Journal of Zhejiang University-Science B

Cite this as: Hao HU, Yang XU, Huang-ping LU, Rui XIAO, Xiao-dong ZHENG, Ting YU, 2015. Evaluation of yeasts from Tibetan fermented products as agents for biocontrol of blue mold of Nashi pear fruits. Journal *of Zhejiang University-Science B (Biomedicine & Biotechnology)*, **16**(4):275-285. [doi:10.1631/jzus.B1400162]

Evaluation of yeasts from Tibetan fermented products as agents for biocontrol of blue mold of Nashi pear fruits

Key words:

Biocontrol, Postharvest, *Rhodotorula mucilaginosa*, Tibetan yeast isolates, Pear



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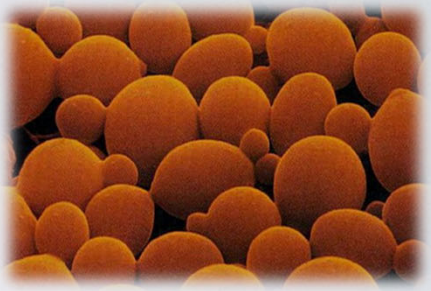
Screening of the biocontrol yeasts



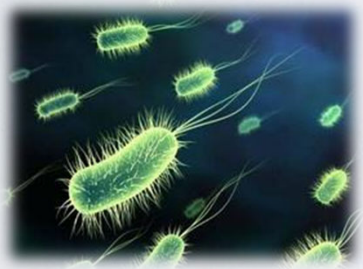
Tibetan yak yoghurt

separation

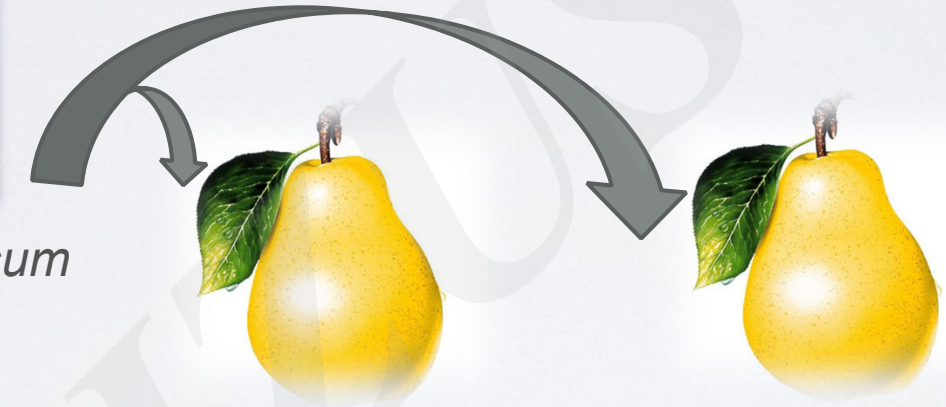




Yeasts



Penicillium expansum



Control

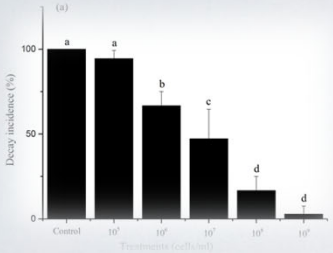
Treatment

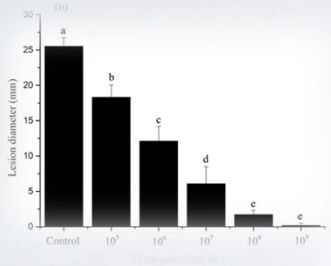


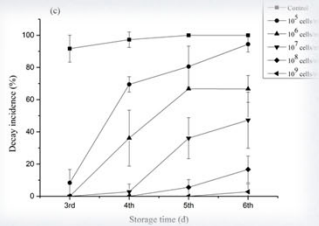
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Study of biocontrol mechanism

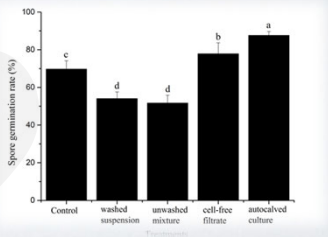
Different concentrations



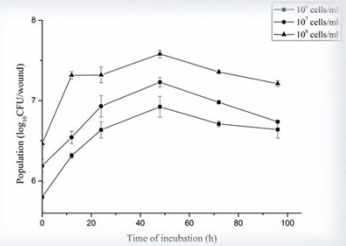




Spore germination

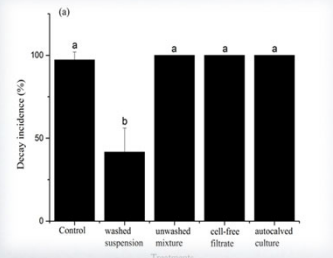


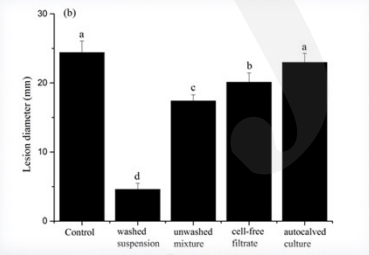
Population



Yeast

Different preparations





No spoilage

Perspectives and Research Priorities

Research Priorities:

- Got a strain of biocontrol yeast named *Rhodotorula mucilaginosa* from Tibetan fermented products
- Study the mechanism of the yeast to control the blue mold of pear after harvest

The study indicated that the yeast *R. mucilaginosa* isolated from Tibetan fermented products had the biocontrol activity against the blue mold of pear fruits during postharvest storage. Through the further study, it may be explored as a new kind of antagonistic yeast agent to prevent the pear fruits from decay.

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