

#### **Critical Reviews in Food Science and Nutrition**



ISSN: (Print) (Online) Journal homepage: https://www.tandfonline.com/loi/bfsn20

# Pre- and postharvest measures used to control decay and mycotoxigenic fungi in potato (*Solanum tuberosum* L.) during storage

Jia Liu , Zhiqiang Sun , Yuping Zou , Wenhua Li , Fangyun He , Xiaoya Huang , Chenglin Lin , Qingnian Cai , Michael Wisniewski & Xuehong Wu

**To cite this article:** Jia Liu , Zhiqiang Sun , Yuping Zou , Wenhua Li , Fangyun He , Xiaoya Huang , Chenglin Lin , Qingnian Cai , Michael Wisniewski & Xuehong Wu (2020): Pre- and postharvest measures used to control decay and mycotoxigenic fungi in potato (*Solanum tuberosum* L.) during storage, Critical Reviews in Food Science and Nutrition, DOI: 10.1080/10408398.2020.1818688

To link to this article: <a href="https://doi.org/10.1080/10408398.2020.1818688">https://doi.org/10.1080/10408398.2020.1818688</a>

	Published online: 14 Sep 2020.
	Submit your article to this journal 🗷
hh	Article views: 3
a`	View related articles 🗷
CrossMark	View Crossmark data 🗹



#### **REVIEW**



## Pre- and postharvest measures used to control decay and mycotoxigenic fungi in potato (*Solanum tuberosum* L.) during storage

Jia Liu<sup>a</sup>, Zhiqiang Sun<sup>b</sup>, Yuping Zou<sup>b</sup>, Wenhua Li<sup>b</sup>, Fangyun He<sup>a</sup>, Xiaoya Huang<sup>b</sup>, Chenglin Lin<sup>b</sup>, Qingnian Cai<sup>c</sup>, Michael Wisniewski<sup>d</sup>, and Xuehong Wu<sup>c</sup>

<sup>a</sup>Chongqing Key Laboratory of Economic Plant Biotechnology, College of Landscape Architecture and Life Science/Institute of Special Plants, Chongqing University of Arts and Sciences, Yongchuan, Chongqing, China; <sup>b</sup>Yantai Lvyun Biotechnology Co., Ltd, Yantai, Shandong, China; <sup>c</sup>College of Plant Protection, China Agricultural University, Beijing, China; <sup>d</sup>Department of Biological Sciences, Virginia Polytechnic Institute and State University, Blacksburg, Virginia, USA

#### **ABSTRACT**

Potato (*Solanum tuberosum* L.), a worldwide, staple food crop, is susceptible to postharvest rots caused by a variety of fungal pathogens, including *Fusarium* spp., *Alternaria* spp., *Phytophthora infestans*, *Helminthosporium solani*, *Rhizoctonia solani*, and *Colletotrichum coccodes*. Rots resulting from infections by these pathogens cause a significant reduction in potato quality and marketable yield. Importantly, some of these decay fungi also produce mycotoxins that represent a potential risk to human health. In the present review, an overview and discussion are provided on the epidemiology and pathogenesis of decay fungi, especially *Fusarium* spp., that include recent data derived from genomic and phylogenetic analyses. The biosynthesis and functional role of fungitoxic metabolites such as trichothecene mycotoxins and fusaric acid, produced in rotted potatoes are also reviewed. Advances in pre- and postharvest measures for rot management, especially eco-friendly methods including physical control, biological control, the use of natural compounds, and other agricultural management practices are also reviewed. Lastly, novel approaches to control potato dry rot such as the use of mycoviruses and CRISPR technology are highlighted.

#### **KEYWORDS**

Decay control; food safety; postharvest rot; potato

#### Introduction

Potato (Solanum tuberosum L.) is the fourth most-important food crop in the world after rice, wheat, and maize. It is the only major non-grain food crop that is considered to play a central role in global food security (Potato Genome Sequencing Consortium 2011). Potato is a main source of antioxidants in the human diet, and also provides basic nutrients such as carbohydrates, dietary fiber, as well as several vitamins and minerals (e.g., potassium, magnesium, iron, zinc) (King and Slavin 2013; Lovat et al. 2016). About 5000 potato varieties have been reported to be grown worldwide (Zaheer and Akhtar 2016). The latest data from FAO showed that the potato-growing area was 1,75,78,672 ha, with production of 368,168,914 tonnes in 2018 (http://www. fao.org/faostat/en/?#data/QC). In addition to being widely planted, potato plants are vigorous, high-yielding, and are adaptable to a wide array of environmental conditions (Cui et al. 2018). Potatoes are susceptible, however, to a variety of plant pathogens, including fungi (Gao et al. 2000; Liu et al. 2019), bacteria (Charkowski 2018; Clarke et al. 2019) and viruses (Yellareddygari, Whitworth, and Gudmestad 2018; Zhan et al. 2019) that cause disease at different stages of potato production. In particular, infections by fungi such as Fusarium spp., Alternaria solani, Alternaria tenuissima,

Phytophthora infestans, Phytophthora erythroseptica, Pythium ultimum, Helminthosporium solani, and Colletotrichum coccodes result in significant reductions in quality and marketable yield. Tuber losses average 7.5% during postharvest storage, but these losses can be significantly reduced if appropriate and effective storage management practices are utilized. A representative list of reports on postharvest fungal decay of potato is shown in Table 1. Importantly, some species of Fusarium produce mycotoxins that represent a potential risk to human health. As regulatory policies on food safety and environmental protection become more restrictive and public concerns over exposure to chemicals in the human diet increases, eco-friendly management methods such as the use of chitosan (Liu et al. 2019), biocontrol agents (Al-Mughrabi, Vikram, et al. 2013; Recep et al. 2009), essential oils (Al-Mughrabi, Coleman, et al. 2013), and organic and inorganic salts (Conway et al. 1992; Yaganza, Tweddell, and Arul 2014) for controlling postharvest decay of potato are being explored. The aim of the current review is to provide an overview of the epidemiology and pathogenesis of decay fungi associated with potato, the functional role of fungitoxic metabolites produced in rotted potatoes, and advances in pre- and postharvest methods of rot management. Novel management technologies for controlling potato dry rot, such as the use of mycoviruses and CRISPR

Table 1. Representative literatures regarding postharvest fungal decay of potato.

Disease	Casual pathogen	Source
Dry rot	F. solani	Chehri, Ghasempour, and Karimi 2014; El-Hassan et al. 2007; Falert and Akarapisan 2019; Lobato et al. 2011
Dry rot	F. sambucinum	Corcuff et al. 2011; Du et al. 2012; El-Hassan et al. 2007; Gachango et al. 2011; Heltoft et al. 2015; Patil et al. 2017; Sagar et al. 2011
Dry rot	F. oxysporum	Du et al. 2012; El-Hassan et al. 2007; Gachango et al. 2011
Dry rot	F. avenaceum	Du et al. 2012; Heltoft et al. 2015
Dry rot	F. culmorum	Heltoft et al. 2015
Dry rot	F. graminearum	Estrada et al. 2010; Falert and Akarapisan 2019
Dry rot	F. acuminatum	Du et al. 2012
Dry rot	F. coeruleum	Heltoft et al. 2015
Dry rot	F. sulphureum	Yin et al. 2010
Dry rot	F. equiseti	El-Hassan et al. 2007
Alternaria rot	Alternaria solani	Wharton et al. 2012
Alternaria rot	A. tenuissima	Liu et al. 2019
Late blight	Phytophthora infestans	Gachango, Kirk, et al. 2012; Johnson 2008; Lobato et al. 2011
Pink rot	Phytophthora erythroseptica	Gachango, Kirk, et al. 2012; Johnson 2008
Pythium leak	Pythium ultimum	Gachango, Kirk, et al. 2012; Lui and Kushalappa 2003
Silver Scurf	Helminthosporium solani	Errampalli, Saunders, and Holley 2001; Geary et al. 2007; Johnson 2007; Johnson and Cummings 2015; Wood, Miles, and Wharton 2013
Black Scurf	Rhizoctonia solani	Buskila et al. 2011; Chand and Logan 1984; Tsror 2010
Black dot	Colletotrichum coccodes	Johnson and Cummings 2015; Lee and Hilton 2003; Peters et al. 2016; Wood, Miles, and Wharton 2013

technology, are highlighted. While bacterial pathogens of potato tubers (e.g. *Erwinia carotovora*, *Pectobacterium*, and *Dickeya* species) also represent a significant problem, the focus of the present review is on fungal and mycotoxigenic fungi. The readers are referred to recent review articles on bacterial diseases of potato tubers by Charkowski (2018), Prajapat, Marwal, and Jha (2013), and Umunna and Austin (2016).

#### **Dry rot**

#### The causal pathogens

Dry rot caused by Fusarium spp. is a devastating fungal disease that affects potatoes worldwide (Gachango, Hanson, et al. 2012; Lastochkina et al. 2020). Infected tubers rot after they are harvested and infected seed pieces decay after planting. Dry rot losses during storage have been estimated to range from 6% to 25%, and occasionally as high as 60% in extreme cases (Du et al. 2012; Gachango, Hanson, et al. 2012). Fusarium dry rot symptoms first appear on tubers at wound sites as shallow, small brown lesions after about one month of storage. The initial infection then enlarges in all directions and eventually the periderm collapses and the growing lesion may appear as concentric rings as the underlying dead tissue desiccates (Bojanowski et al. 2013). Cavities underneath the brown, dry decay area are typically lined with mycelia (Ali, Rivera, and Secor 2005). Fusarium is a large fungal genus within the Ascomycota phylum comprising a few hundred species that are mainly distributed in soil and in association with plants (Summerell et al. 2010). Thirteen species of Fusarium have been designated globally as causal agents of potato dry rot (Bojanowski et al. 2013; Cullen et al. 2005). The most common casual agents are F. solani, F. sambucinum, F. oxysporum, F. avenaceum, and F.

culmorum, with F. solani and F. sambucinum being the most predominant species (Bojanowski et al. 2013; Du et al. 2012). The pathogenicity of these species varies significantly depending on potato cultivar, geographic location, and season (Choiseul, Allen, and Carnegie 2001; Esfahani 2005). For example, F. sambucinum is a more aggressive pathogen than other Fusarium species in most potato cultivars in Great Britain, while F. avenaceum and F. culmorum are relatively weaker pathogens (Peters et al. 2008). Similarly, Du et al. (2012) found that the majority of potato cultivars grown in northern China are moderately to highly susceptible to F. sambucinum. Esfahani (2005) evaluated the susceptibility of 43 commercially-available potato cultivars to F. sulphureum, F. solani and F. oxysporum under similar conditions over two growing seasons and found that the 43 potato cultivars exhibited varying levels of resistance to the different Fusarium species. F. sulphureum was found to be more aggressive than the other two species and the resistance to each species was independent of cultivar. Collectively, these reports that susceptibility to dry rot caused by Fusarium species may vary in different production areas, and is determined by several factors, including cultivar, climate, and management practices.

### Genome sequences and genetic diversity in fusarium spp

An ever-increasing amount of genetic and phylogenetic data on *Fusarium* spp. has become available due to advances in DNA sequencing and bioinformatic tools. *F. sambucinum*, a major causal agent of potato dry rot in both field and storage, also produces secondary metabolites that are toxic to humans and animals (Bertero et al. 2018; Desjardins 1995). Patil et al. (2017) published a draft genome sequence of *F. sambucinum* Fckl. (strain F-4), which was estimated to be

Table 2. Representative literatures regarding mycotoxins associated with postharvest dry rot of potato.

