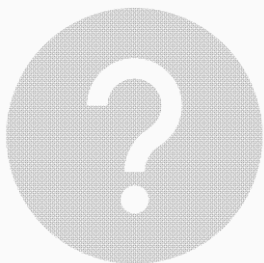


## Bacterial Bad Guys - Improved management of soft rot in the field and post-harvest

Jeff Miller, Miller Research

Mike Thornton and Nora Olsen, University of Idaho



# Why focus on soft rot?

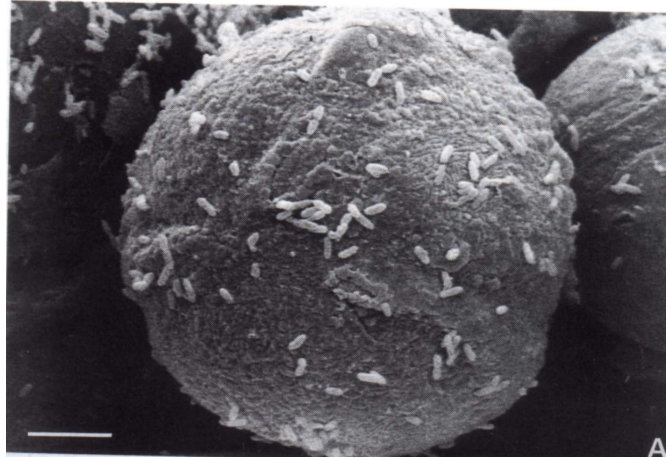


- Case Study on Idaho rejection/downgrade notices from large retailer distribution centers
  - August 2018 to August 2021 (2018, 2019 and 2020 fresh and stored crops)

## Dickeya spp. and Pectobacterium spp.



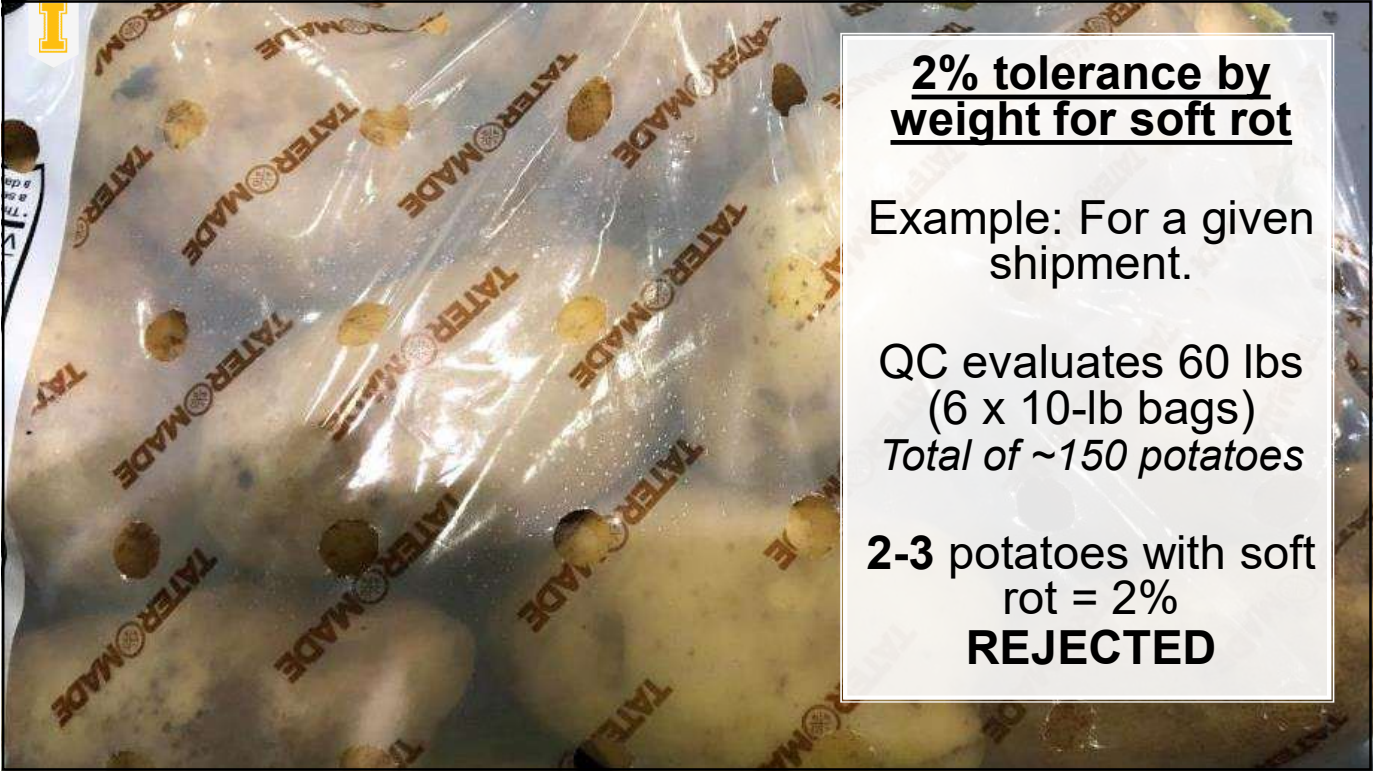
Bacteria on the head of a pin.



