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Potential biocontrol activity of a strain of Pichia guilliermondii against grey mould of apples and its possible modes of action.

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21	Potential biocontrol activity of a strain of Pichia guilliermondii against grey mould of
22	apples and its possible modes of action
23	
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36 Abstract

The efficacy of Pichia guilliermondii strain M8 against Botrytis cinerea on apples was 37 evaluated under storage conditions, and its possible modes of action were investigated both in 38 vitro and in vivo experiments. After storage at 1°C for 120 days, M8 reduced grey mould 39 incidence from 45.3% (control) to 20.0%. In apple juice medium (AJM) and in 40 wound-inoculated apples, M8 at 10^9 and 10^8 cells ml⁻¹ inhibited the spore germination of *B*. 41 cinerea and the grey mould development. When co-culturing B. cinerea in vitro or in vivo in 42 presence of the yeast, neither inactivated cells nor culture filtrate of the yeast had any effect 43 on spore germination or germ tube elongation. In AJM, the spore germination was 44 significantly recovered by the addition of 1% glucose, sucrose and fructose, or 0.5% and 1% 45 of (NH₄)₂SO₄ phenylalanine and asparagine. When the pathogen and the yeast were 46 47 co-incubated in apple wounds with addition of the same nutrients, the inhibition of rots was significantly reduced by the supplemental nutrients. Light microscopy revealed that the yeast 48 strongly adhered to the hyphae and spores of *B. cinerea*. M8 produced hydrolytic enzymes, 49 50 including β -1,3-glucanase and chitinases in minimal salt media with different carbon sources. Pretreatment with M8 at 10⁸ cells ml⁻¹ followed by washing, significantly reduced grey 51 mould lesions, suggesting an induction of defence responses. Direct attachment, competition 52 for nitrogen and carbon sources, secretion of hydrolytic enzymes and induction of host 53 resistance play a role in the biocontrol mechanism of P. guilliermondii M8 against B. cinerea. 54

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Key words: Biological control, *Botrytis cinerea*, Hydrolytic enzymes, Induced resistance,
Mechanism of action

59 **1. Introduction**

60 Fruits are highly perishable products, especially during the postharvest phase and major losses are caused by postharvest pathogens (Spadaro and Gullino, 2004). Botrytis cinerea is among 61 62 the most important postharvest pathogens on fruit and vegetables (Snowdon, 1990). When permitted, chemical treatment is a primary method for controlling postharvest diseases of fruits 63 (Janisiewicz and Korsten, 2002). However, pathogen resistance to fungicides (Holmes and 64 Eckert, 1999; Gabriolotto et al., 2009) and concern for public safety have resulted in the 65 66 cancellation of some of the most effective fungicides in Europe (Regulation 1107/2009 and Directive 2009/128) and the United States (Food Quality Protection Act). Therefore, researches 67 have been focused on the development of alternative control that should be both effective and 68 69 economically feasible (Lopez-Reyes et al., 2010). The use of microbial antagonists to control postharvest diseases of fruits and vegetables has shown during the last thirty years to be one 70 of the most promising alternatives to fungicides (Wisniewski et al., 1991; Wilson et al., 1993; 71 72 Droby et al., 2009). Some bacteria, actinomycetes and yeasts showed effectiveness against postharvest diseases of fruit and vegetables (Smilanick et al., 1993; Karabulut et al., 2003; 73 Macagan et al., 2008; Spadaro et al., 2008; Zhang et al., 2010a). Among these microbial 74 antagonists, yeasts that naturally occur on fruits and vegetables have attracted the attention of 75 several researchers as potential antagonists of postharvest diseases due to the fast colonization 76 on fruit surfaces (Droby and Chalutz, 1994; Droby et al., 2009). Some yeasts have been 77 developed, but currently there are only a few commercial products available in the market for 78 postharvest use: BoniProtect® (Aureobasidium pullulans de Bary) registered in Germany and 79

used mostly for the control of postharvest diseases in apples (Weiss et al., 2006), Shemer
(*Metschnikowia fructicola* Kurtzman & Droby) registered in Israel and commercially used for
postharvest diseases of sweet potatoes, table grapes, strawberries, peppers, and carrots
(Kurtzman and Droby, 2001), and CandiFruit (Sipcam Inagri, SA Valencia), based on *Candida sake* and registered in Europe, which has been recently commercialized in Spain
(Sanzani et al., 2009).

Pichia guilliermondii Wick has been successfully applied to control postharvest pathogens on
a number of fruits and vegetables, such as *P. digitatum* on grapefruits, *P. expansum* on apples, *Rhizopus nigricans* on tomato fruit (Droby et al., 1997; Tian et al., 2002; Scherm et al., 2003;
Zhao et al., 2008). However, information about the application of *P. guilliermondii* in
controlling grey mould on apples is limited. In addition, the modes of action of *P. guilliermondii* against pathogens have not been fully elucidated.

