Title	Combination of hot water, Bacillus subtilis CPA-8 and sodium bicarbonate treatments to
	control postharvest brown rot on peaches and nectarines
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Citation	European Journal of Plant Pathology, 128, Number 1, 51-63, 2010
Keywords	Bacillus subtilis; Food additives; Heat treatments; Integrated disease management;
	Monilinia spp : Stone fruit

## Abstract

The aim of this study was to evaluate the effect of hot water (HW), antagonists and sodium bicarbonate (SBC) treatments applied separately or in combination to control *Monilinia* spp. during the postharvest storage of stone fruit. Firstly, we investigated the effect of HW temperatures (55-70°C) and exposure times (20–60 s), seven antagonists at two concentrations ( $10^7$  or  $10^8$  cfu ml<sup>-1</sup>) and four SBC concentrations (1-4%). The selected treatments for brown rot control without affecting fruit quality were HW at 60°C for 40 s, SBC at 2% for 40 s and the antagonist CPA-8 (Bacillus subtilis species complex) at  $10^7$  cfu ml<sup>-1</sup>. The combinations of these treatments were evaluated in three varieties of peaches and nectarines artificially inoculated with M. laxa. When fruit were incubated for 5 d at 20°C, a significant additional effect to control M. laxa was detected with the combination of HW followed by antagonist CPA-8. Only 8% of the fruit treated with this combination were infected, compared to 84%, 52% or 24% among the control, CPA-8, and HW treatments, respectively. However, the other combinations tested did not show a significant improvement in effectiveness to control brown rot in comparison with applying the treatments separately. When fruit were incubated for 21 d at 0°C plus 5 d at 20°C, the significant differences between separated or combined treatments were reduced and generally the incidence of brown rot was higher than when fruit were incubated for 5 d at 20°C. Similar results were observed testing fruit with natural inoculum.

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