Title Effect of chitin on the antagonistic activity of Cryptococcus laurentii against Penicillium

expansum in pear fruit

Author Ting Yu, Lianping Wang, Yun Yin, Yixi Wang and Xiaodong Zheng

Citation International Journal of Food Microbiology, Volume 122, Issues 1-2, 29 February 2008, Pages

44-48

Keywords Biocontrol; Blue mold; Chitin; Cryptococcus laurentii; Pear; Penicillium expansum;

Postharvest

Abstract

This study was designed to evaluate the impact of chitin on the antagonistic activity of *Cryptococcus laurentii* against the postharvest blue mold rot caused by *Penicillium expansum* in pear fruit. The results showed that the antagonistic activity of *C. laurentii* obtained from the culture media of nutrient yeast dextrose broth (NYDB) amended with chitin at 0.5–1.0% was improved greatly compared with the case that without chitin. The addition of chitin to NYDB did not influence the growth of *C. laurentii*, however, its population was found to increase rapidly thereafter in pear fruit wounds compared to that harvested from NYDB without chitin. Moreover, the cell-free filtrate of the chitin-supplement culture media in which the yeast was incubated for 24 h emerged a direct antifungal activity against *P. expansum* in pear fruit wounds, with the associated high level of chitinase activity. These results suggested that the use of chitin may be an effective method to induce the antagonistic activity of *C. laurentii*. To our knowledge, this is the first report regarding the chitin could enhance the efficacy of postharvest biocontrol yeasts.