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1 Original Article

2 **Effect of water deficit on the cell wall of the date palm (Phoenix dactylifera ‘Deglet**
3 **nour’, Arecales) fruit during development**

4

5 Running title: Water deficit and date palm fruit cell wall

6

7 ALI GRIBAA^{1,3}, FLAVIEN DARDELLE¹, ARNAUD LEHNER¹, CHRISTOPHE
8 RIHOUEY², CAROLE BUREL¹, ALI FERCHICH³, AZEDDINE DRIOUICH¹, JEAN-
9 CLAUDE MOLLET¹

10

11 ¹ Laboratoire de Glycobiologie et Matrice Extracellulaire Végétale, UPRES EA 4358, IRIB,
12 Université de Rouen, 76821 Mont Saint-Aignan Cedex, France, ² Polymères, Biopolymères,
13 Surfaces, UMR CNRS 6270, IRIB, Université de Rouen, 76821 Mont Saint-Aignan Cedex,
14 France, ³ Institut des Régions Arides, 4119, Médenine, Tunisia.

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17 *Correspondence:* J.C. Mollet. E-mail: jean-claude.mollet@univ-rouen.fr

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1 **ABSTRACT**

2 Date palm (Phoenix dactylifera) is an important crop providing a valuable nutrition source for
3 people in many countries including the Middle East and North Africa. In recent years, the
4 amount of rain in North Africa and especially in the Tunisian palm grove areas has dropped
5 significantly. We investigated the growth and cell wall remodeling of fruits harvested at three
6 key development stages from trees grown with or without water supply. During development,
7 cell wall solubilisation and remodeling was characterized by a decrease of the degree of
8 methylesterification of pectin, an important loss of galactose content and a reduction of the
9 branching of xylan by arabinose in irrigated condition. Water deficit had a profound effect on
10 fruit size, pulp content, cell wall composition and remodeling. The loss of galactose content
11 was not as important, arabinose content was significantly higher in the pectin-enriched
12 extracts from non-irrigated condition and the levels of methylesterification of pectin and *O*-
13 acetylation of xyloglucan were lower than in irrigated condition. The lower levels of
14 hydrophobic groups (methylester and *O*-acetyl) and the less intensive degradation of the
15 hydrophilic galactan, arabinan and arabinogalactan in the cell wall may be implicated in
16 maintaining the hydration status of the cells under water deficit.

17

18 *Key-words:* Phoenix dactylifera, cell wall, date palm, fruit development, irrigation, pectin,
19 water deficit, xylan, xyloglucan.

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1 INTRODUCTION

2 Date palm (Phoenix dactylifera L.) is a dioecious monocot crop of the commelinid clade like
3 grasses (Poales) (APGIII 2009). It grows in arid and semi-arid regions and can develop at an
4 elevation up to 1500 m in well-drained soils. It is cultivated in the Middle East, North Africa,
5 parts of Central and South America, Southern Europe, India and Pakistan (Al-Farsi & Lee
6 2008). More than 2000 different cultivars of date palm are known over the world and more
7 than 250 are present in Tunisia (El-Arem *et al.* 2011). Date fruit is an important food source
8 rich in nutrients (Al-Farsi & Lee 2008) and carbohydrates (Al-Shahib & Marshall 2003;
9 Shafiei, Karimi & Taherzadeh 2010). Moreover, date fruit has been used as a source of active
10 components in the development of drugs (Ishurd & Kennedy 2005; Baliga *et al.* 2011).
11 Because of its economic importance, the need to predict the gender of immature plant and to
12 improve fruit traits, the chloroplast (Yang *et al.* 2010) and the nuclear genomes of several
13 date palm cultivars (Khalas, Deglet nour, Medjool) have been sequenced (Al-Dous *et al.*
14 2011). More recently, the gene expression profiles at seven fruit development stages of the
15 date palm cv. Khalas were also investigated but mostly focused on starch and soluble sugar
16 metabolism (Yin *et al.* 2012).

17 With the reduction of rain fall and the increase of drought period, the water deficit
18 limits the growth and distribution of natural vegetation and reduced the performance of
19 cultivated plants (Shao *et al.* 2008). Water stress influences plant growth at various levels,
20 from cell to community (Colom & Vazzana 2001) and affects plant growth depending on cell
21 division, cell enlargement and cell differentiation (Correia, Coelho & David 2001; Cabuslay,
22 Ito & Alejal 2002). [Expansive cell growth](#) is more inhibited by water stress than cell division
23 and various physiological and biochemical processes are reduced such as photosynthesis,
24 respiration, translocation, ion uptake, carbohydrate and nutrient metabolisms (Hsiao 1973).

1 Plants can undergo changes in their development and physiology under such stress as growth
2 depends on the changes in the structure and remodeling of the cell wall (Konno *et al.* 2008).

3 The cell wall of land plant consists mainly of polysaccharides including pectins,
4 hemicellulose and cellulose with structural glycoproteins and enzymes (Popper *et al.*, 2011).
5 Pectins are complex wall polymers consisting of homogalacturonan (HG) that can be methyl-
6 and acetyl-esterified, rhamnogalacturonan I (RG-I), rhamnogalacturonan II (RG-II), and
7 xylogalacturonan (Fry 2011). HG is a polymer of repeated units of (1→4)- α -D-galacturonic
8 acid (GalA) that can be cross-linked with calcium upon block wise action of pectin
9 methylesterases on methylesterified HG (Micheli 2001). RG-I consists of the repeating
10 disaccharide, (1→4)- α -D-galacturonic acid-(1→2)- α -L-rhamnose (Rha), unit with a wide
11 variety of side chains attached to the rhamnosyl residues, ranging from monomers to large
12 oligosaccharides such as (1→4)- β -D-galactan, (1→5)- α -L-arabinan, and/or type I
13 arabinogalactan (Caffall & Mohnen 2009).

14 In most Angiosperms (flowering plants including eudicots and monocot non-
15 commelinids), the main hemicellulose is the xyloglucan (XyG)-type. Classic XyG consists of
16 a (1→4)- β -D-glucan backbone substituted with xylose (Xyl), galactose (Gal)-Xyl or fucose
17 (Fuc)-Gal-Xyl motifs which correspond, according to the one letter code proposed by Fry *et*
18 *al.* (1993), to X, L and F, respectively, G being the unsubstituted glucosyl (Glc) residue of the
19 glucan backbone. [However, structural differences in XyG have been shown to occur that are](#)
20 [related to taxonomic groups including the Asteridae \(Hoffman *et al.* 2005\).](#) In addition, *O*-
21 acetylation of XyG can occur, most generally on the galactosyl residues, but its biological
22 function is unknown (Cavalier *et al.* 2008). In monocot commelinid including Poales,
23 Commelinales, Zingiberales and Arecales (APG III 2009), XyG can be found in low amount
24 (Hsieh & Harris 2009) but the main polymer is the xylan-type. The backbone consists of
25 (1→4)- β -D-xylopyranosyl residues that can be *O*-acetylated and branched with one or two L-

1 arabinosyl residues (Scheller & Ulvskov 2010). In addition, the xylan/arabinoxylan (AX)
2 structure can also be substituted with D-glucuronic acid (GlcA) and/or its 4-O-methyl
3 derivative (GAX) and linked to ferulic acid (Fry 2011).

4 It has been well documented that during fruit development, the modifications of the
5 cell wall modulate the texture of the flesh including the softening by the action of enzymes
6 such as pectin methylesterases, polygalacturonases, expansins and others (Rose & Bennett
7 1999; Giovanni 2001; Vicente *et al.* 2007a). Modification of the cell wall composition during
8 ripening [has been](#) observed in many species (Stewart, Iannetta & Davies 2001, Brummel *et al.*
9 2004, Li *et al.* 2006, Cardoso *et al.* 2007, Ordaz-Ortiz, Marcus & Knox 2009). However, most
10 of the studies focused on the influence of abiotic stresses on the cell wall modification of
11 fruits have been carried out during post-harvest storage ([under cold, light or gas treatments](#)
12 [including ethylene, ozone or CO₂](#)) (Barka *et al.* 2000; Rodoni *et al.* 2010; [Toivonen &](#)
13 [Hodges 2011](#)).

14 To date, little information is available on the effect of water deficit on fruit
15 development and cell wall remodeling and to our knowledge, none on the economically
16 important date palm fruit. The aim of this study was to characterize the cell wall composition
17 of the pulp during fruit maturation and to examine the effect of water deficit (in 2009, a total
18 of 3.6 mm of rain was recorded between March and September in the Palm grove region of
19 sampling) on the fruit development and its impact on the cell wall remodelling during
20 ripening.

