



A REVIEW ON MANGO LEAF WEBBER (ORTHAGAEXVINACEA) AND HOST PLANT MANGIFERA INDICA L.

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ABSTRACT

Plants and insects interact to each other, for food, shelter, growth and pollination. Mango leaf webber (*Orthagaexvinacea*) dependent on *Mangifera indica* L. for nourishment, classification, morphological characters and protein describe both *Orthagaexvinacea* and *Mangifera indica* L. also describe uses of mango and life cycle of *Orthagaexvinacea* and listed some protein of *Orthagaexvinacea* and *Mangifera indica* L.

Keywords: Mango leaf webber (*Orthagaexvinacea*), life cycle, *Mangifera indica* L.

INTRODUCTION

The major part of insects is very important for humans and for the environment. For example, several insects are pollinators, several insects are predators on other harmful pests, and others are producers of the valuable products such as honey and antibodies (Mohamed N., 2007). Plants as well as insect's growth is interdependent in several ways. Development of plant depend on availability of nutrient while insect development depends on the food quality of the host plant. Moreover, the plants food quality plays major role in behavior, growth and reproductive performance (Tahir Hussain Shah, 2017). Reproduction is one of the important phenomena in the angiosperm's flower by plant and pollinators and its coevolution & mutual relationship with the variation in flower morphology such as flower size, flower color, scent, nectar, pollen and pollinator plays important role for some plant breeding mechanisms. The plant-insect interaction is a dynamic system, that is continual variation and change. Different plant develops different mechanism to reduce insect attack, inducing specific responses and also plant develops different active metabolic pathways by which plant alter their chemical and physical aspect. Insects feed, grow and reproduce on the host plant. Plant chemical derived substance, Protein derived molecular etc. are change or turn by the insects. (Marcia O. Mello et al., 2002). Plant species diversity and ecosystem function in grassland community's relation can be changed by insect some cause are plant diversity gradients altering by biomass (A) Plants Species altering by relative abundances (B) by ecosystem function altering directly (Christa P.H Mulder et al., 1999) Insect feeding on weed can have positive and negative both effects on crop productivity, weed may affect the located crop plants by dispersing insects. Most insects are feed only on same plant, often within single family plants (John L Capinera, 2005). Each plants and insects interact with different manner insects may act as protection for plants, insects may act as disperser or fertilization for plants, while plant may be nest location for insects and plant may be energy or food resource for insects (Paul-Andre calatayudet et al., 2018).

Classification of Mango Leaf Webber: Kingdom: Animal

Phylum: Arthropoda **Sub Phylum:** Hexapoda **Class:** Insecta

Order: Lepidoptera

Family: Pyralidae

Genus: *Orthaga*

Species: *Orthagaexvinacea*

Classification of Mango:

Kingdom: Plantae **Division:** Angiosperm **Class:** Dicotyledonae **Sub class:** Rosidae **Order:**

Sapindales **Family:** Anacardiaceae **Genus:** *Mangifera* **Species:** *indica* L.

Morphological Description of *Mangifera indica* L.

Mango tree are 30-meter-long in height and have regular canopy with a uniform outline and individuals have further or not so much similar crown forms. Crown is round in shape and dense in density. Mango tree growth are speedy growing and coarse in texture.

Leaves: Leaves are simple (not divided leaf blade), Incomplete (Sheath absent), Petioles present. Petioles are 15 mm or longer and alternately arranged. The leaf on branch is semi-upright in the upraised plant. Plant contain various color from light green to slightly brownish or purplish when young while become mature developed colour as acquires dark green (Juliana Cristina Viecclli *et al.*, 2016).

Inflorescence: Inflorescence was observed axillary and terminal position and grow semi-upright, Parallel and drooping, and recorded as conical, pyramidal and broadly pyramidal in shape (Kanchan bhamini *et al.*, 2018).

Flower: In the different genotype different flower colour such as pink, light green yellowish green was observed (Kanchanbhamini *et al.*, 2018).

Fruit: Generally, fruits are green, yellow and red in colour that depend upon the genotype. Fruit are generally round, oblong and obovoid in shape were depended upon the genotype. Size of fruit is also different in different variety depended on the genotypes (Kanchan Bhamini *et al.*, 2018).

Uses:

Mango ripe and unripe fruit use as edible fruit and also used as flavor in many product such as fruit juice, ice-cream, wines, teas, breakfast cereals, muesli bars, and biscuits also as pickles prepare from mango green fruit and mango bark to extracted yellowish-brown dye used for silk and young leaves are provide as edible when boiled. Mango wood used for preparing furniture for carving and also for floor paneling and utensil manufacture also used as fuelwood. Mango seed flour is used for treated diarrhoea. While gargling bark extract mixed with water which is used to treat diarrhoea and throat disorders. Also, night blindness and vitamin-A deficiencies were treated by ripe mango fruit because it's rich by vitamin-A (Jan S. E Bally, 2006).

