**TITLE:** SODIUM ALGINATE COATINGS LOADED WITH FRUIT-DERIVED LACTIC ACID BACTERIA TO CONTROL ANTHRACNOSE IN GUAVA AND MANGO DURING STORAGE

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## ABSTRACT:

This study evaluated the efficacy of several fruit-derived lactic acid bacteria (LAB) strains loaded into sodium alginate (SA) coatings to control anthracnose development in guava cv. Paluma and mango cv. Palmer caused by distinct Colletotrichum species (C. asianum, C. fructicola, C. tropicale, C. siamense, C. karstii, C. gloeosporioides) during 15 days of room temperature storage ( $25 \pm 0.5$ <sup>o</sup>C). The eight examined LAB strains caused strong inhibition on the mycelial growth of all target Colletotrichum species in vitro. LAB strains with highest inhibitory effects (Levilactobacillus brevis 59, Lactiplatibacillus pentosus 129, Limosilactobacillus fermentum 263) on target Colletotrichum species were incorporated in SA coatings. These strains had viable counts of >6 log CFU/mL in SA coatings during 15 days of room temperature storage. Application of coatings with SA + L. brevis 59, SA + L. pentosus 129 and SA + L. fermentum 263 delayed the development and decreased the severity of anthracnose lesions in guava and mango artificially contaminated with any of the tested Collectrichum species. The results showed that the application of the formulated SA coatings loaded with tested fruit-derived LAB strains could be effective strategy to delay postharvest anthracnose development in guava and mango during storage.

**Keywords:** Edible coating, lactic acid bacteria, *Colletotrichum*, tropical fruit, biocontrol

**Development agency:** Coordenação de Aperfeiçoamento de Pessoa de Nível Superior (CAPES) – Finance code 001