21

22 **MATERIAL AND METHODS**

23 **Plant material**

24 Fruits of *Phoenix dactylifera* var. Deglet nour (Arecaceae) were collected in 2009 in two
25 nearby palm groves in the Kebili region (south-west of Tunisia) where the largest palm groves

1 of the country are located. The palm trees were submitted to two different water irrigation
2 regimes: one with watering every 4 days and one without any supply of water. Fruits were
3 harvested at three different developmental stages (Fig. 1) described by Baliga *et al.* (2011): 77
4 days after pollination (DAP) (17 jun. 2009, stage 1: khimri characterized by high cell
5 multiplication), 140 DAP (19 aug. 2009, stage 2: khalal characterized by cell multiplication
6 and expansion, starch accumulation) and 232 DAP (18 nov. 2009, mature edible fruit: stage 3
7 tamar characterized by an accumulation of soluble sugars such as glucose, fructose and
8 sucrose and an absence of starch) (Yin *et al.* 2012). From February to November 2009, 60
9 mm of rain fall was recorded in the Kebili region with a total of 3.6 mm from March to
10 September (*i.e.* period of fruit development) (El Ferchichi Ouarda, Walker & Larbi Khouja
11 2012; <http://www.semide.tn/collect/annuaire/index/assoc/HASH0130.dir/doc.pdf>). **The**
12 **harvest was randomised and** to minimize the effects of individuals and sun exposition, fruits
13 were collected in all directions and mixed with the harvest from five other palm trees.

14

15 **Estimation of water content**

16 Fruits were pitted and the fleshes were weighted to get the fresh weight (FW). After
17 incubation for 48h in an oven at 60°C, the dry weight (DW) of the flesh was measured. The
18 values are the means of 20 measurements per condition and expressed as % of FW.

19

20 **Cell wall extraction**

21 One hundred g of flesh was ground in liquid nitrogen and treated three times with EtOH 70 %
22 at 70 °C for 15 min followed by incubation with a mixture of chloroform:methanol (1:1,
23 vol./vol.) and acetone. The remaining insoluble material was then dried to yield the cell wall
24 residue. One g (DW) of cell wall material was successively treated with (1) boiling water for
25 1h, (2) boiling ammonium oxalate 0.5% (w/vol.) for 1 h and (3) 50 mM Na₂CO₃

1 supplemented with 20 mM NaBH₄ for 20 h at 4 °C, (4) 1 M KOH and (5) 4 M KOH
2 supplemented with 20 mM NaBH₄ at room temperature for 2 h as described by Ray *et al.*
3 (2004). After each treatment, the insoluble material was collected by centrifugation and
4 processed to the next step. The supernatants of the alkali treated samples (steps 3 to 5) were
5 acidified to pH 5.5 with acetic acid. After dialysis against distilled water, the extracts were
6 freeze dried. The final insoluble residue was extensively washed with distilled water and
7 freeze-dried. The dry extracts were weighted to estimate the extraction yields. The cell wall
8 fractionation procedure was carried out in triplicate for each condition.

9

10 **Cell wall characterization**

11 *Monosaccharide analysis by gas chromatography.* Monosaccharide composition of the
12 fractions was determined by gas liquid chromatography as described by Dardelle *et al.*
13 (2010). The values are the means of three independent biological samples.

14

15 *Estimation of the degree of methylesterification (DM) of pectins by Fourier Transform Infra-*
16 *Red (FT-IR) spectroscopy.* Pectin-enriched fractions (boiling water and ammonium oxalate
17 extracts) were desiccated in an oven for one week at 30°C and transferred in a vacuum jar
18 containing silica gel before FT-IR analysis. Dry samples were analysed with an OMNI-
19 Sampler FT-IR spectroscopy (version 5.2a) at 4 cm⁻¹ resolution. The DM was calculated
20 using the absorbance intensities at 1630 and 1740 cm⁻¹ assigned to the carbonyl groups (COO⁻
21) of GalA and its methylester, respectively with the equation described by Gnanasambandam
22 & Proctor (2000) and Manrique & Lajolo (2002).

23 Eq. $DM = A_{1740} / (A_{1740} + A_{1630})$

24 Commercial pectins with determined DM were used as standards. Using this method,
25 the DM of pectin from citrus fruit with 85% DM (Sigma) gave 79.9% ± 0.9 DM, pectin from

1 citrus fruit with 20-30% DM (Sigma) gave $24.6\% \pm 0.3$ DM and finally pectate Na pectin
2 from citrus with a DM = 8.6% (Sigma) gave $10.8\% \pm 0.9$.
3 *Dot-blot immuno-assays.* Extracts (8, 4, 2 and 1 μ g) were blotted onto nitrocellulose
4 membrane and processed according to Mollet *et al.* (2000). The monoclonal antibodies
5 (MAb) used were LM19 and LM20 that recognize weakly and highly methylesterified HG
6 regions of pectins, respectively (Verhertbruggen *et al.* 2009a). (1 \rightarrow 4)- β -D-galactans were
7 probed with LM5 (Jones, Seymour & Knox 1997) and (1 \rightarrow 5)- α -L-arabinans with LM6
8 (Willats, Marcus & Knox 1998) and LM13 (Verhertbruggen *et al.* 2009b). Weakly substituted
9 xylans and more extensively branched arabinoxylans were detected with LM10 and LM11,
10 respectively (McCartney, Marcus & Knox 2005). Arabinan from sugar beet (Megazyme),
11 xylan from larchwood (Sigma), arabinoxylan from wheat (Megazyme), galactan of gum
12 arabic from acacia, demethylesterified pectin and pectin with 8.6 and 85% DM from citrus
13 fruits (Sigma) were used as controls. MAbs were purchased from Plant Probes (Leeds, UK)
14 (www.plantprobes.net).

15
16 *Analysis of XyG and xylan/arabinoxylan by matrix assisted light desorption ionisation-time of*
17 *flight mass spectrometry (MALDI-TOF MS).* Preparation of the oligosaccharides: One mg of
18 pulp cell wall was incubated under agitation for 16 h at 37 °C with 500 μ L of an *endo*-(1 \rightarrow 4)-
19 β -D-glucanase (5 units; EC 3.2.1.4; Megazyme) prepared in 10 mM ammonium acetate
20 buffer, pH 5. *Endo*-(1 \rightarrow 4)- β -D-xylanase (5 Units, EC 3.2.1.8, Megazyme) treatment was
21 carried out on the insoluble residue of 500 mg pulp cell wall treated twice for 1h with boiling
22 water to remove pectic polymers and once with 1% NaOH dissolved in 70% ethanol at 80°C
23 for 2 h to eliminate lignins (Gabriellii *et al.* 2000). The glucanase and xylanase-resistant
24 materials were removed by centrifugation after the addition of ethanol to reach a final
25 concentration of 80%. The ethanol-soluble oligosaccharides were concentrated by evaporation

1 under a stream of air. MALDI-TOF mass spectrometry analyses of XyG and
2 xylan/arabinoxylan derived oligosaccharides: MALDI-TOF mass spectra were acquired on a
3 Voyager DE-Pro MALDI-TOF instrument (Applied Biosystems) equipped with a 337 nm
4 nitrogen laser as described in Dardelle et al. (2010).

5

6 **Statistical analyses**

7 Data were compared during fruit development with a similar irrigation condition and between
8 irrigated and non-irrigated conditions at the same harvesting stage with Prism (GraphPad
9 Software Inc, USA) for statistical significance by ANOVA ($P < 0.05$).

10

11 **RESULTS**

12 **Fruit growth, pulp, water and cell wall contents**

13 During development, fruits increased in size (Fig. 1) and gained weight rapidly between
14 stages 1 and 2 (from 1.3 g to 13.1 g and from 0.3 g to 6.2 g in fruits from irrigated and non-
15 irrigated trees, respectively) (Table 1). Between stages 2 and 3, the fresh weight of the fruits
16 did not change significantly (from 13.1 g to 12.1 g and from 6.2 g to 5.9 g) but the water
17 content of the pulp decreased dramatically (from 71.2% and 79.9% to 23.5% and 20.4%).
18 This was counter balanced by an increase of the dry matter of the pulp (from 3.5 g to 8.6 g
19 and 1.0 g to 4.1 g in irrigated and non-irrigated conditions, respectively) (Table 1). Fruits
20 collected from irrigated palm trees were larger (Fig. 1) and significantly heavier (about 2 fold)
21 than the fruits harvested in non-irrigated palm groves (Table 1). The weights of the fresh and
22 dry pulps were throughout development always significantly higher in the fruits from irrigated
23 than non-irrigated trees (Table 1). During development, [the weight of the](#) cell walls decreased
24 in both conditions, from about 70% at stage 1 to 10% at stage 3. At stage 2, the cell wall

1 content of the pulp was significantly the highest in non-irrigated condition (50.3 vs 30.7 %)
2 (Table 1).

