

Causal Agents of Tomato and Cucumber Fruits Rot Under Cold Storage (4^o C)

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ABSTRACT

In study carried out in the cold storage unit, horticultural department and plant protection department laboratories , college of Agriculture / University of Baghdad showed that Alternaria , Pencillium and Rhizoctonia are the fungi that causes tomato fruits decay in the cold storage under 4^o C This is the first record of Rhizoctonia as a one of tomato fruits rot under 4^o C in Iraq . There is no fungal infection on cucumber fruits.. Waxing tomato fruits reduced the severity of the fungi Alternaria and Pencillium infection and gave shelflife (24 days) there is no infection with Alternaria and Pencillium up to 24 days on fruits of this treatment while keeping fruits without packing reduced the severity of the infection with Alternaria without any infection with Pencillium , while waxing treatment revealed lowest level of infection severity and frequency after 24 days.