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1 **Peach for the future: a specialty crop revisited**

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26

27 **Abstract**

28 Peach is the most important temperate fruit crop worldwide in terms of production
29 after apple. However, a descending trend has been registered over the recent years in
30 several key producing peach countries, mainly due to the increased labor cost and the
31 reduced revenue for the farmer. The present perspective review aims to shed light on
32 the current trends on peach fruit production related to cultivar and rootstock breeding
33 initiatives, appropriate training system selection and targeted integrated management
34 of main diseases, most promptly *Monilinia* spp. Cultivar breeding programs should
35 focus on the most relevant outcomes about the main drivers of consumer's
36 acceptance. In the near future, a contribution from the breeding sector should be
37 expected in the reduction of the trade-off between quality and yield, towards selection
38 of elite cultivars with enhanced aroma (a pool of compounds still scarcely known),
39 with appreciable nutritional properties and extended market life. Such cultivars need
40 an appropriate rootstock and canopy architecture to facilitate efficient cropping
41 systems. The training/cropping system selection is of equal importance with rootstock
42 selection as it can also determine efficiency and potential for mechanization. A
43 tendency for the future is that several semi- and dwarfing *Prunus* hybrid rootstocks
44 aligned with the innovations on peach tree architecture will lead to higher planting
45 densities, reduced tree height and thus enhanced peach production with reduced labor
46 cost. With the aim to advance peach fruit production and consumption, there is an
47 urgent need to dissect solutions to valorize on the market the exceptional peach
48 diversity and flavor potential, already present in the varietal landscape. The
49 development of sophisticated non-destructive tools that will allow in cost-effective
50 manner to determine fruit quality and maturity stage is expected to facilitate consumer
51 eating experience and storage requirements with minimum risk of chilling injury
52 symptoms development. Lastly, the phytosanitary protocol of small-sized wall-grown

53 plants would most likely be more effective and would require reduced quantities of
54 pesticides while simultaneously responding to the needs of a market that is
55 increasingly attentive to fruit healthiness and environment protection. Phytosanitary
56 issues can be addressed by controlling diseases and/or by improving genetic
57 resistance.

58

59 **Keywords:** breeding; cultivar; rootstock; training system; disease management; non-
60 destructive; dry matter content; *Monilinia* spp., chilling injury; *Prunus persica*

61

62 **1. Introduction**

63 Peach is the second most produced temperate fruit crop in the world following apple.
64 However, in terms of production trends, peach cultivation seems to have taken the
65 avenue of the sunset in the Western world, slowly and progressively relegating this
66 species within the secondary fruit crops. The global peach production is currently
67 largely dominated by China, mostly destined for the internal market (**FAOSTAT,**
68 **2022**). In contrast, peach production in historically important countries, such as Italy
69 and USA, has decreased over 30% in the last decade (2008 – 2018), from about 1.6 to
70 1.1 and from 1.3 to 0.9 Mt, respectively (**FAOSTAT, 2022; USDA-NASS, 2021;**
71 **Anthony and Minas, 2021**). More recently, the same decreasing trend is also
72 overwhelming Spain, the first exporter and the second worldwide producer with ca.
73 1.3 Mt in 2020. Although difficult to establish and often controversial, various
74 hypotheses have been raised about the causes of this descending trend in key peach
75 production countries, such as: (i) the competition with other fruit crops like grapes,
76 kiwifruit, soft or tropical fruits (e.g. bananas and pineapple), now available year-
77 round; (ii) the poor eating quality of peach sold through the wholesale system (iii) the
78 saturation of the EU and US market, due to declining demand by the consumers; (iv)

79 the lack of an aggregate supply, due to the high fragmentation of the producers
80 (particularly evident in Italy and Greece); and (v) the increasing labor shortage and
81 cost.

82 As a general consideration, if market is not remunerative, the grower will shift
83 towards more profitable fruit crops. Therefore, there is an urgent need the peach
84 marketing to be re-organized in a way that will generate profits at the ‘farm-gate’
85 stage. Improved packaging and more information on the characteristics of the product
86 offered might retain consumer satisfaction at higher premium prices. It must also be
87 taken into consideration that the fresh peach market mechanism is not always
88 governed by the law of demand and supply. Indeed, in China peach production is
89 decreasing in the last few years, and this is not causing an increase in price premiums,
90 similar to what observed for Spain, Italy, and other countries. In the USA and Chile
91 instead, a different trend is observed, showing an increase in price corresponding to a
92 production decrease (USDA-NAAS, 2021). However, it is highlighted that the price
93 for a given product, whether it is food or not, will be determined by consumers on the
94 basis of its quality.

95 The main cultivation management operations (pruning, thinning and
96 harvesting) in peach are labor intensive and routinely performed by hand, representing
97 the major portion of the production cost. Constant increase in labor cost as well as
98 labor shortages are further reducing profit margins and shrinking cultivation areas
99 across many peach producing countries in the world. Thus, the future success and
100 profitability of peach culture in the world is going to be linked to the research activity
101 and the innovations introduced, i.e. mechanization (mechanical summer pruning-
102 topping and hedging-, mechanical/assisted flower thinning and/or mechanical
103 harvesting) towards reduction of labor needs and production costs. Overall, improved
104 consumer satisfaction with supply of high-quality fruit and appropriate marketing that

105 can improve price premiums together with the reduction of the production cost
106 through improved productivity and mechanization should be the main goals of the
107 peach industry for a successful future that are addressed herein.

108

109 **2. The role of cultivar breeding programs**

110 Several public and private research institutions have been working on peach breeding.
111 Such programs are focusing on the development of cultivars with enhanced qualitative
112 attributes (size, appearance, internal quality, resistance to chilling injury disorders),
113 disease resistance [e.g. powdery mildew, brown rot, bacterial spot, plum pox virus
114 (PPV)], improved productivity and environmental adaptation, particularly related to
115 cold hardiness or low chilling requirements. These efforts have led to the yearly
116 release of dozens of new cultivars and the availability on the market of white and
117 yellow flesh, flat and round, peach and nectarine fruits, from May until late
118 September, expanding cultivation from subtropics to Canada.

119 Rather than focusing on objectives and results from the past and ongoing
120 peach breeding programs, a general and critical evaluation of the actual role of
121 breeding is more urgently needed than in the past, particularly in the light of the long
122 lasting crisis affecting the peach market worldwide. Indeed, the inability of peach
123 industry to meet consumers' expectations is almost unanimously identified as the key
124 factor behind the large loss of market share (**Kelley et al., 2016**). Consequently, the
125 battle horse of several breeding programs is the enhancement of fruit internal quality
126 (**Cirilli et al., 2016**). Thus, raising the fruit eating quality is of primary importance
127 also in light of other crucial breeding objectives such as yield efficiency, enhanced
128 disease resistance and tolerance to abiotic stress conditions.

129 Several studies have demonstrated how the increase of consumers' degree of
130 liking is mainly associated with the increase of sugars in the fruit and their estimation

131 by the soluble solids concentration (SSC or ° Brix), irrespective of the cultivar
132 considered. However, the specific SSC threshold to reach a certain level of
133 satisfaction is affected by titratable acidity (through SSC/TA ratio), depending on the
134 consumers' segment (**Crisosto and Valero, 2008; Delgado et al., 2013**). Therefore,
135 the overall liking cannot be solely explained by sugars or SSC/TA ratio, as some other
136 physicochemical parameters, such as aroma and texture, possess a pivotal role in
137 flavor preferences (**Kelley et al., 2016**). As for the sugars, these parameters are deeply
138 influenced by the orchard management (e.g., fruit load per tree, maturity degree at
139 harvest), as well as by the intrinsic potential of the cultivar considered (**Minas et al.,**
140 **2018; Anthony et al., 2020**). However, the range of 10-12 % SSC (often even lower)
141 in which fall the majority of the peaches currently found on the retail counters
142 (**Fallahi et al., 2009; Drogoudi et al., 2016; Belisle et al., 2018**) leaves little doubts
143 about the actual bottleneck for consumer eating quality, which also leads some
144 researchers to invoke a revision of the minimum marketing standards for peaches
145 (currently, 8 °Brix) according to EU Commission Regulation No. 1861/2004). In fact,
146 in a three-year study, SSC values of 94 peach cultivars (84 non-melting type)
147 exhibited an average value of 15 °Brix, ranging from 12 to 18 °Brix, when they were
148 harvested at commercial maturity (**Font i Forcada et al., 2014**).