2.3 Phytochemical of *Mangifera indica* L.

Mangos are a favourably nutritious fruit holding component such as carbohydrate, protein, fats, minerals and vitamin, in specific vitamin-A (β -carotene), B₁, B₂ and vitamin-C (ascorbic acid). Increase concentrations of glucose, fructose, and sucrose while decrease concentration of vitamin-C. When the fruit ripen (Jan S. E Bally., 2006)

The mangos five varieties like (Willaed, Karthakolomban, Malwana, Bettiamba and Gira Amba) were carried through evaluated the nutritional possessions. Nutritional possessions were remarkably assorted among the dissimilar mango varieties. They found in karthakolomban mango highest edible portion (79.49%), total soluble solids (0.75%), ash, total carbohydrate, sugar (30.56 mg/100gm) and fiber and in malwana mango found excessive amount of fat and moisture contentment and in bettiamba mango found greatest caloric value also found the pH value in the mango Willard, Karthakolomba, Malwana, Bettiambasequently 4.34, 4.41, 4.31, 4.67, (Highest) (lowest) (Kothalawala S.G *et al.*, 2017). (Mishra sunita., 2016) assessed nutrition composition tested from the mango vital by products like seed and peel to obtain fat, protein, carbohydrate, energy, moisture and ash. Mohamed Saleh Kourany *et al.*, 2017, assessed the high nutritional value and fortification of protein, minerals and food stabilization. They observed the chemical composition of mango fortified such as **Moisture** (17.09%), **Reducing sugar** (59.16%) **Non-reducing Sugar** (6.50%) **Total sugar** (66.00%) **Crude fiber** (1.76%) **Protein** (10.54%) **Ash** (1.95%) **Lipids** (3.61%) **Total acidity** like anhydro citric acid (2.27%) **pH** value (4.86%) and also obtain mango protein fortified to amino acid such as essential amino acid (Lysine, Histidine, Threonine, Methionine, Valine, Iso-leucine, Tyrosine, Phenyl-alanine) and Non-essential amino acid (Aspartic acid, Seronine, Glutamic acid, Proline, Glycine, Alanine) and also obtain vitamin-C, β -carotene and minerals from protein fortified of mango.

Kittiphoom S., 2012, evolved that the peel and kernel are generated from mango as by-product from that by-product to obtain oil, starch, and antioxidants. They study the mango seed contain starch, fat and protein and due to the high quality of mango kernel's fat, protein, and natural anti antioxidants to use as potential source for functional food ingredients, anti-microbial compound and cosmetic. Mango seed kernels content small content of protein while

most essential amino acid such as Leucine, Valine, and Lysine are containing with high value. They are also obtaining benefit source of polyphenols, Phytosterols as campesterol, sitosterol, and tocopherols from mango kernels and saturated fatty acid consist about 44-48% and unsaturated fatty acid consist about 52-56% from mango kernel.

Ara *et al.*, 2014, assessed the nutritional properties, vitamin, minerals and heavy metals in different varieties of *Mangifera indica* L. They analyzed ten varieties of mango namely Amrapali, Chausa, Fazlee, Gopalbhog, Guti, Himsagor, Khirsapat, Kohitoor, Langra and Mallika. They remarkably assorted the nutritional value among the different varieties of mango. They obtain from Langra mango to amount of **Protein** (1.18gm/100gm)**Crude fiber** (4.78gm/100gm)**Sodium** (91.15 mg/100gm) **And** from Gopalbhog mango to obtain highest edible portion (79.49%)**Calcium** (30.56% mg/100gm)**Titrateable acidity** (0.75%)**And** they observed that all the ten different varieties contain important amount of **Vitamin-C** (46.53-24.53 mg/100gm)**Total carbohydrate** (27.33-4.49 gm/100gm)**Total sugar** (5.48-4.27%) and moisture content.

(M.A fowomola.,2009) assessed the amino acid, protein, and anti-nutrients of *Mangifera indica*

L. seed. They observed proximate composition of mango seeds such as **Crude oil** (14.80 ± 0.13)

Crude protein (10.06 ± 0.12%) **Ash** (2.62 ± 0.025) **Crude fiber** (2.40 ± 0.01) **Carbohydrate** (70.12 ± 1.34) **Energy** content (453.92 ± 4.32 kJ/100g).

The mango seed result observed in which methionine has small amount (1.04 g/100gm of protein). While glutamate highest amount of (13.00 g/100g of protein). And also, essential amino acid Leucine, contain highest value (8.40 g/100g of protein). They concluded that the mango seed content of anti-nutrient such as

Alkaloid (0.01 ± 0.0) **Tannin** (1.03 ± 0.01) **Phytate** (1.44 ± 0.01) **Saponin** (0.04 ± 0)

Oxalate (1.49 ± 0.01)**Tyrosine inhibition** (18.42 ± 2.54)Also concluded the mango seed content of vitamins such as vitamin-A, vitamin-E, vitamin-K, vitamin-B₁, vitamin-B₂, vitamin-B₆, vitamin-B₁₂, vitamin-C and also analysis the mineral from mango seed such as **Sodium**

(21.0mg/100g)**Potassium**(22.3mg/100g)**Calcium**(111.3mg/100g)**Magnesium**(94.8mg/100g)**Iron** (11.9mg/100g)**Zinc** (1.1mg/100g)**Copper** (0.1mg/100g).