Decay fungus	Mycotoxin	Source
F. sambucinum	diacetoxyscirpenol	Ellner 2002
F. sambucinum	sambutoxin	Kim and Lee 1994; Kim, Lee, and Yu 1995
F. sambucinum	trichothecene	El-Hassan et al. 2007;
		Ismail, McCormick, and Hijri 2011, 2013; Xue et al. 2014
F. oxysporum	trichothecene	El-Hassan et al. 2007
F. oxysporum	moniliformin	Kim and Lee 1994
F. graminearum	trichothecene	Delgado et al. 2010; Pasquali et al. 2016; Stefańczyk et al. 2016
F. graminearum	zearalenone	Stefańczyk et al. 2016
F. solani	trichothecene	El-Hassan et al. 2007; Xue et al. 2014
F. sulphureum	trichothecene	Xue et al. 2014
F. culmorum	trichothecene	Pasquali et al. 2016;
F. culmorum	zearalenone	Stefańczyk et al. 2016
F. equiseti	trichothecene	El-Hassan et al. 2007

around 42 Mb. The draft assembly contains 12,845 protein coding genes comprising greater than 35,900 exons and possessing a gene density of 3.13 genes per 10 Kb. F. sambucinum is evolutionary most closely-related to F. graminearum within the Fusarium species complex. This genome assembly provides a valuable resource for understanding pathogenecity and virulence factors, and their evolution within the complex and highly plastic Fusarium genus. A genome sequence and assembly of F. graminearum was also published by King et al. (2015) and represented the first complete genome assembly for a species with in the Sordariomycetes. A total of 741 F. graminearum species-specific genes were identified in that assembly.

#### Pathogenicity and virulence of Fusarium spp

Isfahani, Alizadeh, and Ramazani (2014) investigated differences in the pathogenicity of F. sulphureum, F. solani, and F. oxysporum in 43 potato genotypes using similar-sized tubers in their evaluation. More specifically, 10 tubers of each of each genotype were separately inoculated with each species of Fusarium, and placed in storage in plastic boxes for eight weeks at 10 °C. Results indicated that F. sulphureum exhibited the greatest pathogenicity, followed by F. solani, and then by F. oxysporum. Notably, differences between genotypes were also readily apparent. Heltoft et al. (2015) evaluated the resistance of ten potato cultivars commonly grown in Norway to F. coeruleum, F. avenaceum, and F. sambucinum, and found that F. sambucinum was the most aggressive species, while F. avenaceum and F. culmorum only caused minor dry rot symptoms in the tubers. Furthermore, Heltoft et al. (2016) investigated the prevalence of Fusarium dry rot in potatoes produced in Norway, and found that the most commonly isolated species was F. coeruleum, followed by F. avenaceum, F. sambucinum, and F. culmorum. In that study, a quantitative PCR assay was developed that was specific to F. coeruleum, and could be used to successfully identify Norwegian isolates of this species. Du et al. (2012) conducted phylogenetic analysis of Fusarium isolates responsible for potato dry rot in China using a 700 bp DNA fragment of the translation elongation factor-1 alpha gene as a molecular marker. A set of primers of a single gene, however, does not appear to be sufficient for identifying and separating the Fusarium species-complex responsible for potato dry rot. Stefańczyk et al. (2016)

evaluated the genetic diversity of Fusarium spp. associated with potato dry rot in Poland, and identified their putative fungal isolates as Fusarium species using partial nucleotide sequences of the internal transcribed spacer, translation elongation factor  $1-\alpha$  and  $\beta$ -tubulin genes. Raja et al. (2017) has recommended that both morphological and molecular data should be used whenever possible for fungal identification. Such an approach may provide a more reliable identification and phylogenetic analysis of the Fusarium spp. responsible for causing potato dry rot.

#### Mycotoxins associated with dry rot

Contamination of food and feedstuff with mycotoxins is a serious issue throughout the world, especially given the increase in global trade. Mycotoxins are secondary metabolites produced by filamentous fungi, such as Fusarium, in response to specific environmental conditions (Bertero et al. 2018). Infections of potato tubers by specific species of Fusarium is typically accompanied by the production of mycotoxins, thus representing a potential risk to human health and food safety. Ingestion of low to moderate amounts of Fusarium mycotoxins is common and generally does not result in obvious intoxication. These low amounts, however, may impair intestinal health and immune function in humans and animals (Antonissen et al. 2014). The representative studies on mycotoxin production by Fusarium spp. are listed in Table 2.

Fusarium graminearum and F. culmorum are the main cause of trichothecene type B contamination. Pasquali et al. (2016) established a database containing information on the production of different trichothecene compounds by different genotypes of F. graminearum and F. culmorum. Among the examined isolates of F. graminearum, the predominant genotype (82.9% of the tested isolates) produced 15-acetyldeoxynivalenol (15-ADON), followed by a genotype (13.6% of the tested isolates) that produced 3-acetyldeoxynivalenol (3-ADON), and finally a genotype (3.5% of the tested isolates) that produced nivalenol (NIV). The predominant genotype (59.9%) among isolates of F. culmorum produced 3-ADON, while the other isolates (40.1%) were characterized as a genotype producing NIV. The geographical patterns of the distribution of trichothecene genotypes were also identified. For example, the study found that there was a limited spread of 15-ADON trichothecene genotypes into the

Northern latitudes. An earlier study of 14 F. graminearum isolates found that 12 isolates were classified as a deoxynivalenol (DON) genotype and 2 as a NIV genotype, with trichothecenes only being detected in rotting tissues (Delgado et al. 2010). Notably, Song et al. (2014) reported that in addition to trehalose biosynthesis, trehalose 6-phosphate phosphatase was also required for development, virulence and mycotoxin biosynthesis in F. graminearum. Since the publishing of the genome sequence of F. graminearum (Cuomo et al. 2007; King et al. 2015), significant progress has been made in understanding the DON biosynthesis and its regulation. Details on this topic can be found in the review by Chen, Kistler, and Ma (2019). The toxicology involved in the effect of these mycotoxins on human health also needs to be further investigated.

#### Other major rots

In addition to dry rot caused by Fusarium spp., other fungal rots of potato are also economically-important (Table 1). Alternaria solani causes early blight in potato plants, characterized on leaves by dark brown to black lesions with concentric rings (Yellareddygari et al. 2019). Zheng and Wu (2013) reported on the occurrence of Alternaria blight of potato in China caused by A. tenuissima, and Zheng et al. (2015) later reported that A. tenuissima was the most prevalent species within the population structure of Alternaria species associated with potato foliar diseases. Both of these species, however, are also responsible for causing considerable levels of tuber rot during postharvest storage (Liu et al. 2019; Wharton et al. 2012). Potato late blight, caused by Phytophthora infestans, is among the most severely damaging diseases of potato leaves and tubers worldwide (Mohammadi et al. 2020). While P. infestans can spread rapidly in the field, a substantial amount of tuber-to-tuber spread of P. infestans can also occur during the mechanical harvesting and transfer of potato tubers to processing and storage facilities. Tuber-to-tuber spread is facilitated when injury to the tuber or even just the tuber skin occurs during the harvesting and transfer process. Tuber loss due to P. infestans of injured potatoes is well recognized and can result in tuber losses during storage that are much higher than would be predicted based on pathogen levels in the field. Johnson (2008) reported that severity of late blight on locally-grown potato tubers (cv. Shepody) in Northern Maine, was over 95% after 30 days of a storage at 13 °C and >95% relative humidity without the application of any control measures. The severity of pink rot of potato tubers, caused by Phytophthora erythroseptica could also be  $\geq 95\%$ under the same storage conditions. However, the application of phosphorous acid compounds was found to have the ability to control postharvest late blight and pink rot of potato tubers.

Pythium leak of potato tubers, also known as water rot, caused by Pythium ultimum, is characterized by spongy, wet, internal rot of tubers. The pathogen is a soil-borne fungus that can survive in soils for a long period of time and infect a wide range of host plants. Sporangia enter potato

tubers through lenticels and wounds, so injuries to tubers that occur during cultural management and harvesting operations increase the probability of infection. Once infected, lesions continue to expand and develop during storage if environmental conditions are favorable. Lui and Kushalappa (2003) developed a predictive model for the potential infection of tubers by P. ultimum based on the duration of wetness and temperature and the model can be used to help manage water rot. Errampalli, Saunders, and Holley (2001) indicated in their review that during the 1990s, silver scurf, caused by Helminthosporium solani, emerged as an economically-important disease of table-stock and processing potatoes. The disease cycle of silver scurf comprises two phases: field and storage. Primary infection occurs in the field and in storage, while conidia produced in stored potatoes serve as inoculum for secondary infection cycles. Increases in this disease have been attributed to H. solani isolates that are resistant to the postharvest fungicide, thiabendazole (TBZ). Geary et al. (2007) reported that silver scurf incidence varied by geographic location, and first demonstrated the existence of TBZ and thiophanate-methyl resistant isolates of H. solani in the potato production area of Columbia Basin (Oregon and Washington States, USA). In addition to silver scurf, black scurf, caused by Rhizoctonia solani, of potato tubers can also result in significant economic losses (Tsror 2010). Storage temperatures of 5, 10, or 15 °C at either low or high relative humidity can increase the incidence of black scurf. The number of sclerotia per tuber were lowest when tubers were stored at 5 °C under low relative humidity (Chand and Logan 1984). Lee and Hilton (2003) reported that black dot, caused by Colletotrichum coccodes, can also be an economically-important disease problem in potato and can represent both a pre- and postharvest disease. Infections are characterized by silvery lesions on the tuber surface that result in a deterioration in skin quality. Peters et al. (2016) reported that soil inoculum levels and crop duration (days from 50% emergence to harvest) collectively provide a reasonable ability to predict potential black dot severity at harvest and after 20 weeks of storage. The collective, postharvest rot diseases discussed in this review are responsible for both significant economic losses for the potato industry, but can also have a direct impact on food safety. Fortunately, a number of management practices exist that can ameliorate the health concerns and economic losses represented by these fungal diseases.

#### **Eco-friendly management strategies**

Although the current management of postharvest decay in harvested crops, including potato tubers, primarily relies on the use of synthetic chemical fungicides, increasing consumer demands for reducing exposure to commonly-used agricultural chemicals, stricter regulation by government agencies on the use of synthetic pesticides, and general concerns about the environment, have created a strong interest in developing alternative strategies that address major concerns about the use of synthetic chemicals in agriculture (Alamar et al. 2017). A discussion of the various alternative approaches, including natural compounds, growth regulators, biological control,

physical management strategies, and genetic enhancement, are the subject of the present review.

#### **Natural compounds**

The use of natural compounds including essential oils, biopolymers, salts, and growth regulators have been explored for their potential to control postharvest decay and preserve produce quality.