A better understanding of the modes of action is essential for developing appropriate 92 commercial production and formulation protocols (Spadaro et al., 2010a; 2010b) and for 93 maximizing the potential use of microbial biocontrol agents. The main mode of action of the 94 yeast biocontrol agents is believed to be competition for nutrients and space (Chan and Tian, 95 2005; Bencheqroun et al., 2007). In particular, competition for amino acids, sugars and Fe^{3+} 96 plays an important role in the mechanism of competition for nutrients of some antagonists 97 (Sipiczki, 2006; Benchegroun et al., 2007; Saravanakumar et al., 2008). Additional modes of 98 action such as mycoparasitism, induced resistance and the production of lytic enzymes viz., 99 β -1,3-glucanase and chitinase (Ippolito et al., 2000; Saligkarias et al., 2002; Yu et al., 2008) 100 were also proposed. 101

102	The strain M8 of P. guilliermondii, previously isolated from the rhizosphere of maize
103	cultivated in northern Italy and identified through morphological and molecular tools, showed
104	high biocontrol activity against grey mould on apples. Therefore, the present work aimed at
105	(1) evaluating the efficacy of P. guilliermondii strain M8 against B. cinerea of apples under
106	controlled conditions; (2) investigating the effects of nutrient sources and Fe^{3+} on the efficacy
107	of P. guilliermondii strain M8 against B. cinerea in vitro and in vivo; (3) studying the
108	dynamics of β -1,3-glucanase and chitinase activities of the yeast <i>in vitro</i> ; (4) observing the
109	attachment of hyphae of B. cinerea by the yeast; and (5) checking the induction of defence
110	responses to B. cinerea.
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112	2. Materials and methods
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113 114	2.1 Fruits, microorganisms and culture conditions
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124 200 rpm) for 48 h.

Five strains of *Botrytis cinerea* (De Bary) Whetzel were isolated from rotted peaches and selected for their virulence by inoculation in artificially wounded apples. They were used as a mixture (each strain accounted for 1/5 of the total final concentrations) throughout this work, to ensure a high level of disease. Each strain was maintained on PDA (potato dextrose agar) slants at 4°C and the spores were harvested after the pathogen was incubated on PDA in Petri dishes at 25°C for 7 days. The required concentrations of pathogen conidia were determined by a Bürker chamber (Knittel, Germany).

Apples (cv. Golden Delicious, at a maturity suitable for marketing) for all theexperiments were bought from supermarkets.

134

135 **2.2 Efficacy against grey mould incidence on apples under storage conditions**

The cells of antagonist P. guilliermondii M8 were diluted in 50 L tank into a final 136 concentration of 10^8 cells ml⁻¹. Apples were treated with the antagonist suspension (10^8 cells 137 ml⁻¹) by dipping in tank for 1 min. Fruit surfaces were allowed to air dry at 25°C for 3 h. 138 Fruits treated with a fungicide solution were used as a chemical control: 30 L of 139 thiabendazole (Tecto 20 S, Elf Atochem Agri Italy, 19,7 % a.i., 30 g a.i. 100 l⁻¹) were used for 140 dipping the fruits. Fruits treated with distilled water served as uninoculated controls. Three 141 replicates of 50 fruits were prepared for each treatment. Apples were then stored at 1°C and 142 95% relative humidity (RH) in storage chambers. After 120 days of storage, the percentage of 143 rotten apples was recorded. The experiment was repeated twice. 144

145

146 **2.3 Effect on spore germination of** *B. cinerea*

The effect of P. guilliermondii M8 on spore germination of B. cinerea was assessed in 147 apple juice medium (AJM) as reported by Zhang et al. (2010b) with some modifications. 148 AJM was prepared by homogenizing the apples with a grinding machine (HR1821-PHILIPS, 149 China) followed by filtering with a Whatman No. 1 filter paper. Yeast cells were harvested by 150 151 centrifugation at 5000×g for 10 min and then resuspended in sterile ringer solution (Merck, Germany) after growing in 300 ml YPD at 25°C on a rotary shaker (ASAL; 200 rpm) for 48 h. 152 The culture medium was filtered through a 0.22 µm nitro-cellulose filter (Millipore, Billerica, 153 MA, United States) for further use. Living cells of the antagonist (100 µL of a suspension 154 containing 5×10^7 , 5×10^8 , 5×10^9 or 5×10^{10} cells ml⁻¹) or cells (100 µl of a suspension 155 containing 5×10^9 cells ml⁻¹) inactivated by irradiation (Zhang et al., 2010b) for 30' with a 156 germicidal lamp (General Electric, G15T8) that predominantly emitted UV light of a 157 wavelength of 254 nm at fluence of 1.5 W/m^2 posed at 5 cm from the cell suspension layer (2 158 mm thick), were added to tubes containing 4.8 ml AJM. The final living cell concentrations 159 were 1×10^6 , 1×10^7 , and 1×10^8 cells ml⁻¹, respectively. For the culture filtrate treatment, 100 160 µL of culture filtrate were added to 4.8 mL AJM. Aliquots (100 µl) of B. cinerea spore 161 suspension (5×10^6 spores ml⁻¹) in Ringer solution were transferred to each tube. As a control, 162 100 µl of B. cinerea spore suspension were added to tubes containing 4.9 ml AJM. After 20 h 163 incubation of the 45° sloping tubes at 25°C on a rotary shaker (200 rpm), 100 spores per 164 replicate were observed under microscope and their germination rate and germ tube length 165 were measured. Three replications were prepared for each treatment and the experiments 166 were performed three times. 167

169 **2.4 Effect on grey mould rot severity on apples**

Apples were surface-sterilized with 1% commercial sodium hypochlorite for 1 min 170 followed by rinsing with tap water. Three artificial wounds (3 mm wide x 3 mm deep) along 171 the equatorial zone of the apple were made. The four concentrations of the yeast, inactivated 172 cells and culture filtrate were prepared as in section 2.3. Aliquots of 30 µl of each suspension 173 were pipetted into each wound site for each treatment. After 2 hours of incubation at 25°C, 174 the wounds were inoculated with 30 μ l of *B*. *cinerea* spore suspension at 10⁵ spore ml⁻¹. The 175 treatments were designed as described in section 2.3. Three replicates of ten apples were used 176 for each treatment. The wound-inoculated fruits were stored at 20°C and 95% RH. After 5 177 days, the diameters of the rotten lesions were recorded and the experiments were performed 178 179 three times.