(Gordhan N patel.,2018) noticed that the mango kernel contains highest 20-fold, 50-fold, and 4-fold sequently protein, fat, and carbohydrate than pulp of mango. They also analysis amino acid such as **Histidine**, **Isoleucine**, **Phenylalanine**, **Methionine**, **Lysine**, **Leucine**, **Tryptophan**, **Threonine**, **Valine**, **Tyrosine (Essential amino acid)** and **Alanine**, **Asparagine**, **Aspartic acid**, **Glycine**, **Glutamine**, **Arginine**, **Cysteine**, **Glutamic acid**, **Serine**, **Proline (Non-essential amino acid)** from mango kernel.

K. Rajalakshmi, 2010, accessed the analyzed the nutrient and compared data between ripe mango and unripe mango. They also noted that the mangoes are plentiful in **vitamin-E**. Than other many fruits and also observed minerals and component such as **potassium**, **Calcium**, **Phosphorus**, **Magnesium**, **copper**, **iron**, **zinc**, **fiber**, and **vitamin-A** (beta-carotene), **vitamin-B₆**, **vitamin-C**, **vitamin-K**. They noted the protein in unripe mango 0.83%. While in the seed (unripe) contain 0.05%.

Life Cycle of *Orthagaexvinacea*



Host PlantCaterpillar stage



Pupa stageAdult Stage

Host Plant:*Mangifera indica*(L.)

Egg: The egg laid by female moth on the leaves of host plant, and egg laid singly or in group. The colour of egg pale yellowish to green, oval and flatted. The female moth generally laid egg near the midrib or vein. The length of egg was 0.84mm and 0.56mm in width.

Larvae stage: The newly hatched contain pule green to light yellow in colour with brownish head. And contain black to brown dotes on the body, and also contain segment on the body. The larvae period takes 30-40 days. The length of larvae 2 to 3cm while width 0.3 to 0.4 cm the larvae webbed the leaves with thin silken and stay inside.

Pupal Stage:The Pupal stage take place in web, inner side of the silk cocoon. The pupae were dark brown to reddish or blackish in colour. Length and breadth of pupa 1.3 to 1.5 cm and 1.5 to

1.6 cm. The duration of pupae was 14 to 17 days.

Adult stage: The adult of *Orthagaexvinaces* contain brownish grey in colour and wings with lines.

Review of Orthagaexvinacea

The mango leaf Webber, *Orthagaexvinacea* during the larval makes the silken webs. From the silk gland to produce the protein. Different stage to observed significant difference silk gland posterior, anterior and middle to protein estimate. Posterior region was having contain several proteins while anterior part/region not contain visible protein bands. (N sajithaet *al.*,2015). Mango insect pests diversity and nature of damage on mango tree were observed during differenttime/season/month like Hopper Amritodus Atkinson, active during post monsonic period/time, and IdioscopusClypealisnitidulus were active during full bloom period (January to March), Amrascasplendens was active during fruiting period of mango (March to April), thrips spp. Viz Rhipiphorothripscruentatus, Exothripshemavarna, Haplothripsganglbaueri and scirtothrips dorsalis were active during Vegetative and Fruiting and flowering period and fruits fly viz, Bactrocera dorsalis, B.correcta and B.Zonata active during April-July on fruit (JK Bana *et al.*,2018). Mango leaf Webber (*Orthagaeadrusalis* walker) as major pest of mango and pest / mango leaf Webber life cycle and their management (H. Ravishankar.,2012). The



mango leaf Webber (*Orthagaevadrusalis* walker male and Female moth's life cycle walker and behaviours and *Orthagaevadrusalis* different stage were measured like egg, Larva, pre-pupa, Pupa Male, Pupa Female, Adult Male, Adult Female, and *Orthagaevadrusalis* different stage duration were observed during the working time (D.B patelet *al.*, 2007).

Protein name of *Orthagaexvinacea*

1. Cytochrome c oxidase subunit
 2. Adipokinetic hormone
- Protein present in *Mangifera indica*.
- (1) Photosystem II protein D1
 - (2) Ubiquinol oxidase, mitochondrial
 - (3) Photosystem II D2 protein
 - (4) Ethylene receptor
 - (5) UDP-glycosyltransferase 13
 - (6) Photosystem I iron-sulfur center
 - (7) Cytochrome b6
 - (8) Cytochrome b6-f complex subunit 6
 - (9) Auxin response factor

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