

Mould in tunnel-grown raspberry – can it be predicted?



Ella Roper (B. Ag Sci honours student)

Karen Barry & Ross Corkrey
Tasmanian Institute of Agriculture (TIA)
University of Tasmania

Problem: Unexpected spoilage due to mould on arrival after transport

Question:

1. What are the main mould pathogens?
2. Can “mould load” be predicted pre-harvest?
3. How does wetness, temperature and humidity vary in tunnels - infection risk



Background

Grey mould (*Botrytis cinerea*) is typically the main problem

Infection usually starts with flowers and remains hidden until post-harvest

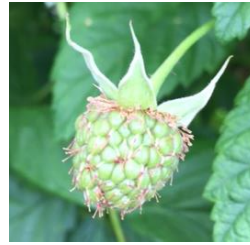
Green fruit less susceptible to infection

Little known about infection pathways specifically for raspberry



Susceptible to infection

Latent



Susceptible to infection?

Latent



Susceptible to infection?

Latent



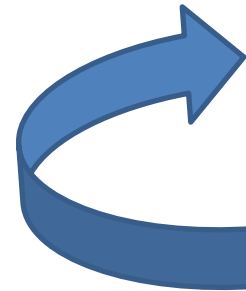
Susceptible to infection

Symptoms may develop



Mould can develop

Susceptible to infection



Background – UK studies

Usually lower incidence in tunnels than open field-grown for raspberries (based on UK studies)

Floral infection still high in tunnels

No success in predicting floral infection based on temperature and humidity (amount of inoculum has a big impact)

Xu et al 2012.



Research trial



-6

-3

Harvest

+3

+6

+9

Briefly frozen

Briefly frozen

Briefly frozen

Incubated at room temp

Incubated at room temp

Incubated at room temp

Incubated at 4 C

Incubated at 4 C

Incubated at 4 C

Assessed after 7 days

Assessed after 7 days

Assessed after 7 days

Assessed after 3 days

Assessed after 6 days

Assessed after 9 days

Trial design

4 sampling times (December, January, March, April)

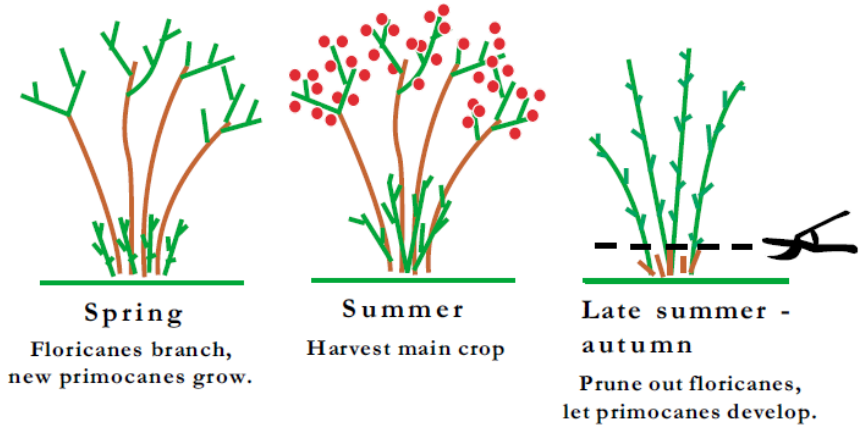
4-5 rows per sampling time

576 fruit per row

(96 x 6 stages)

