

## Efficacy of garlic extract and yeast against *Penicillium digitatum* causing post harvest fruit rot of citrus (*Citrus sisnensis* L.)

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### ARTICLE INFO

**Received** : 29.06.2016  
**Revised** : 17.08.2016  
**Accepted** : 01.09.2016

### KEY WORDS :

Citrus, *Penicillium digitatum*, Garlic extract, Yeast

### ABSTRACT

Freshly prepared 1 per cent garlic extract and 5 per cent yeast solution were tested against *Penicillium digitatum* causing fruit rot (green mold ) of sweet orange both under *in vitro* and *in vivo*. 1 per cent garlic extract gives 15.7 per cent control and 5 per cent yeast gives 15 per cent control against *Penicillium digitatum*. Artificially inoculated fruits treated with 1 per cent G. E. were observed in good condition upto 35 days and 5 per cent yeast treated citrus fruits upto 45 days. Use of garlic extract and yeast maintains the quality of citrus fruits, prolonged the shelf-life and delayed the rottenness presence on fruits. *Penicillium digitatum* could grow between temperature ranges of 20°C to 45°C, however, optimum temperature was  $27 \pm 1^{\circ}\text{C}$  at which growth and sporulation of the fungus was maximum.

**How to view point the article** : Shinde, R.P., Barhate, B.G. and Musmade, N.A. (2016). Efficacy of garlic extract and yeast against *Penicillium digitatum* causing post harvest fruit rot of citrus (*Citrus sisnensis* L.). *Internat. J. Plant Protec.*, **9**(2) : 460-463, DOI : 10.15740/HAS/IJPP/9.2/460-463.

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