

Contents

1. Introduction	1-4
2. Literature review.....	5-47
3. Materials and Methods.....	48-69
3.1. Plant material.....	48
3.1.1. Collection	
3.1.2. Propagation	
3.1.3. Plantation	
3.1.4. Maintenance	
3.2. Temperature treatment.....	53
3.2.1. Seed treatment	
3.2.2. Seedling treatment	
3.3. Foliar application of chemicals.....	53
3.3.1. Salicylic acid	
3.3.2. Abscisic acid	
3.3.3. Calcium chloride	
3.4. Tolerance index determination.....	55
3.5. Determination of cell membrane stability.....	55
3.6. Determination of lipid peroxidation.....	56
3.7. Extraction of antioxidative enzymes.....	56
3.7.1. Catalase	
3.7.2. Peroxidase	
3.7.3. Ascorbate Peroxidase	
3.7.4. Glutathione reductase	
3.7.5. Superoxide dismutase	
3.8. Assay of enzymes activities.....	57
3.8.1. Catalase	
3.8.2. Peroxidase	
3.8.3. Ascorbate Peroxidase	
3.8.4. Glutathione reductase	
3.8.5. Superoxide dismutase	
3.9. Isozyme analysis by Polyacrylamide gel electrophoresis (PAGE).....	59
3.9.1. Preparation of the stock solution	
3.9.2. Preparation of gel and electrophoresis	
3.9.3. Staining procedure	
3.9.3.1. Catalase	
3.9.3.2. Peroxidase	
3.9.3.3. Superoxide dismutase	
3.10. Determination of Hydrogen peroxide accumulation.....	62
3.10.1. Quantification	
3.10.2. Microscopic detection.	
3.11. Extraction and Quantification of non- enzymatic antioxidants.....	63
3.11.1. Ascorbate	
3.11.2. Carotenoids	
3.12. Estimation of total antioxidant activity.....	63
3.13. Protein analysis.....	64
3.13.1. Extraction of soluble protein	

3.13.2. Quantification	
3.13.3. SDS-PAGE	
3.13.3.1. Preparation of the stock solution	
3.13.3.2. Preparation of gel and electrophoresis	
3.13.3.3. Fixing, staining and destining	
3.14. Extraction and Estimation of Phenol.....	67
3.14.1. Total Phenol	
3.14.2. Ortho-dihydroxy phenol	
3.15. HPLC analysis of Phenolics.....	68
3.16. Extraction and Estimation of Proline.....	68
3.17. Extraction and Estimation of Chlorophyll.....	69

4. Experimental..... 70-153

4.1. Screening of tolerant and susceptible varieties.....	70
4.1.1. Lentil	
4.1.1.1 Tolerance index	
4.1.1.2 Cell membrane thermostability	
4.1.2. Soybean	
4.2. Effect of temperature on seed germination and determination of lethal temperature.....	72
4.3. Effect of temperatures on lipid peroxidation of membranes.....	72
4.3.1. High temperature	
4.3.2. Low temperature	
4.4. Changes in antioxidative enzymes in seedlings of <i>Glycine max</i> subjected to low temperature stress.....	78
4.4.1. Activities at different temperatures	
4.4.2. Time course dependent changes in enzyme activities	
4.5. Studies on antioxidative enzymes of <i>Lens culinaris</i> subjected to high temperatures.....	84
4.6. Isozymes analysis of antioxidative enzymes under temperature stress.....	88
4.6.1. High temperature	
4.6.2. Low temperature	
4.7. Changes in Hydrogen peroxide accumulation in seedlings subjected to elevated and low temperatures.....	100
4.7.1. Hydrogen peroxide content in high and low temperatures stressed Seedlings	
4.7.2. Microscopic localization of hydrogen peroxide under temperature stress	
4.8. Variations in levels of non-enzymatic antioxidants in seedlings subjected to elevated and low temperatures.....	107
4.8.1. Carotenoids	
4.8.1.1. High temperature	
4.8.1.2. Low temperature	
4.8.2. Ascorbate	
4.8.2.1. High temperature	
4.8.2.2. Low temperature	
4.9. Effect of elevated and low temperatures on total antioxidant activities.....	113

4.10. Effect of elevated and low temperatures on protein contents of seedlings.....	115
4.10.1. High temperature in <i>Lens culinaris</i>	
4.10.2. Low temperature in Glycine max.	
4.11. SDS –PAGE analysis of proteins of temperature stress seedlings.....	118
4.12. Changes in phenolic contents and profile in temperature stressed seedlings.....	123
4.12.1. Phenolic contents	
4.12.1.1. Elevated temperatures	
4.12.1.2. Low temperatures	
4.12.2. HPLC profile of phenols	
4.13. Changes in free proline in seedlings subjected to variable temperatures.....	127
4.13.1. Lentil	
4.13.2. Soybean	
4.14. Effect of temperature treatments on chlorophyll contents.....	132
4.14.1. Lentil	
4.14.2. Soybean	
4.15. Effect of chemical pre-treatments followed by lethal temperature treatment in lentil Seedlings.....	136
4.15.1. Effect on antioxidative enzymes, antioxidants and lipid peroxidation of membranes	
4.15.2. Effect on metabolite accumulation in lentil seedlings.	
5. Discussion.....	154-163
6. Summary.....	164-166
7. References.....	167-183
8. Corrigendum.....	184-185