# Biocontrol of the fungus *Botryodiplodia theobromae* Pat. by the yeast *Debaryomyces hansenii* (Zopf) Lodder Kreger – Van Rij.

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The potential use of yeast *Debaryonyces hansenii* was evaluated *in vitro* to control the growth of the fungus *Botryodiplodia theobromae*, causing post harvest rot of sweet potato. The growth of *B. theobromae* was completely inhibited by antagonistic yeast concentration of  $1 \times 10^9$  CFU,  $ml^{-1}$ . However, significant inhibition of *in vitro* mycelial growth was achieved at  $1 \times 10^9$  CFU,  $ml^{-1}$  with co-culturing of the fungus and yeast, irrespective of the carbon source i.e. glucose, sucrose, fructose or maltose.

Key Words: Biocontrol. Botryodiplodia theobromae. Debaryomyces hansenii, sweet potato, yeasts.

### INTRODUCTION

Although there are numerous studies on the biological control of pests and diseases (Droby et al., 1992; Rodgers, 1993), only a few successful studies have been made on microbial control of post-harvest spoilage of fruits and vegetables (Wilson and Wisniewski, 1989), particularly on tuber crops like sweet potato and vams. Our earlier study has shown that Debaryomyces hansenii (Zopf) Lodder Kreger-van Rij., a nonantibiotic producing yeast isolated from sweet potato root surface protects wounded sweet potato and vam tubers from infection of putative pathogens like Botryodiplodia theobromae Pat. (Ray and Das. 1998). This isolate and another veast, Pichia anomola (Hansen) Kurtzman were the two most effective of 21 isolates screened (Ray and Das. 1998). However, very little information is available on the metabolic aspects of the interactions between D. hansenii and B. theobromae. This study reports on the effect of antagonistic cell concentrations on the growth of B. theobromae in a synthetic culture medium with variable carbon source i.e. glucose, sucrose, fructose and maltose.

## MATERIAS AND METHODS

A non-antibiotic producing isolate of *D. hansenii* (Institute of Microbial Technology IMT No.3034) obtained earlier from the root surface of sweet potato (*Ipomoea batatas* L.) (Ray and Das. 1998)

has shown to exhibit biocontrol activity against B. theobromae, the pathogen causing post harvest rot of sweet potato (Ray and Mishra, 1995). The fungus was routinely maintained on Potato-(PDA). The conidiospore Dextrose Agar suspension of B. theobromae were harvested by washing PDA slants with sterile water and adjusted to a concentration of 1× 10° spores. ml<sup>-1</sup>. The liquid synthetic medium (SM) used in the experiment contained NaNO<sub>3</sub>, 3.0g; K<sub>2</sub>HPO<sub>4</sub>, 1.0g; MgSO<sub>4</sub>, 7H<sub>2</sub>O, 0.5 g; KCL, 0.5g; FeSO<sub>4</sub>. 7H<sub>2</sub>0, 0.01g; sodium propionate, 3.0g; distilled water, 1000 ml and a carbon source (sucrose. glucose, fructose or maltose). 10g. in solid medium, agar 20.0g. L<sup>-1</sup> was added to the above constituents.

One ml of spore suspension  $(1.0 \times 10^{\circ} \text{ spore.ml}^{-1})$ was inoculated into 50 ml of SM taken in 250 ml Erlenmeyer flasks. The medium contained sucrose. Glucose, fructose or maltose at 10g.L as the carbon source. Simultaneously, the flasks were also inoculated (co-cultured) with 1 ml of D. washed hansenii suspension of (concentration varying from 1 × 10° CFU. ml<sup>-1</sup>) grown in a liquid yeast maltose medium. Some flasks, which were not inoculated with yeast but with Bottvodiplodia spore suspension, served as controls. The flasks were incubated at ambient temperature (30  $\pm$  2° C). Dry weight of the fungus after 8 Days of incubation was determined after collection of the cultures on pre-weighted Whatman No. 1 filter paper and drying the

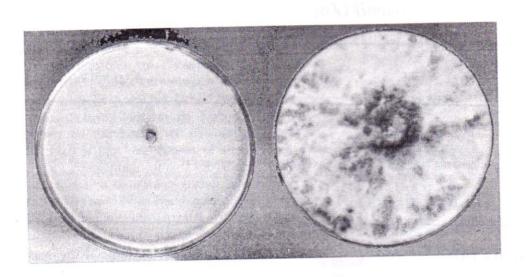


Fig 1. Growth of B. theobromae on SMA after 120 hour of incubation at  $30 \pm 2$  ° C, the fungus was inoculated on the center of the plate. The plates contained from left to right, 0 and  $10^9$  CFU, mf<sup>-1</sup> of D. hansenii cells

mycelial mass overnight at 80° C. Each treatment was replicated five times and the experiment was replicated three times.