Essential oils -Plant-derived essential oils are produced by glandular trichomes and other secretory structures, and are often secreted onto the surface of plant organs, particularly flowers and leaves. In other cases, they are secondary metabolites that are generally produced in plant cells or in specific organs such as seeds. These essential oils have been historically used by humans as flavor food (spices), pharmaceuticals, and perfumes. In some cases, their role in plant ecology has been documented, however, in other cases their benefits to plant fitness remains ambiguous. Some essential oils can function as plant defense compounds against invading pathogens and herbivores either directly in the plant producing the compound(s), or after they are extracted and applied to plants in general (Sharifi-Rad et al. 2017). Some oils, as volatile natural compounds that possess antimicrobial or fungicidal properties, play a key role in food safety without affecting the quality (Bhavaniramya et al. 2019). Since essential oils are naturally produced and are biodegradable, their use is considered to be environmentally friendly. The use of essential oils has been explored as an alternative approach for controlling potato storage diseases and inhibiting sprouting (Alamar et al. 2017; Jia et al. 2019; Wei et al. 2020). S-carvone, L-menthone, peppermint, and spearmint oils have been evaluated in vitro by Al-Mughrabi, Coleman, et al. (2013) against F. coeruleum, F. sambucinum, F. avenaceum, F. oxysporum, A. solani, R. solani, H. solani, Phytophthora infestans, Phytophthora erythroseptica, Pythium ultimum, and Phoma exigua, all of which are causal agents of major potato storage diseases. All four essential oils exhibited significant inhibitory effects on the tested pathogens testes, however, peppermint oil was the least effective. In that study, aluminum starch octenylsuccinate was demonstrated to enhance the inhibitory effect of L-menthol or peppermint oil on F. sambucinum and R. solani. Elsherbiny, Amin, and Baka (2016) reported that application of a methanol extract of pomegranate peels significantly reduced dry rot development in potato tubers inoculated with F. sambucinum. The extract was shown to have both preventative and curative (inhibition of pre-established infections) activity. Notably, chlorogenic acid (42.401 mg/g) was the predominate phenolic compound present in the methanol extract and was suggested to play a major role in the inhibitory activity. Morphological modification of F. sambucinum hyphae, including curling, twisting and collapse, as well as inhibition of spore germination was observed after exposure of the fungus to the methanol extract. Similar results were reported for the essential oil of Zanthoxylum bungeanum, which decreased cell membrane integrity and inhibited spore germination of F. sulphureum. Ultrastructural alterations were also observed, including cells devoid of cytoplasm and the generation of osmiophilic granules (Xing-Dong and Hua-Li 2014). Correspondingly, the essential oil effectively controlled dry rot of potato inoculated with F. sulphureum. Although essential oils have shown a great potential of managing postharvest decay of potatoes, the complexity of active components in these oils limits the deeper investigation of mode of action, and thus confines large-scale application. The identification and extraction of active components in the essential oils in further studies may accurate and enhance the control efficacy. Although many essential oils are commercially available, large-scale application of essential-oil-based fungicides would require significantly high levels of production of the specified oils from a large amount of plant material. In addition, the chemical profile of a plant species can vary depending on the location where it is grown, its genotype, as well as climatic and seasonal factors. Therefore, pesticide manufacturers would need to develop quality and efficacy testing standards that could be costly and time-consuming to ensure that their products perform consistently (Koul, Walia, and Dhaliwal 2008). Importantly, the safety of certain chemical compounds present in essential oils to human health would need to be scientifically validated, as is currently required for synthetic pesticides (Gurjar et al. 2012). Such safety testing and approval by regulatory agencies would require a significant monetary investment.

Biopolymers - Biopolymers, including polysaccharides, proteins, and lipids, used alone or in combination, have been evaluated as edible coatings for use on fresh produce as a replacement for synthetic waxes and postharvest fungicides. The compounds used in the edible coatings are readily available and low cost and the coatings have been shown to have antifungal activity, elicit defense responses, regulate gaseous exchange and water loss, and the ability to serve as a medium to carry other additives that contribute to the maintenance of produce quality (Saberi and Golding 2018). Edible films have been generated from sodium alginate (NaAlg), high molecular weight (HMW) chitosan, and low molecular weight (LMW) chitosan. In vitro studies demonstrated that the addition of 1% fludioxonil was added to a formulation of NaAlg or chitosan-LMW films, antifungal activity of the coating against F. solani was significantly greater than the edible film alone. In vivo studies demonstrated that Chitosan-LMW-1% fludioxonil films reduced the incidence of F. solani in potato tubers kept at 25 °C for 2 weeks (Bilbao-Sainz et al. 2016). Chitosan with about 90% deacetylation was also reported to significantly inhibit the in vitro growth of A. tenuissima (Liu et al. 2019) and F. sulphureum (Sun et al. 2008), and acted as a natural elicitor of host defense response in potato tuber tissues. Collectively, the reported studies indicate that biopolymers have the potential control postharvest diseases and also maintain potato tuber quality, thus contributing to the extension of shelf life (Saha, Gupta, and Tyagi 2014). A greater emphasis on the safety aspects of antimicrobial agents and edible-coating components may be needed in the development of biopolymer technology and its application (Cha and Chinnan 2004; Nor and Ding 2020).

Salts - Some organic and inorganic salts and their corresponding acids or bases, used typically for food preservation, have been shown to have antimicrobial properties and the potential to control postharvest diseases. Calcium deficiency results in several physiological disorders in harvested crops, including potato, that degrade product quality and reduce their economic value. Due to the inhibitory effects of calcium ions against postharvest fungal pathogens (Wisniewski et al. 1995), calcium dips was one of the methods that were explored as an alternative method of controlling postharvest diseases of produce. Conway et al. (1992) furthered this technology and demonstrated that postharvest vacuum infiltration of potato tubers with calcium nitrate reduced bacterial soft rot caused by Erwinia carotovora subsp. astroseptica. Calcium also played a role in minimizing the incidence and severity soft rot of potato tubers in storage caused by the bacterial Pectobacterium and Dickeya species (Mantsebo et al. 2014). Further research has been conducted of the ability of salt derivatives to prevent fungal decay. Sodium silicate strongly inhibited spore germination and mycelial growth of F. sulphureum in vitro, and effectively controlled dry rot of tubers in vivo (Li et al. 2009). Bicarbonate and carbonate salts, aluminum salts, potassium sorbate, calcium propionate, and sodium metabisulfite have all been shown to control potato tuber silver scurf (Helminthosporium solani) (Olivier et al. 1998; Olivier, MacNeil, and Loria 1999; Hervieux et al. 2002). A variety of aluminum-containing salts have also been shown to provide effective control of dry rot (F. sambucinum) at a minimal inhibitory concentration of 1–10 mM by spray, with 2 mL of solution per tuber. Aluminum chloride and aluminum sulfate were generally the most effective, followed by aluminum sulfate (Kolaei et al. 2013). Some sulfur-containing salts including ammonium sulfate, magnesium sulfate, potassium sulfate and sodium sulfate at the concentrations of 50-200 mM by spay, with 2 mL of solution per tuber (biosafe treatment dosage) have also been shown to significantly reduce potato dry rot severity (Kolaei, Tweddell, and Avis 2012). While these findings indicate that aluminum-containing/sulfur-containing salts represent an alternative to synthetic fungicides to control dry rot, and are generally recognized as safe, their use is not eco-friendly as these compounds are not readily biodegradable and can build up to toxic levels over time. In fact, the buildup of heavy metals in agricultural soils is a significant problem and is high-regulated by government agencies.

#### **Growth regulators**

Plant growth regulators are widely used in horticultural production in the field but also have applications related to postharvest disease resistance and quality (Asghari and Aghdam 2010; Lurie 2010; Pétriacq, López, and Luna 2018).  $\beta$ -aminobutyric acid (BABA), a non-protein amino acid, is naturally present in plants (Thevenet et al. 2017). BABA has been shown to induce resistance against fungal pathogens in a variety of crops. Yin et al. (2010) reported that postharvest

treatment of potato tubers with BABA induced resistance against dry rot caused by F. sulphureum. Dryocrassin ABBA, a novel flavonoid, natural product derived from Dryopteris crassirhizoma, has been reported to have antiviral (Ou et al. 2015), and antibacterial activities (Zhang et al. 2016). Regarding its antifungal activity, Wang et al. (2017) reported that dryocrassin ABBA strongly inhibited mycelial growth and spore germination of F. solani in vitro at concentrations of 2.0, 0.5 and 0.1 mg/mL. Dryocrassin ABBA induced morphological changes in hyphae of F. solani, including the formation of abnormal, tightly-twisted hyphae. Dryocrassin ABBA treatment of potato tubers at 2 mg/ml was also shown to effectively control dry rot in potato tubers inoculated with F. solani. The control was partially attributed to the induction of antioxidant enzyme activity and the increased expression of genes encoding lipid-transfer proteins (LTPs). More recently, the use of an endophytic strain of Bacillus subtilis as a biocontrol agent, combined with salicylic acid, on the development of postharvest diseases caused by Phytophthora infestans and F. oxysporum in stored potato tubers was evaluated by Lastochkina et al. (2020). Salicylic acid was found to enhance the biocontrol efficacy of B. subtilis by promoting the ability of B. subtilis to colonize internal potato tuber tissues, increase the level of ascorbic acid, and decrease pathogen-induced proline accumulation and lipid peroxidation in tubers. Jasmonate and its derivatives are lipid-based hormones that regulate a wide range of processes in plants. Allah et al. (2018) reported that 0.01 mM/L jasmonic acid decreased weight loss, decay, and sprouting in potato tubers during long-term storage (140 days) at  $10 \pm 1$  °C and  $85 \pm 5\%$  relative humidity. Other growth regulators/signaling molecules, such as melatonin (Xu, Chen, and Kang 2019), brassinosteroids (Zhu et al. 2010), and nitric oxide (Hu et al. 2014) have also been reported to induce disease resistance in different horticultural crops. It would be worthwhile to investigate if these agents have similar positive effect on controlling postharvest decay in stored potato tubers. The mechanism by which these compounds induce resistance in potato tubers also remains to be elucidated. Plant hormones are part of complex networks that respond to developmental and environmental cues and thus a careful studies need to be conducted to balance their impact on the normal physiology and defense response of plants (Denancé et al. 2013). Additionally, in some cases, there are health concerns about exposure to hormones and the impact they may have on human health. Therefore, any expanded use of these substances would require strict and comprehensive analyses of their safety.

#### **Biocontrol agents**

A considerable amount of research effort has focused on the use of antagonistic microorganisms for the management of postharvest diseases. In addition to many fruit crops, biological control of postharvest rots of potato tubers using bacteria, fungi, and mycoviruses has been reported to be effective under experimental conditions. *Bacillus cepacia* was

demonstrated to have antifungal activity in vitro and in vivo (on potato tubers) against F. sambucinum, F. oxysporum, and F. culmorum, all of which are causal agents of dry rot disease in potato (Recep et al. 2009). The bacterial species, Pseudomonas fluorescens strain S22:T:04 ( $1 \times 10^8$  CFU/mL), has also been reported to be effective against dry rot (F. sambucinum) of potato tubers under commercial storage conditions (Schisler et al. 2000).

Despite their ability to inhibit postharvest diseases, the use of an antagonist alone has not proven to be sufficient to achieve consistent and reliable control under commercial conditions. Therefore, the use of a combination of different antagonists or other control methods has been explored to address this problem (Wisniewski et al. 2016). Preharvest field applications of Bacillus licheniformis and Bacillus cereus were also reported to control dry rot disease on seed tubers caused by F. roseum (Sadfi et al. 2002). The biocontrol agents also increased yield parameters, and decreased dry rot incidence in cold storage. Two bacterial biocontrol agents of Bacillus species (Bacillus subtilis and B. pumilus) were evaluated in two storage trials over two years for their ability to suppress infection of tubers by Phytophthora infestans, Phytophthora erythroseptica, Pythium ultimum, and F. sambucinum (Gachango, Kirk, et al. 2012). Results indicated that the biocontrol agents were as effective as conventional treatments with phosphorous acid, azoxystrobin, or hydrogen peroxide. Al-Mughrabi, Vikram, et al. (2013) reported that the application of the biopesticides, Bio-Save® 10LP (Jet Harvest Solutions, Longwood, FL, USA, based on Pseudomonas syringae strain ESC-10) and Bio-Save® 11LP (Longwood, FL, USA, based on P. syringae strain ESC-11) at the concentration of  $9 \times 10^{10}$  CFU/g, was effective against silver scurf (H. solani) and dry rot (Fusarium spp.) diseases of potato, and proposed that P. syringae may be a viable option as a postharvest treatment against some potato storage diseases. Antibiosis is one of the common and important mechanisms of action by bacterial antagonists to control postharvest fungal diseases (Carmona-Hernandez et al. 2019; Jamalizadeh et al. 2011). Therefore, concerns about the potential impact of using antibiotic-producing organisms on the development of antibiotic-resistant pathogens, especially human pathogens, is an aspect that needs to be addressed and further investigated.