149 Interestingly, much of the initial success of flat peaches can be partially
150 explained by their higher SSC level compared to the round-shape fruit cultivars. At
151 the end, rather than going to the root of the matter (i.e. the need to rethink the whole
152 peach supply chain, starting from the orchard management at the preharvest stage),
153 the problem has quickly slipped into the breeders, as the primary subject for providing
154 an effective short-term solution.

155 The concept 'breeding for improving fruit quality' has become the mantra of
156 several public or private programs. Indeed, observing the tremendous evolution

157 occurred from ‘Elberta’ (the founder of the early USA breeding efforts, back around
158 1870s), or even from the first ‘walnut-peach’ (as nectarines were firstly marketed in
159 Italy), it can be seen how fruit flavor has been the cornerstone of many peach
160 breeding programs. Some examples are the intense flavor of obsolete cultivars such as
161 ‘Redhaven’ (released in 1942) or ‘Dixired’ (1945), or the floral aroma of many old
162 white-fleshed peaches or the excellent taste of some nectarines released around the
163 ‘90s, with the case of ‘Big Top’ being the most emblematic. This revolutionary
164 cultivar has outlined one of the dominant ideotype on which the peach community is
165 still focusing: low acid taste, yellow fleshed with fully, deep red skin and longer
166 ‘fruit-keeping’ potential and shelf life, due to the slow softening texture (**Ghiani et**
167 **al., 2011; Manganaris et al., 2017; Ciacciulli et al., 2018**). Indeed, its low acid taste
168 confers a sweetness sensation even at no elevated SSC content and ensures an
169 ‘acceptable’ edibility even when harvested early. However, the fully red overcolor
170 phenotype could be deceptive for the consumer and could induce growers to harvest
171 immature fruits, also due to the lack of green background color (**Drogoudi et al.,**
172 **2016; Minas et al., 2018**).

173 Cultivars with fully red overcolor blush are often subjected to significantly
174 premature-harvesting compared to standard bi-colored ones that background color can
175 be assessed easily even at advanced harvest (**Figure 1**). In summary, instead of
176 exploiting on the most valuable features of such cultivars (i.e. appealing appearance
177 and slow softening trait) to keep the fruit longer on tree (thus allowing the SSC
178 increase and better flavor development), the supply chain in large has opted for
179 maximizing the post-harvest life, selling a physiologically immature and substantially
180 tasteless fruit. This ‘production style’ has been very often applied to the whole peach
181 industry and the value chain itself has created the need for increasing yield to
182 compensate for the low prices and increased production costs. Therefore, there is a

183 trade-off between the high quality demanded by consumers, expressed as medium-
184 large sized fruits with SSC over 12% and a fully expressed aroma and the current
185 need of the growers for increased commercial yields, i.e. higher than 30 tons per
186 hectare. In the near future, a contribution from the breeding sector could be expected
187 in the improvement of the trade-off between quality and yield, in the selection of
188 cultivars with enhanced aroma (a pool of compounds still scarcely known) and
189 nutritional value, or in a further improvement of postharvest life (**Infante et al.,**
190 **2011**). For this last goal, the *stony hard* (SH) texture deserves a special mention for its
191 intrinsic potential to enhance long-life span on-tree and during postharvest, as this
192 trait hampers flesh softening even when the fruit is fully ripe (**Tatsuki et al., 2006**).
193 Even if known since a long time (**Yoshida, 1976**), SH trait has been very scarcely
194 incorporated at the commercial level, at least in the Western hemisphere, mainly
195 because of the low fruit quality of many accessions that are characterized by
196 unacceptably low acidity, poor color and aroma as well.

197 Recent breeding efforts and availability of molecular markers have allowed a
198 remarkable improvement of several organoleptic characteristics, shedding a renewed
199 perspective on this texture type to facilitate pre- and post-harvest management
200 (**Liverani et al., 2017; Cirilli et al., 2018**). For the same reasons, the *non-melting*
201 (NM) texture (nowadays mostly used for the canning industry) is also attracting some
202 interest for the fresh market (**Beckman et al., 2008**). However, as for the slow
203 softening texture, even the SH or NM traits are not a solution to the problem and, in
204 the current situation, they would probably be classified as failures long before being
205 able to express their most valuable potential, i.e. the improvement of maturity degree
206 at harvest.

207 Due to their relatively short postharvest life, peaches and nectarines are not
208 being sold by cultivar name to allow extension of the harvesting and supply windows

209 with many different cultivars that are ripening at different times through a sequence
210 during the growing season. As a result, every year new cultivars are being released
211 into the market and consumers hardly know the characteristics and even the name of
212 the cultivars. This hinders the attempts on promoting a given peach cultivar to build
213 consumers loyalty, as it is happening for instance with apple. Their choice is to buy
214 white or yellow pulp peaches or nectarines. Over the past decades, peach breeding
215 programs worldwide provided a tremendous number of new releases that are ripening
216 through an extended window during the season with superior qualitative attributes. At
217 the same time, peach market share and grower profitability has been constantly
218 shrinking. Thus, the extent that cultivar breeding can efficiently tackle the supply
219 chain attitude and raise the peach market share or improve profitability needs to be
220 further elucidated, eventually by strengthening the relations among the actors of the
221 whole value chain.

222

223 **3. Improvement of peach productivity through rootstock selection**

224 Rootstocks represent an invaluable genetic tool that optimize fruit tree
225 adaptability in different growing regions, control tree vigor and facilitate cropping
226 arrangements that can improve yield efficiency and productivity (**Anthony and**
227 **Minas, 2021**). Previous experience from other fruit crops have taught us that in
228 orchard production systems no revolution in grower profitability can result from
229 cultivar breeding programs, but from rootstock breeding and cropping systems
230 innovation (**Minas et al., 2022**). The use of precocious, dwarfing and productive
231 rootstocks has transformed apple and sweet cherry production by allowing the
232 development of high-density cropping systems and the adoption of two-dimensional
233 (2D) canopy architectures for increased efficiency, productivity, mechanization and

234 uniform fruit maturation and quality (**Autio et al., 2020; Musacchi et al., 2015;**
235 **Lang, 2019; Robinson et al., 2013**).

236 The main challenges peach producers face worldwide are associated with soil
237 including texture issues, high pH, drought, waterlogging and nematodes (**Pinochet et**
238 **al., 1999**), fungal and bacterial pathogens that cause the orchard replant disease
239 syndrome (**Anthony and Minas, 2021**). These global challenges have defined
240 objectives for rootstock breeding programs; thus, producers can overcome these
241 limitations through targeted selection for specific pedoclimatic conditions and
242 cropping systems.

243 Traditionally, peach has been planted into low-density plantings utilizing
244 vigorous peach seedling rootstocks. However, the use of such rootstocks has been
245 increasingly discontinued due to their inability to withstand the main soil associated
246 challenges in a continuously diminishing land suitable for fruit production and to
247 control tree vigor (**Reighard and Loreti, 2008; Minas et al., 2018**). The
248 development of new rootstocks coming mainly from peach seedlings and interspecific
249 *Prunus* hybrids from crosses between peach, almond, plum, prune and apricot
250 domesticated and wild species to overcome these abiotic and biotic challenges that
251 limit peach cultivation has been the main direction for breeders over the last decades
252 (**Anthony and Minas, 2021**). Several new *Prunus* rootstocks have been selected from
253 breeding programs directed by universities, research institutions and private entities in
254 specific countries, namely USA, Spain, Italy, Russia and France. These new *Prunus*
255 rootstocks of varying vigor classification are available for use in the main peach
256 production areas of the world (**Table 1**).

