



Contagious Specialists Causing Illnesses On Pomegranate Filled

Eskici Menekşe

Faculty Of Agriculture, Ataturk University, Turkey

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ABSTRACT

Cladosporium herbarum from the leaf tests, Aspergillus and Penicillium species from the natural product tests were the other normal organisms. Colletotrichum gloeosporioides and Coniella granati, known as the significant microorganisms of pomegranate, was likewise disconnected in lower rates. Botrytis cinerea was the species with most noteworthy separation recurrence from the organic product tests taken from the stockpiles and followed by Penicillium sp., Aspergillus niger, Alternaria alternata and Coniella granati. In the pathogenicity preliminaries performed under research center conditions; A. alternata, B. cinerea, C. granati and Fusicoccum aesculi caused extreme searing on pomegranate leaves, while C. gloeosporioides, C. herbarum, Pleospora herbarum, A. niger and Penicillium sp. were different microorganisms causing rot on the leaves. Because of organic product immunizations, C. granati and F. aesculi caused serious indications on the natural products, where C. gloeosporioides, B. cinerea, A. niger, Epicoccum nigrum, Fusarium semitectum and Penicillium sp. caused moderate or slight natural product decay.

KEYWORDS

Punica granatum L., leaf spot, organic product decay, post-reap rot.

INTRODUCTION

Different parasites were accounted for to cause illnesses and coming about yield misfortune on pomegranate, in various nations or districts. Shrivels brought about by *Ceratocystis fimbriata* and anthracnose brought about by *Colletotrichum gleosporioides* were accounted for as the significant illnesses of pomegranate in India, while minor sicknesses were *Alternaria* scourge, leaf or organic product spots brought about by *Cercospora*, *Sphaceloma*, *Fusarium*, *Phomopsis* and *Drechslera* species. *Alternaria* not really set in stone to cause 40-half yield misfortune by causing natural product decay in Greece. The primary microorganisms causing post reaping decay on pomegranate organic products were accounted for as *Penicillium* spp., *Botrytis cinerea*, *Aspergillus niger* and *Coniella granati*. *P. granati* was as of late revealed as one of the significant microorganisms causing decay from various nations like Greece, Spain, U.S.A. and Iran. With few investigations on pomegranate infections in Turkey, *Alternaria alternata*, *Botrytis cinerea*, *Colletotrichum gleosporioides*, *Coniella granati*, *Penicillium*, *Aspergillus*, *Phytophthora* and *Fusarium* species were accounted for as the microbes causing sicknesses on pomegranate. In a new exploration acted in Antalya territory, still up in the air that *Fusarium* spp., *Phytophthora* spp. furthermore, *Rhizoctonia solani* were the significant specialists causing root and crown decay. The point of this review was the assurance of the parasitic microorganisms causing illnesses on pomegranate trees in the plantations and on the natural products in the stockpiles where they were kept after gathering, in Antalya region. During reviews, crown, stem,

twigs, leaves and products of the trees were analyzed and sick examples were taken to the lab in polyethylene packs. Capacity reviews were acted in 21 cold stockpiles found in 9 locale of the area. Stockpiles where pomegranate organic products were kept after collect were visited once 2-3 months after reaping and natural product tests with sickness indications were taken to the research center. Capacity temperatures were around 5-7°C during inspecting.

Pathogenicity Tests

Pathogenicity tests were performed by utilizing withdrawn solid leaves and recently reaped sound organic products. Care was taken to utilize leaf and organic products from a plantation where no synthetic was utilized. Leaf and natural products were first and foremost surface cleaned with 1% NaOCl answer for three minutes and dried. Then, at that point, leaves were moved onto sterile blotting surface papers in petri dishes, humidified with sterile refined water. Growths were initiated on PDA and each leaf test was immunized with a 3 mm measurement agar piece with mycelia, cut by a stopper drill from the developing edge of the way of life. Injury not really set in stone multi week after hatching at 22±2°C and 12h light: 12h dim conditions. Pomegranate natural products were injured at inverse sides by utilizing a 3 mm distance across stopper drill, likewise immunized and brooded in polyethylene sacks under same conditions for multi week. Infection seriousness was assessed by utilizing 0-4 scale, where 0=healthy leaf or natural product, 1=lesion or decay on leaves or on

natural products under 15 mm width, 2=Lesion or decay with a distance across between 16-25 mm, 3=half of the leaf or organic product became brown or spoiled, and 4=totally tanish or decayed leaf or natural product. Leaf and organic products vaccinated with agar plugs without microbe mycelia were utilized as controls.

RESULTS AND CONVERSATION

Nine of the 12 not really settled on the organic product tests taken from the plantations were likewise segregated from the organic product tests taken from the stockpiles. *E. nigrum*, *P. herbarum* and *F. aesculi* which were secluded from the organic products taken from the plantations in low frequencies not really settled on the organic product tests from the stockpiles. Confinement recurrence of *A. alternata* was high on natural product tests from the plantations, while the microbe was segregated in lower rates from the capacity tests. Actually, *B. cinerea* was confined from 95% of the natural product tests from the stockpiles, however its recurrence was extremely low on the natural products from the plantations. This shows that this microorganism contaminated natural products later in the plantations close to collect, or moved to stockpiles with gathered leafy foods happened in stockpiles. There is a report supporting our outcomes, that it caused stem end rot of pomegranate organic products creating in chilly stockpiling. In any case, in one more review acted in the Çukurova area of Turkey, this microbe was ordinarily detached from the natural product tests taken from the plantations. Additionally preharvest natural product decay brought about by the microbe

was accounted for from focal Greece with 10% misfortune.

Because of pathogenicity preliminaries performed with withdrew sound leaves and natural products, not set in stone that the indications and seriousness of the infections brought about by them were not the same as one another. Examination on the pathogenicity of the 12 organism species got from the leaf tests showed that *A. alternata* caused the most noteworthy illness seriousness with 94%. This microorganism was recently known to cause leaf spots from various areas of the world. It was accounted for that it caused enormous earthy colored spots on the leaves and diseases beginning from the youthful shoots could cause the demise of youthful leaves likewise could cause dieback manifestation.

Antrachnose specialist *C. gloeosporioides*, which was accounted for to cause post collect natural product decay, caused moderate decay on the organic products. *A. niger*, *B. cinerea*, *A. alternata* and *Penicillium* sp., known as the pre and post reap natural product decay specialists, caused moderate or slight decay indications on the organic products in the pathogenicity test. This may as a result of the lower destructiveness of the disconnects arbitrarily chose for the pathogenicity preliminary. *C. herbarum*, *E. nigrum*, *F. semitectum*, *P. herbarum* and *T. roseum*, having lower detachment frequencies, caused no or tiny sores around the immunization region. That is the reason they were thought as optional parasites or saprobes. Because of the reisolations made after the assessment of pathogenicity preliminary, immunized microorganisms were gotten.

To oversee and control pomegranate illnesses successfully, there ought to be adequate data on sickness specialists. In the current review, infection specialists which can cause yield and quality misfortunes on not set in stone. As per the information acquired by the review, social estimates which might diminish the misfortunes brought about by the microbes ought to be taken and examination ought to be done on the control techniques which can forestall misfortunes both in the plantations and in the stockpiles.

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