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181 **2.5 Interactions between pathogen hyphae and yeast in apple juice and on apple tissue**

The possible interactions of the yeast and pathogen hyphae were evaluated in tubes containing AJM. The yeast at 10^8 cells ml⁻¹ and the pathogen at 10^5 spores ml⁻¹ were co-incubated in tubes at 25°C for 20 h on a rotary shaker at 200 rpm. Tubes inoculated only with the pathogen served as control. The interactions of the yeast and pathogen were directly observed under light microscope (Axioskop 40, Germany). Each treatment had three replications and the experiments were repeated twice.

To assess the interaction between yeast and *B. cinerea in vivo*, the experiment was prepared as described in section 2.3. Fruits were stored at 20°C and 95% RH for 7 days. Wounded tissue (2–4 mm²) was excised with a sterilized surgical blade (Swann Morton, England) from the treated fruit and immediately immersed into FAA fixing solution (89 ml 50% ethanol, 6 ml acetic acid and 5 ml formaldehyde) for 24 h. Samples were later dehydrated in a graded ethanol series and critical-point dried with CO₂. The treated tissues were then subjected to light microscope (Nikon, Eclipse 55i, Japan) and the interactions of the yeast and pathogen were directly observed.

196

197 **2.6** *In vitro* competition for nitrogen sources, sugars and Fe³⁺ ions

To examine the effects of different nitrogen sources (asparagine, phenylalanine and 198 $(NH_4)_2SO_4$), sugars (glucose, sucrose and fructose) and Fe³⁺ ion on biocontrol activity of P. 199 guilliermondii strain M8 against B. cinerea, AJM was used throughout the experiment. AJM 200 was prepared as described in section 2.3. The yeast (100 μ l containing 5×10⁹ cells ml⁻¹) and 201 pathogen spore suspensions (100 μ l containing 5×10⁶ conidia ml⁻¹) were added to the test 202 tubes (18×150 mm) containing 4.8 ml of AJM supplemented or not with nitrogen sources, 203 sugars and Fe³⁺ ion. The nitrogen and sugars were used at final concentrations of 0.5 and 204 1.0%, and Fe^{3+} ion was supplemented as $\text{FeCl}_3.7\text{H}_2\text{O}$ at final concentrations of 0.1 mM and 205 0.5 mM. The inoculated tubes were incubated at 25°C for 20 h on a rotary shaker at 200 rpm. 206 Then, 100 spores were randomly selected out from each tube and their germination was 207 evaluated. Three replications were included for each treatment and the experiment was 208 repeated twice. 209

210

211 **2.7** In vivo competition for nitrogen sources, sugars and Fe^{3+} ions

To test the effect of different nitrogen sources, sugars and Fe³⁺ ion on the antagonist 212 efficacy in vivo, the apples were prepared as described in section 2.3. Three artificial wounds 213 along the equatorial zone of the each were made. Aliquots of 30 µl of each nitrogen source or 214 each sugar at the final concentration of 0.5% and 1%, and Fe^{3+} ion at the final concentrations 215 of 0.1 mM and 0.5 mM were pipetted into each wound site. After 3 hours incubation at 25°C, 216 the wounds were treated with 30 μ l of the yeast cell suspension containing 10⁸ cells ml⁻¹, 217 followed 3 h later by inoculation of 30 μ l of a *B. cinerea* suspension (10⁵ spores ml⁻¹). The 218 treatments were designed as follows: the wounds treated with 30 µl of distilled water before 219 220 treatment with the yeast and inoculated with the pathogen served as positive control and the apples inoculated only with pathogen spore suspension served as negative control. Three 221 replicates of ten apples were used for each treatment. Apples were stored at 20°C for 6 days 222 and the diameter of the rotten lesions was measured and the experiments were repeated twice. 223

224

225 **2.8 Preparation of cell wall and colloidal chitin for enzymatic activity studies**

Cell wall preparations (CWP) of the pathogen were prepared as described by Saligkarias 226 et al. (2002) with small modifications. Briefly, the pathogen mycelium was harvested after 227 growing in the potato dextrose broth media with four-fold cotton gauzes and then the 228 mycelium was washed twice with deionised water through Whatman No.1 filter paper and 229 centrifuged (Centrifuger: 6K15, Sigma, Germany) at 500×g for 2 min. After removing the 230 supernatant, the mycelial mat was sonicated with a probe type sonicator (USC6000, Malaysia) 231 for 20 min and centrifuged at 500×g for 5 min. The supernatant was removed and the pellet 232 233 was resuspended in deionised water. Then the crushed mycelium was resuspended into an

equal volume of Tris/HCl buffer (50 mmol per liter and pH 7.2), centrifuged at 1900×g for 15 234 min, and the supernatant was discarded. The pellet was subjected to three successive cycles 235 236 of centrifugation and resuspension. The final pellet was frozen with liquid N₂, lyophilized and stored at -20°C for further studies. Colloidal chitin was prepared according to the method 237 provided by Roberts and Selitrennikoff (1988) from shrimp shell chitin. Then, 5 g of chitin 238 powder (C9752, Sigma, USA) was added slowly into 100 ml of concentrated HCl and left at 239 4°C overnight with vigorous stirring. The mixture was added to 21 of ice-cold 95% ethanol 240 with rapid stirring and kept overnight at 25°C. The pellet was collected by centrifugation at 241 3000×g for 20 min at 4°C and washed with sterile distilled water until the colloidal chitin 242 became neutral (pH 7.0). Colloidal chitin solution (5 mg ml⁻¹) was prepared and stored at 4°C 243 for further studies. 244