257 Nematode resistance was a large research priority as well, in which popular
258 peach rootstock cultivars like ‘Nemaguard’ and ‘Guardian[®]’ were developed and
259 released in the USA. Peach × almond hybrids like GF677 that was bred in France are

260 commonly used in Mediterranean countries because they tolerate calcareous (with
261 high pH) soils and lime-induced iron chlorosis, and they are also replant tolerant,
262 graft-compatible with peach cultivars and can be easily propagated in the nurseries
263 (**Reig et al., 2020**). Almond hybrids are characterized for their high vigor and
264 adaptability in poor soils and dry conditions like the western US and Mediterranean
265 region (**Mestre et al., 2015; Reig et al., 2020; Font i Forcada et al., 2020; Reighard**
266 **et al., 2020**). More recently, ‘Garnem’, a peach × almond hybrid with similar
267 characteristics to GF-677 was selected in Spain for its root-knot nematode resistance
268 (**Felipe, 2009; Reig et al., 2020**). In the USA, the most recent almond hybrid that was
269 selected by the University of California at Davis rootstock breeding program was
270 ‘Hansen 536’. Similarly, private US entities such as Bright’s Nursery, Inc. released
271 their Bright’s Hybrid[®] series and Zaiger Genetics, Inc. released other complex
272 interspecific rootstocks, like ‘Viking[™]’, and ‘Atlas[™]’ (**Reighard and Loreti, 2008**).
273 In general, all of these rootstocks are characterized for their extreme vigor that helps
274 withstand issues with soil biotic and abiotic challenges. However, excessive peach
275 tree vigor inhibits exploiting the advantages of higher-density plantings, creating the
276 need for heavier pruning practices that can increase canker incidence and tree decline,
277 lowering fruit quality as well (**Minas et al., 2018; Pieper et al., 2022**).

278 Rootstocks of semi-dwarfing to vigorous classifications like ‘Adesoto[®]101’
279 and ‘Cadaman[®]’ and ‘Ishtara[®]’ which were selected in Spain and France,
280 respectively, for their lower vigor compared to GF-677 (ca. 30, 10 and 5% of vigor
281 reduction, respectively), good adaptation to heavy and calcareous soil conditions,
282 tolerance to iron chlorosis and root asphyxia, and resistance to root-knot nematodes
283 (**Moreno, 2004; Font i Forcada et al., 2012; 2014; Reig et al., 2020**). Currently,
284 ‘Krymsk[®]86’ a Russian peach x plum hybrid rootstock of standard size (30% of the
285 size of vigorous almond hybrids like ‘Atlas[™]’) is dominating the new peach and

286 almond planting decisions in the USA due to the high graft compatibility to both
287 species, good adaptation to heavy and calcareous soil conditions, increased anchorage,
288 tolerance to iron chlorosis, root asphyxia due to waterlogging, cold hardiness,
289 productivity, and good fruit size and quality (**Minas et al., 2022**).

290 Less vegetative growth favors light distribution and interception in the canopy
291 and thus consequently improving photosynthesis. Conversely, excessive shading in
292 the canopy negatively affects fruit quality like size, color, sugar and phytochemical
293 concentration and antioxidant activity (**Font i Forcada et al., 2012; Gullo et al.,**
294 **2014; Marini et al., 1991**). Xylem anatomy and exchange of endogenous plant
295 hormones among the plant organs are the primary mechanisms of rootstock/scion
296 interactions that affect plant productivity and fruit quality, modifying the sink rate
297 from the fruit to the shoot (**Tombesi et al., 2010**). Percentage of dry matter partitioned
298 to fruit decreased with increasing rootstock vigor even under increasing fruit sink
299 (number of fruit) demand due to crop load (**Caruso et al., 1997; Inglese et al., 2002**).
300 Dwarfing rootstocks can generally translocate more sugars (photosynthesis products)
301 to fruits because of the lower competition from the vegetative organs (**Font i Forcada**
302 **et al., 2012; Gullo et al., 2014**). Indeed, less vigorous rootstocks, as the hexaploid *P.*
303 *insititia* plum, seems to induce higher fruit concentrations of soluble sugars, organic
304 acids and antioxidants (phenols, flavonoids). However, other more vigorous
305 interspecific plum-based rootstocks greatly influenced some important biochemical
306 fruit traits due to the fact that they had a greater expected plum genetic background,
307 even from other plum species, compared with typical vigorous peach-almond hybrids
308 (**Font i Forcada et al., 2019**).

309 Apple and sweet cherry production have been dramatically transformed due to
310 the availability and the use of precocious, dwarfing and efficient rootstocks that
311 facilitate the development of high-density cropping systems (**Autio et al., 2020**;

312 **Musacchi et al., 2015; Lang, 2019; Robinson et al., 2013**). The primary focus of
313 recent rootstock breeding efforts for peach is tree size control with a number of
314 dwarfing and semi-dwarfing genotypes that have been selected. However, since the
315 vigor control mechanism in most of these genotypes is governed by restrictions in
316 xylem vessel diameter and sap flow, effective tree canopy size control is usually
317 accompanied with reduced fruit size (**DeJong et al., 2014; Minas et al., 2018**). Two
318 series of *Prunus* interspecific hybrid rootstocks that have demonstrated promising size
319 controlling genotypes are the Controller™ series from UC-Davis, USA and the
320 Rootpac® series from Agromillora Iberia S.L., Spain (**Table 1**). Extensive evaluation
321 of these new rootstock selections for their responses to different pedoclimatic
322 conditions and intensive cropping systems that utilize simplified canopy architectures
323 for improved productivity and labor efficiency, is highly needed (**DeJong et al., 2005;**
324 **Reighard and Loreti, 2008**). Several of these new rootstock genotypes are currently
325 under evaluation across different peach growing regions in North America under the
326 guidance of the USDA's multistate project NC-140 (**Minas et al., 2022**).

327

328 **4. Training system selection towards enhanced peach production**

329 Peach training systems vary from low- to medium-density complex 3D canopy
330 architectures, with multiple leaders and sub-scaffolds per tree, to modern high-density
331 2D planar designs with single or multiple leaders per tree. The change to modern
332 orchard design is facilitated by genetic (e.g., low-vigor cultivars, semi- and dwarfing
333 rootstocks, etc.) and horticultural manipulations (e.g., summer pruning, multiple
334 leaders per tree, etc.) that control or diffuse tree vigor, respectively, to increase
335 planting density, efficiency, productivity per unit of growing area, light interception
336 and distribution and fruit quality (**Anthony and Minas, 2021; Iglesias and**
337 **Echeverria, 2022**). Some of the main training systems for peach include: low- to

338 medium-density multi-leader systems that utilize vigorous and standard size
339 rootstocks such as open vase, Quad-V and Hex-V, along with higher density systems
340 that require semi- and dwarfing rootstocks like Y-shaped (e.g., KAC-V, bi-axis), and
341 single leaders (e.g., Fusetto, tall spindle axe, TSA, slender spindle axe, SSA) (**Figure**
342 **1**) (**Anthony and Minas, 2021; Minas et al., 2018**).

343 Traditional multi-leader 3D systems, like the open vase (**Figure 2**), can yield a
344 higher amount of fruit per tree, given the larger canopy volume, but these systems
345 intercept less light and produce less on a per land area basis given their lower
346 densities (200-550 trees per ha) (**Iglesias and Echeverria, 2022**). Additionally, these
347 canopies may intercept a higher amount of light at the top/exterior portions of the tree,
348 but often the bottom/internal portions are shaded. The result of shade in these interior
349 portions of the canopy leads to reduced tree performance, yields and fruit quality
350 (reduced color and SSC) (**Anthony and Minas, 2021**). Subsequently, this can lead to
351 lower crop loads in the lower/internal parts of the canopy and an excessive vegetative
352 vigor response in the form of waterspouts growing in the center of the tree, which can
353 only exacerbate the problem of poor light distribution, unless summer pruning (or
354 other vigor control) interventions are used. Additional drawbacks of this system
355 include the lack of **fruiting/precocity**, the need for ladders during management
356 operations (as tree heights exceed 4 m) and the excessively complex canopies. This
357 complexity renders it difficult to increase labor efficiency and the potential for
358 mechanization. However, when this system is managed properly, it can produce large
359 quantities of high-quality fruit (**DeJong et al., 2008**).

360 Medium-density plantings (MDP, 600-1,000 trees/ha) utilize multi-leader
361 training systems that can diffuse vigor, decrease tree height (~3.0 m) and reduce
362 canopy complexity (**Figure 2**). These multi-leader systems include the Quad-V (4
363 leaders) and Hex-V (6 leaders) (**Day et al., 2005**). Reduced tree heights and canopy

364 complexity, allow planting closer, achieving a larger number of trees and/or leaders
365 per hectare. The benefit of shifting from the Quad-V to the Hex-V is that the
366 increased number of leaders further help diffuse the tree vigor to promote smaller
367 canopies (<2.5 m in height) without the need for excessive summer pruning and/or
368 waterspout removal. Therefore, such trees that can be managed more easily and in
369 some cases without ladders (**Day et al., 2005**). An alternative way of diffusing tree
370 vigor in medium-density systems has been through a central leader system such as the
371 palmette that represent a very tall (4-5 m) **main** leader with up to six permanent
372 fruiting structures that can be a free-standing or trellised hedgerow or fruit wall
373 (**Corelli-Grappadelli, 1998**). These systems are a great compromise for growers who
374 wish to increase land unit production without excessive orchard establishment costs.