24 fruit per container

Commercial management of crop, including fungicide program



					% mould covering each berry																									
1	Treatmen	Row	Container	Incidence	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	Average severity	
3	-6	B70R11	A	58%	Total	20%	10%	1%	3%	2%	1%	0%	2%	0%	0%	1%	0%	0%	1%	0%	0%	0%	0%	2%	5%	4%	2%	2%	2%	
8	-6	B70R11	B	67%	Total	80%	3%	3%	1%	0%	0%	1%	0%	0%	1%	1%	0%	3%	1%	1%	0%	1%	0%	10%	50%	3%	5%	10%	7%	
13	-6	B70R11	C	100%	Total	####	100%	####	####	####	90%	100%	80%	5%	70%	20%	####	100%	####	####	100%	100%	10%	90%	100%	####	90%	90%	100%	85%
18	-6	B70R11	D	63%	Total	60%	0%	5%	60%	5%	0%	0%	0%	3%	0%	1%	0%	2%	0%	3%	30%	0%	1%	0%	3%	20%	10%	3%	25%	10%
23	-6	B70R12 (leg)	A	71%	Total	50%	10%	0%	15%	3%	5%	0%	0%	20%	3%	0%	8%	5%	0%	0%	0%	40%	1%	1%	40%	50%	30%	60%	40%	16%
28	-6	B70R12 (leg)	B	67%	Total	5%	0%	5%	3%	10%	0%	0%	5%	5%	0%	0%	10%	0%	0%	10%	15%	2%	3%	2%	90%	15%	10%	20%	9%	
33	-6	B70R12 (leg)	C	83%	Total	50%	5%	5%	5%	8%	0%	0%	10%	40%	25%	4%	2%	25%	20%	0%	3%	90%	4%	0%	10%	####	30%	70%	100%	25%
38	-6	B70R12 (leg)	D	100%	Total	####	100%	90%	90%	####	100%	100%	90%	100%	90%	80%	####	100%	####	90%	80%	100%	####	####	70%	####	100%	100%	100%	95%
43	-6	B71R35	A	75%	Total	10%	5%	5%	10%	5%	10%	0%	5%	3%	0%	0%	2%	3%	0%	8%	5%	0%	2%	2%	20%	10%	10%	100%	9%	
48	-6	B71R35	B	96%	Total	80%	30%	80%	####	20%	5%	5%	20%	10%	5%	5%	5%	8%	8%	8%	10%	15%	0%	8%	20%	80%	80%	70%	100%	32%
53	-6	B71R35	C	79%	Total	20%	30%	10%	40%	5%	2%	1%	0%	2%	4%	0%	10%	40%	6%	4%	3%	10%	0%	0%	0%	50%	6%	2%	2%	10%
58	-6	B71R35	D	50%	Total	50%	5%	5%	5%	5%	0%	0%	5%	0%	0%	0%	3%	0%	0%	0%	0%	0%	0%	0%	5%	80%	15%	8%	15%	8%
63	-6	B72R80	A	79%	Total	40%	3%	2%	4%	10%	0%	15%	0%	4%	2%	1%	2%	5%	0%	0%	0%	20%	1%	5%	15%	90%	20%	70%	10%	13%

					% mould covering each berry																									
1	Treatmen	Row	Container	Incidence	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	Average severity	
3	-6	B70R11	A	58%	Total	20%	10%	1%	3%	2%	1%	0%	2%	0%	0%	1%	0%	0%	0%	1%	0%	0%	0%	2%	5%	4%	2%	2%	2%	
4	-6	B70R11	A	17%	Botrytis	10%	5%	0%	3%	0%	0%	0%	2%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	1%	
5	-6	B70R11	A	50%	Cladosporium	10%	5%	1%	0%	2%	1%	0%	0%	0%	0%	0%	0%	0%	1%	0%	0%	0%	0%	2%	4%	3%	2%	2%	1%	
6	-6	B70R11	A	8%	Penicillium	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	1%	1%	0%	0%	0%
7	-6	B70R11	A	0%	Other	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
8	-6	B70R11	B	67%	Total	80%	3%	3%	1%	0%	0%	1%	0%	0%	1%	1%	0%	3%	1%	1%	0%	1%	0%	0%	10%	50%	3%	5%	10%	7%
13	-6	B70R11	C	100%	Total	####	100%	####	####	####	90%	100%	80%	5%	70%	20%	####	100%	####	####	100%	100%	10%	90%	100%	####	90%	90%	100%	85%
18	-6	B70R11	D	63%	Total	60%	0%	5%	60%	5%	0%	0%	0%	3%	0%	1%	0%	2%	0%	3%	30%	0%	1%	0%	3%	20%	10%	3%	25%	10%
23	-6	B70R12 (leg)	A	71%	Total	50%	10%	0%	15%	3%	5%	0%	0%	20%	3%	0%	8%	5%	0%	0%	0%	40%	1%	1%	40%	50%	30%	60%	40%	16%
28	-6	B70R12 (leg)	B	67%	Total	5%	0%	5%	3%	10%	0%	0%	5%	5%	0%	0%	10%	0%	0%	10%	15%	2%	3%	2%	90%	15%	10%	20%	9%	
33	-6	B70R12 (leg)	C	83%	Total	50%	5%	5%	5%	8%	0%	0%	10%	40%	25%	4%	2%	25%	20%	0%	3%	90%	4%	0%	10%	####	30%	70%	100%	25%
38	-6	B70R12 (leg)	D	100%	Total	####	100%	90%	90%	####	100%	100%	90%	100%	90%	80%	####	100%	####	90%	80%	100%	####	####	70%	####	100%	100%	100%	95%
43	-6	B71R35	A	75%	Total	10%	5%	5%	10%	5%	10%	0%	5%	3%	0%	0%	0%	2%	3%	0%	8%	5%	0%	2%	2%	20%	10%	10%	100%	9%
48	-6	B71R35	B	96%	Total	80%	30%	80%	####	20%	5%	5%	20%	10%	5%	5%	5%	8%	8%	8%	10%	15%	0%	8%	20%	80%	80%	70%	100%	32%