245

246 **2.9 Enzyme production and activity assay**

The yeast strain M8 was cultured in modified Lilly-Barnett minimal salt medium (Lilly 247 and Barnett, 1951) containing 2 mg ml⁻¹ CWP as sole carbon source. A 30 ml of culture 248 media in 100-ml flask (PYREX, England) was incubated at 25°C on a rotary shaker at 150 249 rpm for 0, 24, 72, 96 and 120 h. Culture filtrates from each individual flask were collected by 250 centrifuging at 7,000×g for 8 min, and the supernatant was used for enzyme assays. β -1, 251 3-glucanase activity assay were carried out by measuring the amount of reducing sugars 252 released from laminarin (L9634, Sigma, USA), using glucose as a standard (Masih and Paul, 253 2002). A reaction mixture was prepared by adding 250 µl of 50 mM potassium acetate buffer 254 (pH 5.0) containing 2.5 mg of laminarin per ml into 250 µl of culture filtrate (Chan and Tian, 255

2005). The enzyme-substrate mixture was incubated for 2 h at 40°C in water bath (D-3508 256 Melsungen, Germany). Then 0.5 ml of dinitrosalicylic acid reagent was added, boiling at 257 100°C for 5 min. After cooling, 2 ml of deionised water was added directly and measured 258 spectrophotometrically at 595 nm. Background levels of reducing sugars were determined 259 with a time zero supernatant substrate just prior to boiling at 100°C for 5 min. The protein 260 concentration of the enzyme solution was determined according to Bradford (1976) by using 261 bovine serum albumin (A1933, Sigma, USA) as a standard. The specific activity was 262 expressed as micromoles of glucose per milligram protein per hour (Fan et al., 2002). Each 263 treatment had three replications and the experiments were performed three times. 264

The exo-chitinase assay was performed according to Abeles et al. (1970). A reaction 265 mixture was prepared by adding 0.5 ml of 5 mg ml⁻¹ colloidal chitin containing 1.2 μ mol l⁻¹ 266 sodium azide and 56 μ mol l⁻¹ sodium acetate to 0.5 ml enzyme supernatant. For 267 endo-chitinase assay, a reaction mixture was prepared by adding 0.1 ml of 3% (v/v) desalted 268 snail gut enzyme cytohelicase (C8274, Sigma, USA) and 0.1 ml of 1 mol 1^{-1} potassium 269 phosphate buffer (pH 7.1) into 0.5 ml of 5 mg ml⁻¹ colloidal chitin in a 2 ml tube and then 0.5 270 ml of enzyme supernatant was added to the tubes. The enzyme-substrate mixture was 271 incubated for 2 h at 37°C in the water bath with constant shaking. The supernatant was 272 collected from the mixture by centrifuging at 7,000×g for 8 min. In the following, 0.5 ml 273 dinitrosalicylic acid reagent was added, boiled at 100°C for 5 min. After cooling, 1.5 ml 274 deionised water was added directly and measured spectrophotometrically at 550 nm (Chan 275 and Tian, 2005). Background levels of reducing sugars and the protein concentration of the 276 enzyme solution was determined as described above. The specific activity was determined as 277

micromoles of N-acetyl-D-glucosamine per milligram protein per hour according to Reissig 278 et al. (1955). Each treatment had three replications and the experiments were repeated twice. 279 280

2.10 Induction of apple resistance against B. cinerea 281

To assess the effect of different concentrations of the antagonist on elicitation of defence 282 resistance in whole intact fruits was performed according to El-Ghaouth et al. (2003). Intact 283 apples were dipped into the yeast suspension at 10^8 , 10^7 and 10^6 cells ml⁻¹ for 30 seconds. 284 Apples treated with sterilized distilled water served as controls. The effect of inactivated 285 antagonistic cells was also evaluated. Intact fruits were dipped into the inactivated cell 286 suspension at 10^8 cells ml⁻¹ for 30 seconds. After air dry, apples were kept at 20°C for 24 h. 287 The fruits were then surface-sterilized by wiping extensively with pure ethanol to remove 288 289 yeast cells from the surface and then fruits were gently wounded (2-3 mm deep) with a syringe needle at three different sites around the equatorial region and an aliquot (30 µl) of 290 the pathogen suspension $(10^5 \text{ spore ml}^{-1})$ was inoculated into each wound site. After 2 h 291 air-dry, the fruits were stored at 20°C and 95% RH. The diameters of rotten lesions were 292 determined 4 days after inoculation. Each treatment consisted of three replications of 10 fruits 293 each. The experiments were performed three times. 294

295

2.11 Statistical analysis 296

Replications of all the experiments, when the means were similar, were pooled and 297 analyzed together. Means and standard errors for each treatment were reported. Data analysis 298 was performed by using the SPSS software (SPSS Inc., version 13.0, Chicago, IL, USA). 299

300 Statistical significance was judged at the level of *p*-value < 0.05. When the analysis of 301 variance was statistically significant, Tukey's test was used to compare the means.

302

303 **3. Results**

304 **3.1 Efficacy against grey mould incidence on apples under storage conditions**

After storage at 1°C and 95% relative humidity for 120 days, *P. guilliermondii* M8 reduced grey mould incidence from 45.3% to 20.0% compared to the control. Correspondingly, the efficacy of *P. guilliermondii* strain M8 in controlling grey mould on apples was 55.8% (Table 1).