3

4 **Yields of the pulp cell wall extracts**

5 Loosely, ionically and covalently bound pectins were sequentially extracted with hot water,
6 ammonium oxalate and Na₂CO₃, respectively. The extraction of the pulp cell wall by hot
7 water treatment extracted an important amount of polymers that increased during fruit
8 development (Fig. 2a). In contrast, the Na₂CO₃ extract showed an important yield reduction
9 from stage 1 to 3 (from 11.5% to 0.3% and from 10.9% to 0.3% in fruits from irrigated and
10 non-irrigated trees, respectively) (Fig. 2c). Moreover, the extraction yields obtained by hot
11 water treatment were significantly higher in fruit from irrigated trees whereas no significant
12 difference was noticeable in the Na₂CO₃ extracts (Fig. 2a,c). Treatment with ammonium
13 oxalate and KOH 4 M extracted only a low percentage of polymers without any significant
14 differences throughout fruit development and irrigation conditions (Fig. 2b,e). In contrast,
15 treatment with KOH 1 M in non-irrigated condition solubilized higher amount of polymers
16 compared to the irrigated condition (Fig. 2d). In both irrigation conditions, higher yields were
17 obtained at stage 2. Finally, the yields of the remaining insoluble residues increased
18 significantly during fruit maturation and were significantly higher in the non-irrigated
19 condition at stages 1 and 2 (Fig. 2f).

20

21 **Composition of the pectin-enriched pulp cell wall extracts**

22 The hot water pectin-enriched fraction was mostly composed of GalA, Ara and Gal. During
23 fruit development, the Ara and Gal contents were identical at stage 1 in the two irrigation
24 systems. Under irrigated condition, both Ara and Gal levels decreased significantly whereas
25 in non-irrigated condition the decrease was less noticeable (Fig. 3a). The mol% of GalA was

1 the highest at stage 2 in both irrigation conditions and was significantly higher in irrigated
2 condition at stages 1 and 2 (Fig. 3a). Finally, at the full maturity stage, an important increase
3 of Glc was detected, being significantly higher in the irrigated condition. GalA residues were
4 originating from HGs and RG-I from irrigated and non-irrigated trees as shown by the
5 immunoreaction with LM19 MAb that binds to unesterified HG oligogalacturonides and
6 partially Me-HGs and LM20 that recognizes weakly Me-HGs (Fig. 4). The presence of Ara
7 and Gal in the hot water pectin-enriched fraction revealed by GC were **at least partly**
8 **associated with RG-I** side chains as revealed by immunodot-blot with LM13 and LM6 (may
9 also **bind** to AGP) that recognizes (1-5)- α -L-arabinan and LM5, the MAb specific for (1-4)- β -
10 D-galactan epitopes. Immunodot blot assays did not reveal any obvious difference in the
11 labeling pattern of HG, arabinan and galactan between irrigated and non-irrigated conditions
12 (Fig. 4, Supporting Information Fig. S1). The molar comparison of GalA and Rha indicated
13 that most of the GalA content was **composed of HG domains** rather than the RG-I backbone
14 (Fig. 5a). The later was relatively weakly branched by Ara and Gal residues in the hot water
15 extracts (Fig. 5b).

16 The ammonium oxalate fractions were mostly composed of Ara, Gal, GalA and Xyl
17 residues (Fig. 3b). The level of Ara increased from stage 1 to stage 2 and remained constant in
18 stage 3. However, Ara was significantly higher in non-irrigated condition during fruit
19 maturation. In contrast in irrigated condition, at stage 1, the level of Gal residues was
20 significantly higher and decreased dramatically during fruit maturation. This was not
21 observed in the fraction collected from fruits in the non-irrigated condition.

22 Estimation of the DM of HG did not show any significant difference in the ammonium
23 oxalate fractions during development and between the two irrigation conditions (Fig. 6,
24 Supporting Information Fig. S2). In contrast, in the hot water fraction, significant differences
25 were detected at stages 1 and 3. At stage 1, the DM was 41.2% in irrigated condition and

1 27.5% in non-irrigated condition. At stage 3, the DM was 26.3% in irrigated condition and
2 8.8% in non-irrigated condition. At stage 2, no significant difference was measured (Fig. 6).
3 The lack of noticeable differences between LM19 and LM20 labeling of the hot water extract
4 (Fig. 4 and Supporting Information Fig. S1) originate probably from the overlapping binding
5 capabilities of the antibodies to a range of DM.

6 In the Na₂CO₃ extract, Ara and Gal were the most abundant monosaccharides at stage
7 1 (Fig. 3c). The level of Gal was again significantly higher at stage 1 in irrigated condition
8 and then decreased during fruit development in both irrigation conditions as observed in the
9 ammonium oxalate fractions. Opposite trends were observed with Xyl with a sharp increase
10 during fruit development but no significant differences were noticeable between the two
11 irrigation system. The level of RG-I backbone increased importantly during fruit development
12 (Fig. 5a). At the mature stage, nearly equimolar percentages of GalA and Rha were observed
13 suggesting that this fraction was composed mostly of RG-I with low level of HG domains
14 (Fig. 5a).

15

16 **Composition of the hemicellulose-enriched pulp cell wall extracts**

17 The extraction with KOH 1 M solubilized polymers enriched in Xyl, Ara and Gal (Fig.
18 7a). Xyl level increased during fruit maturation in both irrigation conditions. The values were
19 significantly higher in the irrigated vs non-irrigated conditions. In contrast, the level of Ara
20 decreased from stage 1 to 2 and then increased from stages 2 to 3. As in all the other
21 extraction, the level of Gal was the lowest in the mature fruits. Similar results were obtained
22 with the extraction with KOH 4 M except that an increase of Fuc and Glc residues were
23 detected (Fig. 7b). In addition, higher level of Xyl and lower level of Ara were observed
24 compared to the KOH 1 M extraction (Fig. 8). In both fractions, the ratios Ara/Xyl were
25 higher at stage 1 and decreased in the following stages (Fig. 8). In mature fruits, the Ara/Xyl

1 ratio was slightly higher in non-irrigated compared to irrigated conditions. Overall, it
2 appeared that xylans were more heavily branched in the KOH 1 M than the KOH 4 M.

3 Fuc and part of the Glc, Xyl and Gal residues may originate from the presence of XyG
4 as shown by MALDI-TOF MS (Table 2, Supporting Information Fig. S3). At stage 1, the
5 MALDI-TOF MS spectra did not display any detectable XyG fragments. At stages 2 and 3, in
6 both irrigation conditions, the major ion was the fragment XXXG (Table 2, Supporting
7 Information Fig. S3). Differences were noticeable in the levels of fucosylated and *O*-
8 acetylated fragments, being significantly higher in the irrigated condition as compared to non-
9 irrigated condition (Table 2).

10 The presence of branched (1→4)-β-D-xylan in the pulp was also verified by MALDI-
11 TOF MS (Fig. 9, Supporting Information Fig. S4) and immunodot-blot assay using LM10 and
12 LM11 Mabs (Fig. 10, Supporting Information Fig. S5). *Endo*-xylanase treatment on the crude
13 or the depectinized pulp cell wall did not release detectable fragments. Only depectinized and
14 delignified pulp cell wall treated by xylanase allowed the detection of ions suggesting that
15 lignin was affecting the accessibility of the enzyme. The main fragments were composed of 6
16 and 7 pentoses branched with one 4-*O*-methyl-GlcA (Fig. 9). This acidic monosaccharide is
17 not commercially available and could not be assessed in our GC analyses. Comparison of the
18 relative abundance of the ions revealed that smaller oligosaccharides were dominantly found
19 in irrigated condition. In non-irrigated condition, larger oligosaccharides were detected up to
20 10 pentoses. In the condition tested, the *O*-acetyl groups could not be assessed because of the
21 alkali treatment used during the delignification process. LM10 is specific to unsubstituted or
22 low substituted xylans whereas LM11 binds to arabinoxylan as well as unsubstituted xylan
23 (McCartney *et al.* 2005). No significant difference of labeling was observed between both
24 irrigation conditions in the 1 M and 4 M KOH extracts (Fig. 10 and Supporting Information
25 Fig. S5).

1 DISCUSSION

2

3 **Fruit ripening is accompanied by cell wall solubilization and remodeling**

4 In date palm, fruit ripening induces a decrease of water content and an increase of soluble
5 sugar content (mostly glucose and fructose) as observed in other varieties (Ahmed, Ahmed &
6 Robinson 1995; El-Arem *et al.* 2011). Similarly, the cell wall content of the pulp decreased
7 remarkably from 70% (w/w) at stage 1 (khimri) to only 10% (w/w) at stage 3 (tamar). In other
8 fleshy fruits, a clear decrease of the cell wall material was also noted during development
9 presumably due to intensive cell wall degradation and remodeling (Dawson, Melton &
10 Watkins 1992; Vicente *et al.* 2007b, c, d). This was confirmed with an increase of the yields
11 of the water soluble polymers and a decrease of the ammonium oxalate, Na₂CO₃ and KOH
12 soluble extracts at stage 3 as shown during the ripening of kiwi (Actinida deliciosa)
13 (Redgwell, Melton & Brasch 1991), guava (Psidium guajava) (Das & Majumder 2010), peach
14 (Prunus persica) (Hegde & Maness 1996), pear (Pyrus communis) (Martin-Cabrejas, Waldron
15 & Selvendran 1994) and chilli pepper (Capsicum annum) (Sethu, Prabha & Tharanathan
16 1996) fruits.