Main moulds found



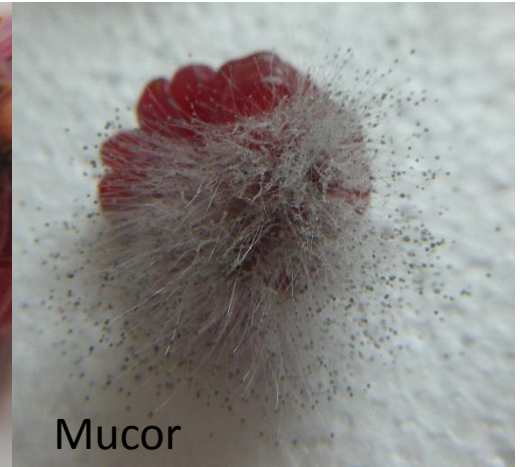
Botrytis



Cladosporium



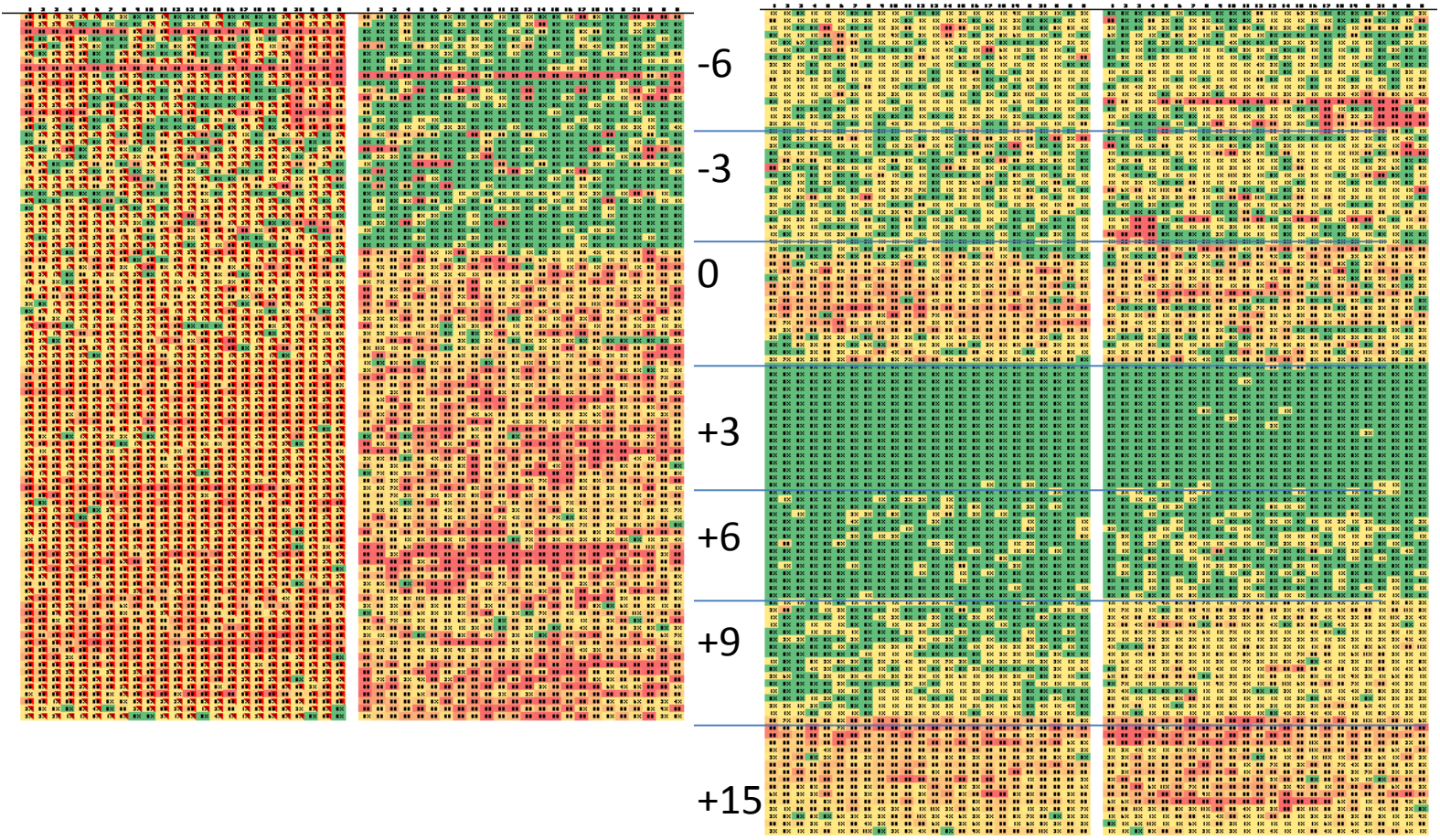
Penicillium



Mucor

Detection in harvest age, incubated fruit (IxS)

	Dec-16	Jan-17	Mar-17	Apr-17
Botrytis	4.9	23.2	12.1	10.9
Cladosporium	0.9	2.8	2.4	1.5
Penicillium	0.8	1.1	2.2	0.5



