Control of fruit rot disease on bitter gourd (Momordica charantia L.) via surface dryness treatment and the storage conditions that cause it.

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Abstract

The means for controlling fruit rot of bitter gourd caused by Phoma sp., a transportation and storage disease, were studied. Fruit rot of bitter gourd occurred with increased frequency at 12 °C and above. Fruit rot occurred frequently on those bitter gourds, which were packed wet while being stored at room temperature after being stored at low temperature, however it occurred with decreased frequency when packed dry. Fruit rot was also induced by condensation, and repeated condensation led to a more expanded range of disease occurrence. It was found that a drying processing of fruits using a vacuum cooling facility was effective in controlling the fruit rot, and the higher the initial temperature at the time of processing, the more efficient the drying.

Keywords: condensation, Phoma sp., vacuum cooling