309

310 3.2 Effect on *B. cinerea* spore germination *in vitro* and on grey mould severity on apples 311 *in vivo*

By co-culturing in AJM, the effect of *P. guilliermondii* strain M8, applied as living cell 312 suspensions, inactivated cells or culture filtrate, on B.cinerea spore germination and germ 313 tube length were investigated (Table 2). P. guilliermondii strain M8, applied at 10⁹ cells ml⁻¹, 314 completely inhibited the pathogen spore germination in AJM. When co-cultured at 10^8 , 10^7 315 and 10^6 cells ml⁻¹, the spore germination were inhibited by 97.1%, 86.6% and 74.2%, 316 respectively, and in addition, the germ tube length was also reduced by 80.0%, 68.9% and 317 48.8%, respectively. However, no significant differences either on the spore germination rate 318 or on the germ tube elongation were observed compared to the control, when the pathogen 319 was co-cultured with inactivated cells or culture filtrate of the yeast. 320

321 To determine the effects of *P. guilliermondii* strain M8 on grey mould decay, apples were

15

inoculated with the pathogen and treated with living cells, culture filtrate or inactivated cells of the yeast. The living cells at 10^9 cells ml⁻¹ completely controlled the development of grey mould decay, while the living cells at 10^8 , 10^7 and 10^6 cells ml⁻¹ reduced the diameter of grey mould decay, to 66.7%, 47.9% and 35.2 %, respectively, compared to the control (Table 2). When apples were treated with culture filtrate or inactivated cells, the mean diameter of grey mould decays were not significantly different from that of inoculated control (Table 2).

328

329 **3.3 Interactions between pathogen hyphae and yeast in apple juice and on apple tissue**

To examine the attachment of the cells of the strain M8 to the hyphae of *B. cinerea*, the pathogen and the yeast were co-cultured in AJM (Fig. 1a). After 20 h, yeast cells strongly adhered to the pathogen conidia and hyhae of *B. cinerea* (Fig. 1b), and the yeast cells showed to prefer the attachment to hyphal tips and conidia, inhibiting to some extent the germ tube elongation. After 7 days of storage at 20°C and 95% RH, in apple fruit wounds, the yeast cells adhered to the hyphae of the pathogen, apparently restricting the proliferation of *B. cinerea in vivo* (Fig. 1d).

337

338 **3.4** *In vitro* and *in vivo* competition for nitrogen sources, sugars and Fe³⁺ ions

To investigate the potential role of competition for nutrients in the interactions of the strain M8 against *B. cinerea*, the effects of sugars, nitrogen sources and Fe^{3+} were studied on spore germination in apple juice and on grey mould development on apples (Table 3). The *in vitro* experiments showed that addition of glucose, sucrose and fructose reduced the spore germination. Increasing concentrations of sugars, correspondingly increased the spore

germination rate in presence of M8. The addition of 1% (NH₄)₂SO₄, 0.5% and 1% 344 phenylalanine, 0.5% and 1% asparagine significantly increased the spore germination rate of 345 the pathogen in presence of M8. Compared to the control, the addition of these substrates also 346 increased the spore germination in absence of M8. However, addition of Fe³⁺ had no effect on 347 spore germination. Similar results were obtained both from in vivo and in vivo experiments, 348 with the addition of similar nutrients, the inhibition of rotten lesions was significantly 349 reduced by the addition of 1% glucose, 0.5% and 1% sucrose, 1% fructose, 0.5% and 1% 350 (NH₄)₂SO₄ phenylalanine and asparagine (Table 3). Summarizing the results in vitro and in 351 352 vivo, competition for sugars and nitrates played an important role in the interactions of the strain M8 with *B. cinerea*. 353

354

355 3.5 Production of β-1,3-glucanase and its activity

antagonistic yeast P. guilliermondii strain M8 produced extracellular The 356 β -1,3-glucanase in culture media in presence of purified fungal cell walls, sucrose and 357 glucose used as sole carbon source. P. guilliermondii strain M8 produced more extracellular 358 β-1,3-glucanase at 24 h post-inoculation (hpi) in the three Lilly-Barnett minimal salt media, 359 with B. cinerea cell walls, sucrose and glucose as sole carbon sources. At 48 hpi, the activities 360 of extracellular β -1,3-glucanase were similar to those at 24 hpi. While at 72 hpi, the yeast 361 increasingly produced extracellular β -1,3-glucanase and its activity increased. At 96 hpi, 362 extracellular β -1,3-glucanase activity reached the maximum level and the activities in the 363 minimal salt medium with B. cinerea cell walls, sucrose and glucose, respectively, as sole 364 carbon sources, were 124.6, 132.7 and 125.8 U (µmol glucose released/mg protein/h), 365

respectively. However, at 120 hpi, the β -1,3-glucanase activity started to decrease (Fig. 2a). 366 367

- 3.6 Production of chitinase and its activity 368

The assay of exo-chitinase activity showed that P. guilliermondii strain M8, when 369 cultured in the three Lilly-Barnett minimal salt media with B. cinerea cell walls, sucrose and 370 glucose as sole carbon sources, demonstrated similar trends with different incubation periods 371 (hpi). The maximum level of exo-chitinase activity was detected between 48 hpi and 72 hpi. 372 At 96 hpi, the activities of exo-chitinase with B. cinerea cell walls, sucrose and glucose as 373 sole carbon sources were 2.36, 2.33 and 2.05 U (µmol GlcNAc released/mg protein/h), 374 respectively (Fig.2b). 375

The yeast also had the capability of producing endo-chitinase when cultured in 376 Lilly-Barnett minimal salt medium with B. cinerea cell walls, glucose and sucrose used as 377 carbon sources. The endo-chitinase activity reached the maximum level at 48 hpi and the 378 endo-chitinase activities were 8.6, 8.0 and 7.6 U, respectively for B. cinerea cell walls, 379 glucose and sucrose (Fig. 2c). No significant differences were experienced between the three 380 media tested. 381

382

3.7 Induction of apple resistance against *B. cinerea* 383

After 4 days of storage at 20°C and 95% RH, the diameters of the rotten lesions of the 384 apples treated with the strain M8 at 10⁸, 10⁷ and 10⁶ cell ml⁻¹ were 22, 26 and 27 mm, 385 respectively, and were lower than the control (29 mm (Fig. 3.). The diameters of rotten 386 lesions of the fruits treated with the strain M8 at high concentration of 10^8 cell ml⁻¹ were 387

significantly different from those of the control treatment, suggesting that at the highest cell
concentration *P. guilliermondii* strain M8 caused an induction of disease resistance to *B. cinerea* on apples.