-6

-6

-3

-3

0

0

+15

+3

+15

+6

+15

+9

+15



December

January

March

April



-6



-3



Harvest



+3

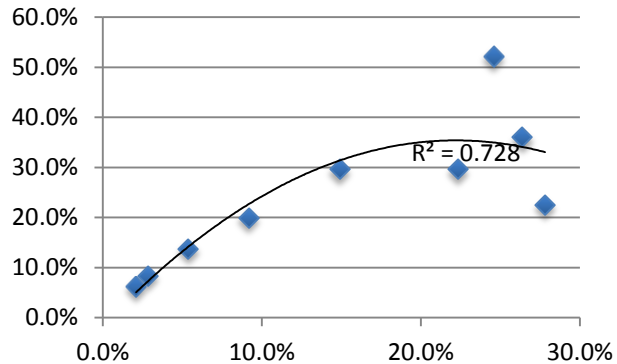


+6

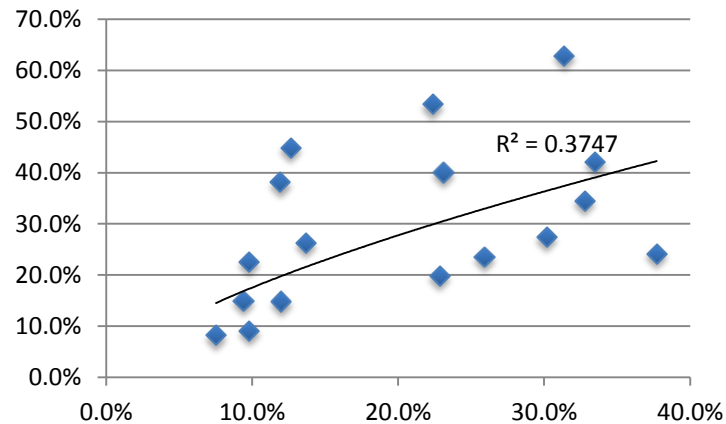


+9

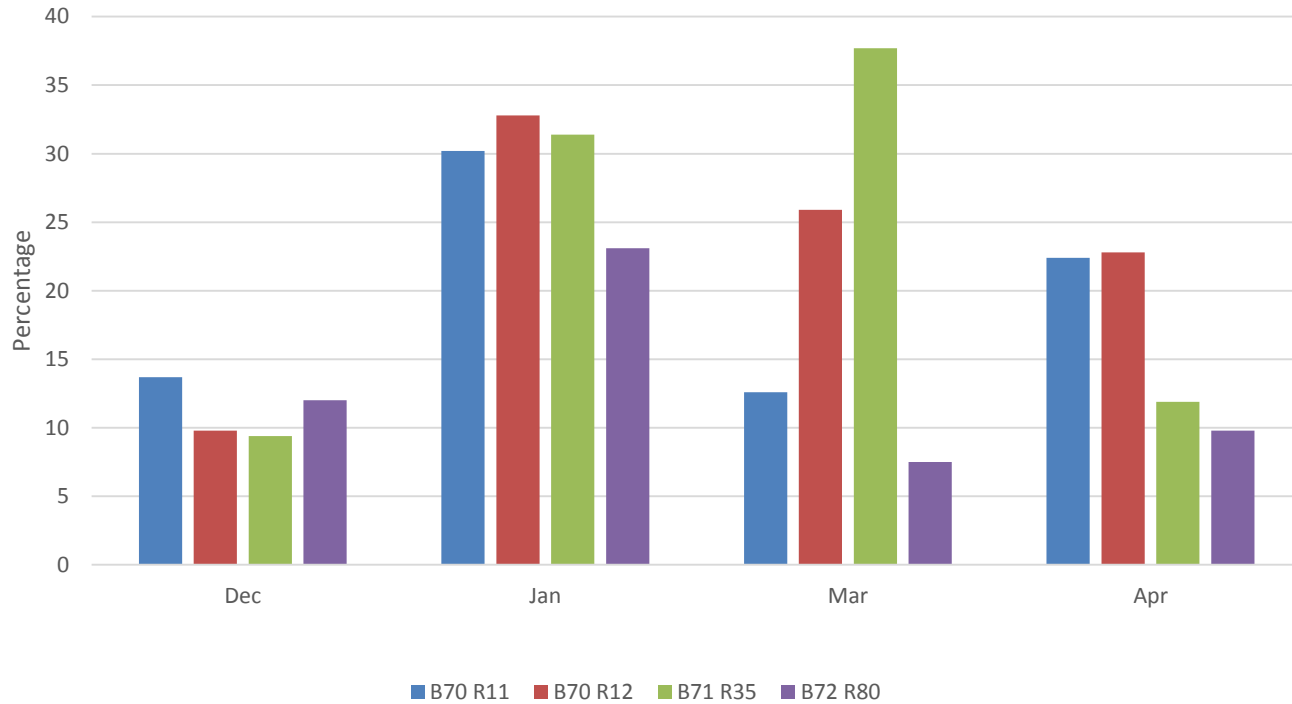
0 & +16



0 and +16



Average percentage of total rot at harvest (0)



Tunnel microclimate

Data loggers



Averages 2 weeks prior to harvest

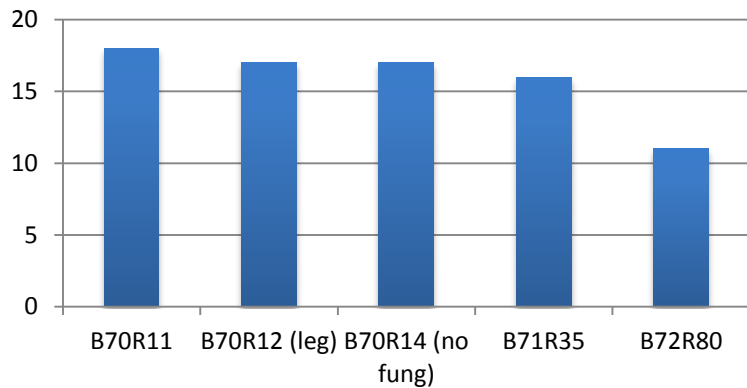
JAN	Av Temp	Av RH	LW	# days av >18 C and >80% RH
B70R11	18.8 °C			
B70R12	18.0 °C	84.18		4
B71R35	18.6 °C	86.22		9
B72R80	18.7 °C			

MARCH	Temp	RH	LW	# days av >18 C and >80% RH
B70R11	16.7 °C		63.4 %	
B70R12	16.2 °C	84.81	69.9 %	4
B71R35	16.4 °C	82.07	70.7 %	4
B72R80	16.5 °C		65.9 %	

Tunnel microclimate

Cane density – grow through primocane density
(March)

Average canes/m



Conclusions

The major pathogen is *Botrytis cinerea*

With the method used, pre-harvest mould load probably can not predict post-harvest mould

- try again with longer freezing method
- data analysis still underway

Weather data and other tunnel conditions will be further analysed to determine links to mould

On-going studies

Acknowledgements

Kaylia Marshall, Cameron Folder, David Bardon, Emma Nightingale
(Costa Group)

Costa Honours Scholarship

School of Land and Food

Michelle Buntain (TIA)

Morag Glen (TIA)



Teavenger