Bacteria on a pollen grain.

## Top 5 Main Notice Reason for Each Year

Top Reason	2018		2019		2020	
1	Sunken Discolored	19%	Wet Rot	24%	Wet Rot	38%
2	Wet Rot	14%	Blackspot Bruise	17%	Blackspot Bruise	22%
3	Dry Rot	12%	Sunken Discolored	15%	Sunken Discolored	9%
4	Shatter Bruise	11%	Shatter Bruise	13%	Pressure Bruise	6%
5	Blackspot Bruise	9%	External Discoloration	10%	Shatter Bruise, Dry Rot, Internal Discoloration	Each 4%



**2% tolerance by weight for soft rot**

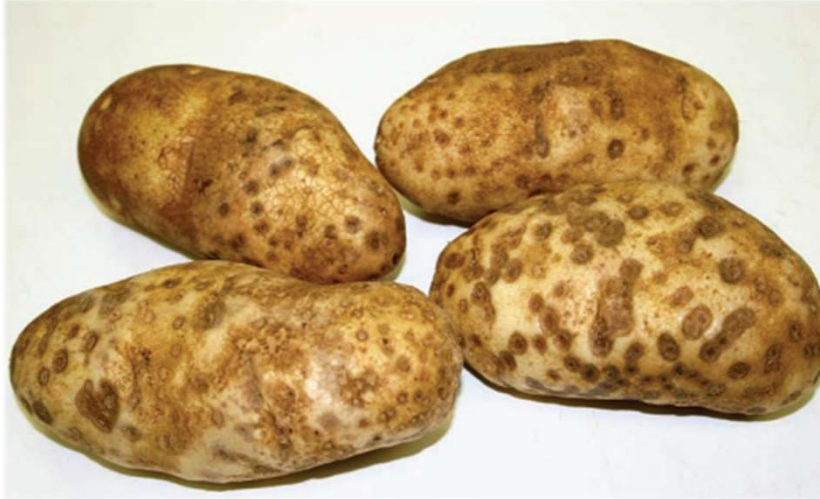
Example: For a given shipment.

QC evaluates 60 lbs  
(6 x 10-lb bags)  
Total of ~150 potatoes

2-3 potatoes with soft rot = 2%  
**REJECTED**



## Post-Harvest Lenticel Rot



- *Pectobacterium carotovorum* subsp. *carotovorum*
- Lesions are shallow
- Appear 4-10 days after harvest

From J.J. Farrar, J.J. Nunez, and R.M. Davis  
California Agriculture 63(3):127-130

## Value of mitigation by quality issue



### Assume:

Rejection rates at the retailer are representative for the U.S., with annual average value of \$1.24 billion

Rejection issue	Implied rejection rate by issue	Implied value of rejections (\$ millions per year)
Sunken discolored areas	0.40%	\$4.97
Soft rot (external)	0.83%	\$10.3
Internal black spot	0.85%	\$10.5
Dry rot (external)	0.45%	\$5.52
Wet breakdown (external)	0.33%	\$4.04

### Note:

- Implied rejection value is an estimate of lost potential income for potato producers
  - Including costs for transportation, labor, etc. would raise these values regarding impact to farm income
- Retailer has increased costs/efficiency losses from finding alternative supplies

# Objectives



1. Evaluate efficacy of foliar fungicide/bactericide programs on the potential to **reduce aerial stem rot in the field and bacterial soft rot decay in storage.** **(Field)**
2. Evaluate the effect of handling procedures during transfer of potatoes **from storage to fresh pack facilities** on bruising and soft rot development. **(Storage)**
3. Survey fresh pack operations to evaluate potential **factors that may contribute to soft rot** development. **(Packing)**



- Blackleg
- *P. atrosepticum* and *D. dianthicola*
- Seed piece decay
- Black to brown soft rot of stem
- Plants are stunted and die



- Erwinia early dying
- *Pectobacterium carotovorum* subsp. *carotovorum*
- Defoliate from the ground up
- Outer stem appears healthy
- Vascular tissue is tan to brown

Both are promoted by warm temperatures and moisture.