375 Training systems utilized in high-density (1,000 – 2,000 trees/ha) plantings
376 include slender spindle iterations (Fusetto, TSA, SSA) and Y-systems (**Figure 2**) that
377 are precocious and maximize land area production and light interception while
378 facilitating uniform light distribution and crop loads across the canopy. Precocity and
379 higher crop loads may interfere with fruit size, but uniform light distribution in the
380 tree allows for improved color and internal quality (**Anthony and Minas, 2021**). The
381 up-front cost for the higher number of trees and trellising may be a potential financial
382 barrier of entry for growers, but these costs may be recouped quickly due to increased
383 fruiting/precocity and early yields obtained in these systems. Furthermore, high-
384 density systems require more intensive horticultural management (e.g., summer
385 pruning, plant growth regulators, PGRs) and size-controlling rootstocks, but the
386 simple design improves the potential for mechanization, use of platforms and robotics
387 to reduce labor time/cost.

388 The Fusetto system is an Italian adaption of the slender spindle (SS) system,
389 which is widely popular central leader system in apple production. Trees are grown to

390 heights of 2.8 – 3.5 m, ensuring not to exceed the length of inter-row spacing. In
391 contrast, the Tall Spindle Axe (TSA) is typically grown to taller heights (3.0-3.7 m),
392 although the TSA retains a similar canopy architecture to the Fusetto. Both the
393 Fusetto and TSA are trained in a conical fashion, with larger, more dominant branches
394 in the basal portion of the tree, while branches recede in size as they reach the apex
395 portion of the canopy (**Loreti and Massai, 2001**). These systems are very precocious
396 in terms of fruiting as the central leader from the nursery stock is never headed back.
397 However, they are not recommended without the use of size-controlling rootstocks or
398 the use of summer pruning and PGRs that are necessary to reduce tree vigor, to ensure
399 optimal light interception, penetration, and distribution in the tree canopy to maintain
400 productivity. However, the USA and EU regulations restrict the use of many PGRs
401 (e.g., paclobutrazol) and thus underlying the need for efficient genotypic (e.g., size-
402 controlling rootstocks) or horticultural (e.g., diffusion of vigor) control of tree vigor.

403 The Y-shaped systems are characterized by two scaffolds that extend over the
404 inter-row (i.e., tractor alleyway) with increased planting densities and light
405 interception (**DeJong et al., 1994**). One of the most popular iterations of the Y-shaped
406 systems was the Kearney Agriculture Center-V (KAC-V) system, which was
407 developed at UC Davis, as a hybrid of the traditional open vase system and the Tatura
408 trellis (**DeJong et al., 1994**). One major benefit of the KAC-V system is the lack of
409 trellis requirement, as the two scaffolds are developed to be strong and free-standing,
410 however, it is difficult to mechanize tasks parallel with the alleyway, as well as in the
411 internal portions of the canopy (**DeJong et al., 1994**).

412 The bi-axis is a similar Y-shaped system but it maintains two leaders in the
413 parallel direction of the tree-row and can therefore create a homogenous, continuous
414 and thin fruiting wall (70-90 cm in depth) to optimize light relations in the tree
415 (uniform light distribution and high light penetration in the canopy) and the orchard

416 (high light interception), thus, allowing future use of mechanization and/or robotics to
417 reduce labor costs (**Anthony and Minas, 2021**). The bi-axis is a combination of the
418 KAC-V and the Fusetto providing a major benefit for growers wishing to reduce
419 upfront orchard establishment costs for the development of a fruit wall (**Anthony and**
420 **Minas, 2021**). A primary advantage of all bi-axis systems is the ability to split the
421 vigor into two leaders, which can help minimize tree height and maximize labor
422 efficiency, when compared to single-leader systems. The use of semi-dwarfing
423 rootstocks is recommended for these training systems to reduce the need for summer
424 pruning in the internal/basal portion of the canopy.

425 Cordon systems have been developed and implemented in several other tree
426 fruit species, such as the cherry UFO (or Bi-UFO) and the apple Super-Vee (**Lang,**
427 **1999; Tustin et al., 2016**). Cordon systems have been developed for peach production
428 systems as well to achieve uniform canopy shapes, induce high early yields and
429 potentially reduce the need for ladders by diffusing tree vigor in multiple upright
430 leaders (**DeJong et al., 1999**). Cordon systems are typically developed with one or
431 two leaders ('cordons') that are bent towards the horizontal after the first growing
432 season in which upright growing fruiting shoots emanate from (**DeJong et al., 1999**).
433 However, it has been noted that trying to fruit on vigorous uprights is difficult in
434 peach, unlike cherry, and so the system has been modified recently to develop short
435 fruiting shoots on the semi-permanent upright scaffolds that originate from the cordon
436 (**DeJong et al., 1999**). Several iterations of the cordon systems are now being
437 developed in Spain, Greece and Colorado, USA on vigorous and semi-dwarfing
438 rootstocks, experimenting with various numbers of uprights per cordon (**Anthony**
439 **and Minas, 2021**).

440 Collectively, semi- and dwarfing *Prunus* hybrid rootstocks with tolerance to
441 both abiotic and biotic stress factors are expected in the near future to facilitate the

442 advancement of training system innovation, through increment of planting densities
443 towards cost-effective peach production. However, the ideal training system for a
444 given rootstock and planting spacing can achieve optimum diffusion of tree vigor
445 through the selection of the number of leaders and tree height to optimize balance
446 between vegetative and reproductive potential, light interception (60-70 %) and yields
447 for adequate light distribution and enhanced/uniform fruit quality.

448

449 **5. Peach disease management concepts and phytosanitary-related issues**

450 The main cause of postharvest losses of peach fruit worldwide are **due** to fungal
451 pathogens as *Monilinia* spp., *Rhizopus* spp. *Mucor* spp. and *Botrytis cinerea* (**Mari et**
452 **al., 2019**). In turn, and probably associated to both rising summer temperatures and
453 elevated efficacy of control strategies mainly focused on *Monilinia* spp., a new
454 scenario has appeared in some producing areas, for instance in Spain and specifically
455 in Catalonia and Extremadura, when the presence of sour rot caused by *Geotrichum*
456 spp. has increased since few years ago. Thus, geographic distribution records of
457 fungal pathogens of peach at each producing area are the basis for phytosanitary
458 decision-making (**Carstens et al., 2011**).

459 Although all these fungi can cause phytosanitary issues in peach production,
460 currently the major losses are associated with brown rot, caused by *Monilinia* spp.,
461 that is considered the most important pathogen in the major peach production areas
462 worldwide. Hence, many of the control strategies, treatments and measures are mainly
463 focused on this disease and, perhaps, this could be one of the explanations of the
464 recent increase of other fungal diseases that have been undermined in the past.
465 Additionally, brown rot is caused by different species as *Monilinia laxa*, *M. fructigena*
466 and *M. fructicola*; the latter being the most destructive. This species is common in
467 North and South America, Australia, and New Zealand, but only twenty years ago

468 was detected in Europe (**Lichou et al., 2002**). Thus, a detection survey complemented
469 with protocols to appropriately identify any pathogen in a new area is essential to
470 promptly implement phytosanitary measures once the presence of the pathogen is
471 confirmed.

472 All these pathogens can infect fruit under field conditions, but the symptoms
473 of the disease usually appear after harvest, thus, phytosanitary measures must be
474 implemented from orchard to the packinghouse to avoid losses. In parallel these
475 measures have to provide healthy, environmentally sustainable and high-quality
476 peaches. The European Green Deal covers, among others, the use of sustainable
477 pesticides and aims at developing more organic farming systems within a new Farm to
478 Fork Strategy which will prepare a roadmap towards a fair, healthy and
479 environmentally friendly food system (**European Commission, 2019**). Hence, efforts
480 must be directed on reducing the use of chemical pesticides to control peach diseases
481 and on employing the most cost-efficient approaches.

