

Occurrence and control of fruit diseases in atemoya

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Abstract

Field surveys of atemoya fruit diseases in winter showed that there were more than 7 fungal pathogens caused fruit diseases. The isolation frequencies of different pathogens during Nov.1999 through Nov. 2000 were *Botryodiplodia theobromae* 2.94% , *Phomopsis* sp. 17.65% 、 *Phoma* sp. 11.76% , *Fusarium* sp. 17.65% , *Colletotrichum* spp. 17.65% , *Phytophthora citrophthora* 5.88% , *Rhizopus sexualis* 11.76% .The most important pathogens were *Phomopsis* sp. , *Fusarium* sp. and *Colletotrichum* spp.. The effects of different storage temperatures and intervals on post harvest fruits were described. All the treatments were black after 4days. None of the unpackaged fruits showed mycelium. Packaged fruits in 20°C begin to soften after 4days but after 8 days in 16°C .The higher temperatures and longer storage intervals , the more serious fruits quality decline.

Key words: Atemoya, Fruit disease, Occurrence, Control

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