Fungi have also been evaluated as biocontrol agents for the management of potato postharvest rots. Trichoderma is one of the most studied fungal genera and is well recognized for its ability to inhibit many different fungal pathogens and control both preharvest and postharvest diseases (Adnan et al. 2019). Trichoderma harzianum and Trichoderma viride were evaluated for their antagonistic activity against F. oxysporum, F. solani, F. graminearum, and F. sambucinum, causal agents of potato dry rot in Tunisia (Daami-Remadi et al. 2006). In this study, individual potato tubers, cv. Spunta, were inoculated with  $100 \,\mu\text{L}$  of a spore suspension of Trichoderma spp. (10<sup>8</sup> spores/mL) in artificially administered wounds. The biocontrol agent was administered 24 h prior to inoculating the tubers with Fusarium species. Results indicated a significant reduction in dry rot

development relative to the untreated control tubers, after 21 days of storage at room temperature. Mycoparasitism, competition for nutrients, and the production of extracellular enzymes and/or secondary metabolites have been proposed to be the major modes of action of Trichoderma. Yu et al. (2016) reported that another biocontrol fungus, Trichothecium roseum, functioning as an elicitor could significantly enhance defense responses in potato tubers against dry rot (F. sulphureum). The defense responses included the up-regulation of resistance-related genes as well as an increase in the activity of resistance-related enzymes and level of antifungal compounds. Wharton and Kirk (2014) applied treatments of, T-22 Planter Box® (T. harzianum Rifai strain KRL-AG2; Bioworks Inc., Victor, NY, USA) or Serenade Max<sup>®</sup> (AgraQuest Inc., CA, USA, based on B. subtilis strain QST 713) at 250 g per 100 kg potato seed, to potato seed pieces exhibited good control efficacy of decay caused by F. sambucinum. Antagonistic yeasts have also been extensively studied and used in the control of postharvest diseases of fruits and vegetables (Liu et al. 2013; The Wisniewski et al. 2016). antagonistic yeast Wickerhamiella versatilis has been reported to be effective against soft rot disease of potato caused by the bacterial pathogen, Pectobacterium carotovorum subsp. carotovorum (Hassan, Bagy, and Bashandy 2019). Hadwiger, McDonel, and Glawe (2015) reported that wild yeast strains, Metschnidowia pulcherrima, Curibasidium pallidicorallinum, and Candida saitoana, applied to potato leaves prior to inoculation with P. infestans reduced symptoms in a manner suggestive of induced immunity. However, the use of yeasts as biocontrol agents against postharvest fungal rots of potato has not yet been extensively explored. Biological control utilizing fungal antagonists to detoxify Fusarium mycotoxins has also been explored. Ismail, McCormick, and Hijri (2011, 2013) reported that an arbuscular mycorrhizal fungus, Glomus irregulare, could modulate mycotoxin gene expression in F. sambucinum, inhibit its growth, and significantly reduce the production of DAS. Tian et al. (2016) reported that antagonistic *Trichoderma* strains were able to detoxify DON, produced by F. graminearum, via glycosylation. The evaluation of mycoparasites as biocontrol agents that can prevent plant diseases and detoxify/degrade mycotoxins is an ongoing topic of research (Kim and Vujanovic 2016).

Mycoviruses are widespread throughout the major taxonomic groups of fungi (Kotta-Loizou and Coutts 2017; Yu et al. 2013). Most mycoviruses have RNA genomes, either double-stranded RNA (dsRNA) or single-stranded RNA (ssRNA), although a few mycoviruses are composed of single-stranded circular DNA (Li et al. 2020; Yu et al. 2010). Although most mycoviruses do not have a significant impact on their hosts, some may cause hypovirulence diminishing the ability of the pathogenic fungus to cause disease (Marzano et al. 2016; Xie and Jiang 2014). Hypovirulencebased biocontrol has already been employed to control chestnut blight, caused by Cryphonectria parasitica, in chestnut trees in Europe. This has persuaded mycologists and plant pathologists to explore hypovirulent factors in fungi globally. Mycovirus-associated hypovirulence has been

reported in several Fusarium species that infect different crops in several countries around the world. The genomes of most of the reported mycoviruses contain doublestranded RNA in the form of isometric particles (Sharma et al. 2018). Most Fusarium mycoviruses do not cause any morphological changes in their hosts, however, Fusarium graminearum virus 1 (FgV1) does cause hypovirulence. Genomic data for seven of the dsRNA mycoviruses infecting Fusarium species indicate that these mycoviruses exist as complexes of one to five dsRNAs. Phylogenetic analysis indicates that the Fusarium mycoviruses identified to date belong to four families: Chrysoviridae, Hypoviridae, Partitiviridae, and Totiviridae (Cho et al. 2013). A dsRNA mycovirus (FgV-ch9) has been reported to cause hypovirulence in F. graminearum which infects wheat and maize (Darissa, Adam, and Schäfer 2012). More recently, Li, Bian, et al. (2019) have identified a novel hypovirulence-inducing ssRNA mycovirus infecting an A. alternata f. sp. mali strain isolated from an apple orchard in China. Ma et al. (2019) have isolated a new dsRNA virus named Alternaria alternata botybirnavirus 1 (AaBRV1) from A. alternata strain SD-BZF-19, which is a phytopathogenic fungus infecting watermelons in China. In this study, a complete genome sequence was assembled and a phylogenetic analysis of the RNA dependent RNA polymerase domain of the polyprotein revealed that AaBRV1 clusters together with members of the genus Botybirnavirus. As the amount of genomic information on mycoviruses increases, it is expected that a greater understanding will be forthcoming on the mechanisms mycoviruses use to infect their hosts and that more mycoviruses with biocontrol potential will be identified. Moreover, warranting the biosafety and overcoming the difficulties in formulation, the shortness of shelf life, and inconsistency in performance will be the key elements for large-scale development and application of biocontrol products based on microorganisms.

#### Physical management strategies

The development of physical treatments to control postharvest diseases in fruits and vegetables has been actively pursued since their use eliminates the occurrence of any residues in the treated product and they generally have a minimal environmental impact (Usall et al. 2016). Among the variety of physical treatments that have been explored, the use of ultraviolet-C light (UV-C, 190-280 nm) has shown significant application due to its ability to directly inhibit pathogen growth and also induce defense mechanisms in host tissues (Romanazzi et al. 2016). The use of UV-C and fluorescent lights provided control of soft rot in potato caused by P. carotovorum subsp. carotovorum without inducing sprouting. UV-C and fluorescent light have been shown to induce the accumulation of antifungal substances in potato which may contribute to disease control (Rocha et al. 2015). UV-C irradiation was reported to completely prevent the development of both dry rot (F. solani) and soft rot (Erwinia carotovora) in potatoes stored at 8°C for 3 months (Ranganna, Kushalappa, and Raghavan 1997). A

recent study by Jakubowski and Królczyk (2020) also used UV-C radiation to successfully reduce postharvest rots in stored potato tubers.

Harvesting, processing and storage conditions have a significant impact on the incidence and severity of many storage diseases of potato (Bojanowski et al. 2013). Potatoes are prone to be contaminated with 4,15-diacetoxyscirpenol when they are infected by F. sambucinum. The level of 4,15diacetoxyscirpenol (DAS), a type A trichothecene, was reduced by 26% when infected potatoes were cooked for 1 h at 100 °C and by 100% when cooked for 4 h at 121 °C (Shams et al. 2011). Fusarium spp. only infects tubers through wounds, so considerable effort should be placed on using practices that minimize tuber bruising and wounding. It is best to harvest potatoes when conditions will allow the tubers to remain at temperatures between 10 and 18 °C. Tubers should also be harvested 1-2 weeks after the aboveground potato plants have died to ensure maturation of tuber skin (epidermis) (Knowles and Plissey 2008). Potato tubers should be exposed to conditions favoring wound healing after they are harvested. Good conditions for rapid wound healing in storage are high humidity (95-99%), a tuber pulp temperature between 13 and 16 °C, and adequate ventilation to prevent condensation on the tubers. After the wound-healing period (7-10 days), temperature and relative humidity should be decreased to 2-5 °C (10 °C for processing tubers) and 90-95% RH. Seed tubers should be warmed before they are cut into seed pieces after storage to promote rapid healing (Bojanowski et al. 2013).

#### Genetic enhancement utilizing CRISPR

Genome-editing utilizing the Clustered Regularly Interspaced Short Palindromic Repeats (CRISPR)/Cas9 system for targeted genome modifications has emerged as a powerful approach to genetic engineering, due to the ability to design and construct gene-specific single guide RNA (sgRNA) vectors. The CRISPR/Cas9 system offers an alternative approach to conventional genetic engineering and is expected to revolutionize the ability to produce superior genotypes of crops with economically-important traits such as disease resistance, better nutritional value, and stress resistance, in a manner that is safe and acceptable to regulatory agencies and consumers. A potato reference genome has been assembled (Potato Genome Sequencing Consortium 2011) that will facilitate the application of CRISPR technology in potato. Butler et al. (2015) initially tracked the generation and inheritance of targeted mutations in potato using the CRISPR/Cas9 system, which provided a foundation for future genetic manipulation of potato. Since then, several genome editing projects have been conducted in potato using the CRISPR/Cas9 system (Khromov et al. 2018; Nadakuduti et al. 2019). CRISPR/Cas9 was used to deliver ribonucleoproteins to potato protoplasts by targeting the gene encoding a starch granule-bound starch synthase (Andersson et al. 2018). Agrobacterium-mediated transformation was used to deliver a CRISPR/Cas9 cytidine base editor (Veillet et al. 2019). CRISPR/Cas9-mediated editing was used to modify genes encoding rgs-CaM-like proteins

in transgenic potato plants (Osmani et al. 2019). Hameed et al. (2019) reviewed the potential of using the CRISPR-Cas system to confer pathogen-derived or host-mediated resistance against phytopathogenic RNA viruses in potatoes and other crop plants. A multiplexed CRISPR-Cas13a methodology was also proposed to combat Potato virus Y (PVY), a globally diverse phytopathogen infecting multiple crops. Zhan et al. (2019) demonstrated that transgenic potato lines expressing Cas13a/sgRNA constructs exhibited lower PVY accumulation and disease symptoms than wild-type plants. The levels of viral resistance were correlated with the expression level of the Cas13a/sgRNA construct in the transgenic potato plants. Appropriately designed sgRNAs can specifically interfere with multiple PVY strains, while having no effect on unrelated viruses, such as PVA or Potato virus S. In addition to virus resistance, Makhotenko et al. (2019) utilized a bioballistic approach to deliver gold or chitosan microparticles coated wit a complex consisting of the Cas9 endonuclease and a short guide RNA into apical meristem cells of potato. Editing of at least one allele of the coilin gene considerably increased the resistance of the edited lines to infection by the potato virus Y and also increased the tolerance of potato plants salt and osmotic stress. It is evident that this genomeediting technology holds great promise for the development of potato genotypes with increased resistance to fungal pathogens, including causal fungi for postharvest rots. Barrangou and Notebaart (2019) stated in their review that many CRISPR tools can be used to manipulate food microbiomes from farm to fork. Various pathogenic bacteria and spoilage organisms can be targeted and controlled with the use of CRISPR-based antimicrobials. The properties of beneficial bacteria, such as starter cultures and probiotics, can also be enhanced using CRISPR-based genome editing. Implementation of CRISPR tools in foods, however, will require regulatory approval and consumer acceptance. The need for the development of technical and ethical guidelines, at all levels, and the establishment of laws on the s bioethical issues associated with genetic manipulation of genomes, have also been emphasized (Li, Bian, et al. 2019).

#### **Future trends**

There is increasing need to develop eco-friendly, effective methods that manage postharvest losses caused by microbial pathogens. As the population of the world continues to increase, the ability to prevent the loss of harvested crops to postharvest diseases has become even more critical (Wisniewski and Droby 2019). More recently, Kusstatscher et al. (2020) reported that high microbial diversity and resilient microbial networks are linked to fruit and vegetable health, while diseased products exhibit severe dysbiosis. Field management practices and postharvest handling of fruits and vegetables have been shown to affect the composition of the indigenous microbiome of fruits and vegetables and have as substantial impact on their storability. Microbiome tracking could be implemented as a tool to evaluate postharvest processes, and their potential impact on fruit and vegetable health. The review by Kusstatscher et al.