391

392 4. Discussion

P. guilliermondii strain M8 showed effective biocontrol capabilities, both in storage and controlled conditions, in reducing the disease incidence and severity of grey mould of apples caused by *B. cinerea*. Though some postharvest biocontrol agents are already on the market, great potential exists for new biofungicide products, to be commercialized on a global scale for the postharvest control of fungal diseases.

Multiple modes of actions were involved in the biocontrol of *B. cinerea* by the strain M8, but 398 399 most biocontrol agents use several modes of action against the pathogens (Janisiewicz and Korsten, 2002; Ippolito et al., 2005). Extensive production of extracellular lytic enzymes by 400 the yeast antagonist, especially β -1,3-glucanase and chitinase, may play an important role by 401 402 enhancing either nutrient competition or other unknown mechanisms (Fan et al., 2002; Masih and Paul, 2002; Chan and Tian, 2005). To our knowledge, this work represents the first 403 determination of the mechanisms used by the yeast P. guilliermondii to control B. cinerea on 404 apples. 405

In this research, the enzymes activities assay showed that *P. guilliermondii* strain M8 produced β -1,3-glucanase, exo-chitinase and endo-chitinase in Lilly-Barnett minimal salt medium with *B. cinerea* cell walls, or glucose or sucrose as sole carbon source. The β -1,3-glucanase activities of *P. guilliermondii* strain M8 with cell wall preparation (CWP)

were far higher than those of P. guilliermondii strain US7 (Castoria et al., 1997) and P. 410 guilliermondii strain R13 (Chanchaichaovivat et al., 2008), when grown on CWP. In addition, 411 the exo-chitinase and endo-chitinase activities of P. guilliermondii strain M8 were also higher 412 than those of the antagonistic yeasts Metschnikowia pulcherrima strain MACH1 and 413 Rhodotorula sp. PW34 (Saravanakumar et al., 2009), and Pichia membranaefaciens and 414 Cryptococcus albidus (Chan and Tian, 2005). Similar enzymatic activities from P. 415 guilliermondii strain M8 were detected on the three different carbon sources used. These 416 results suggest that P. guilliermondii strain M8 possesses a stronger capability of producing 417 418 enzymatic activities when compared with other antagonistic yeast strains under similar conditions. Most phytopathogenic fungi have cell walls composed of complex polymers of 419 β -1,3- and β -1,6-glucans, mannoproteins, where chitin as a structural backbone is arranged in 420 421 regularly ordered layers, and β -1,3-glucan as a filling material is arranged in an amorphous manner (Smits et al., 2001; Cheng et al., 2009). Thus, breakdown of the fungal cell wall 422 requires the participations of the different enzymes, especially β -1,3-glucanases and chitinase 423 (Marcello et al., 2010). Therefore, to further elucidate the roles of hydrolytic enzymes also in 424 vivo, the glucanase and chitinases genes from the antagonist yeast P. guilliermondii strain 425 M8will be cloned and characterized. 426

Light microscope observations revealed that the fungal hyphae were strongly surrounded attached by the antagonistic cells in AJM, and spores and germ tubes of the pathogen were massively colonized by *P. guilliermondii* strain M8 in wounded tissue. Attachment of fungal hyphae as an important mode of action in controlling pathogens has been discussed and demonstrated in studies of other antagonistic yeasts including *Candida oleophila* strain I-182

colonizing the hyphal walls of B. cinerea (Saligkarias et al., 2002), and P. membranefaciens 432 and C. albidus, which attached the hyphal walls of Monilinia fructicola, Penicillium 433 434 expansum and R. stolonifer (Chan and Tian, 2005). Wisniewski et al. (1991) showed that the attachment of the hyphal walls of *B. cinerea* by *P. guilliermondii* strain 87 could be blocked 435 by agents that alter protein integrity and certain sugars, and similar results were observed on 436 the fungal by P. membranefaciens and C. albidus cells (Chan and Tian, 2005), suggesting that 437 some functional proteins of the antagonists and pathogens were involved in the attachment 438 process. However, the attachment process and regulation mechanisms of the process are still 439 440 unknown.

Competition for nutrients and space is considered the main mode of action of yeast biocontrol 441 agents. Our research showed that competition for sugars and nitrates plays a key role in the 442 443 interactions of P. guilliermondii strain M8 with B. cinerea. The carbon, nitrogen and iron sources tested are common sources generally used by microorganisms. Yeasts can 444 satisfactorily use a wide range of carbohydrates, which includes the disaccharide sucrose and 445 the monosaccharides glucose and fructose (Spadaro et al., 2010a). Based on the specific 446 growth rate in glucose containing media, nitrogen sources are classified as 'good'('preferred') 447 or 'poor' ('nonpreferred') (Magasanik and Kaiser, 2002). Good nitrogen sources are generally 448 easily converted into glutamate and glutamine, with asparagine as an example (Hofman-Bang, 449 1999). Phenylalanine is considered to be an 'average' nitrogen sources (Magasanik and Kaiser, 450 2002). Ammonium sulphate $(NH_4)_2SO_4$ was tested to check the competition for ammonium 451 ion of the BCA and the pathogen (El-Mansi and Bryce, 1999). Finally, iron is essential for the 452 fungal growth and pathogenesis, and iron sequestration by non-pathogenic microbes could be 453

exploited in novel systems for biological control of postharvest pathogens (Saravanakumar et 454 al., 2008). Addition of increased concentrations of glucose, sucrose, fructose, phenylalanine, 455 asparagine and (NH₄)₂SO₄ significantly reduced the spore germination of pathogen in the 456 presence of the antagonist in AJM, which is in according to the result obtained in vivo, 457 suggesting that the antagonist is competing with B. cinerea for sugars and nitrogen sources. 458 459 Moreover, competition for nutrients plays a major role in the activities of the antagonist against the postharvest pathogens and this is also supported by the fact that different 460 concentrations of the antagonist co-cultured with the pathogen in AJM influenced the spore 461 germination and germ tube elongation. When the concentrations of the antagonist were lower, 462 the spore germination rate significantly increased and the germ tubes were significantly 463 longer. 464