From J.J. Farrar, J.J. Nunez, and R.M. Davis  
California Agriculture 63(3):127-130

## Objective 1:

Evaluate efficacy of foliar fungicide/bactericide programs on the potential to reduce aerial stem rot in the field and bacterial soft rot decay in storage



## Objective 1

1. Untreated control
2. Standard fungicide program (14-day interval) = base
3. Base + copper
4. Base + famoxadone + mancozeb
5. Base + intensive (weekly) copper applications
6. Base + Serenade ASO (chemigated)

- ***Dakota Russet***

### Base Program:

1. Miravis Prime + Bravo WS
2. Miravis Prime + Bravo WS
3. Bravo WS
4. Bravo WS

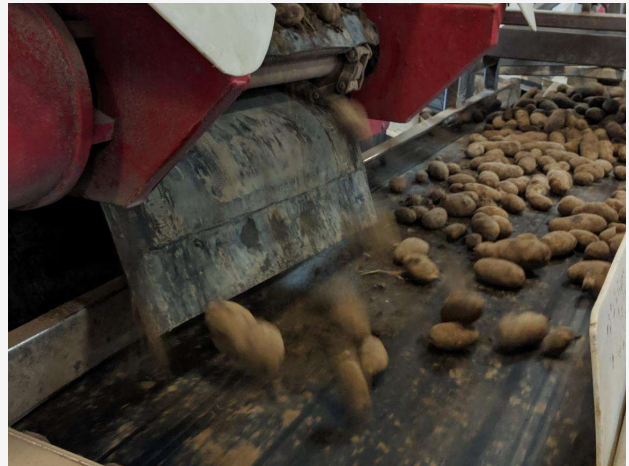


## Aerial Stem Rot Incidence



### **Objective 2:**

Evaluate the effect of handling procedures during transfer of potatoes from storage to fresh pack facilities on bruising and soft rot development



