

Abstract

The effectiveness of preharvest iprodione and postharvest *Cryptococcus infirmo-miniatus* treatments alone and in combination for control of decay of sweet cherry fruit was studied. Also, the effect of a modified atmosphere on brown rot control was evaluated as a part of the iprodione-*C. infirmo-miniatus* combinations. A single preharvest application of iprodione at 1.13 kg a.i./ha reduced brown rot in stored sweet cherry fruit in both years of this study. Significantly better control of brown rot was obtained when cherry fruit that received a preharvest iprodione application also were treated with a postharvest dip in a suspension of *C. infirmo-miniatus* containing 0.5 to 1.5×10^8 CFU/ml. Brown rot was reduced by modified atmosphere packaging (MAP) alone and further reduced as a result of a *C. infirmo-miniatus*-MAP synergism. Incidence of brown rot was reduced from 41.5% in the control to 0.4% by combining preharvest iprodione and postharvest *C. infirmo-miniatus* treatments with MAP.