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21. Incidence of Post - Harvest Diseases in Vegetable and Fruit Market

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Abstract

Survey and collection of the marketed Vegetable and fruit with rot symptoms were conducted in the Vegetable and fruit market of Beed in 2017 and 2018 from January 2017 to December 2018 for the study of post harvest diseases in market. Vegetable and fruit showing rot symptoms that are displayedfor sale in different market places in city were collected and examined. The loss of vegetable and fruit after harvest is a major problem of vegetable and fruit growing countries of theworld. There are reports of losses of millions of rupees annually due to post-harvest diseasescaused by different types of mycoflora during transportation and storage periods. In order tomake plan for the disease control, it is very essential to have knowledge of pathogenicorganism associated with fruits during storage periods. The aim of study of vegetable and fruit diseases ofmarket is to develop perfect disease management strategies that are economicallysignificant. The diseases causes change in color, shape and biochemical alteration of thefruit due to interaction of the pathogen and the fruit becomes unfit for consumption. The vegetable and Fruits selected for study were, Onion, Potato, tomato, Mango, apple, Banana and strawberry. Themycoflorafrom the isolate by food poisoning technique on P.D.A. (Potato Dextrose Agar) medium. Thepathogenicity was tested according to Koch's postulates. There was variation in themycoflora according to the type of vegetable and fruit. The common fungi were Colletotrichumcapsici, Fusarium semitectum, Alternariaalternata, Aspergillus flavus, Aspergillus niger, Cladosporium oxysporum, Diplodiana, Penicillium, Gleosporium and Verticillium

Key words: Vegetable and fruits, fungal spore, post-harvest diseases, survey.

Introduction

Man's dependence on plant for the essential of his existence has been of paramount importance in his life since human race began. The production and distribution of plant products

have found influence on the economic and social life of the nation. The food value of vegetable and fruit is comparatively low owing to the large amount of water present even so they rank next to cereals as a source of carbohydrate food.

Fruits are the best sources of many vitamins, minerals and dietary fibers. Fruitsimprove overall health of human beings. Fruits provide all types of minerals that are required to our body. The nutritionists placed fruits and green vegetables on the tobecause; fruitscontain all types of essential ingredients which are required for healthy living being. Fruitscontain 50-90% moisture.

Almost all plants are attacked and destroyed by fungi and these fungi produce toxins which are harmful to human being. In severe condition these toxins produces kidney failure, liver damage complete unconsciousness and even death and some fungi produces carcinogenic toxins called aflatoxin. So it is very necessary to study the different post harvest diseases of vegetable and fruit and to control these diseases.

Different types of fungal forms are found to be associated and responsible for postharvestdiseases of fungi. A citrus fruit and sweet orange infected by Penicilliumitalicum(shafa khan, 2005). The fungus Aspergillus nigerwas found to be associated with rot oforange; Sumia, et. al, (2006) reported white rot of papaya by caused by Sclerotiumrolfsii. Major loss of harvested fruits is caused due to fungi. The diseases caused before harvest offruits also responsible for degradation of quality and cost of fruits in market. Post—harvestloss of fruits may be due to susceptibly of fruits to the fungal growth.