## Potential soft rot 'triggers' at the packing shed

### •Wounding

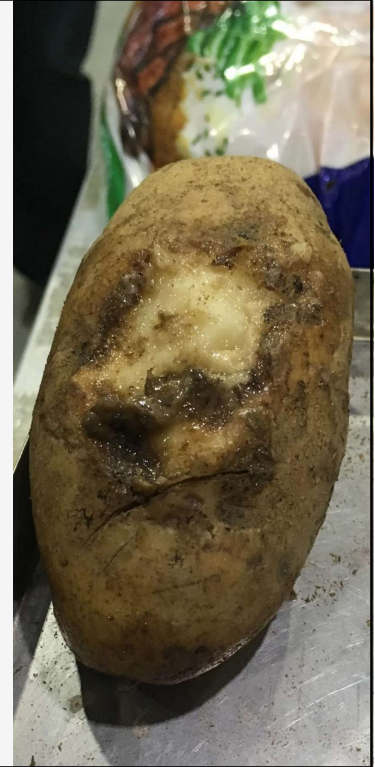
Disinfectant  
& Sanitation

Packing and  
palletizing

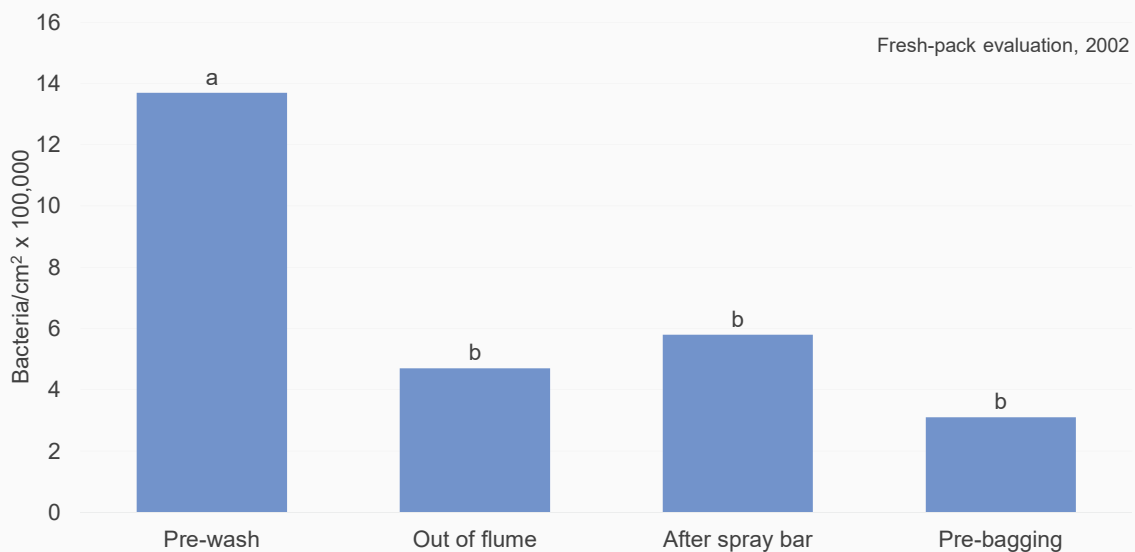
### Water

- Tuber and wash water temperatures
- Duration in water
- Hydrostatic pressure
- Bacterial load

Drying  
capabilities

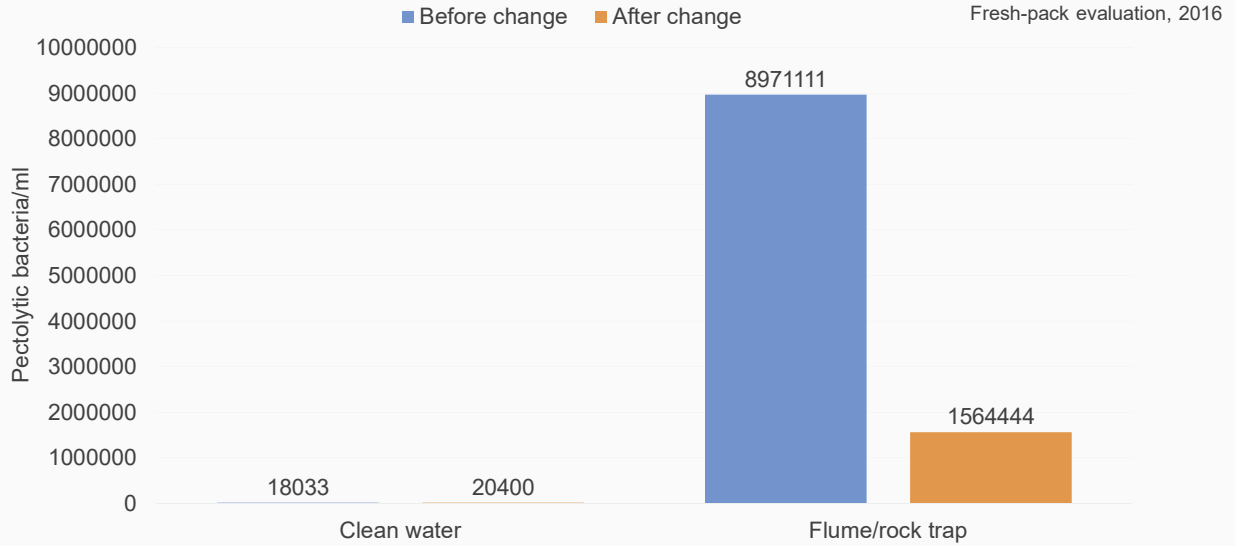


## Soft-Rotting Bacteria – Tuber Surface





## Soft-Rotting Bacteria – Water



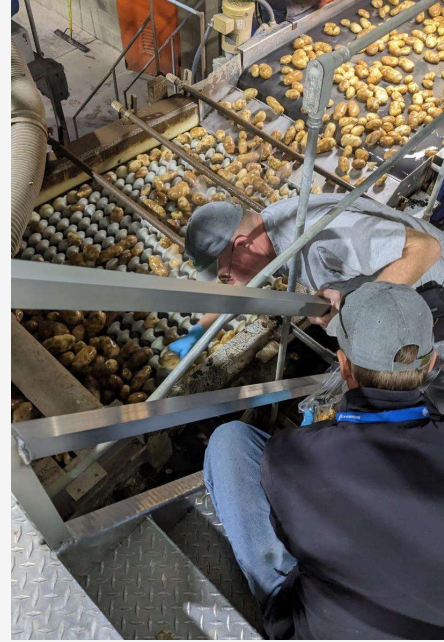
## Wounding and shatter bruises

Entry for soft rot – major pathway

Wounds remain wet longer – favorable for soft rot

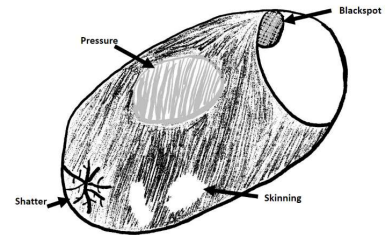
Disinfectants not as effective as wound # increases (Bartz and Kelman, 1986)