Iron (Fe³⁺) is biologically important, being a constituent of cytochrome and other heme 465 or non-heme proteins and also a co-factor in various fungal enzymes (Meziane et al., 2005; 466 Macagan et al., 2008). Previous investigations have demonstrated that competition for Fe^{3+} is 467 the main modes of action of some antagonistic yeast against B. cinerea (Sipiczki, 2006; 468 Saravanakumar et al., 2008). However, both in vitro and in vivo experiments showed that the 469 addition of different concentrations of Fe³⁺ had no effect on the spore germination in the 470 presence of the antagonist, indicating that Fe^{3+} is not involved in the interaction of the 471 antagonist against *B. cinerea* in this study. 472

The study of the effects of *P. guilliermondii* strain M8 on *B. cinerea in vitro* and *in vivo* shows that the strain is strongly concentration-dependent in controlling the pathogen. Culture filtrate or inactivated cells of the yeast had no effect on the pathogen spore germination or

477

germ tube elongation or on the grey mould development, showing that antibiotic compounds or killer toxin were not involved in the interactions of the antagonist and pathogen.

478 Induction of host plant resistance was also proposed as one of the modes of actions of some antagonists in controlling pathogens (Castoria et al., 2003; Tian et al., 2007). P. 479 480 guilliermondii strain M8, when applied at high concentration, could induce the resistance of host apples to B. cinerea, significantly inhibiting the grey mould decay. Resistance to 481 pathogens on fruits induced by other antagonistic yeasts has been documented: resistance to B. 482 cinerea on apples induced by Aureobasidium pullulans (Ippolito et al., 2000); resistance to P. 483 digitatum in grapefruits by C. oleophila (Droby et al., 2002); or resistance to postharvest 484 decays on apples by C. saitoana (EI-Ghaouth et al., 2003). The resistance induction is due to 485 the antagonist ability to elicit host plant defence responses. This process always involves 486 487 several chemical or biochemical reactions in the host tissue, including changes of tissue structure and production of pathogenesis-related proteins, which can be expressed locally or 488 systemically (Kloepper et al., 1992; van Loon, 1997). Peroxidase, polyphenoloxidase, 489 catalase, phenylalanine ammonialyase and β -1,3-glucanase have been proved to be involved 490 in plant defence responses against fungal infection (Pieterse et al., 2002; van Loon, 2007). 491 Therefore, to further investigate the defence responses of apples induced by P. guilliermondii 492 strain M8, the specific activities of peroxidase, polyphenoloxidase, catalase, phenylalanine 493 ammonialyase, superoxide dismutase and β -1,3-glucanase in pericarp and flesh tissues of the 494 strain M8-treated fruits will be measured and confirmed with molecular tools. 495

496 Summarizing, it can be concluded that production of β -1,3-glucanase and chitinase, 497 direct attachment, competition for sugars and nitrogen sources, and indirect induction of defence response as well as other undetermined mechanisms play a role in the interactions of *P. guilliermondii* strain M8 with *B. cinerea*.

500

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667 Figure 1

a) *B. cinerea* in AJM (magnification 150 ×; bar = 40 µm); **b**) interaction of *P. guilliermondii* strain M8 with *B. cinerea* in AJM (magnification 150 ×; bar = 40 µm); **c**) apple pulp tissue (*Malus* × *domestica*; M) (magnification 150 ×; bar = 40 µm); **d**) interaction of *P. guilliermondii* strain M8 with *B. cinerea* in apple pulp tissue (magnification 150 ×; bar = 40 µm).*

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674 * AT – Apple tissue; BH - *B. cinerea* hyphae; BC - *B. cinerea* conidia; PC - *P. guilliermondii*675 strain M8 cells

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677 **Figure 2**

Hydrolytic enzyme activities of *P. guilliermondii* strain M8 grown in Lilly-Barnett minimal salt medium supplemented with 2 mg ml⁻¹ CWP, glucose and sucrose as sole carbon source at 25°C for 120 h: **a**) β-1,3-glucanase (EC 3.2.1.39) activity; **b**) exo-chitinase (EC 3.2.1.52); **c**) endo-chitinase (EC 3.2.1.14) activity. Bars represented standard deviations of the means.

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683 **Figure 3**

Induction of apple resistance to *B. cinerea* by *P. guilliermondii* strain M8. Apples cv. Golden Delicious were treated with the antagonist suspensions at 10^8 , 10^7 and 10^6 cells ml⁻¹, by dipping for 30 seconds, respectively, and incubated at 20°C and 95% RH for 48 h, followed by removing the cells from the fruits. The apples were then wound inoculated with *B. cinerea* suspension at 10^5 spores ml⁻¹ and after 4 days of storage at 20°C and 95% RH, the diameters of the rotten lesions were recorded. Values of each column marked by different letters show significant difference (*P*<0.05) according to analysis by Tukey's Test (SPSS 13.0). Bars represented standard deviations of the mean.