(2020) presents new insights into postharvest microbiome dynamics and suggests that modulation of the microbiome provides a new approach for the development of new, sustainable disease control strategies as previously postulated by Droby and Wisniewski (2018).

In addition, the utilization of mycoviruses as biocontrol agents and CRISPR technology to control dry rot in potato are areas deserving greater research. Fungal pathogens infected with a mycovirus, exhibit a decreased ability to infect host tissues, and often accompanied by decrease in mycelial growth, sporulation, etc. A novel dsRNA mycovirus was isolated from F. oxysporum (Lemus-Minor et al. 2015), while a new botybirnavirus was isolated from A. alternata (Ma et al. 2019). Complete genome sequences of both mycoviruses have been reported. Elucidating the mechanisms underlying the interaction between mycoviruse - fungal pathogen - potato host, will greatly facilitate the discovery of other mycoviruses that can be effectively used to manage potato storage diseases. Whether mycoviruses affect mycotoxin production and whether they are safe to humans will require further research. Using CRISPR technology, the molecular breeding of potato utilizing CRISPR technology for resistance to seed-borne fungal diseases and their related postharvet rots has great future potential.

#### **Disclosure statement**

No potential conflict of interest was reported by the authors.

#### **Funding**

This work was supported by National Key Research and Development Program of China (2018YFD0200803) and Natural Science Foundation of Chongqing Science and Technology Bureau (cstc2018jcyjAX0129).

#### References

Adnan, M., W. Islam, A. Shabbir, K. A. Khan, H. A. Ghramh, Z. Huang, H. Y. H. Chen, and G. D. Lu. 2019. Plant defense against fungal pathogens by antagonistic fungi with Trichoderma in focus. Microbial Pathogenesis 129:7-18. doi: 10.1016/j.micpath.2019.01.042.

Alamar, M. C., R. Tosetti, S. Landahl, A. Bermejo, and L. A. Terry. 2017. Assuring potato tuber quality during storage: A future perspective. Frontiers in Plant Science 8:2034doi: 10.3389/fpls.2017.

Ali, S., V. V. Rivera, and G. A. Secor. 2005. First Report of Fusarium graminearum causing dry rot of potato in North Dakota. Plant Dis 89 (1):105doi: 10.1094/PD-89-0105B.

Allah, M. S. D., F. I. El-Adgham, S. M. El-Araby, and I. M. Ghoneim. 2018. Influence of jasmonic acid and chlorpropham treatments on sprouting, quality and storability of potato tubers during cold storage. Alexandria Journal of Agricultural Sciences 63 (5):303-11. doi: 10.21608/alexja.2018.29387.

Al-Mughrabi, K. I., W. K. Coleman, A. Vikram, R. Poirier, and K. E. Jayasuriya. 2013. Effectiveness of essential oils and their combinations with aluminum starch octenylsuccinate on potato storage pathogens. Journal of Essential Oil Bearing Plants 16 (1):23-31. doi: 10.1080/0972060X.2013.764201.

Al-Mughrabi, K. I., A. Vikram, R. D. Peters, R. J. Howard, L. Grant, T. Barasubiye, K. Lynch, R. Poirier, K. A. Drake, I. K. Macdonald, et al. 2013. Efficacy of Pseudomonas syringae in the management of



- potato tuber diseases in storage. Biological Control 64 (3):315-22., doi: 10.1016/j.biocontrol.2012.11.011.
- Andersson, M., H. Turesson, N. Olsson, A. S. Fält, P. Ohlsson, M. N. Gonzalez, M. Samuelsson, and P. Hofvander. 2018. Genome editing in potato via CRISPR-Cas9 ribonucleoprotein delivery. Physiol Plant 164 (4):378–84. doi: 10.1111/ppl.12731.
- Antonissen, G., A. Martel, F. Pasmans, R. Ducatelle, E. Verbrugghe, V. Vandenbroucke, S. Li, F. Haesebrouck, F. Van Immerseel, and S. Croubels. 2014. The impact of Fusarium mycotoxins on human and animal host susceptibility to infectious diseases. Toxins 6 (2):430-52. doi: 10.3390/toxins6020430.
- Asghari, M., and M. S. Aghdam. 2010. Impact of salicylic acid on postharvest physiology of horticultural crops. Trends in Food Science & Technology 21 (10):502-9. doi: 10.1016/j.tifs.2010.07.009.
- Barrangou, R., and R. A. Notebaart. 2019. CRISPR-directed microbiome manipulation across the food supply chain. Trends in Microbiology 27 (6):489-96. doi: 10.1016/j.tim.2019.03.006.
- Bertero, A., A. Moretti, L. J. Spicer, and F. Caloni. 2018. Fusarium molds and mycotoxins: Potential species-specific effects. Toxins 10 (6):244. doi: 10.3390/toxins10060244.
- Bhavaniramya, S., S. Vishnupriya, M. S. Al-Aboody, R. Vijayakumar, and D. Baskaran. 2019. Role of essential oils in food safety: Antimicrobial and antioxidant applications. Grain & Oil Science and Technology 2 (2):49-55. doi: 10.1016/j.gaost.2019.03.001.
- Bilbao-Sainz, C., B. S. Chiou, D. Valenzuela-Medina, S. H. Imam, A. Vega-Galvez, and W. J. Orts. 2016. Biopolymer films to control fusarium dry rot and their application to preserve potato tubers. Journal of Applied Polymer Science 133 (40):44017. doi: 10.1002/app. 44017.
- Bojanowski, A., T. J. Avis, S. Pelletier, and R. J. Tweddell. 2013. Management of potato dry rot. Postharvest Biology and Technology 84:99-109. doi: 10.1016/j.postharvbio.2013.04.008.
- Buskila, Y., L. Tsror Lahkim, M. Sharon, P. Teper-Bamnolker, O. Holczer-Erlich, S. Warshavsky, I. Ginzberg, S. Burdman, and D. Eshel. 2011. Postharvest dark skin spots in potato tubers are an oversuberization response to Rhizoctonia solani infection. Phytopathology 101 (4):436-44. doi: 10.1094/PHYTO-09-10-0251.
- Butler, N. M., P. A. Atkins, D. F. Voytas, and D. S. Douches. 2015. Generation and inheritance of targeted mutations in potato (Solanum tuberosum L.) using the CRISPR/Cas system. PLoS One 10 (12):e0144591 doi: 10.1371/journal.pone.0144591.
- Carmona-Hernandez, S., J. J. Reyes-Pérez, R. G. Chiquito-Contreras, G. Rincon-Enriquez, C. R. Cerdan-Cabrera, and L. G. Hernandez-Montiel. 2019. Biocontrol of postharvest fruit fungal diseases by bacterial antagonists: A review. Agronomy 9 (3):121. doi: 10.3390/ agronomy9030121.
- Cha, D. S., and M. S. Chinnan. 2004. Biopolymer-based antimicrobial packaging: A review. Crit Rev Food Sci Nutr 44 (4):223-37.
- Chand, T., and C. Logan. 1984. Post-harvest development of Rhizoctonia solani and its penetration of potato tubers in Northern Ireland. Transactions of the British Mycological Society 82 (4):615-9. doi: 10.1016/S0007-1536(84)80100-X.
- Charkowski, A. O. 2018. The changing face of bacterial soft-rot diseases. Annual Review of Phytopathology 56:269-88. doi: 10.1146/ annurev-phyto-080417-045906.
- Chehri, K., H. R. Ghasempour, and N. Karimi. 2014. Molecular phylogenetic and pathogenetic characterization of Fusarium solani species complex (FSSC), the cause of dry rot on potato in Iran. Microbial Pathogenesis 67-68:14-9. doi: 10.1016/j.micpath.2014.01.002.
- Chen, Y., H. C. Kistler, and Z. Ma. 2019. Fusarium graminearum trichothecene mycotoxins: Biosynthesis, regulation, and management. Annual Review of Phytopathology 57:15-39. doi: 10.1146/annurevphyto-082718-100318.
- Cho, W. K., K. M. Lee, J. Yu, M. Son, and K. H. Kim. 2013. Insight into mycoviruses infecting Fusarium species. Advances in Virus Research 86:273-88. doi: 10.1016/B978-0-12-394315-6.00010-6.
- Choiseul, J. W., L. Allen, and S. F. Carnegie. 2001. The role of stem inoculum in the transmission of Fusarium sulphureum to potato tubers. Potato Research 44 (2):165-72. doi: 10.1007/BF02410103.

- Clarke, C. R., C. G. Kramer, R. R. Kotha, L. A. Wanner, D. L. Luthria, and M. Kramer. 2019. Cultivar resistance to common scab disease of potato is dependent on the pathogen species. Phytopathology 109 (9):1544-54. doi: 10.1094/PHYTO-09-18-0368-R.
- Conway, W. S., C. E. Sams, R. G. McGulm, and A. Kelman. 1992. Calcium treatment of apples and potatoes to reduce postharvest decay. Plant Disease 76 (4):329-34. doi: 10.1094/PD-76-0329.
- Corcuff, R., J. Mercier, R. Tweddell, and J. Arul. 2011. Effect of water activity on the production of volatile organic compounds by Muscodor albus and their effect on three pathogens in stored potato. Fungal Biology 115 (3):220-7. doi: 10.1016/j.funbio.2010.12.005.
- Cui, L., Y. Tian, S. Tian, Y. Wang, and F. Gao. 2018. Preparation of potato whole flour and its effects on quality of flour products: A review. Grain & Oil Science and Technology 1 (3):145-50. doi: 10. 3724/SP.J.1447.GOST.2018.18037.
- Cullen, D. W., I. K. Toth, Y. Pitkin, N. Boonham, K. Walsh, I. Barker, and A. K. Lees. 2005. Use of quantitative molecular diagnostic assays to investigate Fusarium dry rot in potato stocks and soil. Phytopathology® 95 (12):1462-71. doi: 10.1094/PHYTO-95-1462.
- Cuomo, C. A., U. Güldener, J.-R. Xu, F. Trail, B. G. Turgeon, A. Di Pietro, J. D. Walton, L.-J. Ma, S. E. Baker, M. Rep, et al. 2007. The Fusarium graminearum genome reveals a link between localized polymorphism and pathogen specialization. Science (New York, N.Y.) 317 (5843):1400-2. doi: 10.1126/science.1143708.
- Daami-Remadi, M., K. Hibar, H. Jabnoun-Khiareddine, F. Ayed, and M. El Mahjoub. 2006. Effect of two Trichoderma species on severity of potato tuber dry rot caused by Tunisian Fusarium complex. International Journal of Agricultural Research 1 (5):432-41. doi: 10. 3923/ijar.2006.432.441.
- Darissa, O., G. Adam, and W. Schäfer. 2012. A dsRNA mycovirus causes hypovirulence of Fusarium graminearum to wheat and maize. European Journal of Plant Pathology 134 (1):181-9. doi: 10.1007/ s10658-012-9977-5.
- Delgado, J. A., P. B. Schwarz, J. Gillespie, V. V. Rivera-Varas, and G. A. Secor. 2010. Trichothecene mycotoxins associated with potato dry rot caused by Fusarium graminearum. Phytopathology 100 (3): 290-6. doi: 10.1094/PHYTO-100-3-0290.
- Denancé, N., A. Sánchez-Vallet, D. Goffner, and A. Molina. 2013. Disease resistance or growth: The role of plant hormones in balancing immune responses and fitness costs. Frontiers in Plant Science 4: 155 doi: 10.3389/fpls.2013.00155.
- Desjardins, A. E. 1995. Population structure of Gibberella pulicaris (Anamorph Fusarium sambucinum) from potato tuber dry rot in North America and Europe. American Potato Journal 72 (3):145-56. doi: 10.1007/BF02849350.
- Droby, S., and M. Wisniewski. 2018. The fruit microbiome: A new frontier for postharvest biocontrol and postharvest biology. Postharvest Biology and Technology 140:107-12. doi: 10.1016/j.postharvbio.2018.03.004.
- Du, M., X. Ren, Q. Sun, Y. Wang, and R. Zhang. 2012. Characterization of Fusarium spp. causing potato dry rot in China and susceptibility evaluation of Chinese potato germplasm to the pathogen. Potato Research 55 (2):175-84. doi: 10.1007/s11540-012-9217-6.
- Ellner, F. M. 2002. Mycotoxins in potato tubers infected by Fusarium sambucinum. Mycotoxin Res 18 (2):57-61. doi: 10.1007/BF02946697.
- El-Hassan, K. I., M. G. El-Saman, A. A. Mosa, and M. H. Mostafa. 2007. Variation among Fusarium spp. the causal of potato tuber dry rot in their pathogenicity and mycotoxins production. Egyptian Journal of Phytopathology 35:53-68.
- Elsherbiny, E. A., B. H. Amin, and Z. A. Baka. 2016. Efficiency of pomegranate (Punica granatum L.) peels extract as a high potential natural tool towards Fusarium dry rot on potato tubers. Postharvest Biology and Technology 111:256-63. doi: 10.1016/j.postharvbio.2015.
- Errampalli, D., J. M. Saunders, and J. D. Holley. 2001. Emergence of silver scurf (Helminthosporium solani) as an economically important disease of potato. Plant Pathology 50 (2):141-53. doi: 10.1046/j.1365-3059.2001.00555.x.