482 Disease management start with a program of fungicide applications in the
483 field. However, and due to different reasons as high inoculum pressure, weather
484 conditions and/or susceptibility of cultivar, preharvest treatments are not enough for
485 an appropriate postharvest control. Hence, many efforts are now focusing on
486 developing complementary strategies, both at preharvest and/or postharvest stage, to
487 find a wide control of fungal diseases. One of the key aspects to reduce, or at least
488 minimize, peach diseases is defining the epidemiology of fungal pathogens. These
489 studies aimed for better combinations of cultural practices, including tree management
490 such as training and pruning, removing natural inoculum sources, and fungicide
491 application in the field. Overall, the goal is to minimize the dissemination of conidia
492 to healthy fruit, especially close to the harvest date. In turn, careful handling during
493 harvest, and packing operations are also crucial to avoid or reduce mechanical

494 injuries, which make the fruit more susceptible to pathogens, followed at certain cases
495 by a postharvest treatment. Actually, all of them should be integrated to design an
496 optimum control strategy for *Monilinia* spp. (reviewed in **Casals et al., 2022**).

497 The application of most synthetic fungicides for controlling *Monilinia* spp.
498 begin at flowering, especially in rainy springs, and are being intensified prior to
499 harvest (**Gotor-Vila et al., 2017**). However, these treatments are not always efficient
500 alone, especially when favorable weather conditions for the infection and
501 development of the disease occur. In addition, the list of active fungicides available
502 for field application (particularly close to harvest), is becoming increasingly shorter
503 due to both legislative issues and expectations from the distribution chains and
504 consumers.

505 Another obstacle to the management of diseases by fungicide application is the
506 development of resistance to synthetic fungicides that can lead to control failures.
507 *Monilinia* spp. is classified as moderate resistance-risk pathogen by the Fungicide
508 Resistance Action Committee (**Malandraskis et al., 2012**). The sensitivity to
509 fungicides depends on the pathogen, but also on the isolates; this is the reason why
510 monitoring is vital and must start early, to determine whether resistance is the cause of
511 lack of disease control, and to check whether resistance management strategies are
512 effectively working. Thus, detection of location-specific resistance profiles should be
513 a powerful tool to prevent application of ineffective fungicides, improve control of
514 diseases, and minimize the risk of fungicide resistance occurring in orchards where
515 the pathogen is still sensitive to one or more fungicides (**Schnabel et al., 2015**).

516 Finally, other ongoing control strategies are breeding strategies for biotic
517 resistance, which consist in the research for resistance regions against pathogens in
518 the genome of stone fruit crops. Hence, significant efforts are being invested in
519 characterizing and enhancing fruit resistance to brown rot to the cultivars' breeding

520 programs. To this aim, an important challenge is to agree on the methodology applied
521 for assessing the incidence and severity of brown rot on peach fruit through a reliable
522 phenotyping. Several research groups worldwide have developed methodologies that
523 consider different factors that are required to fungal development (reviewed in
524 **Mustafa et al., 2021**). In general, it has been demonstrated that the current
525 commercial cultivars are susceptible (at different degree) to brown rot and non of
526 them is resistant. The breeding for brown rot resistance should focus on the search for
527 new sources of potential suppliers of genes to improve fruit resistance against
528 *Monilinia* spp. and, for that, breeders and pathologists have to work together, to obtain
529 new cultivars that will be tolerant and/or resistant to pathogens.

530

531 **6. Improvement of consumer quality is the assurance for a sustainable peach** 532 **industry**

533 Consumer preference studies have associated the reduced peach consumption rates
534 with immature, tasteless and/or overripe fruit, which results from inappropriate
535 harvest decision making, as well as a variety of textural problems associated with
536 interrupted ripening due to postharvest physiological disorders (**Manganaris et al.,**
537 **2006; Minas et al., 2018**). Therefore, it is critical for fruit quality to be maintained
538 after harvest in order to maximize consumer satisfaction and ensure a sustainable
539 peach industry. Peach fruit quality can only be built-up in the orchard, through
540 optimizing preharvest factors, while proper postharvest management can only assure
541 maintenance of harvested fruit quality (**Minas et al., 2018**). To revert the negative
542 trends in peach consumption, the selection of cultivars with improved softening rates,
543 storability, sensorial and nutritional characteristics is critical. On the other hand,
544 optimization of cultural management at the orchard level is necessary to achieve
545 balanced yields and cost efficiency with acceptable fruit quality. In addition, harvest

546 and postharvest handling should focus on optimum maturity to facilitate consumer
547 eating experience and storage/shipping requirements with minimum risk of CI
548 symptoms development. Thus, fine tuning between preharvest, harvest and
549 postharvest management through optimum decision making across these rings of the
550 supply chain is critical for successful and consistent delivery to the market of high-
551 quality peaches, year after year to build consumer trust and secure repeat sales.

552 The peach fruit *per se* develops CI symptoms upon prolonged cold storage
553 (**Manganaris et al., 2019**). This physiological disorder is triggered by exposure to
554 cold storage temperatures (0 to 5 °C), and affects several organoleptic attributes, such
555 as texture, flesh color and juiciness. Externally, peach fruit with CI appears sound and
556 the symptoms usually are not noticed until the fruit reaches retailers and consumers.
557 The major symptoms of CI in peach fruit (**Figure 3**) are characterized by a lack of
558 juice or flesh mealiness (pectins in intercellular spaces absorb free water thus, ripe
559 fruit have a dry grainy feel when chewed), flesh browning (occurs when enzymes
560 such as polyphenol oxidase act on phenolic substrates) and flesh bleeding (visualized
561 as red pigmentation in fruit flesh area near the stone which can be present at harvest)
562 (**Lurie and Crisosto, 2005; Manganaris et al., 2005**). The progression of flesh
563 mealiness and browning symptoms is associated with reduced perception of normal
564 peach flavor and with development of off-flavors. This type of sensory damage
565 underscores the effect of CI complex on consumer preference and the commercial
566 impact on fresh peach consumption.

567 Chilling injury symptoms in peach develop during maintenance at room
568 temperature following 2 to 3 weeks of cold storage depending on the cultivar and
569 maturity status (reviewed in **Lurie and Crisosto, 2005**). Temperature management
570 during storage and transportation is critical as CI symptoms are more severe in
571 temperatures between 4 and 7 °C and less severe at 0 °C. Maturity status prior

572 exposure to cold storage conditions **is** highly influential on the velocity and severity of
573 CI symptoms development. Tree ripe fruit (FF= \sim 25 N) are more susceptible to CI
574 symptoms development than commercially harvested fruit (FF=45 N) following 3
575 weeks of cold storage (**Tanou et al., 2017**).

576 Several treatments to delay and limit development of CI have been tested in
577 peach, such as plant growth regulators, controlled atmosphere, heat treatments and
578 delayed fruit cooling after harvest (pre-conditioning). **The latter**, when is properly
579 applied, delays CI symptom expression for 10 to 12 days, enough to improve the
580 quality of some peach cultivars on arrival (reviewed in **Lurie and Crisosto, 2005**;
581 **Tanou et al., 2017**). However, the benefits of most of such treatments have been
582 erratic, and when postharvest life has been extended, the time of extension has been
583 too short to have a commercial impact (**Manganaris et al., 2019**).

584 Genotypic tolerance/resistance is particularly variable across peach cultivars
585 and could provide a long-term solution by phenotypic selection in breeding program
586 progenies. In general, clingstone nectarine cultivars are less susceptible to CI than
587 peach cultivars and non-melting flesh cultivars have reduced CI than melting flesh
588 cultivars. Clingstone non-melting flesh peaches, which are primarily used in canning
589 are largely free of CI. Melting flesh cultivars vary in susceptibility to CI, with some
590 cultivars exhibiting symptoms in all fruit after only one week of cold storage (0°C),
591 while others appear tolerant even following six weeks at 0°C. However, the
592 inheritance of symptoms has not been effectively quantified, and strategies for genetic
593 improvement through breeding would be greatly aided by knowledge of the
594 underlying mechanisms of genetic control (**Crisosto et al., 2009**).