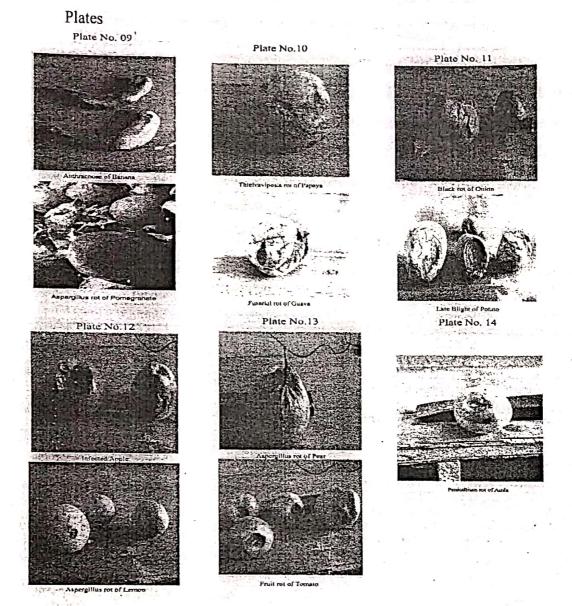
Material and Method

The fruits and vegetable were collected from different places of market. The selected fruitsand vegetable for investigation for study were Sweet orange (Citrus sinensis Linn.), Mango(Mangiferaindica Linn.), Banana, and Apple (Malus domesticaBorkh) etc. A separate polyethylene bag was used for each type of infected fruit and vegetable in all cases. Thepathogenic fungus responsible for storage rots of fruit was isolated on PDA (Potato DextroseAgar) medium. Initially the fruit were surface sterilized with the solution of 0.1% HgCl2. To remove the traces of HgCl2 the fruits were washed with distilled water for 3-4 times. Then a small piece of infected region of fruit was removed with the help of sterile needle and the piece was inoculated on PDA (Potato Dextrose Agar) medium amended petriplate insterile condition. The petriplate were incubated at room temperature 27^{Oc} (Shafa khan 2015), Thefungus growing from the infected piece was removed and re inoculated on PDA

medium forseveral times to get pure culture. The pathogencity of the each type of fungus was studied according to Koch's postulates. A 4mm disc of growing fungal colony was removed by sterile borer in sterile condition and inoculated on healthy fruit at the region of superficial puncture made artificially with sterile needle. A set of 3 fruits were used to confirm pathogencity. The fungi were identified on the basis of morphological, reproductive spore's features, type of colony growth, and color of colony and shape of spores on the basis of standard literature.

SomecommonMarketandStoragefungaldiseases reported during the Study periods

Sr. No	Name of the Disease	Causal organism
1	Alternaria rot of Apple	Alternariasolani
2	Aspergillus rot of Apple	Aspergillusniger
3	Alternaria rot of Banana	Alternariasolani
4 .	Soft rot of Tomato	Rhizopus sp.
5	Soft rot of Potato	Rhizopus sp.
6	Anthracnose of Banana	Gleosporiummusarum
7	Black tip of Banana	Drechsleratorulosum
8	Botrydiplodia fruit rot of Banana	Botrydiplodiatheobromae
9	Cigar end damage of Banana	Verticilliumtheobromae
10	Pink mould rot of Banana	Trichotheciumroseum
11	Fusarium rot of Banana	Fusariummoniliforme
12	Blue mould of citrus	Penicilliumitalicum
13	Green mould of citrus	Penicilliumdigitatum
14	Soft rot of citrus	Diplodianatalensis
15	Black Spots of Citrus	Aspergilluscitri
16	Rot of Citrus	Aspergillusniger
17	Fruit rot of Tomato	Alternariasolani
18	Anthracnose of Mango	Colletotrichumgloesporiodes
19	Brown rot of Apple	Sclritiafructigena
20	Black rot of Onion	Aspergillus niger
21	Rhizopus rot of Apple	Rhizopus sp.
22	Pear Rot	Aspergillus japonicas
23	Pear Rot	Diplodiamukla



Result

Pathogenesity of fungal diseases in Vegetables and fruits were also tried by using Koch's postulates. During the period of investigation different diseased fruits and vegetables are collected from the market areas during all seasons throughout the study periods and they are brought to the laboratory in polythene bags and in laboratory the pathogen which are associated with that infected vegetables and fruits are isolated and identified with standard literatures and observed the pathogen which is responsible for causing post harvest diseases and these pathogens are inoculated and transfer to sterilized vegetable and fruits for confirmation of pathogen as per Koch's Postulates.. Different 23 three post harvested diseases were observed during the period of study. Majority of the disease were caused by the pathogens which were trapped during study periods such as Alternaria ,Aspergillusrhizopus , FussariumPenicillium

which causes rot diseases in economically important crops while the other fungal like Drecslera and diplodia spores causes lees loss to the fruits and vegetables. The high concentration of fungal spores which were responsible for causing post harvest diseases in market were recorded during the period July to January and the lowest in February to June in both the years. During July to January the disease incidence was more in market as compared to February to June.

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