## Packing Shed 1

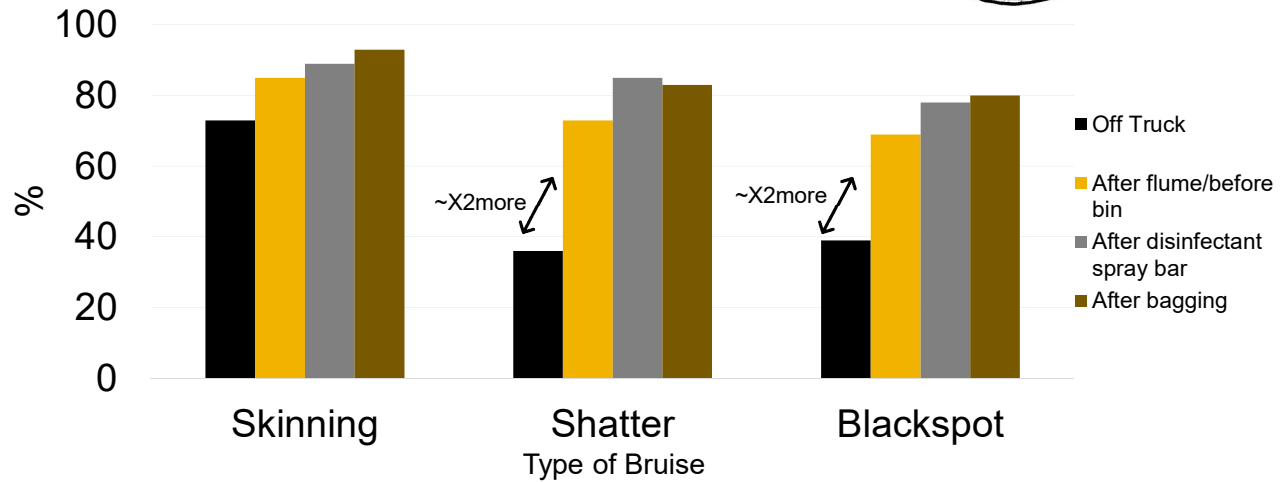
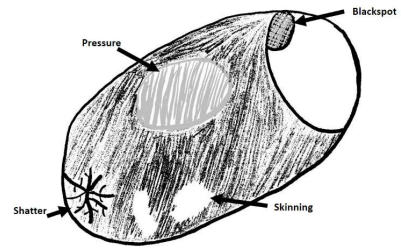
Average number of bruises per tuber



Type of Bruise	Off truck (average of 3 trucks)	After flume/ before bin	After disinfectant spray bar	After bagging
	48°F	49°F	51°F	53°F
Skinning	1.9	3.7	3.8	3.6
Shatter	0.6	2.3	2.8	2.8
Blackspot	0.7	1.6	2.2	2.7
Soft Rot Decay (%)	1	51	88	93
	Water Temp: 57°F Tuber temp: 49°F	Average of 3 min 14 s in water flume		0.4% moisture removed from potatoes after drying

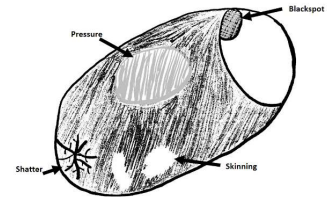
# Packing Shed 1

## Incidence (%) of bruise



# Packing Shed 2

## Average number of bruises per tuber



Type of Bruise	Off truck (average of 5 trucks)	After flume/ before bin	After disinfectant spray bar	After Drying	After bagging
	49°F	50°F	50°F	51°F	53°F
Skinning	2.3	1.9	1.5	1.7	3.4
Shatter	1.7	4.3	3.9	3.3	3.1
Blackspot	3.3	1.8	2.4	2.0	3.7
Soft Rot Decay (%)	1	86	86	93	88

Water Temp: 54°F  
Tuber temp: 49°F

Average of  
**27 seconds** in  
water flume

**0.5% moisture** removed  
from potatoes after drying