595 Effective decision making across the different rings of the fresh peach supply
596 chain requires large scale and efficient assessment of fruit internal quality and
597 maturity to determine optimum preharvest conditions, harvest time as well as proper

598 postharvest handling strategies (e.g. storage conditions and duration, shipping
599 conditions and distance) to assure consistency in peach fruit quality for the
600 consumers. Precise assessment of maturity and internal quality is essential, but it can
601 be time-consuming, using standard destructive methodologies (**Drogoudi et al., 2016;**
602 **Minas et al., 2021**). In addition, most destructive methodologies are not friendly for
603 real-time large-scale data acquisition in the orchard to improve fruit quality and
604 determine harvest time or at packinghouse receiving to determine postharvest
605 handling and/or shipping/storage time (**Minas et al., 2021**).

606 Non-destructive techniques can enable rapid and real time peach maturity and
607 quality assessments in a single scan (**Minas et al., 2021**). These methods can facilitate
608 growers for determining harvest time, but also packers and shippers so that
609 appropriate sorting is performed, and optimum storage duration is decided (**Spadoni**
610 **et al., 2016; Costa et al., 2017**). Among the different technologies applied, near
611 infrared spectroscopy (NIRS) is a non-destructive option with the most reported
612 applications to determine the peach fruit industry's standard quality and maturity
613 indices (**Minas et al., 2021**). Visible light radiation (Vis) and NIRS have been
614 combined (Vis-NIRS) to create a new non-destructive peach index that has
615 demonstrated a correlation with the onset of endogenous ethylene synthesis and
616 determines physiological maturity/ripening status of peaches and nectarines (**Costa et**
617 **al., 2009**). More precisely, this index calculates the absorbance difference (index of
618 absorbance difference, I_{AD}) between two wavelengths (670 and 720 nm) near the
619 absorption peak of chlorophyll-*a* ($A_{670nm}-A_{720nm}$; **Ziosi et al., 2008**). A factory
620 calibrated ("closed-type") handheld Vis-NIRS sensor (DA-meter, T.R. Turoni srl,
621 Forli, Italy) can take rapid non-destructive fruit scans (i.e., I_{AD} measurements) that
622 correspond to chlorophyll concentration (i.e., ground color) a few millimeters below
623 the skin which provides an estimate of fruit physiological maturity and consumer

624 acceptance (**Costa et al., 2017**). This handheld sensor is particularly useful for fully
625 red overcolored cultivars, where harvest time is difficult to estimate due to excess red
626 overcolor on the fruit's skin that obscures the background color, which is normally
627 used to estimate fruit maturation and harvest time (**Drogoudi et al., 2016**).

628 Although optimum I_{AD} value for harvest time determination varies based on
629 cultivar and flesh textural typology (**Anthony et al., 2021**) it has been effectively
630 integrated into robustly calibrated 'open-type' handheld Vis-NIRS sensors to enable
631 simultaneous assessments of both physiological maturity (I_{AD}) and internal fruit
632 quality [dry matter content (DMC) and SSC] in a single scan (**Figure 1; Minas et al.,**
633 **2021**). This non-destructive technology allows for a novel pomological experimental
634 approach by selecting fruit of equal maturity to appropriately understand the 'true'
635 impact of preharvest factors on quality without the confounding variable of
636 maturation. Large-scale non-destructive maturity and quality data can be paired with
637 '-omic' tools to better understand the biological foundation of fruit quality
638 development (**Minas et al., 2021**) while assessing the direct influence of preharvest
639 factors (**Anthony and Minas, 2022**) such as fruit position in the canopy (**Anthony et**
640 **al., 2021**), cultivar/rootstock genotype (**Minas et al., 2018; Pieper et al., 2022**) and
641 crop load management (**Anthony et al., 2020**).

642 In a recent study, two cultivars of variable vigor (low vigor: 'Sierra Rich';
643 high vigor: 'Creshaven') were assessed for light availability and fruit maturity (I_{AD})
644 and quality (DMC) at two canopy positions (top and bottom) using a robustly
645 calibrated 'open-type' handheld Vis-NIRS sensor (**Anthony et al., 2021**). The results
646 demonstrated that the fruit positioned in the top, in both cultivars, received higher
647 levels of light and were of advanced maturity and quality (i.e., DMC) at harvest.
648 However, it was not clear whether the impact on fruit quality was a result of maturity
649 advancement/delay or the amount and quality of fruit's growing light environment.

650 When compared fruit of equal I_{AD} (e.g., maturity control), ΔDMC between positions
651 in the low vigor cultivar was non-significant due to uniform light distribution and
652 availability across the canopy. On the other hand, ΔDMC remained widely variable at
653 2.1% across positions in the high vigor cultivar that had minimal light availability in
654 the bottom portion of the canopy (**Anthony et al., 2021**). These results support the
655 hypothesis that fruit quality development is influenced more by the attributes of the
656 light environment it is developing in, rather than the canopy position alone. This has
657 often been the case with rootstock studies as well, since rootstocks create distinct
658 canopies which indirectly influence fruit quality development. Non-destructive Vis-
659 NIRS fruit quality assessments on ‘Redhaven’ trees grafted onto vigorous (‘AtlasTM’,
660 and ‘Bright’s Hybrid #5’), standard (‘Krymsk[®]86’ and Lovell) and dwarfing
661 (Krymsk[®]1’) rootstocks that were of equal crop load (same fruit number per cm^2 of
662 trunk cross sectional area across rootstocks) as well as maturity (I_{AD}) revealed that
663 peach fruit quality indicators (DMC and SSC) were improved as rootstock vigor
664 decreased from vigorous to dwarfing ($>3\%$ ΔDMC and ΔSSC), demonstrating
665 increased light availability in the dwarfed canopies compared to the vigorous ones
666 (**Pieper et al., 2022**). Rootstocks with increased vigor produce more fruit due to
667 increased leaf area, however, they may reduce light availability across parts of the
668 canopy, promoting shading and non-uniform canopies, light distribution, and quality
669 at harvest.

670 Crop load and thinning studies have demonstrated that reduced crop loads (or
671 increased leaf-to-fruit ratios) enhance fruit size, color, DMC and SSC in peach
672 (**Minas et al., 2018; 2021**). However, these studies also showed that maturation is
673 advanced with reduced cropping density. Therefore, it is not clear whether the quality
674 enhancements and detriments are a result of the crop load or a result of variable
675 maturation status. In a follow-up crop load experiment with ‘Cresthaven’ peach, two

676 thinning treatments [thinned (15 cm fruit-to-fruit spacing) and unthinned] were
677 assessed non-destructively using Vis-NIRS at equal maturity (I_{AD}) for internal fruit
678 quality development. Thinned (carbon sufficient) and unthinned (carbon starved) fruit
679 quality phenotypes were very similar early in development (i.e., stage S2), while
680 metabolite profiles were distinct and highly variable (Anthony et al., 2020).
681 However, at harvest (i.e., stage S4), phenotypes between carbon supply treatments
682 were widely different, when metabolite profiles had minimal differences (Anthony et
683 al., 2020). The thinned treatment demonstrated superior quality attributes (e.g.,
684 increased fruit weight by 140 g, increased size by 21 mm, and increased DMC by 3%
685 and SSC by 2.8%), when compared to the unthinned control at harvest (Anthony et
686 al., 2020). It was hypothesized that early metabolite shifts may play a priming role at
687 harvest fruit phenotype and quality (Anthony et al., 2020). The use of non-destructive
688 sensors that assess maturity and internal quality rapidly and accurately is expected to
689 support informed optimization of preharvest and orchard factors that can lead to
690 consistent delivery of high-quality peaches to the market and build on consumer trust
691 and repeat sales.

692

693 **7. Future perspectives: thinking out of the box**

694 Significant advancements on peach tree production systems occurred, particularly
695 over the recent years. Thus, it is questionable whether further increment in terms of
696 yield can occur or if it needs to be grown in a different way compared to nowadays.
697 The hypotheses reported below have been previously conceptualized on an
698 experimental basis over 40 years ago in Israel (Alper et al., 1980; Erez et al, 1981,
699 1998) and were based on a completely different idea of the actual peach growing,
700 under three perspectives: (1) realization of very high density-planting or even a
701 meadow orchard (up to 15,000-20,000 trees/ha) and instead of scions, trees are

702 propagated by hardwood cuttings or by micropropagation, (2) reduction of planting
703 costs through the development of “protected orchards” under greenhouse, plastic or
704 net tunnel with the additional aim to produce super early ‘off season’ product in a
705 period where no peaches from both hemispheres are on the market, (3) a full cultural
706 portfolio available to the growers to control size of the trees, allowing a maximum
707 height from the ground of about 2 m in order to perform all management operations
708 from the ground. This type of orchard, being characterized by small trees, can even be
709 harvested mechanically by a robot.

