

Title Use of a *Muscodor albus* pad delivery system for the management of brown rot of peach in shipping cartons

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Abstract

Biofumigation of peaches in shipping cartons with pads containing culture of the volatile-producing fungus *Muscodor albus* was investigated for the control of brown rot caused by *Monilinia fructicola*. Biofumigation during cold storage (1–2 °C) with 50 or 200 g of *M. albus* per plastic bag and enclosed carton containing 14 kg of fruit reduced the incidence of brown rot significantly ($P < 0.05$) with ‘Coronet’ and ‘Red Globe’ peaches and disease incidence was comparable or lower ($P < 0.05$) than decay in fungicide-treated peaches. Biofumigation was not as effective in non-bagged cartons, although significant brown rot control was observed in ‘Red Globe’ peaches with the 200-g treatment. Containment of volatile compounds in the cartons is thus important for the efficacy of this treatment in cold storage.