

Title Control fruit rot of longkong (*Aglaia dookkoo* Griff.) during preharvest and postharvest with chemical and hot water treatment

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Abstract

Control of fruit rot of longkong by preharvest spray with carbendazim, mancozeb at concentration of 1,500 ppm, citric acid 200 ppm, and sodium hypochlorite 5,000 ppm at 40 days after fruit set for 3 times at 2 weeks interval showed that fruit rot was reduced by 96.4, 56.3, 45.4 and 44.7% and fruit drop at 80.7, 63.6, 65.1 and 9.5% after harvest, respectively compared with untreated. Treating fruits after harvest by dipping in hot water treatment (HWT) at 45 47 49°C for 3 min showed that at 47°C was the most promising control, fruit rot was reduced by 57.8%. Whereas dipping fruits in imazalil, prochloraz, hydrogen peroxide and sodium hypochlorite at concentration 750 ppm for 5 min, prochloraz gave a good control. In combination of hot water and prochloraz, it showed that prochloraz and in combination with HWT at 47°C shows reduction fruit rot at 93.5 and 83.6%, respectively. Prochloraz also showed the highest fruit drop reduced by 83.9%