710 These orchards have been experimentally realized in very hot dessert areas and
711 were named “mobile orchards” since the trees were grown in container and moved
712 into coolers to meet their chilling requirements. While for several vegetable crops, for
713 instance tomato under greenhouse, a 5-fold increase in production was monitored, to
714 what extent this initiative can be also commercially viable for peach fruits need to be
715 investigated, considering additionally the limitations of cultivating own-rooted peach
716 trees.

717

718 **8. Conclusions**

719 High density planting orchards designed by small size trees might result in reduction
720 of the production cost and an increase of the orchard sustainability. The “new
721 orchard” has to be assisted by all the recent advances of precision horticulture such as
722 sensors and modern devices to monitor production and diseases suggesting inputs for
723 nutrition, irrigation and phytosanitary guidelines and to fulfill the consumers and
724 society expectations as far as intrinsic quality and health-promoting properties of the
725 fruits. To this aim, breeding possesses a pivotal role searching for disease tolerant
726 cultivars that are characterized by high intrinsic fruit quality. The development of
727 standardized non-destructive determination of fruit quality and maturity stage is

728 expected to facilitate consumer eating experience and storage/shipping requirements
729 with minimum risk of CI symptoms development. Lastly, the employment of smart
730 and efficient irrigation strategies under abiotic stress conditions due to climate change
731 as well as the need for sustainable fertilization due to the accumulating cost of raw
732 material stand as significant challenges that need to be additionally considered. The
733 creation of a new concept of "peach orchard" may seem too original or impractical,
734 but substantial changes have already been achieved. When Giulio Verne wrote 20,000
735 leagues under the sea he conceived a submarine which, however it did not yet exist!

736

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977 **Tables**

978

979 **Table 1.** Most important peach rootstock genotypes, coming from various breeding
 980 programs around the world and their genetic origin and vigor classification. Vigor
 981 classification is bracketed as follows: vigorous rootstocks are >110% the size of
 982 ‘Lovell’ with the size estimated by trunk cross-sectional area (TCSA); standard size
 983 rootstocks are 110-90%; semi-dwarfing rootstocks are 60-90% and dwarfing
 984 rootstocks are <60% (Reighard et al., 2020).

| Rootstock | Breeder, Country of Origin | Genetic Origin | Vigor Classification |
|------------------------------------|---|--|---------------------------------|
| GF-677 | INRAE, France | <i>P. amygdalus</i> × <i>P. persica</i> | Vigorous |
| Ishtara [®] (Ferciana) | INRAE, France | (<i>P. cerasifera</i> × <i>P. salicina</i>) × (<i>P. cerasifera</i> × <i>P. persica</i>) | Vigorous |
| Cadaman [®] (Avimag) | INRAE, France/Hungary | <i>P. davidiana</i> × <i>P. persica</i> | Vigorous |
| Empyrean [®] 2 (Penta) | CREA, Italy | <i>P. domestica</i> | Semi-Dwarfing |
| Empyrean [®] 3 (Tetra) | CREA, Italy | <i>P. domestica</i> | Semi-Dwarfing |
| Krymsk [®] 1 | KEBS, Russia | <i>P. tomentosa</i> × <i>P. cerasifera</i> | Dwarfing |
| Krymsk [®] 86 | KEBS, Russia | <i>P. cerasifera</i> × <i>P. persica</i> | Vigorous |
| Adesoto [®] 101 | CSIC, Spain | <i>P. insititia</i> | Semi-Dwarfing |

| | | | |
|--|------------------------------------|---|---------------|
| Garnem | CITA, Spain | <i>P. amygdalus</i> × <i>P. persica</i> | Vigorous |
| Rootpac [®] R | Agromillora Iberia, Spain | <i>P. cerasifera</i> × <i>P. amygdalus</i> | Vigorous |
| Rootpac [®] 70 | Agromillora Iberia, Spain | <i>P. persica</i> × (<i>P. amygdalus</i> × <i>P. persica</i>) | Vigorous |
| Rootpac [®] 40 (Nanopac) | Agromillora Iberia, Spain | (<i>P. amygdalus</i> × <i>P. persica</i>) × (<i>P. amygdalus</i> × <i>P. persica</i>) | Semi-Dwarfing |
| Rootpac [®] 20 (Densipac) | Agromillora Iberia, Spain | <i>P. besseyi</i> × <i>P. persica</i> | Dwarfing |
| Lovell | G.W. Thissell, USA | <i>P. persica</i> | Standard |
| Controller [™] 5 (K146-43) | UC-Davis, USA | <i>P. salicina</i> × <i>P. persica</i> | Dwarfing |
| Controller [™] 6 (HBOK 27) | UC-Davis, USA | <i>P. persica</i> × <i>P. persica</i> | Semi-Dwarfing |
| Controller [™] 7 (HBOK 32) | UC-Davis, USA | <i>P. persica</i> × <i>P. persica</i> | Semi-Dwarfing |
| Controller [™] 8 (HBOK 10) | UC-Davis, USA | <i>P. persica</i> × <i>P. persica</i> | Semi-Dwarfing |
| Hansen 536 | UC-Davis, USA | <i>P. amygdalus</i> × <i>P. persica</i> | Standard |
| Nemaguard | USDA, USA | <i>P. persica</i> × <i>P. davidiana</i> | Vigorous |
| Guardian [®] | Clemson University/USDA, USA | <i>P. persica</i> | Vigorous |

| | | | |
|------------------------|--------------------------------|---|----------|
| MP-29 | USDA-Georgia, USA | <i>P. umbellata</i> × <i>P. persica</i> | Dwarfing |
| Bright's Hybrid® #5 | Bright's Nursery, Inc., USA | <i>P. amygdalus</i> × <i>P. persica</i> | Vigorous |
| Atlas™ | Zaiger Genetics, USA | Hybrid of <i>P. persica</i> , <i>P. amygdalus</i> , <i>P. cerasifera</i> , <i>P. mume</i> | Vigorous |
| Viking™ | Zaiger Genetics, USA | Hybrid of <i>P. persica</i> , <i>P. amygdalus</i> , <i>P. cerasifera</i> , <i>Prunus</i> × <i>blireiana</i> | Vigorous |

985 CSIC=Consejo Superior de Investigaciones Cientificas;

986 INRAE=Institut National de la Recherche pour l'agriculture, l'alimentation et l'environnement;

987 KEBS=Krymsk Experimental Breeding Station, Krasnodar Region, Russia;

988 CITA=Centro de Investigacion y Tecnologia Agroalimentaria de Aragon

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998 **Figure captions**

999

1000 **Figure 1.** Phenotypic appearance of two distinct peach cultivar typologies during
1001 maturation ‘on-tree’. (A) ‘Cresthaven’ a late-ripening bi-color cultivar and (B) ‘Sierra
1002 Rich’ early-ripening fully red overcolored cultivar. Non-destructive Vis-NIRS
1003 assessment of (C) ‘Cresthaven’ and (D) ‘Sierra Rich’ using an ‘open-type’ handheld
1004 sensor that has been calibrated with robust models to simultaneously predict fruit
1005 internal quality (DMC and SSC) and physiological maturity (I_{AD}) in a single scan
1006 (Minas et al., 2021).

1007

1008 **Figure 2.** Canopy architectures of the most widely used training systems in peach and
1009 their planting densities. Spacings listed as: intra-row x inter-row (Adopted from
1010 Anthony and Minas, 2021).

1011

1012 **Figure 3.** Chilling injury (CI) symptoms due to prolonged storage make consumers
1013 stay away of peaches. Internal appearance of ‘Zee Lady’ peaches following storage of
1014 4 weeks at 0°C plus 2 days at 20°C.