17 In date fruit cell wall, the major non-cellulosic polymer is pectin and not hemicellulose
18 (compared to commelinid grasses which are composed mostly of GAX). Similar results were
19 obtained in the leaflets and rachides of two other palm trees Phoenix canariensis and
20 Rhopalostylis sapida. In these species, pectin was also the main component of the cell wall
21 (Carnachan & Harris 2000; Hsieh & Harris 2009). Moreover, the cell wall composition
22 revealed large changes in both pectins and hemicelluloses during ripening. In all the pectic
23 fractions, a clear loss of Gal but not in the Ara content is observed. In many species, a net loss
24 of non-cellulosic neutral sugar residues occurred during ripening, including galactose and/or

1 arabinose (Gross & Sams 1984; Seymour *et al.* 1987; Brummell & Harpster 2001; Pena &
2 Carpita 2004).

3 The water soluble fraction is enriched in HG whereas the Na₂CO₃ extract is mainly
4 composed of RG-I branched with arabinan, galactan and/or arabinogalactan as shown in
5 raspberry (Rubus idaeus) (Vicente *et al.* 2007b) and blueberry (Vaccinium corymbosum)
6 (Vicente *et al.* 2007c). At the final ripen stage, RG-I seem to be less branched especially in
7 the Na₂CO₃ extract due to the loss of galactan side chains. Between stages 1 and 3, the level
8 of DM of the HG in the water soluble extract decreases as observed in other fleshy fruits
9 (Brummell & Harpster 2001; Stewart *et al.* 2001) that can lead to the degradation of the HG
10 by *endo*-polygalacturonase (Orfila *et al.* 2001; Jiménez *et al.* 2001). In date palm, the loss of
11 fruit firmness during maturation was shown to be correlated with an increase of
12 polygalacturonase and galactosidase activities (Serrano *et al.* 2001). In addition,
13 transcriptomic analyses during fruit development and ripening have shown changes in the
14 expression profile of several remodeling cell wall proteins (Alba *et al.* 2005) including pectin
15 methylesterases, polygalacturonases, expansin and XyG *endo*-transglucosylase hydrolase
16 (Giovanni 2001; Fonseca *et al.* 2004; Carrari & Fernie 2006). [Moreover, biochemical](#)
17 [evidence has also shown variation in enzyme activities including](#) pectin methylesterases,
18 polygalacturonase, β-galactosidase, α-arabinofuranosidase, galactanase, glucanase, xylanase
19 and others during fruit development of many species including boysenberry (Rubus idaeus x
20 Rubus ursinus) (Vicente *et al.* 2007d), papaya (Manenoi & Paull 2007), apple (Malus
21 domestica) (Ortiz, Graell & Lara 2011), tomato (Solanum lycopersicum) (Barbagallo *et al.*
22 2008) and date palm (Serrano *et al.* 2001).

23 The presence in the water soluble extract of higher level of glucose in the mature fruits
24 is not correlated [to starch that accumulates at the first stages of development but is then](#)
25 [converted to soluble sugars and at the ripened stage, no starch is found](#) (Baliga *et al.* 2011).

1 But instead, it may originate from cellulose and/or XyG degradation, or from the water
2 soluble (1→3,1→4)-mixed linkage glucan found in the pulp of mature fruits of P. dactylifera
3 var Nakhla (Ishurd *et al.* 2002). To date mixed-linkage glucan has been confirmed to occur in
4 members of the Poales (Fry 2011) and in Equisetum (Fry *et al.* 2008) and was shown to
5 appear transiently depending on the developmental stages. It has not been found in other land
6 plants. The precise function of this polymer is not clear but might be implicated in reserve
7 material and/or cell expansion (Buckeridge *et al.*, 2004).

8 In contrast with the pectin-enriched fractions, the yields of hemicellulose-enriched
9 fractions were low except at stage 2 in the 1M KOH extract. Our results showed a similar
10 trend to those found in blueberry (Vicente *et al.* 2007c), boysenberry (Vicente *et al.* 2007d)
11 and apple with an increase of the alkali-soluble extract from 2 to 5 months after blooming
12 then a decrease of the extraction yield to fruit maturity (Percy, Melton & Jameson 1997). At
13 stage 2, cell elongation is intense and is likely to require important hemicellulose synthesis
14 and remodeling.

15 The polysaccharides solubilized from the cell wall with alkali were composed mainly
16 of GAX and galactan. The Xyl content increased during fruit ripening and at the mature stage,
17 xylan polymers are less branched by Ara residues compared to immature stages suggesting
18 the action of arabinofuranosidase. Moreover, the Ara/Xyl ratios were higher in mild-alkali
19 compared to strong alkali treatments. These data confirm that highly branched GAX interacts
20 probably less with cellulose microfibrils compared to weakly arabinosylated GAX, thus
21 requiring lower alkali concentration to disrupt the GAX-cellulose hydrogen interactions
22 (Ceusters *et al.* 2008). Another hemicellulose, the XyG was also detected. In vegetative
23 organs of palm, hemicellulose consists of a mixture of XyG and GAX, the later being most
24 abundant (Carnachan & Harris 2000) as observed in olive (Olea europaea) pulp (Coimbra *et*
25 *al.* 1995). Interestingly, XyG was not detected at the first stage of development where active

1 cell division occurred. XyG profile is very comparable to the one found in the stem apex of *P.*
2 *canariensis* with the three main fragments XXXG, XXFG and XLFG (Hsieh & Harris 2009).

3

4 **Water deficit induces changes in the cell wall of date palm fruit**

5 Water stress had a profound effect on the fruit size and mass. Date palm fruits are smaller,
6 have lower water content, higher soluble solids and different soluble sugar content (Al-
7 Yahyai & Al-Kharusi 2012) as observed in many fruits such as kiwi (Miller *et al.* 1998),
8 mango (*Mangifera indica*) (Léchaudel & Joas 2007) or citrus (*Citrus sinensis*) (Huang, Huang
9 & Gao 2000). In mango, early water deficit during fruit development reduces the number of
10 cells, while water stress after cell division reduces the cell sizes (Léchaudel & Joas 2007). In
11 contrast, in grape (*Vitis vinifera*), early water deficit does not affect cell division but berry
12 size and weight reductions were caused only by a decrease of cell volume (Ojeda, Deloire &
13 Carbonneau 2001). Cell expansion can only occur when turgor pressure is greater than the
14 cell wall yield threshold. Water stress greatly suppresses cell expansion and cell growth due
15 to the low turgor pressure (Jaleel *et al.* 2007). Water stress may have reduced cell division,
16 cell elongation and remodeling of the cell wall. In irrigated condition, cell wall remodeling is
17 much faster as witnesses with lower cell wall content at stage 2. Similarly, water soluble
18 pectins are more abundant in irrigated condition whereas the insoluble residues are more
19 abundant in non-irrigated condition.

20 Pectic side chains such as arabinans, galactans and highly branched arabinogalactans of
21 various configuration and size, among other functions, are involved in determining the
22 hydration status of cell wall matrix for their high water binding capability and ability to form
23 gels (Willats *et al.* 2001; Moore *et al.* 2008a). Our data are consistent with such properties as
24 arabinan levels are higher in non-irrigated condition as found in tobacco suspension cells
25 subjected to saline and water stress (Iraki *et al.* 1989) and in the root of drought tolerant wheat

1 (Triticum durum) cultivar (Leucci *et al.* 2008). This difference may be related to a higher
2 synthesis of arabinan side chains of RG-I or lower degrading enzyme activities of
3 arabinofuranosidase and/or arabinanase during the fruit maturation. [Studies on resurrection](#)
4 [plants have shown that the cell walls were folded in dry state and in Myrothamnus](#)
5 [flabellifolia](#) and others, cell wall composition analyses revealed a higher concentration of
6 arabinose in the dehydrated leaves, likely in the form of arabinan and/or arabinogalactan
7 polymers associated with the pectin matrix (Moore *et al.*, 2006; Moore *et al.*, 2012). The
8 authors suggested that the high level of RG-I associated arabinan side chains may contribute
9 to maintaining the cell wall flexibility under water stress (Moore, Farrant & Driouich 2008b).
10 During maturation of marama seeds (Tylosema esculentum), a decrease in content of non-
11 cellulosic cell wall components was observed except arabinans that increased in abundance
12 (Mosele *et al.*, 2011) Similarly, the authors hypothesised that the plasticity of arabinans may
13 play a role in the protection of the tissues during seed desiccation. In non-irrigated condition,
14 we also observed a lower DM of the HG in mature fruit. Removal of the hydrophobic
15 methylester groups of HG may also increase the cell wall capability to retain water by
16 formation of a more hydrophilic calcium linked gel structure (MacDougall & Ring 2004). In
17 cells able to sustain dehydration such as pollen grain, HG was found to be present mainly
18 under its low methylesterified form in the intine wall indicating that the
19 demethylesterification process occurred before or during the dehydration process (Li *et al.*,
20 1995; Aouali *et al.*, 2001). Similarly, in a survey of cell wall compositional changes between
21 hydrated and dehydrated resurrection plants, two species (Craterostigma wilmsii and
22 Craterostigma plantagineum) among the six investigated showed a marked reduction of the
23 DM of HG in dry state (Moore *et al.*, 2012). In the same way, the low level of *O*-acetyl
24 groups of the XyG found in the fruit collected in non-irrigated condition may promote a more
25 hydrophilic cell wall. Other significant changes in the cell wall were observed in the