In another experiment, a 3 mm diameter disc of PDA containing hyphal tips of *B. theobromae* was taken from a 3-day old culture and placed on the center of Petri-plates (100 mm diameter) containing SM agar (SMA) with sucrose as carbon source. The plates were swabbed with 1 ml of *D.hansenii* suspension served as controls. The growth of *B. theobromae* (hyphal measurement, cm) was made at 24 hour interval up to 120 hour of incubation at 30° C in a B.O.D. incubator. Five replicates were maintained for each treatment and the experiment was replicated thrice.

#### RESULTS AND DISCUSSION

Complete inhibition of *in vitro* growth of *B. theobromae* was achieved only when  $1 \times 10^{\circ}$  CFU. ml<sup>-1</sup> of *D. hansenii* suspension was added to the growth medium (Table 1). However, significant inhibition (< 70 per cent) of hyphal growth occurred at next lower concentration ( $1 \times 10^{\circ}$  CFU. ml<sup>-1</sup>). Moreover, growth inhibition of *B. theobromae* was achieved in medium containing different sugars i.e. glucose, fructose, sucrose and

maltose that normally promote spore germination and growth (Aneja, 1993). These sugars constitute nearly 100% of the sugars found in sweet potato (Woolfe, 1992) except maltose which is occasionally present (Picha, 1985). The ability of *D. hansenii* to exhibit biocontrol activity in presence of comparatively large amount of sugars (10g.L<sup>-1</sup>) is significant, as there are reports to show biocontrol activity was reduced the presence of sugar (Howell *et al.*, 1988).

Maximum growth (9.00  $\pm$  0.05 cm) of B. theobromae was attained on solid SMA after 96 hours of incubation. The growth of the fungus was inhibited 100 percent by D.hansenii at a concentration of 1 × 10° CFU. ml<sup>-1</sup> (Fig.1). There are some reports to show that the yeast Debaryomyces hansenii serves as an effective bio microorganism against post-harvest control pathogens. Droby et al.. (1989) reported the antagonistic role of D. hansenii in the control of Penicillium digitatum on grape fruits. Chalutz (1990) reported biocontrol of green and blue moulds and sour rots of citrus fruits by D. hanseni. Likewise, D. hansenii and certain other osmo-tolerant veast species such as Candida sake. Pichia guilliermondii etc were highly effective in controlling wound pathogens such as

**Table 1.** Per cent inhibition\* of *Botryodiplodia theobromae* growth exposed to various concentrations of *Debaryomyces hansenii* in a liquid synthetic medium containing various sugars (10g. L<sup>-1</sup>) after 8 days of incubation

| Sugars     | Concentration of D. hansenii (CFU. ml-1) |            |             |     |
|------------|--|------------|-------------|-----|
|            | 0  | 103        | 106         | 109 |
| Sucrose    | 0  | $30 \pm 4$ | 76 ± 8      | 100 |
| D-Glucose  | 0  | 31± 3      | $76 \pm 17$ | 100 |
| D-Fructose | 0  | $28 \pm 4$ | $74 \pm 15$ | 100 |
| Maltose    | 0  | $25 \pm 5$ | $70 \pm 12$ | 100 |

\*Percent inhibition is the mean ( $\pm$  S.E.) of three experiments each with five replications (n = 15).

Control (no yeast) – mycelial mass of *B.theobromae* was 535  $\pm$  23 mg after 8 days of incubation

Penicillium rots of apples (Wilson and Chalutz. 1989; Wilson et al., 1993; Mehrotra et al., 1996). From our study, it is envisaged that the yeast D. hansenii (IMT 3034) has the ability to inhibit growth of B. theobromea irrespective of the type of sugar present in the medium. This may act as a boon for biocontrol of B. theobromae. a devastating post harvest pathogen of sweet potato (Ray and Mishra, 1995), a crop enriched with starch and sugars.

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