

Studies on the storage rots of Papaya fruit and their control

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Abstract

Survey of different fruit markets of Hyderabad, Tandojam, Tando Allah Yar and Mirpurkhas was done to record the incidence of rotted papaya fruits. *Fusarium solani* was isolated as most frequent rotting fungus followed by *Alternaria alternata*, *Aspergillus niger*, *Rhizopus nigricans*, *Penicillium* sp. *Stemphylium* sp. and *Phomopsis* sp. *Fusarium solani* developed typical symptoms within 4-5 days on artificially injured papaya fruits inoculated with conidial suspension of the fungus. The skin injury and rotting symptoms appeared earlier on the fruits deeply inoculated with the conidial suspension of the fungus. Unripe injured papaya fruits inoculated with the fungus and dipped in hot water bath at 50°C for 5 minutes were free from rotting followed by dipping at 45°C than 40°C and untreated (control). Benlate significantly reduced the colony growth of the fungus even at its lower dose than Dithane M-45, Topsin-M, and control (no fungicide).

Keywords: Papaya fruit, storage rots, rotting fungi, control.