1 composition of XyG with a clear reduction of fucosylated fragments in fruits submitted to
2 water stress. The significance of this is not known but may be related to incomplete XyG
3 biosynthesis or more degradation. In *Arabidopsis*, it has been observed in fucose-deficient
4 mutants synthesizing XyG with little or no fucose that the level of *O*-acetylation was also
5 importantly reduced suggesting that *O*-acetyltransferase may act preferably on fucosylated
6 fragments (Perrin *et al.* 2003). Thus, the lower level of fucosylated fragments in non-irrigated
7 condition may have impaired the transfer of *O*-acetyl groups. Finally, it appears that GAX
8 displays a wider range of oligosaccharides after xylanase treatment from 5 to 10 pentoses in
9 non-irrigated condition compared to 5 to 8 pentoses in irrigated condition. It may suggest that
10 in mature fruit, the level of substitution of the xylan backbone by Ara residues is higher in
11 non-irrigated condition. This suggestion is supported by a higher Ara/Xyl ratio in the most
12 abundant hemicellulose-enriched fraction (i.e. KOH 1M). Interestingly, Ceusters *et al.* (2008)
13 have shown a relationship between the fine structure of GAX (i.e. Ara/Xyl ratios) and the
14 susceptibility to damage by high turgor pressure in several cultivars of *Aechmea*
15 (Bromeliaceae) displaying high and low sensitivity to chlorenchyma cell bursting. The results
16 indicated that low sensitive cultivars had low Ara/Xyl ratios while highly susceptible ones
17 had higher Ara/Xyl ratios. These data support the hypothesis that GAX with low degree of
18 substitution can cross-link more strongly cellulose microfibrils and permits the cell to
19 withstand higher internal turgor pressure, thus preventing cell bursting. *On the other hand, a*
20 *high Ara/Xyl may allow more flexibility of the cell wall. In resurrection plant grasses, Moore*
21 *et al., (2012) also found that xylans were more arabinosylated in dehydrated plants compared*
22 *to the hydrated ones. Together, these data suggested that structural changes may modulate the*
23 *mechanical properties (i.e. flexibility) of the cell wall to avoid cell tearing during dehydration*
24 *(Vicré, Farrant & Driouich 2004; Moore et al., 2012).*

1 In conclusion, our results reveal that during development of the date palm fruit,
2 intensive pectin and hemicellulose solubilizations and loss of galactan side chains occurred
3 (Table 3). **Water deficit has profound effects on the fruit size, quality and cell wall**
4 **composition.** The cell wall of date palm fruit is more hydrophilic with lower levels of
5 hydrophobic methyl and acetyl groups and a less extensive degradation of the hydrophilic
6 galactan, arabinan and/or arabinogalactan polymers are observed (Table 3). **Interestingly, the**
7 **compositional cell wall modifications of the date palm fruit under water deficit are to some**
8 **extent comparable to those observed in plants adapted to desiccation.** These data highlight
9 that changes in polysaccharide remodeling are an important process that can control the
10 mechanical properties of the cell wall and the water status of the fruit cells under water
11 deficit.

12

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1 **Table 1.** Estimation of fruit growth, water and cell wall contents of pulp from irrigated and non-irrigated date palm trees during fruit
 2 development ^{a,b}.

	Irrigated			Non-irrigated		
	Stage 1	Stage 2	Stage 3	Stage 1	Stage 2	Stage 3
Mass of fruit (g fresh weight)	1.3 ± 0.3 a	13.1 ± 2.2 b	12.1 ± 1.0 b	0.3 ± 0.02 c	6.2 ± 0.6 d	5.9 ± 0.8 d
Mass of pulp (g fw) per fruit	1.2 ± 0.3 a	12.1 ± 2.2 b	11.2 ± 0.9 b	0.3 ± 0.02 c	5.1 ± 0.6 d	5.1 ± 0.7 d
Mass of pulp (g dry w) per fruit	0.2 ± 0.02 a	3.5 ± 0.9 b	8.6 ± 0.5 c	0.1 ± 0.01 d	1.0 ± 0.1 e	4.1 ± 0.7 f
Water content of pulp (%)	79.0 ± 6.0 a	71.2 ± 5.7 a	23.5 ± 2.7 b	72.2 ± 3 a	79.9 ± 7 a	20.4 ± 3.9 b
Cell wall content of dry pulp (%)	72.3 ± 6.9 a	30.7 ± 6.7 b	10.1 ± 0.6 c	70.9 ± 5.0 a	50.3 ± 5.4 d	10.9 ± 2.0 c

3 ^aData are presented as means ± SE (n = 20 mass of fruit and pulp and n = 5 for the extraction yield).

4 ^bDifferent letters indicate significant differences (P < 0.05). Statistical analyses compared the values during fruit development within the same
 5 water irrigation condition and between the two water irrigation conditions at the same developmental stage.

6

1 **Table 2.** Relative quantification of XyG oligosaccharides obtained after *endo*-glucanase
2 digestion of palm fruit cell wall during development from irrigated and non-irrigated
3 conditions ^{ab}

Mass ^c	Composition ^d	Structure ^e	Relative abundance ^f (%)					
			Irrigated			Non-irrigated		
			1	2	3	1	2	3
791	Hex ₃ Pent ₂	XXG	- ^g	9.4 ± 0.1 a	12.5 ± 0.2 b	-	11.2 ± 0.6 c	13.5 ± 0.5 d
953	Hex ₄ Pent ₂	XXGG/GXXG	-	-	4.6 ± 0.02 a	-	5.2 ± 0.2 a	5.9 ± 0.4 b
1085	Hex ₄ Pent ₃	XXXG	-	38.3 ± 2.4 a	49.9 ± 0.4 b	-	49 ± 1 b	57.7 ± 0.3 c
1247	Hex ₅ Pent ₃	XLXG/XXLG	-	6.8 ± 0.2 a	6.7 ± 0.2 a	-	7.4 ± 0.1 b	8.4 ± 0.2 c
1393	Hex ₅ Pent ₃ Dox ₁	XXFG	-	7.1 ± 0.3 a	6.8 ± 0.1 a	-	5.1 ± 0.2 b	-
1409	Hex ₆ Pent ₃	XLLG	-	3.6 ± 0.4 a	1.8 ± 0.1 b	-	2.8 ± 0.3 c	-
1435	Hex ₅ Pent ₃ Dox ₁ OAc ₁	XX<u>F</u>G	-	17.1 ± 0.4 a	10 ± 0.2 b	-	12 ± 0.7 c	9.8 ± 0.3 b
1555	Hex ₆ Pent ₃ Dox ₁	XLFG	-	3.6 ± 0.4 a	2.3 ± 0.1 b	-	2.1 ± 0.1 b	4.4 ± 0.2 c
1597	Hex ₆ Pent ₃ Dox ₁ OAc ₁	XL<u>F</u>G	-	13.9 ± 0.2 a	5 ± 0.2 b	-	5.1 ± 0.2 b	-
	Total fucosylated fragments		-	40.7 ± 2.5 a	24.1 ± 0.1 b	-	24.3 ± 1.1 b	14.2 ± 0.2 c
	Total <i>O</i> -acetylated fragments		-	30.1 ± 1.7 a	15 ± 0.1 b	-	17.1 ± 0.9 c	9.8 ± 0.3 d

4 ^aData are presented as means ± SE (n = 3 different cell wall extracts).

5 ^bDifferent letters indicate significant difference (P < 0.05). Statistical analyses compared the
6 values during fruit development within the same water irrigation condition and between the
7 two water irrigation conditions at the same developmental stage.

8 ^cMass of the fragments [M+Na⁺]⁺.

9 ^dHex. hexose; Pent. pentose; Dox. deoxyhexose; OAc. *O*-acetyl substituent.

10 ^eXyG oligosaccharide structures described by Lerouxel *et al.*, (2002). Bold and underlined
11 letter indicates the position of the *O*-acetyl group on the side chain.

12 ^f1, 2 and 3 correspond to the three development stages.

13 ^gnot detected above the signal to noise ratio.