Efficacy of *P. guilliermondii* M8 against *B. cinerea* on apples cv. Golden Delicious under storage conditions. Apples were dipped in the antagonist suspension $(10^8 \text{ cells ml}^{-1})$ for 1 min, air-dried at 25°C for 2 h, and then stored at 1°C and 95% RH. After 120 days of storage, the incidence of rotten apples was counted. Fruits treated with the fungicide solution played as chemical treatment, while fruits treated with distilled water served as uninoculated control.

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Treatments	<i>B. cinerea</i> disease incidence (%)*
P. guilliermondii M8	20.0 ± 4.0 b
Thiabendazole*	10.7 ± 2.3 a
Uninoculated control	45.3 ± 4.0 c

* The results are the mean of two independent experiments. "±" stands for standard error of
the means. Values of each column followed by different letters show significant difference
(P<0.05) according to analysis by Tukey's Test (SPSS 13.0).

- "±" stands for standard deviation of the means. Values followed by the same letter are not
 statistically different
- * Fruits were treated with thiabendazole (Tecto 20 S, Elf Atochem Agri Italy, 19,7 % a.i., 30 g
 a.i. 100 l⁻¹).

707 **Table 2.**

Effect of *P. guilliermondii* strain M8 on *B. cinerea* spore germination and germ tube
elongation in AJM and decay development in wound inoculated apples cv. Golden Delicious.

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Treatments	In v	In vivo		
	Spore germination $(\%)^*$	Germ tube length $(\mu m)^*$	Diameter of rotten lesions (mm)*	
10^9 cells ml ⁻¹	0.0±0.0 a	0.0±0.0 a	0.0 ± 0.0 a	
10^8 cells ml ⁻¹	2.7±0.6 a	79.8±12.6 b	11.2 ±1.2 b	
10^7 cells ml ⁻¹	12.3±2.5 b	112.6±12.6 b	17.6 ±2.6 c	
10^6 cells ml ⁻¹	23.7±3.2 c	185.4±7.8 c	21.9 ±2.1 d	
Inactivated cells	92.7±0.6 d	369.1±14.6 d	33.2 ±1.3 e	
Culture filtrate	91.7±1.5 d	362.0±18.2 d	32.9 ±1.0 e	
Inoculated control	91.7±2.9d	362.4±23.7 d	33.8 ±1.9 e	

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* The results are the mean of two independent experiments. " \pm " stands for standard error of the means. Values of each column followed by different letters show significant difference (*P*<0.05) according to analysis by by Tukey's Test (SPSS 13.0). 715 **Table 3.**

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Treatments	In v	itro	In vivo			
	Spore germination $(\%)^*$		Diameter of lesions (mm)*			
Control	90 ±	1.5 i	46.3 ± 3.5 g			
yeast	2 ± 0).6 a	11.5 ± 4.4 a			
		Co	icentration			
	0.5%	1.0%	0.5%	1.0%		
glucose	91±2.3 i	92 ±2.1 i	$46.4\pm4.0~g$	49.5 ± 4.50 ghi		
yeast+ glucose	26 ±1.5 b	42 ±2.0 d	$12.1 \pm 3.5 \text{ a}$	$23.7\pm4.85~c$		
sucrose	90 ±3.2 i	93 ±2.1 i	46.9 ±4.5 g	$53.0\pm3.40~ij$		
yeast + sucrose	28 ±1.5 bc	52 ±3.8 e	$19.9 \pm 7.5 \text{ bc}$	$28.9\pm5.31d$		
fructose	91 ±2.1 i	92 ±2.6 i	$46.4 \pm 2.8 \text{ g}$	52.1 ± 2.66 hij		
yeast + fructose	26 ±1.5 b	34 ±2.0 c	13.4 ± 4.8 a	$18.5\pm4.49~b$		
$(NH_4)_2SO_4$	93 ±2.1 i	96 ±1.0 i	51.1 ± 2.8 jhij	$55.1\pm2.50~j$		
yeast+ (NH ₄) ₂ SO ₄	66 ±2.1 f	80 ±2.1 h	$29.3 \pm 2.7 \text{ d}$	$37.7\pm3.58~f$		
phenylalanine	91 ±1.2 i	94 ±1.0 i	48.9 ± 3.9 ghi	49.9 ± 3.38 ghi		
yeast + phenylalanine	53 ±4.2 e	$69 \pm 1.2 \text{ fg}$	$29.3\pm3.6~d$	$36.0 \pm 3.02 \text{ ef}$		
asparagine	92 ±1.5 i	93 ±1.5 i	48.9 ± 3.1 ghi	51.2 ± 1.61 ghij		
yeast + asparagine	64 ±4.0 f	73 ±3.1 g	$32.3 \pm 3.5 \text{ de}$	$33.4\pm4.79~def$		
	1 mM	5 mM	1 mM	5 mM		
Fe ³⁺	90 ±2.1 i	90 ±2.0 i	$47.3\pm3.87~gh$	$48.8 \pm 1.97 \ ghi$		
yeast + Fe ³⁺	2 ±0.0 a	2 ±0.6 a	14.1 ± 4.61 a	12.9 ± 2.49 a		

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* The results are the mean of two independent experiments. " \pm " stands for standard error of the means. Values of each column followed by different letters show significant difference (*P*<0.05) according to analysis by by Tukey's Test (SPSS 13.0).

Effects of the yeast *P. guilliermondii* strain M8 along with sugars, nitrogen substrates and Fe³⁺ on control of *B. cinerea in vitro* on AJM and *in vivo* on apples cv. Golden Delicious. To assess the spore germination incidence, 100 spores were randomly selected from each replication and the germ tube length was measured microscopically.