studies DPPH, TPC, TFC, and TS of the Iranian native Cucumis accessions. Overall, complementary studies along with molecular and phytochemical research could help to promote Cucumis genetic database.

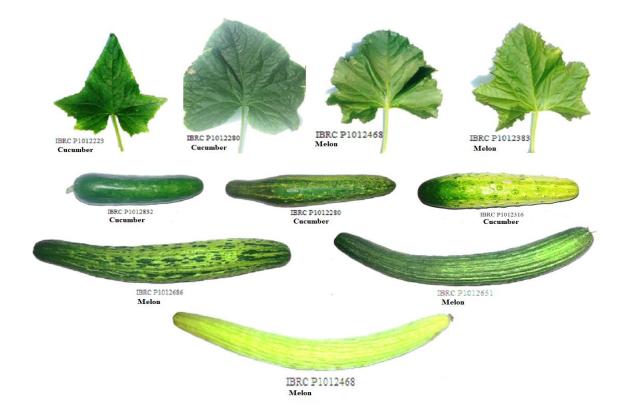


Figure 1. Morphodiversity of leaf and fruit among Cucumis accessions

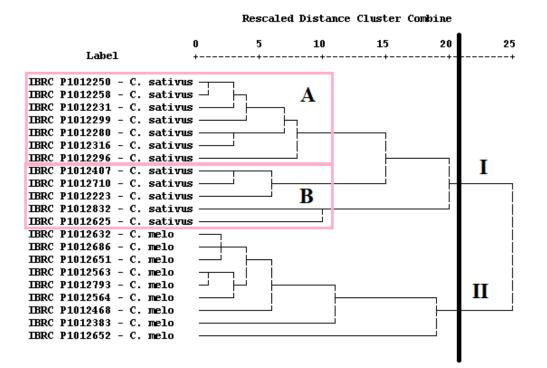


Figure 2. Relationships among 21 accessions of Cucumis species using 20 qualitative characters of leaf and fruit

#### **Cluster Analysis**

Analysis of the cluster divided all accessions into the two major groups, cucumber and melon (I and II) (Figure 2) which were clearly defined by twenty qualitative morphological characteristics. The first group (I) included cucumber accessions with two district subgroups of A and B originating from the Hyrcanian zone and other different ecological zones, respectively. It might be since accessions originated from different locations of the Hyrcanian zone have been ecologically influenced by the same climate conditions. The second group (II) included melon accessions. This cluster revealed a high accuracy level of intra-and interspecific morphodiversity among Cucumis accessions studied herein. However, similar reports in the Cucumis genus (Parvathaneni et al., 2011; Stepansky et al., 1999a) and other plant species (Arrieta-Espinoza et al., 2005; Aryakia et al., 2016) could confirm the classification based on morphological traits.

In addition, analysis of clusters based on four phytochemical characters (including TPC, TFC, TS, and DPPH) could also cluster most of the *Cucumis* accessions according to their genetic pattern (cucumber and melon) (Figure 3). These results suggest that clustered relative accessions have similar bioactive compounds responsible for their phytochemical characters. Chikh-Rouhou et al. (2021c) used phytochemical characters including TFC and TPC for the classification of different *Cucumis* species. Their results showed that the cluster analysis could segregate *Cucumis* species into four different groups. Moreover, TFC and TPC were affected by the botanical group and genotype within the same group. Maietti et al. (2012) found similar results, demonstrating that two distinct clusters were clearly identified in melons belonging to the same cultivar, confirming a significant effect on the chemical composition of the fruit.

This valuable diversity observed among *Cucumis* accessions revealed a good industrial potential for commercial exploration of them. In addition, Iran is one of the most cultivated areas of Cucurbitaceae species comprising drastic variable accessions. Therefore, determination of the distribution and the level of genetic diversity using morphological and phytochemical characters could provide basic data for designing conservation and breeding programs for *Cucumis* species (Xiao et al., 2004; Hao et al., 2006).

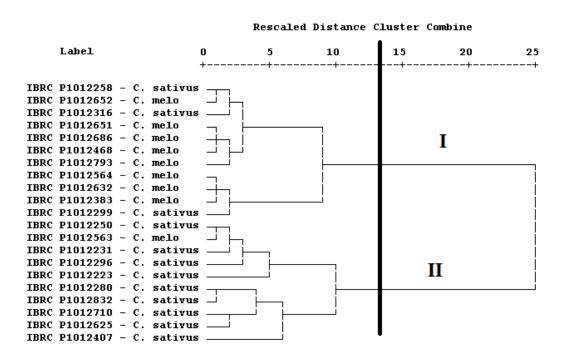


Figure 3. Relationships among 21 accessions of Cucumis species using 4 phytochemical characters

#### **Correlation Among Characters**

Pearson's correlation analysis could find significant relationships among characters (Tables 5 and 6). A significant correlation among all leaf characters was observed except for leaf color and terminal lobe/blade. No similar results were observed among fruit characters. However, some significant correlations were revealed, such as fruit length/diameter and fruit length with ribs and sutures. In addition, the correlation between fruit and leaf characters was also observed. Correlation among morphological characters was reported by previous studies (De Souza et al., 2012; Aryakia et al., 2016). These correlations could be due to the evolutionary mechanism (Davis, 2001). For example, correlation among fruit and leaf characters might be the consequence of some allometric relationship affecting all plant parts (Herrera, 2002). The correlation between different organs can be useful for breeders to predict expected morphological traits, so the breeding process can be shortened. For farmers, they can observe the shape and size of other organs to predict relative traits of fruit and to harvest commodity fruit (Cui et al., 2020).

Table 6. Correlation among phytochemical tr	aits
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TPC	TFC	DPPH
0.787**		
-0.358	- 0.553**	
-0.258	0.079	-0.292
	0.787** -0.358	0.787** -0.358 - 0.553**

*Note:* \*\* Significant at the probability of 0.01.

Correlation between phenolic content and antioxidant activity was revealed in this study (Table 6) according to previous reports (Aryakia et al., 2015). However, no correlation was found between TS and phenolic content or antioxidant activity. It has been demonstrated that hydroxyl functional groups of phenolic compounds, are responsible for antioxidant activity and flavonoids also stabilize the reactive oxygen species (Nijveldt et al., 2001). These compounds interrupt the propagation of the free radical autoxidation chain by contributing a hydrogen atom from a phenolic hydroxyl group, followed by the formation of a relatively stable free radical that does not initiate or propagate further oxidation processes (Bahramikia et al., 2009). These correlations might be

useful as a powerful tool for the selection and breeding of economically valuable traits with low heritability.

#### CONCLUSION

This study increased our knowledge about the intra- and interspecific diversity of Iranian *Cucumis* germplasm. Both morphological and phytochemical properties can be used effectively in the identification and classification of *Cucumis* accessions. These results might also be considered in the characterization and distinguishing of other *Cucumis* species. Further morphological and phytochemical studies, especially the extraction of different parts using different solvents, as well as the evaluation of other phytochemical properties, might be necessary for a better understanding of the *Cucumis* breeding program.

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### **Compliance with Ethical Standards**

#### **Authors' Contributions**

Both authors have contributed equally to this paper.

#### **Conflict of Interest**

The authors declare that there is no conflict of interest.

#### **Ethical Approval**

For this type of study, formal consent is not required.

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