



## **IDENTIFICATION OF TWO FUNGI AND AN ANTAGONISTIC YEAST ASSOCIATED WITH THE SPOILAGE OF MULBERRY FRUIT (*MORUS ALBA* L.)**

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### **ABSTRACT**

In an attempt to prolong the shelf life of mulberry fruit, potential spoilage microorganisms were isolated and characterized from the fruit. Two fungi, *Sclerotinia sclerotiorum* and *Alternaria* sp., and an antagonistic yeast, *Sporidiobolus pararoseus*, were identified and confirmed by 18S rRNA and 5.8S rDNA sequencing. *S. pararoseus* strongly inhibited the growth of both *S. sclerotiorum* and *Alternaria* sp. Our results suggest that the yeast *S. pararoseus* might, therefore, be a potential bio-control agent for mulberry and/or other fruits.

**Key words:** Fungi, isolation and identification, mulberry fruit, yeast.