- Esfahani, M. N. 2005. Susceptibility assessment of potato cultivars to Fusarium dry rot species. Potato Research 48 (3-4):215-26. doi: 10. 1007/BF02742378.
- Estrada, R., N. C. Jr, Gudmestad, V. V. Rivera, and G. A. Secor. 2010. Fusarium graminearum as a dry rot pathogen of potato in the USA: Prevalence, comparison of host isolate aggressiveness and factors affecting aetiology. Plant Pathology 59 (6):1114-20. doi: 10.1111/j. 1365-3059.2010.02343.x.
- Falert, S., and A. Akarapisan. 2019. Identification of Fusarium spp. causing dry rot of seed potato tubers in northern. Thailand. International Journal of Agricultural Technology 15:567-78.
- Gachango, E., L. E. Hanson, A. Rojas, J. J. Hao, and W. W. Kirk. 2012. Fusarium spp. causing dry rot of seed potato tubers in Michigan and their sensitivity to fungicides. Plant Disease 96 (12):1767-74. doi: 10.1094/PDIS-11-11-0932-RE.
- Gachango, E., W. Kirk, L. Hanson, A. Rojas, P. Tumbalam, and K. Shetty. 2011. First report of in vitro fludioxonil-resistant isolates of Fusarium spp. causing potato dry rot in Michigan. Plant Disease 95 (2):228 doi: 10.1094/PDIS-10-10-0737.
- Gachango, E., W. Kirk, R. Schafer, and P. Wharton. 2012. Evaluation and comparison of biocontrol and conventional fungicides for control of postharvest potato tuber diseases. Biological Control 63 (2): 115-20. doi: 10.1016/j.biocontrol.2012.07.005.
- Gao, A. G., S. M. Hakimi, C. A. Mittanck, Y. Wu, B. M. Woerner, D. W. Stark, D. M. Shah, J. Liang, and C. M. Rommens. 2000. Fungal pathogen protection in potato by expression of a plant defensin peptide. Nat. Biotechnol 18 (12):1307-10. doi: 10.1038/
- Geary, B., D. A. Johnson, P. B. Hamm, S. James, and K. A. Rykbost. 2007. Potato silver scurf affected by tuber seed treatments and locations, and occurrence of fungicide resistant isolates of Helminthosporium solani. Plant Disease 91 (3):315-20. doi: 10.1094/ PDIS-91-3-0315.
- Gurjar, M. S., S. Ali, M. Akhtar, and K. S. Singh. 2012. Efficacy of plant extracts in plant disease management. Agricultural Sciences 03 (03):425-33. doi: 10.4236/as.2012.33050.
- Hadwiger, L. A., H. McDonel, and D. Glawe. 2015. Wild yeast strains as prospective candidates to induce resistance against potato late blight (Phytophthora infestans). American Journal of Potato Research 92 (3):379-86. doi: 10.1007/s12230-015-9443-y.
- Hameed, A., S. S. Zaidi, M. N. Sattar, Z. Iqbal, and M. N. Tahir. 2019. CRISPR technology to combat plant RNA viruses: A theoretical model for Potato virus Y (PVY) resistance. Microbial Pathogenesis 133:103551 doi: 10.1016/j.micpath.2019.103551.
- Hassan, E. A., H. M. M. K. Bagy, and S. R. Bashandy. 2019. Efficacy of potent antagonistic yeast Wickerhamiella versatilis against soft rot disease of potato caused by Pectobacterium carotovorum subsp. carotovorum. Archives of Phytopathology and Plant Protection 52 (15-16):1125-48. doi: 10.1080/03235408.2019.1693236.
- Heltoft, P., M. B. Brurberg, M. Skogen, V. H. Le, J. Razzaghian, and A. Hermansen. 2016. Fusarium spp. causing dry rot on potatoes in Norway and development of a Real-Time PCR method for detection of Fusarium coeruleum. Potato Research 59 (1):67-80. doi: 10.1007/ s11540-015-9313-5.
- Heltoft, P., E. L. Molteberg, R. Naerstad, and A. Hermansen. 2015. Effect of maturity level and potato cultivar on development of Fusarium dry rot in Norway. Potato Research 58 (3):205-19. doi: 10. 1007/s11540-015-9300-x.
- Hervieux, V., E. S. Yaganza, J. Arul, and R. J. Tweddell. 2002. Effect of organic and inorganic salts on the development Helminthosporium solani, the causal agent of potato silver scurf. Plant Dis 86 (9):1014-8. doi: 10.1094/PDIS.2002.86.9.1014.
- Hu, M., D. Yang, D. J. Huber, Y. Jiang, M. Li, Z. Gao, and Z. Zhang. 2014. Reduction of postharvest anthracnose and enhancement of disease resistance in ripening mango fruit by nitric oxide treatment. Postharvest Biology and Technology 97:115-22. doi: 10.1016/j.postharvbio.2014.06.013.
- Isfahani, M. N., G. Alizadeh, and S. Ramazani. 2014. Genetical diversity of Fusaria dry rot species of potato in disease severity. Archives of

- Phytopathology and Plant Protection 47 (3):312-23. doi: 10.1080/ 03235408.2013.809225.
- Ismail, Y., S. McCormick, and M. Hijri. 2011. A fungal symbiont of plant-roots modulates mycotoxin gene expression in the pathogen Fusarium sambucinum. PLoS One 6 (3):e17990 doi: 10.1371/journal. pone.0017990.
- Ismail, Y., S. McCormick, and M. Hijri. 2013. The arbuscular mycorrhizal fungus, Glomus irregulare, controls the mycotoxin production of Fusarium sambucinum in the pathogenesis of potato. FEMS Microbiol. Lett 348 (1):46-51. doi: 10.1111/1574-6968.12236.
- Jakubowski, T., and J. B. Królczyk. 2020. Method for the reduction of natural losses of potato tubers during their long-term storage. Sustainability 12 (3):1048. doi: 10.3390/su12031048.
- Jamalizadeh, M., H. R. Etebarian, H. Aminian, and A. Alizadeh. 2011. A review of mechanisms of action of biological control organisms against post - harvest fruit spoilage. EPPO Bulletin 41 (1):65-71. doi: 10.1111/j.1365-2338.2011.02438.x.
- Jia, B., L. Xu, W. Guan, Q. Lin, C. Brennan, R. Yan, and H. Zhao. 2019. Effect of citronella essential oil fumigation on sprout suppression and quality of potato tubers during storage. Food Chemistry 284:254-8. doi: 10.1016/j.foodchem.2019.01.119.
- Johnson, D. A., and T. F. Cummings. 2015. Effect of extended crop rotations on incidence of black dot, silver scurf, and Verticillium wilt of potato. Plant Disease 99 (2):257-62. doi: 10.1094/PDIS-03-14-0271-RE.
- Johnson, S. B. 2007. Evaluation of a biological agent for control of Helminthosporium solani. Plant Pathology Journal 6 (1):99-101. doi: 10.3923/ppj.2007.99.101.
- Johnson, S. B. 2008. Post-harvest applications of phosphorous acid materials for control of Phytophthora infestans and Phytophthora erythroseptica on potatoes. Plant Pathology Journal 7:50-3.
- Khromov, A. V., V. A. Gushchin, V. I. Timerbaev, N. O. Kalinina, M. E. Taliansky, and V. V. Makarov. 2018. Guide RNA design for CRISPR/Cas9-mediated potato genome editing. Doklady. Biochemistry and Biophysics 479 (1):90-4. doi: S1607672918020084.
- Kim, J. C., and Y. W. Lee. 1994. Sambutoxin, a new mycotoxin produced by toxic Fusarium isolates obtained from rotted potato tubers. Applied and Environmental Microbiology 60 (12):4380-6. doi: 10. 1128/AEM.60.12.4380-4386.1994.
- Kim, J. C., Y. W. Lee, and S. H. Yu. 1995. Sambutoxin-producing isolates of Fusarium species and occurrence of sambutoxin in rotten potato tubers. Applied and Environmental Microbiology 61 (10): 3750-1. doi: 10.1128/AEM.61.10.3750-3751.1995.
- Kim, S. H., and V. Vujanovic. 2016. Relationship between mycoparasites lifestyles and biocontrol behaviors against Fusarium spp. and mycotoxins production. Applied Microbiology and Biotechnology 100 (12):5257-72. doi: 10.1007/s00253-016-7539-z.
- King, J. C., and J. L. Slavin. 2013. White potatoes, human health, and dietary guidance. Advances in Nutrition (Bethesda, Md.) 4 (3): 393S-401S. doi: 10.3945/an.112.003525.
- King, R., M. Urban, M. C. Hammond-Kosack, K. Hassani-Pak, and K. E. Hammond-Kosack. 2015. The completed genome sequence of the pathogenic ascomycete fungus Fusarium graminearum. BMC Genomics 16:544. doi: 10.1186/s12864-015-1756-1.
- Knowles, N. R., and E. S. Plissey. 2008. Maintaining tuber health during harvest, storage, and post-storage handling. In Potato health management, 2nd ed. D. A. Johnson, 79-99. St. Paul, MN, USA: American Phytopathological Society.
- Kolaei, E. A., C. Cenatus, R. J. Tweddell, and T. J. Avis. 2013. Antifungal activity of aluminium-containing salts against the development of carrot cavity spot and potato dry rot. Annals of Applied Biology 163 (2):311-7. doi: 10.1111/aab.12056.
- Kolaei, E. A., R. J. Tweddell, and T. J. Avis. 2012. Antifungal activity of sulfur-containing salts against the development of carrot cavity spot and potato dry rot. Postharvest Biology and Technology 63 (1):55-9. doi: 10.1016/j.postharvbio.2011.09.006.
- Kotta-Loizou, I., and R. H. A. Coutts. 2017. Mycoviruses in Aspergilli: A comprehensive Review. Frontiers in Microbiology 8:1699. doi: 10. 3389/fmicb.2017.01699.



