

Abstract

Application of the antagonist *Pseudomonas syringae* to wounded 'Golden Delicious' apple as fresh cells prevented *E. coli* O157:H7 from becoming established in the wounds. This occurred on apples co-inoculated with the two organisms or inoculated with *E. coli* O157:H7 one or two days after application of the antagonist. In similar tests, the commercial formulation of the antagonist prevented the establishment of *E. coli* O157:H7 in wounds when inoculated one or two days after application of the antagonist. In wounds not treated with the antagonist, populations of *E. coli* O157:H7 increased up to 3 log units during the first 48 hr after inoculation. These results indicate that biocontrol agents developed to control storage decays of fruits may have the additional benefit of preventing the establishment of food-borne pathogens in tissue of wounded and fresh-cut fruits.