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1 **Table 3.** Summary of the major cell wall changes observed during the ripening of date palm
 2 fruit collected from trees submitted or not to water irrigation ^a

Developmental stages	Irrigated			Non-irrigated		
	1	2	3	1	2	3
Loosely bound pectins						
DM of pectin						
Arabinose content						
Galactose loss						
Hemicellulose solubilisation						
Fucosylated and O-acetylated XyG						
Ara/Xyl ratio						

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 4 ^aDM. degree of methylesterification of HG, XyG. Xyloglucan, Ara. arabinose, Xyl. xylose.

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1 **List of Figures.**

2 **File includes 10 Figures**

3

4 **Figure 1.** Comparison of the development of representative date palm fruits collected 77
5 (stage Khimri), 140 (stage Khalal) and 232 (stage Tamar) days after pollination (DAP) from
6 (a) irrigated and (b) non-irrigated trees. Stage 3 corresponds to the mature fruit. Scale bars = 1
7 cm.

8

9 **Figure 2.** Yields of the sequentially extracted pulp cell wall fractions from irrigated (I) and
10 non-irrigated (N.I) date palm trees during fruit development. (a) hot water, (b) ammonium
11 oxalate, (c) Na₂CO₃, (d) KOH 1M, (e) KOH 4M and (f) insoluble residue. Percentage
12 represents the weight of fractionated cell wall extract on the weight of starting cell wall
13 material. Different letters indicate significant differences ($P < 0.05$). Statistical analyses
14 compared the values during fruit development within the same water irrigation condition
15 and between the two water irrigation conditions at the same developmental stage.

16

17 **Figure 3.** Comparison of monosaccharide composition of the pectin-enriched fractions
18 extracted from the cell wall of pulp fruit with (a) boiling water, (b) ammonium oxalate and (c)
19 Na₂CO₃ during development in irrigated (I) and non-irrigated (N.I) palm groves. 1, 2 and 3
20 represent the three developmental stages. Ara, arabinose; Rha, rhamnose; Fuc, fucose; Xyl,
21 xylose; GalA, galacturonic acid; Man, mannose; Gal, galactose; Glc, glucose. Different letters
22 indicate significant difference at $P < 0.05$.

23

24 **Figure 4.** Dot-blot immuno-assays of hot water pectin-enriched fraction extracted from the
25 flesh of mature date palm fruit (stage 3) collected in irrigated palm groves.

1 8, 4, 2, and 1 μg of extract were probed with LM19 for weakly methylesterified HG, LM20
2 for methylesterified HG, LM6 for (1 \rightarrow 5)- α -L-arabinan, LM5 for (1 \rightarrow 4)- β -D-galactan, and
3 LM13 for stretch of unbranched (1 \rightarrow 5)- α -L-arabinan. Controls (8 μg) were (1) pectin with
4 85% methylesterification from citrus, (2) unesterified pectin from citrus, (3) gum arabic from
5 acacia, (4) pectin with 8.6% methylesterification from citrus and (5) arabinan from sugar beet.

6
7 **Figure 5.** Comparison of (a) the ratio of the main pectic motifs (HG in grey bars and RG-I
8 backbone in white bars) and (b) the branching patterns of RG-I in the pectin-enriched
9 fractions extracted with H₂O (boiling water), Oxalate (ammonium oxalate) and Na₂CO₃ at
10 stages 1, 2 and 3 in irrigated (I) and non-irrigated (N.I) palm groves.

11 $\text{HG} (\%) = (\text{GalA} - \text{Rha}) / (\text{GalA} + \text{Rha}) \times 100$. $\text{RG-I backbone} (\%) = 2 \text{Rha} / (\text{GalA} + \text{Rha}) \times$
12 100 . $(\text{Ara} + \text{Gal}) / \text{Rha}$ gives information concerning the level of substitution (galactan,
13 arabinan and/or arabinogalactan) on the RG-I backbone. Different letters indicate significant
14 difference at $P < 0.05$.

15
16 **Figure 6.** Estimation of the degree of methylesterification (DM%) of the pectin-enriched fractions
17 extracted from irrigated and non-irrigated date palm trees during fruit development. Data are
18 presented as means \pm SE ($n = 6$ different spectra from 3 independent samples). Different letters
19 indicate significant differences ($P < 0.05$). Statistical analyses compared the values during fruit
20 development within the same water irrigation condition and between the two water irrigation
21 conditions at the same developmental stage.

22
23 **Figure 7.** Comparison of monosaccharide composition of the hemicellulose-enriched
24 fractions extracted from the cell wall of pulp fruit with (a) KOH 1 M and (b) KOH 4 M
25 during development in irrigated (I) and non-irrigated (N.I) palm groves. 1, 2 and 3 represent

1 the three developmental stages. Ara, arabinose; Rha, rhamnose; Fuc, fucose; Xyl, xylose;
2 GalA, galacturonic acid; Man, mannose; Gal, galactose; Glc, glucose. Different letters
3 indicate significant difference at $P < 0.05$.

4

5 **Figure 8.** Comparison of the level of branching of the xylan backbone by arabinosyl residues
6 in the arabinoxylan-enriched fractions (KOH 1 M and 4 M) during fruit development (stages
7 1, 2 and 3) in irrigated (I) and non-irrigated (N.I) palm groves. Different letters indicate
8 significant difference at $P < 0.05$.

9

10 **Figure 9.** Relative quantification of GAX oligosaccharides obtained after *endo*-xylanase digestion
11 of depectinized and delignified cell wall from mature fruit (stage 3) harvested in irrigated (I) and
12 non-irrigated (N.I) conditions. Pen. Pentose, MeGlcA. 4-*O*-methylglucuronic acid. Data are
13 presented as means \pm SE ($n = 3$ different cell wall extracts). Different letters indicate significant
14 difference ($P < 0.05$). * not detected above the signal to noise ratio.

15

16 **Figure 10.** Dot-blot immuno-assays of (a) 1M and (b) 4M KOH hemicellulose-enriched
17 fractions extracted from the pulp of date palm fruit collected in irrigated palm groves.
18 8, 4, 2, and 1 μ g were probed with LM10 for low substituted xylan and LM11 for partially
19 substituted arabinoxylan. Controls (8 μ g) were (1) xylan from larchwood and (2)
20 arabinoxylan from wheat.

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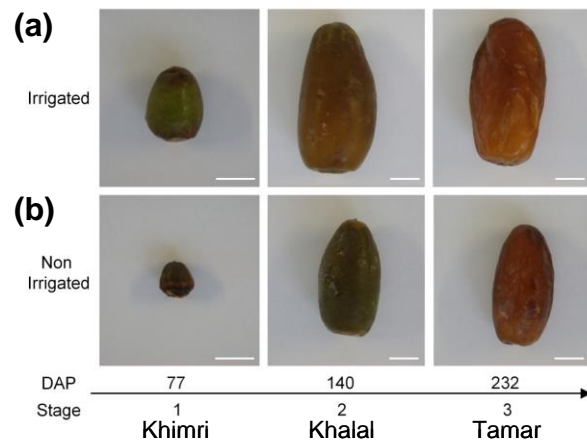


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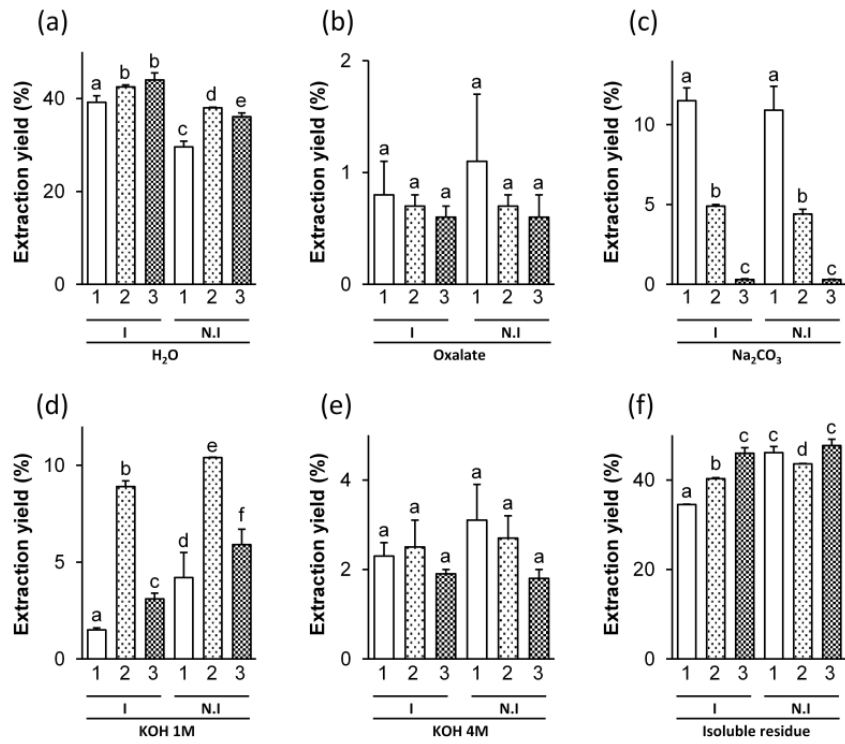