- Koul, O., S. Walia, and G. S. Dhaliwal. 2008. Essential oils as green pesticides: Potential and constraints. Biopesticides International 4: 63-684.
- Kusstatscher, P., T. Cernava, A. Abdelfattah, J. Gokul, L. Korsten, and G. Berg. 2020. Microbiome approaches provide the key to biologically control postharvest pathogens and storability of fruits and vegetables. FEMS Microbiology Ecology 96 (7);fiaa119. doi: 10.1093/ femsec/fiaa119.
- Lastochkina, O., A. Baymiev, A. Shayahmetova, D. Garshina, I. Koryakov, I. Shpirnaya, L. Pusenkova, I. Mardanshin, C. Kasnak, and R. Palamutoglu. 2020. Effects of endophytic Bacillus subtilis and salicylic acid on postharvest diseases (Phytophthora infestans, Fusarium oxysporum) development in stored potato tubers. Plants 9 (1):76. doi: 10.3390/plants9010076.
- Lee, A. K., and A. J. Hilton. 2003. Black dot (Colletotrichum coccodes): An increasingly important disease of potato. Plant Pathology 52 (1): 3-12. doi: 10.1046/j.1365-3059.2003.00793.x.
- Lemus-Minor, C. G., M. C. Cañizares, M. D. García-Pedrajas, and E. Pérez-Artés. 2015. Complete genome sequence of a novel dsRNA mycovirus isolated from the phytopathogenic fungus Fusarium oxysporum f. sp. dianthi. Archives of Virology 160 (9):2375-9. doi: 10. 1007/s00705-015-2509-9.
- Li, H., R. Bian, Q. Liu, L. Yang, T. Pang, L. Salaipeth, I. B. Andika, H. Kondo, and L. Sun. 2019. Identification of a novel hypovirulenceinducing hypovirus from Alternaria alternata. Frontiers in Microbiology 10:1076 doi: 10.3389/fmicb.2019.01076.
- Li, J. R., S. Walker, J. B. Nie, and X. Q. Zhang. 2019. Experiments that led to the first gene-edited babies: The ethical failings and the urgent need for better governance. Journal of Zhejiang University. Science. B 20 (1):32-8. doi: 10.1631/jzus.B1800624.
- Li, P., S. Wang, L. Zhang, D. Qiu, X. Zhou, and L. Guo. 2020. A tripartite ssDNA mycovirus from a plant pathogenic fungus is infectious as cloned DNA and purified virions. Science Advances 6 (14): eaay9634. doi: 10.1126/sciadv.aay9634.
- Li, Y. C., Y. Bi, Y. H. Ge, X. J. Sun, and Y. Wang. 2009. Antifungal activity of sodium silicate on Fusarium sulphureum and its effect on dry rot of potato tubers. Journal of Food Science 74 (5):M213-8. doi: 10.1111/j.1750-3841.2009.01154.x.
- Liu, J., Y. Sui, M. Wisniewski, S. Droby, and Y. Liu. 2013. Review: Utilization of antagonistic yeasts to manage postharvest fungal diseases of fruit. International Journal of Food Microbiology 167 (2): 153-60. doi: 10.1016/j.ijfoodmicro.2013.09.004.
- Liu, J., X. Zhang, J. F. Kennedy, M. Jiang, Q. Cai, and X. Wu. 2019. Chitosan induces resistance to tuber rot in stored potato caused by Alternaria tenuissima. International Journal of Biological Macromolecules 140:851-7. doi: 10.1016/j.ijbiomac.2019.08.227.
- Lobato, M. C., M. F. Machinandiarena, C. Tambascio, G. A. A. Dosio, D. O. Caldiz, G. R. Daleo, A. B. Andreu, and F. P. Olivieri. 2011. Effect of foliar applications of phosphite on post-harvest potato tubers. European Journal of Plant Pathology 130 (2):155-63. doi: 10. 1007/s10658-011-9741-2.
- Lovat, C., A. M. Nassar, S. Kubow, X. Q. Li, and D. J. Donnelly. 2016. Metabolic biosynthesis of potato (Solanum tuberosum l.) antioxidants and implications for human health. Critical Reviews in Food Science and Nutrition 56 (14):2278-303. doi: 10.1080/10408398. 2013.830208.
- Lui, L. H., and A. C. Kushalappa. 2003. Models to predict potato tuber infection by Pythium ultimum from duration of wetness and temperature, and leak-lesion expansion from storage duration and temperature. Postharvest Biology and Technology 27 (3):313-22. doi: 10. 1016/S0925-5214(02)00114-X.
- Lurie, S. 2010. Plant growth regulators for improving postharvest stone fruit quality. Acta Horticulturae 884 (884):189-97. doi: 10.17660/ ActaHortic.2010.884.21.
- Ma, G., Z. Liang, H. Hua, T. Zhou, and X. Wu. 2019. Complete genome sequence of a new botybirnavirus isolated from a phytopathogenic Alternaria alternata in China. Archives of Virology 164 (4): 1225-8. doi: 10.1007/s00705-019-04189-x.
- Makhotenko, A. V., A. V. Khromov, E. A. Snigir, S. S. Makarova, V. V. Makarov, T. P. Suprunova, N. O. Kalinina, and M. E.

- Taliansky. 2019. Functional analysis of coilin in virus resistance and stress tolerance of potato Solanum tuberosum using CRISPR-Cas9 editing. Doklady. Biochemistry and Biophysics 484 (1):88-91. doi: 10. 1134/S1607672919010241.
- Mantsebo, C. C., U. Mazarura, M. Goss, and E. Ngadze. 2014. The epidemiology of Pectobacterium and Dickeya species and the role of calcium in postharvest soft rot infection of potato (Solanum tuberosum) caused by the pathogens: A review. African Journal of Agricultural Research 9 (19):1509-15. doi: 10.5897/AJAR2013.8558.
- Marzano, S. L., B. D. Nelson, O. Ajayi-Oyetunde, C. A. Bradley, T. J. Hughes, G. L. Hartman, D. M. Eastburn, and L. L. Domier. 2016. Identification of diverse mycoviruses through metatranscriptomics characterization of the viromes of five major fungal plant pathogens. Journal of Virology 90 (15):6846-63. doi: 10.1128/JVI.00357-16.
- Mohammadi, M. A., X. Han, Z. Zhang, Y. Xi, M. Boorboori, and G. Wang-Pruski. 2020. Phosphite application alleviates Pythophthora infestans by modulation of photosynthetic and physio-biochemical metabolites in potato leaves. Pathogens 9 (3):170. doi: 10.3390/ pathogens9030170.
- Nadakuduti, S. S., C. G. Starker, D. F. Voytas, C. R. Buell, and D. S. Douches. 2019. Genome editing in potato with CRISPR/Cas9. Methods in Molecular Biology (Clifton, N.J.) 1917:183-201. doi: 10. 1007/978-1-4939-8991-1 14.
- Nor, S. M., and P. Ding. 2020. Trends and advances in edible biopolymer coating for tropical fruit: A review. Food Research International (Ottawa, Ont.) 134:109208. doi: 10.1016/j.foodres.2020.109208.
- Olivier, C., D. E. Halseth, E. S. G. Mizubuti, and R. Loria. 1998. Postharvest application of organic and inorganic salts for suppression of silver scurf on potato tubers. Plant Disease 82 (2):213-7. doi: 10.1094/PDIS.1998.82.2.213.
- Olivier, C., C. R. MacNeil, and R. Loria. 1999. Application of organic and inorganic salts to Field-Grown Potato Tubers Can Suppress Silver Scurf During Potato Storage. Plant Disease 83 (9):814-8. doi: 10.1094/PDIS.1999.83.9.814.
- Ou, C., Q. Zhang, J. Wang, G. Wu, N. Shi, C. He, and Z. Gao. 2015. Dryocrassin ABBA, a novel active substance for use against amantadine-resistant H5N1 avian influenza virus. Frontiers in Microbiology 6:592. doi: 10.3389/fmicb.2016.01464.
- Osmani, Z., S. Jin, M. Mikami, M. Endo, H. Atarashi, K. Fujino, T. Yamada, and K. S. Nakahara. 2019. CRISPR/Cas9-mediated editing of genes encoding rgs-CaM-like proteins in transgenic potato plants. Methods in Molecular Biology (Clifton, N.J.) 2028:153-65. doi: 10. 1007/978-1-4939-9635-3\_9.
- Pasquali, M., M. Beyer, A. Logrieco, K. Audenaert, V. Balmas, R. Basler, A.-L. Boutigny, J. Chrpová, E. Czembor, T. Gagkaeva, et al. 2016. A European database of Fusarium graminearum and F. culmorum trichothecene genotypes. Frontiers in Microbiology 7:406. doi: 10.3389/fmicb.2016.00406.
- Patil, V. U., V. G, V. Sagar, and S. K. Chakrabarti. 2017. Draft genome sequence of potato dry rot pathogen Fusarium sambucinum Fckl. F-4. American Journal of Potato Research 94 (3):266-9. doi: 10.1007/ s12230-016-9562-0.
- Peters, J. C., G. Harper, J. L. Brierley, A. K. Lees, S. J. Wale, A. J. Hilton, P. Gladders, N. Boonham, and A. C. Cunnington. 2016. The effect of post-harvest storage conditions on the development of black dot (Colletotrichum coccodes) on potato in crops grown for different durations. Plant Pathology 65 (9):1484-91. doi: 10.1111/ ppa.12535.
- Peters, J. C., A. K. Lee, D. W. Cullen, L. Sullivan, G. P. Stroud, and A. C. Cunnington. 2008. Characterization of Fusarium spp. responsible for causing dry rot of potato in Great Britain. Plant Pathology 57 (2):262-71. doi: 10.1111/j.1365-3059.2007.01777.x.
- Pétriacq, P., A. López, and E. Luna. 2018. Fruit decay to diseases: Can induced resistance and priming help. Plants 7 (4):77. doi: 10.3390/ plants7040077.
- Potato Genome Sequencing Consortium. 2011. Genome sequence and analysis of the tuber crop potato. Nature 475:189-95. doi: 10.1038/
- Prajapat, R., A. Marwal, and P. N. Jha. 2013. Erwinia carotovora associated with potato: A critical appraisal with respect to Indian

- perspective. International Journal of Current Microbiology and Applied Sciences 2:83-9.
- Raja, H. A., A. N. Miller, C. J. Pearce, and N. H. Oberlies. 2017. Fungal identification using molecular tools: A primer for the natural products research Community. Journal of Natural Products 80 (3): 756-70. doi: 10.1021/acs.jnatprod.6b01085.
- Ranganna, B., A. C. Kushalappa, and G. S. V. Raghavan. 1997. Ultraviolet irradiance to control dry rot and soft rot of potato in storage. Canadian Journal of Plant Pathology 19 (1):30-5. doi: 10. 1080/07060669709500568.
- Recep, K., S. Fikrettin, D. Erkol, and E. Cafer. 2009. Biological control of the potato dry rot caused by Fusarium species using PGPR strains. Biological Control 50 (2):194-8. doi: 10.1016/j.biocontrol. 2009.04.004.
- Rocha, A. B. O., S. L. Honório, C. L. Messias, M. Otón, and P. A. Gómez. 2015. Effect of UV-C radiation and fluorescent light to control postharvest soft rot in potato seed tubers. Scientia Horticulturae 181:174-81. doi: 10.1016/j.scienta.2014.10.045.
- Romanazzi, G., J. L. Smilanick, E. Feliziani, and S. Droby. 2016. Integrated management of postharvest gray mold on fruit crops. Postharvest Biology and Technology 113:69-76. doi: 10.1016/j.postharvbio.2015.11.003.
- Saberi, B., and J. B. Golding. 2018. Postharvest application of biopolymer-based edible coatings to improve the quality of fresh horticultural produce. In Polymers for food applications, ed. T. Gutiérrez, 211-50. Cham, Switzerland: Springer.
- Sadfi, N., M. Chérif, M. R. Hajlaoui, and A. Boudabbous. 2002. Biological control of the potato tubers dry rot caused by Fusarium roseum var. sambucinum under greenhouse, field and storage conditions using Bacillus spp. isolates. Journal of Phytopathology 150 (11-12):640-8. doi: 10.1046/j.1439-0434.2002.00811.x.
- Saha, A., R. K. Gupta, and Y. K. Tyagi. 2014. Effects of edible coatings on the shelf life and quality of potato (Solanum tuberosum L.) tubers during storage. Journal of Chemical and Pharmaceutical Research 6: 802-9.
- Sagar, V., S. Sharma, A. Jeevalatha, S. K. Chakrabarti, and B. P. Singh. 2011. First report of Fusarium sambucinum causing dry rot of potato in India. New Disease Reports 24:5. doi: 10.5197/j.2044-0588. 2011.024.005.
- Schisler, D. A., P. J. Slininger, G. Kleinkopf, R. J. Bothast, and R. C. Ostrowski. 2000. Biological control of fusarium dry rot of potato tubers under commercial storage conditions. American Journal of Potato Research 77 (1):29-40. doi: 10.1007/BF02853659.
- Shams, M., R. Mitterbauer, R. Corradini, G. Wiesenberger, C. Dall'Asta, R. Schuhmacher, R. Krska, G. Adam, and F. Berthiller. 2011. Isolation and characterization of a new less-toxic derivative of the Fusarium mycotoxin diacetoxyscirpenol after thermal treatment. Journal of Agricultural and Food Chemistry 59 (17):9709-14. doi: 10. 1021/jf2022176.
- Sharifi-Rad, J., A. Sureda, G. Tenore, M. Daglia, M. Sharifi-Rad, M. Valussi, R. Tundis, M. Sharifi-Rad, M. Loizzo, A. Ademiluyi, et al. 2017. Biological activities of essential oils: From plant chemoecology to traditional healing systems. Molecules 22 (1):70. doi: 10.3390/ molecules22010070.
- Sharma, M., S. Guleria, K. Singh, A. Chauhan, and S. Kulshrestha. 2018. Mycovirus associated hypovirulence, a potential method for biological control of Fusarium species. Virusdisease 29 (2):134-40. doi: 10.1007/s13337-018-0438-4.
- Song, X.-S., H.-P. Li, J.-B. Zhang, B. Song, T. Huang, X.-M. Du, A.-D. Gong, Y.-K. Liu, Y.-N. Feng, R. S. Agboola, et al. 2014. Trehalose 6phosphate phosphatase is required for development, virulence and mycotoxin biosynthesis apart from trehalose biosynthesis in Fusarium graminearum. Fungal Genetics and Biology: FG & B 63: 24-41. doi: 10.1016/j.fgb.2013.11.005.
- Stefańczyk, E., S. Sobkowiak, M. Brylińska, and J. Śliwka. 2016. Diversity of Fusarium spp. associated with dry rot of potato tubers in Poland. European Journal of Plant Pathology 145 (4):871-84. doi: 10.1007/s10658-016-0875-0.

