

CONTRIBUTION TO THE STUDY OF FUNGI CAUSING STORAGE ROT OF SOME TREE FRUITS

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Abstract

Pathogens can cause considerable quantitatively or qualitatively losses during storage both by degrading appearance, taste also can be a major food safety problem for the consumer by producing mycotoxins. Thus, the knowledge and study of the biology and morphology of the micromycetes present on fruits during storage is extremely important. Studied biological material was taken from the natural ventilated warehouse of the horticultural farm „Vasile Adamachi” from “Ion Ionescu de la Brad” Iasi University of Life Sciences (IULS), during December 2022 and March 2023 and it is represented by fruit trees as apple, pear and quince. The sampled fruits were brought to the laboratory, sorted according to the species and the present pathological manifestations, and were prepared for the pathogens identification. From the total of stored and analyzed fruits, was found that *Monilinia fructigena* fungus showed the highest percentage of infection, by 45% followed by *Penicillium* spp. fungus which showed a percentage of 43%.

Key words: fungi, storage rot, fruits