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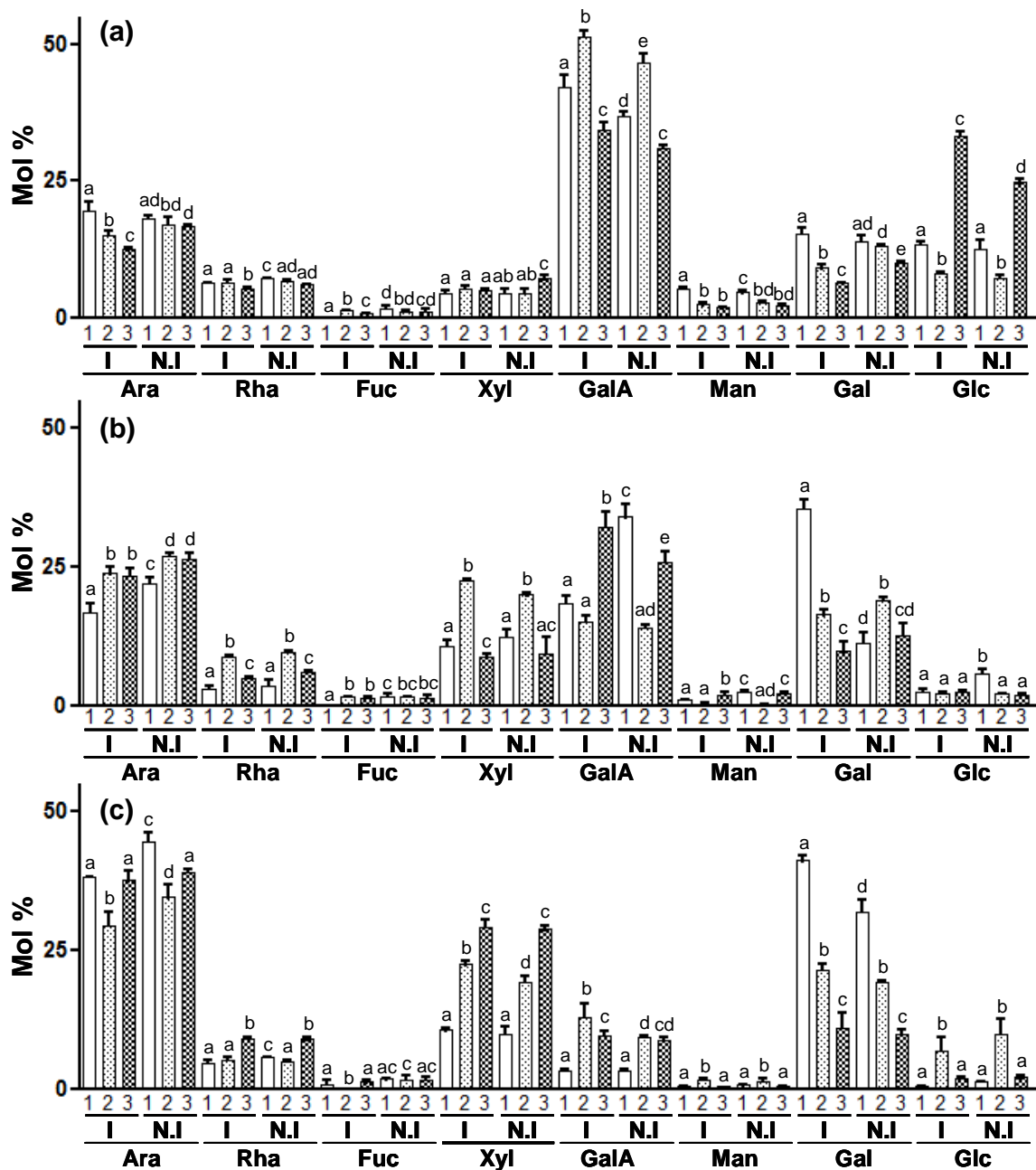


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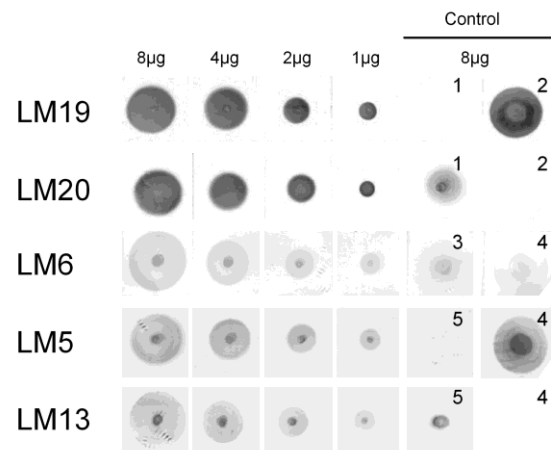


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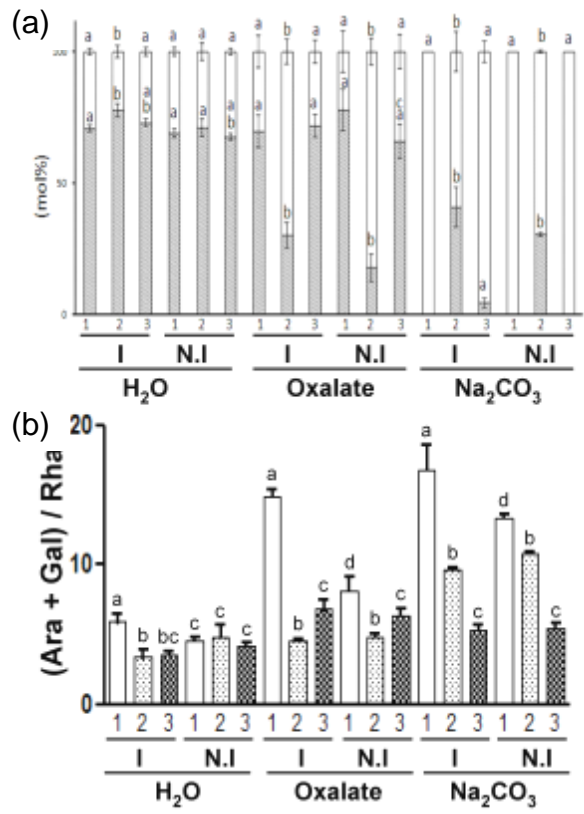
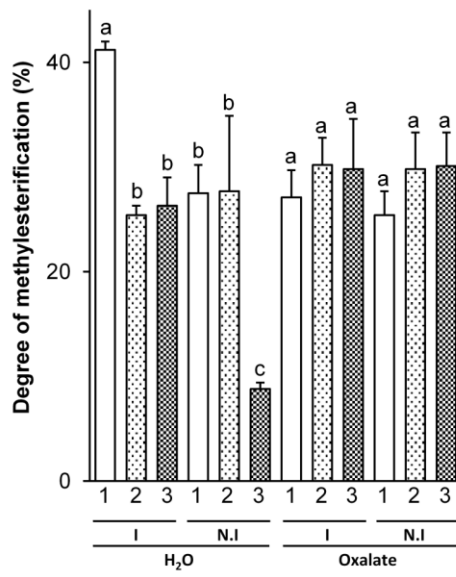