- Summerell, B. A., M. H. Laurence, E. C. Y. Liew, and J. F. Leslie. 2010. Biogeography and phylogeography of Fusarium: a review. Fungal Diversity 44 (1):3-13. doi: 10.1007/s13225-010-0060-2.
- Sun, X., Y. Bi, Y. Li, R. Han, and Y. Ge. 2008. Postharvest chitosan treatment induces resistance in potato against Fusarium sulphureum. Agricultural Sciences in China 7 (5):615-21. doi: 10.1016/S1671-2927(08)60060-7.
- Thevenet, D., V. Pastor, I. Baccelli, A. Balmer, A. Vallat, R. Neier, G. Glauser, and B. Mauch-Mani. 2017. The priming molecule  $\beta$ -aminobutyric acid is naturally present in plants and is induced by stress. The New Phytologist 213 (2):552-9. doi: 10.1111/nph.14298.
- Tian, Y., Y. Tan, N. Liu, Z. Yan, Y. Liao, J. Chen, S. de Saeger, H. Yang, Q. Zhang, and A. Wu. 2016. Detoxification of deoxynivalenol via glycosylation represents novel insights on antagonistic activities of Trichoderma when confronted with Fusarium graminearum. Toxins 8 (11):335. doi: 10.3390/toxins8110335.
- Tsror, L. 2010. Biology, epidemiology and management of Rhizoctonia solani on potato. Journal of Phytopathology 158 (10):649-58. doi: 10. 1111/j.1439-0434.2010.01671.x.
- Umunna, O. E., and A. A. Austin. 2016. An overview of characterization and identification of soft rot bacterium Erwinia in some vegetable crops. Greener Journal of Biological Sciences 6:46-55.
- Usall, J., A. Ippolito, M. Sisquella, and F. Neri. 2016. Physical treatments to control postharvest diseases of fresh fruits and vegetables. Postharvest Biology and Technology 122:30-40. doi: 10.1016/j.postharvbio.2016.05.002.
- Veillet, F., L. Perrot, L. Chauvin, M. P. Kermarrec, A. Guyon-Debast, J. E. Chauvin, F. Nogué, and M. Mazier. 2019. Transgene-free genome editing in tomato and potato plants using agrobacterium-mediated delivery of a CRISPR/Cas9 cytidine base editor. International Journal of Molecular Sciences 20 (2):402. doi: 10.3390/ijms20020402.
- Wang, W.,. R. Gao, Z. Bo, L. Chen, F. Min, Y. Gao, S. Yang, Q. Wei, X. Dong, D. Lv, et al. 2017. Dryopteris crassirhizoma dryocrassin ABBA for postharvest control of the potato dry rot pathogen Fusarium solani var. coeruleum. Journal of Phytopathology 165 (6): 367-79. doi: 10.1111/jph.12570.
- Wei, J., Y. Bi, H. Xue, Y. Wang, Y. Zong, and D. Prusky. 2020. Antifungal activity of cinnamaldehyde against Fusarium sambucinum involves inhibition of ergosterol biosynthesis. Journal of Applied Microbiology 129 (2):256-65. doi: 10.1111/jam.14601.
- Wharton, P., K. Fairchild, A. Belcher, and E. Wood. 2012. First report of in-vitro boscalid-resistant isolates of Alternaria solani causing early blight of potato in Idaho. Plant Disease 96 (3):454doi: 10.1094/ PDIS-07-11-0544.
- Wharton, P. S., and W. W. Kirk. 2014. Evaluation of biological seed treatments in combination with management practices for the control of Fusarium dry rot of potato. Biological Control 73:23-30. doi: 10.1016/j.biocontrol.2014.03.003.
- Wisniewski, M., and S. Droby. 2019. The postharvest microbiome: The other half of sustainability. Biological Control 137:104025. doi: 10. 1016/j.biocontrol.2019.104025.
- Wisniewski, M., S. Droby, E. Chalutz, and Y. Eilam. 1995. Effects of Ca<sup>2+</sup> and Mg<sup>2+</sup> on Botrytis cinerea and Penicillium expansum in vitro and on the biocontrol activity of Candida oleophila. Plant Pathology 44 (6):1016-24. doi: 10.1111/j.1365-3059.1995.tb02660.x.
- Wisniewski, M., S. Droby, J. Norelli, J. Liu, and L. Schena. 2016. Alternative management technologies for postharvest disease control: The journey from simplicity to complexity. Postharvest Biology and Technology 122:3-10. doi: 10.1016/j.postharvbio.2016.05.012.
- Wood, E. M., T. D. Miles, and P. S. Wharton. 2013. The use of natural plant volatile compounds for the control of the potato postharvest diseases, black dot, silver scurf and soft rot. Biological Control 64 (2):152-9. doi: 10.1016/j.biocontrol.2012.10.014.
- Xie, J., and D. Jiang. 2014. New insights into mycoviruses and exploration for the biological control of crop fungal diseases. Annu Rev Phytopathol 52:45-68. doi: 10.1146/annurev-phyto-102313-050222.
- Xing-Dong, L., and X. Hua-Li. 2014. Antifungal activity of the essential oil of Zanthoxylum bungeanum and its major constituent on Fusarium sulphureum and dry rot of potato tubers. Phytoparasitica 42 (4):509-17. doi: 10.1007/s12600-014-0388-3.



- Xu, T., Y. Chen, and H. Kang. 2019. Melatonin is a potential target for improving post-harvest preservation of fruits and vegetables. Frontiers in Plant Science 10:1388 doi: 10.3389/fpls.2019.01388.
- Xue, H. L., Y. Bi, Y. M. Tang, Y. Zhao, and Y. Wang. 2014. Effect of cultivars, Fusarium strains and storage temperature on trichothecenes production in inoculated potato tubers. Food Chem 151: 236-42. doi: 10.1016/j.foodchem.2013.11.060.
- Yaganza, E. S., R. J. Tweddell, and J. Arul. 2014. Postharvest application of organic and inorganic salts to control potato (Solanum tuberosum L.) storage soft rot: plant tissue-salt physicochemical interactions.
- Yellareddygari, S. K. R., R. J. Taylor, J. S. Pasche, and N. C. Gudmestad. 2019. Quantifying control efficacy of fungicides commonly applied for potato early blight management. Plant Disease 103 (11):2821-4. doi: 10.1094/PDIS-03-19-0670-RE.
- Yellareddygari, S. K. R., J. L. Whitworth, and N. C. Gudmestad. 2018. Assessing potato cultivar sensitivity to tuber necrosis caused by potato mop-top virus. Plant Disease 102 (6):1148-53. doi: 10.1094/ PDIS-10-17-1585-RE.
- Yin, Y., Y. C. Li, Y. Bi, S. J. Chen, Y. C. Li, L. Yuan, Y. Wang, and D. Wang. 2010. Postharvest treatment with  $\beta$ -aminobutyric acid induces resistance against dry rot caused by Fusarium sulphureum in potato tuber. Agricultural Sciences in China 9 (9):1372-80. doi: 10. 1016/S1671-2927(09)60228-5.
- Yu, X., B. Li, Y. Fu, D. Jiang, S. A. Ghabrial, G. Li, Y. Peng, J. Xie, J. Cheng, J. Huang, et al. 2010. A geminivirus-related DNA mycovirus that confers hypovirulence to a plant pathogenic fungus. Proceedings of the National Academy of Sciences of the United States of America 107 (18):8387-92. doi: 10.1073/pnas.0913535107.
- Yu, X. Y., Y. Bi, L. Yan, X. Liu, Y. Wang, K. P. Shen, and Y. C. Li. 2016. Activation of phenylpropanoid pathway and PR of potato

- tuber against Fusarium sulphureum by fungal elicitor from Trichothecium roseum. World Journal of Microbiology and Biotechnology 32 (9):142. doi: 10.1007/s11274-016-2108-2.
- Yu, X., B. Li, Y. Fu, J. Xie, J. Cheng, S. A. Ghabrial, G. Li, X. Yi, and D. Jiang. 2013. Extracellular transmission of a DNA mycovirus and its use as a natural fungicide. Proceedings of the National Academy of Sciences of the United States of America 110 (4):1452-7. doi: 10. 1073/pnas.1213755110.
- Zaheer, K., and M. H. Akhtar. 2016. Potato production, usage, and Nutrition-A Review. Critical Reviews in Food Science and Nutrition 56 (5):711-21. doi: 10.1080/10408398.2012.724479.
- Zhan, X., F. Zhang, Z. Zhong, R. Chen, Y. Wang, L. Chang, R. Bock, B. Nie, and J. Zhang. 2019. Generation of virus-resistant potato plants by RNA genome targeting. Plant Biotechnology Journal 17 (9): 1814-22. doi: 10.1111/pbi.13102.
- Zhang, B., X. Wang, L. Wang, S. Chen, D. Shi, and H. Wang. 2016. Molecular mechanism of the flavonoid natural product Dryocrassin ABBA against Staphylococcus aureus sortase A. Molecular. Molecules 21 (11):1428. doi: 10.3390/molecules21111428.
- Zheng, H. H., and X. H. Wu. 2013. First report of Alternaria blight of potato caused by Alternaria tenuissima in China. Plant Disease 97 (9):1246. doi: 10.1094/PDIS-08-12-0763-PDN.
- Zheng, H. H., J. Zhao, T. Y. Wang, and X. H. Wu. 2015. Characterization of Alternaria species associated with potato foliar diseases in China. Plant Pathology 64 (2):425-33. doi: 10.1111/ppa.
- Zhu, Z., Z. Zhang, G. Qin, and S. Tian. 2010. Effects of brassinosteroids on postharvest disease and senescence of jujube fruit in storage. Postharvest Biology and Technology 56 (1):50-5. doi: 10.1016/j. postharvbio.2009.11.014.