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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



Screening of the biocontrol yeasts

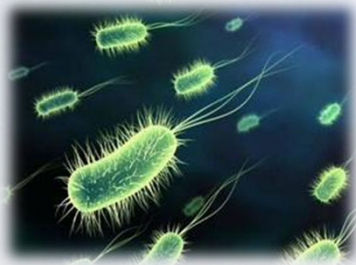
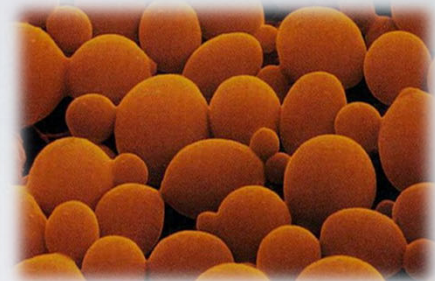


Tibetan yak yoghurt

separation



Yeasts



Penicillium expansum



Control

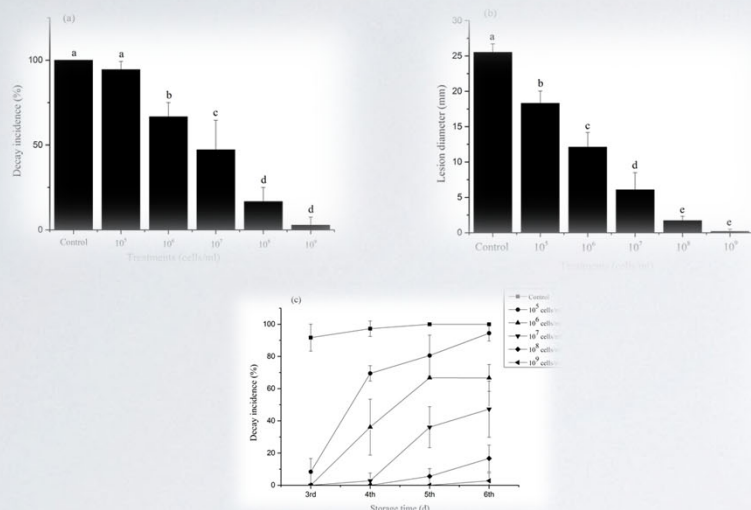


Treatment

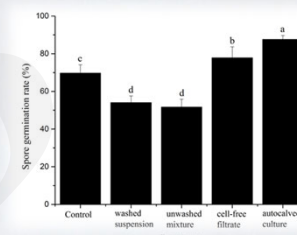


Study of biocontrol mechanism

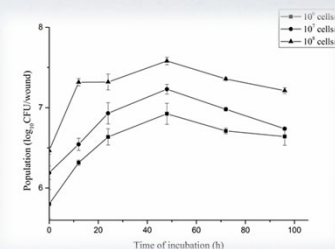
Different concentrations



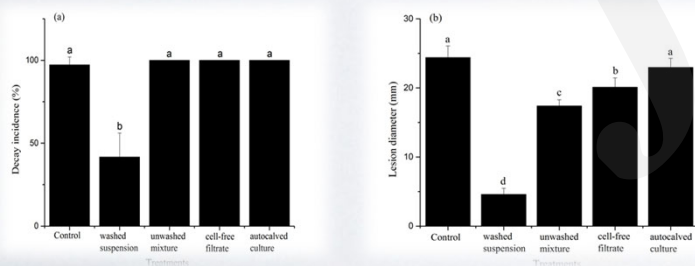
Spore germination



Population



Different preparations



Yeast

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.