

RESEARCH ARTICLE

Effect of different storage conditions on spore viability of *Lecanicillium lecanii* formulations and infectivity to mealybug, *Paracoccus marginatus*

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ABSTRACT

Talc based formulation of *Lecanicillium lecanii*, a native entomopathogenic fungus isolated from mealy bug was developed at Central Institute for Cotton Research, Regional Station, Coimbatore. *L. lecanii* spores produced in sorghum grains, sabouraud dextrose broth with Yeast extract (SDYB) and potato dextrose broth (PDB) were formulated in talc and stored at room temperature ($27\pm 2^{\circ}\text{C}$) and refrigerator ($9\pm 2^{\circ}\text{C}$). Viability and virulence of spores was monitored at monthly intervals for six months. Among different formulations tested, *L. lecanii* multiplied on SDY broth and formulated in talc supported maximum viability and virulence. Among two storage temperatures tested, formulation stored at $9\pm 2^{\circ}\text{C}$ supported maximum viability and virulence. In general, spore viability was reduced with increase in storage duration and temperature.

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