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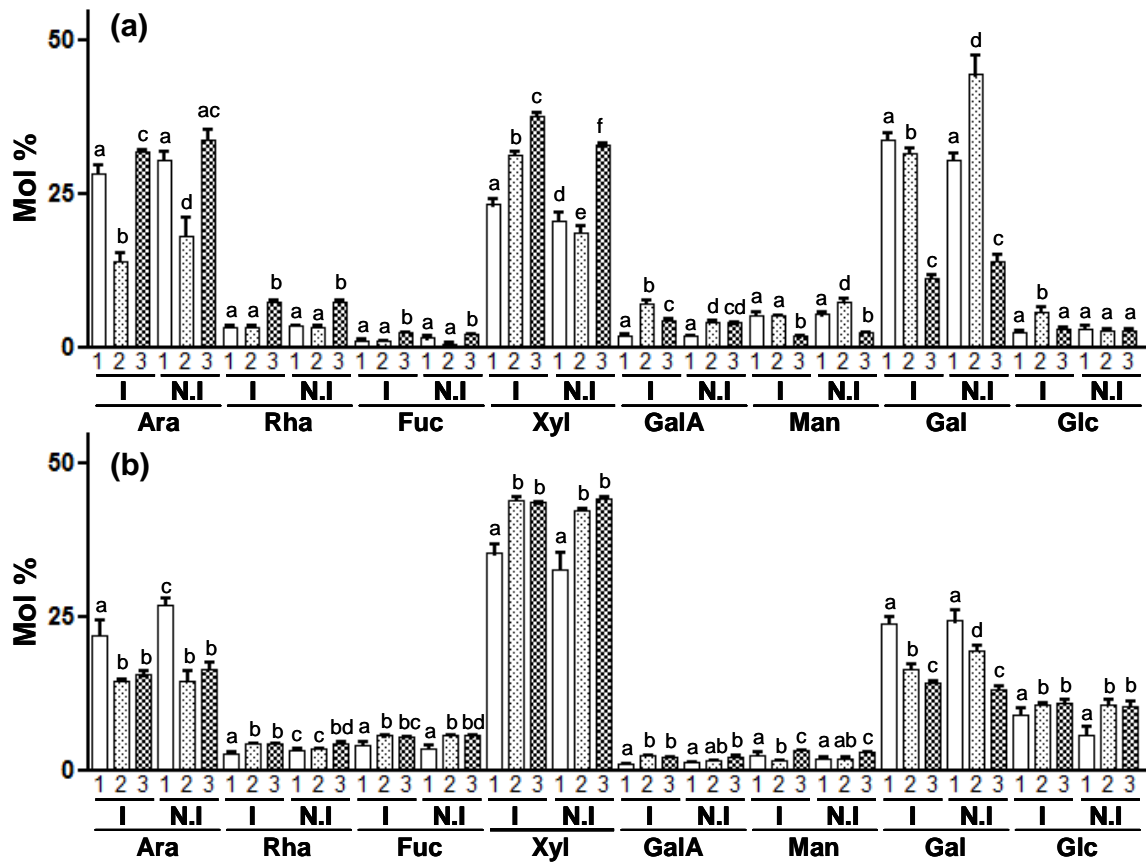


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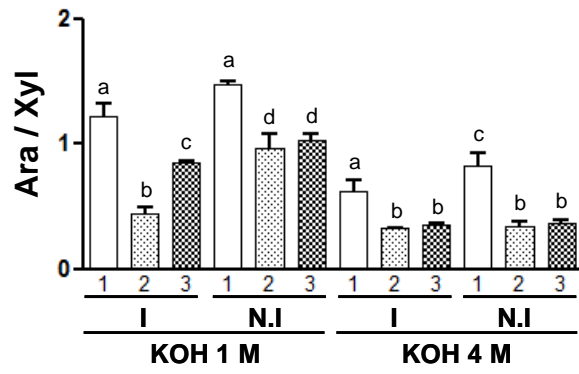


Figure 8

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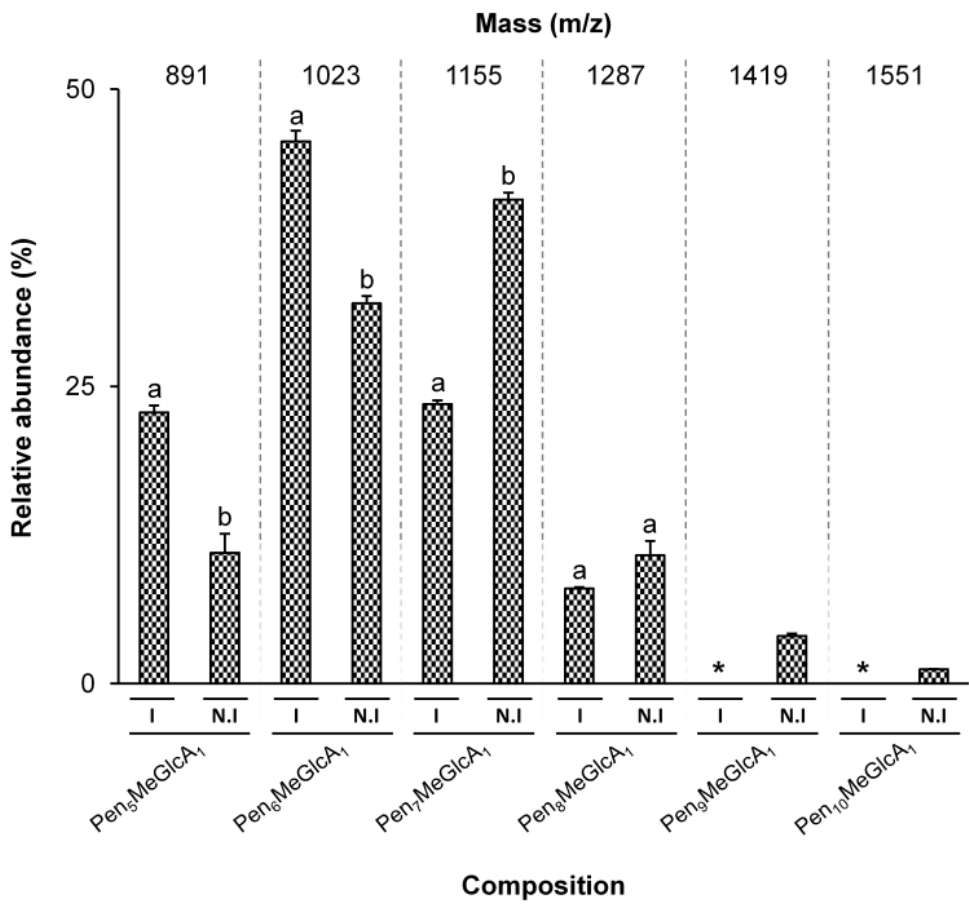
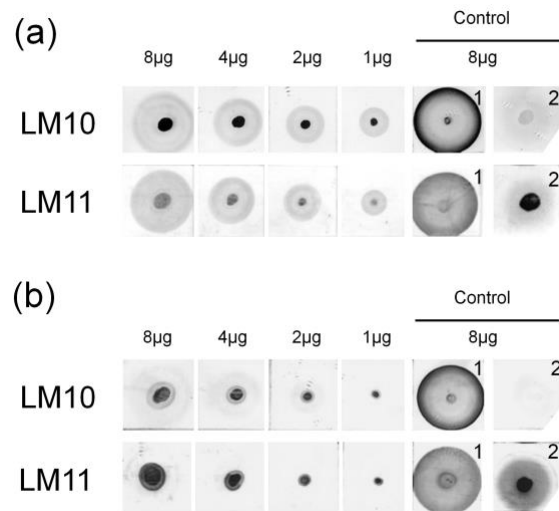


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Figure 10

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2 **SUPPORTING INFORMATION includes 5 supporting Figures**

3

4 **Figure S1.** Dot-blot immuno-assays of hot water pectin-enriched fraction extracted from the
5 flesh of mature date palm fruit (stage 3) collected in non-irrigated palm groves.

6 8, 4, 2, and 1 μg of extract were probed with LM19 for weakly methylesterified HG, LM20
7 for methylesterified HG, LM6 for (1 \rightarrow 5)- α -L-arabinan, LM5 for (1 \rightarrow 4)- β -D-galactan, and
8 LM13 for stretch of unbranched (1 \rightarrow 5)- α -L-arabinan. Controls (8 μg) were (1) pectin with
9 85% methylesterification from citrus, (2) unesterified pectin from citrus, (3) gum arabic from
10 acacia, (4) pectin with 8.6% methylesterification from citrus and (5) arabinan from sugar beet.

11

12 **Figure S2.** FT-IR spectra of (a) commercial pectins and the hot water extracts from the pulp
13 cell wall in (b) irrigated and (c) non-irrigated conditions. In (a), commercial pectins from
14 citrus with a: 8.6% DM, b: 20-30% DM and c: 85% DM. In (b) and (c), 1, 2 and 3 correspond
15 to the development stages of the date palm fruits.

16

17 **Figure S3.** MALDI-TOF mass spectra of *endo*-glucanase-generated XyG fragments from the
18 pulp cell wall of date palm at stage 2 and 3 in irrigated and non-irrigated conditions. Spectra
19 from cell wall of date palm at (a) stage 2 and (b) stage 3 in irrigated condition. Spectra from
20 cell wall of date palm at (c) stage 2 and (d) stage 3 in non-irrigated condition. The structures
21 of the XyG fragments are shown according to the nomenclature proposed by Fry *et al.* (1993).
22 Underlined and boldfaced letters represent *O*-acetylated side chains.

23

1 **Figure S4.** MALDI-TOF mass spectra of *endo*-xylanase-generated GAX fragments of the
2 depectinized and delignified pulp cell wall of mature date palm fruit from (a) non-irrigated
3 and (b) irrigated conditions.

4
5 **Figure S5.** Dot-blot immuno-assays of (a) 1M and (b) 4M KOH hemicellulose-enriched
6 fractions extracted from the pulp of date palm fruit collected in non-irrigated palm groves.
7 8, 4, 2, and 1 μg were probed with LM10 for low substituted xylan and LM11 for partially
8 substituted arabinoxylan. Controls (8 μg) were (1) xylan from larchwood and (2)
9 arabinoxylan from wheat.

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