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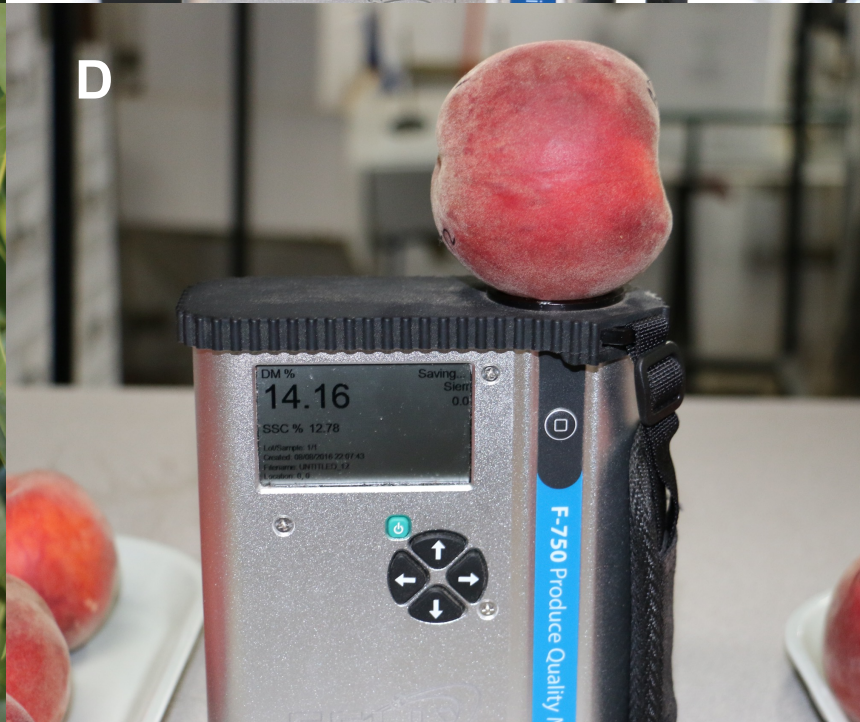
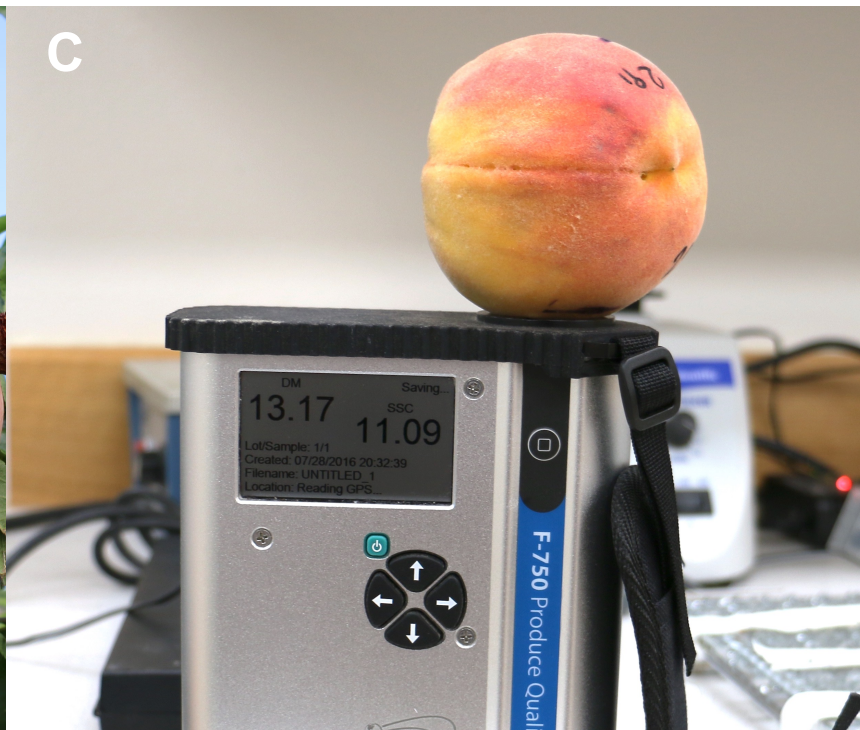
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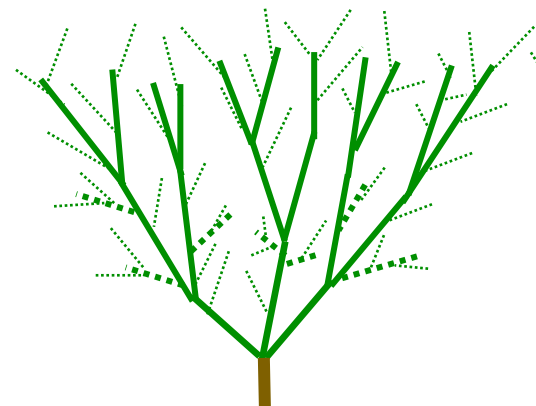
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Low Density Planting (LDP)

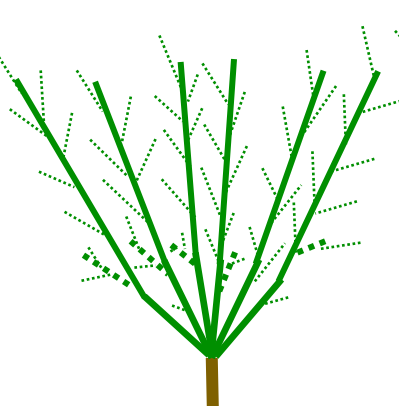
3.5 – 5.0 × 4.0 – 5.0 m



Open vase

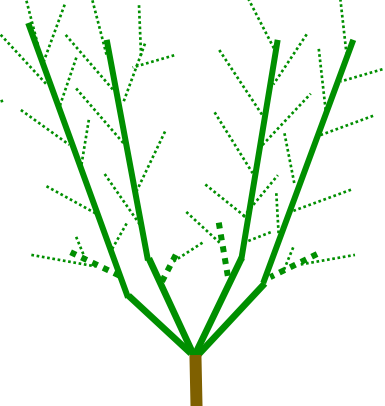
Medium Density Planting (MDP)

3.0 × 4.5 m



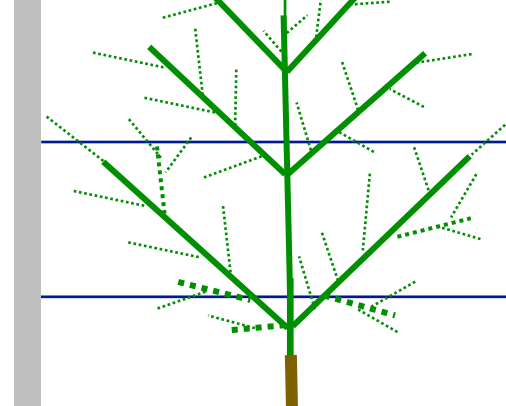
Hex-V

2.5 – 3.5 × 4.5 m



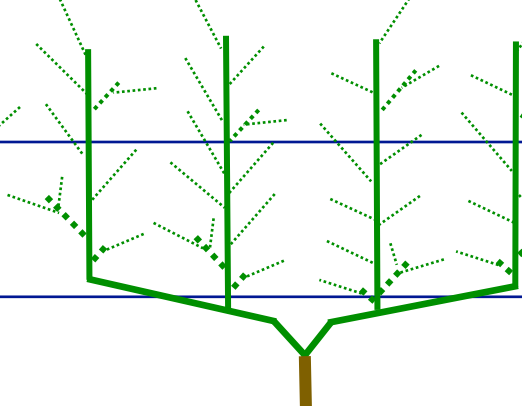
Quad-V

2.0 – 3.5 × 4.0 – 4.5 m



Palmette

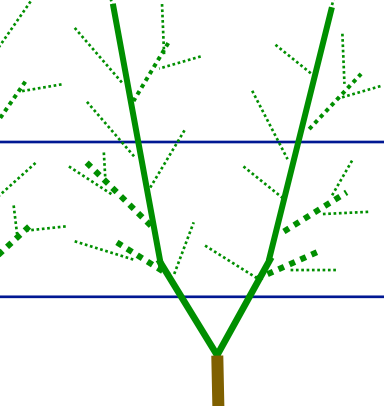
2.0 – 3.5 × 3.5 – 4.0 m



Quad-axis
Multi-leader

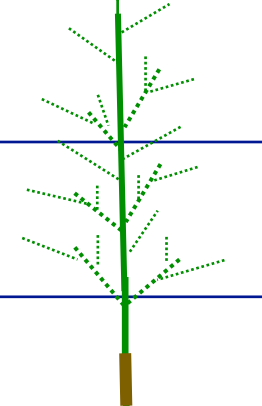
High Density Planting (HDP)

1.5 – 2.0 × 4.0 – 4.5 m



Y-Shaped
Tatura Trellis
KAC-V
Bi-axis

1.2 – 2.0 × 3.5 – 4.0 m



Fusetto
SSA
TSA



Healthy



Flesh bleeding



Flesh browning



Flesh mealiness