Postharvest Biocontrol of Rot in Melon

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The rot from Fusarium pallidoroseum has caused significant losses to melons. There is a demand for safe technology for postharvest treatment of melon and the biological control is a potential option. This study focused on evaluating bioagents on Fusarium rot control in Galia melon. The bioagents were evaluated were: Bacillus subtilis, Bacillus licheniformis and Sporodiobolus pararoseus, Pichia spp, Pichia membranifaciens, Pichia quilliermondii, Sporobolomyces roseus, Debaryomyces hansenii and Rhodotorula mucilagenosa, imazalil and sterile distilled water for control. Two experiments were conducted in completely randomized design with 10 replicates per treatment. Analyzing the temporal evolution of rot incidence profiles caused by F. pallidoroseum it was possible to group the treatments applied, according to the similarity between the profiles organizing them in four groups. In the first experiment the yeasts: P. membranifaciens and D. hansenii, were more effective and did not differ from treatment with the fungicide imazalil and in the second experiment: P. guillermondii, R. mucilagenosa and P. membranifaciens reduced the rot development. The electronic microscope observations confirmed the colonization of yeasts sprayed on fruit surface, besides the damage to the mycelium of the pathogen. The Bacillus did not have a significant effect on the control of the rot. The results showed that there is a good potential for the use of yeast in the control of Fusarium rot in melon.



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2nd INTERNATIONAL SYMPOSIUM ON DISCOVERY AND DEVELOPMENT OF INNOVATIVE STRATEGIES FOR POSTHARVEST DISEASE MANAGEMENT

> 28 April-2 May 2013 Kusadasi, Turkey

POSTER PRESENTATIONS

Tuesday, April 30, 2013

15:45 - 17:00 - POSTER SESSION

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P 2	Fathollah GHOLAMI- BORUJENI	Role of Packaging And Temperature On Growth and Survival of Pathogens in Lettuce
P 3	Sontisuk TEERACHAİCHAYUT	Nondestructive Detection of Internal Mold Infection in Sweet Tamarind Using Short Wavelength Near Infrared Spectroscopy
P 4	Sebastian LIEBE	Effect of Genotype And Environment on The Development of Root Rots During Long-Time Storage of Sugar Beets
P 5	Bakhytbek AMİROV	Carrot Breeding For Alternaria Leaf Blight Resistance
P 6	Daniel TERAO	Postharvest Biocontrol of Rot in Melon
Ρ7	Daniel Nieto Angel	Plant Extracts, Preparation Methods and In Vitro Control of <i>Colletotrichum gloeosporioides</i>
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P 9	Cheryl L. LENNOX	In Vitro Effects of Essential Oils and Their Combinations against <i>Botrytis Cinerea, Penicillium Expansum</i> and <i>Neofabraea Alba</i>
P 10	Cheryl LENNOX	In Vitro Antifungal Activity of Garlic Extracts Against Postharvest Decay Pathogens of Apples
P 11	Achbani El HASSAN	Strains Ach - And -5, Two Aureobasidium pullulans Potential Biocontrol Agents Against Botrytis Cinerea And Penicillium expansum, Two Major Postharvest Pathogens Of Apples In Morocco.
P 12	Nurdan GÜNGÖR SAVAŞ	Control of <i>Alternaria</i> Spp. on Sultanina Seedless Grape Vineyards In Aegean Region in Turkey
P 13	Yong-Ki KIM	Effect of Korean Fermented Food Extracts and Bacteria Isolated From That Extracts For The Control of Rice Seed Borne Diseases
P 14	Annamária TÓTH	Mycology, Plant Protection, Essential Oils
P 15	Neus TEIXIDO	Formulation Development of the Biocontrol Agent Bacillus subtilis strain CPA-8 by Spray-Drying
P 16	Neus TEIXIDO	Potential Use of Different Packages and Storage Conditions for the biocontrol Agent <i>Pantoea</i> agglomerans CPA-2
P 17	Selen AKAN	Postharvest Garlic Disorders And Possible Causes
P 18	Gianfranca LADU	In Vitro Control of <i>P. digitatum</i> by Fumigation with <i>Rosmarinus officinalis</i> Essential Oil

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P 19	Rosario TORRES	Analysis of the time-dependent protein changes in wounded apples (Golden Delicious)
P 20	Cemile Ebru ONURSAL	Effect of Carvacrol on Microbial Activity and Storage Quality of Fresh-Cut Apple Cv. Braeburn
P 21	Chtaina NOUREDDİNE	Effectiveness of Some Commercial Fungicides on Green and Blue Molds Postharvest Diseases (Caused By <i>Penicilium digitatum</i> and <i>P. İtalicum</i>) of Citrus Fruits in Morocco
P 22	Renar Joao BENDER	Alternative Treatments to Control Postharvest Decay in Late Season Tangerines
P 23	Loredana CUBAİU	Control of <i>Penicillium expansum</i> Pathogenesis by Pears of Sardinian Germoplasm
P 24	Serkan ŞAHAN, Pervin KINAY TEKSUR	Studies on Effects of Ozone Applications against Green Mold (<i>Penicillium digitatum</i> (Pers.) Sacc) on Satsuma Mandarin
P 25	Berrin OZGEN	Assesment of Aspergillus spp. Intense In Vineyards of The Aegean Region of Turkey
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P 28	William KİRK	Effects of In-Season Crop-Protection Combined With Postharvest Applied Fungicide on Suppression of Potato Storage Diseases Caused by <i>Fusarium</i> Pathogens
P 29	William KİRK	Effects of In-Season Crop-Protection Combined With Postharvest Applied Fungicide on Suppression of Potato Storage Diseases Caused By Oomycete Pathogens
P 30	Guy D'HALLEWIN	Integrated Postharvest Decay Control
P 31	Pervin KINAY TEKSÜR	The Postharvest Fungal Pathogens on Pomegranate Fruit (<i>Punica granatum</i> L. var Hicaz) in Cold Storage Conditions

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