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BIOCONTROL OF GREEN MOULD DISEASE OF OYSTER MUSHROOM USING (*Bacillus amyloliquefaciens*)

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ABSTRACT

The occurrence of *Trichoderma harzianum* and *T. asperellum* in cultivation of oyster mushroom (*Pleurotus ostreatus*) frequently results in serious crop losses and considerable inhibition of growth of mycelium and fruit bodies of Oyster mushroom, lowering yields substantially. *Bacillus amyloliquefaciens* strain isolated from groundnuts proved very effective antagonism of oyster mushroom pathogenic *T. harzianum* and *T. asperellum* without having a negative effect on *P. ostreatus* mycelia. It produced diffusible and volatile organic compounds. The *B. amyloliquefaciens* strain is a potential biocontrol candidate. This study provides a potential biocontrol agent for *Trichoderma* green mould. However, field studies of this isolate in oyster mushroom are required to establish its actual performance.

Keywords: *Bacillus*, Green mould, Mushroom, Biocontrol

INTRODUCTION

Trichoderma green mould infection in edible mushrooms has a long history (Sinden and Hauser 1953). This green mould disease of cultivated oyster mushroom (*Pleurotus ostreatus*) has been reported in several countries where large scale production of oyster mushroom is practiced (Hatvani et al., 2008). Oyster mushroom is the third most important commercially grown basidiomycete worldwide and its cultivation has significantly increased in the world during the last few decades. Among many pests and diseases in oyster mushroom cultivation, the most serious crop losses are due to *Trichoderma* green mould infections. Sometimes back the fungi responsible for the green mould disease of *P. ostreatus* was reported to be *T. aggressivum* (Hatvani et al., 2007; Komon-Zelazowska et al., 2007) but new species including *T. harzianum* and *T. asperellum* (Park et al., 2006) have emerged and been reported. Chen and Moy (2004) stated that parameters of mushroom cultivation, such as the sources of carbon and nitrogen, high relative humidity, warm temperatures, a fluctuation of these factors, and the absence of light during spawn run are ideal environmental conditions for moulds as well, which can easily lead to a contamination. In these favourable conditions moulds exhibit fast growth, thus competing for space and nutrients more successfully than the mushrooms. Additionally, they are able to produce extracellular enzymes, toxic secondary compounds as well as volatile organic compounds (Williams et al., 2003), which can result in a substantial decrease in production or wiping out entire crop. Pathogenic green moulds may colonize the substrate or grow on the surface of the emerging mushrooms, which become severely spotted and often distorted. Besides that, in serious outbreaks no fruit bodies are produced. *Trichoderma* spp. produce whitish mycelia which are not easily distinguished from those of the mushrooms during spawn run, making it difficult to recognize the infection at an early stage (Won, 2000, Largeteau-Mamoun et al., 2002). The main symptom of

green mould disease is the appearance of greenish mycelium in the compost, bagging layer or fruiting bodies of *P. ostreatus*, 2–5 weeks after the beginning of production cycle. The pathogen inhibits the growth of mushroom and in severe outbreaks the fruit bodies are not produced. This severely affects the markets of the mushrooms. Most of the oyster mushroom farms are affected by the *Trichoderma* green mould problem. Although the first flush of the production can be saved with very strict hygiene, *Trichoderma* green mould often reduces the yield of the second flush by 20-30% (Nagy, 2012). Prevention has therefore, to play a central role in green mould management; however, if the infection has already occurred at a farm, it has to be controlled. Biological control offers an important alternative to synthetic chemicals. Biocontrol has been shown to be economical, environmentally friendly and an alternative to chemical fungicides for managing oyster mushroom diseases and contamination. *Bacillus* is a genus of gram positive and rod shaped bacteria. They are capable to form stable dormant structures called endospores in nutrient void and stressful environmental conditions. Spores are generally viable for a long period even under harsh conditions. The sporulation ability and easy cultivation of *Bacillus* species (Ross et al., 2001; Tiago et al., 2004) are attractive for their practical use as inoculants. There have been no reports on using microorganisms for the biological control of mushroom green mould. It is considered that effective biological control of green mould relies both on the selection of antagonists that act specifically against the pathogens which cause the green mould, and that these same antagonists have no inhibition on the mycelial growth of mushrooms. This condition considered, this study was thus conducted to select prospective antagonists for the biological control of green mould of mushrooms caused by *Trichoderma* spp.

The use of bacteria like *Bacillus* spp., have been investigated because of their properties to produce antifungal metabolites that protect plants from fungal infection (Moita et al., 2005; Siddiqui et al., 2005; Nourozian et al., 2006). The materials based on microorganisms have the following properties: high specificity against target plant pathogens, easy degradability and low mass production cost. *Bacillus* spp. have the characteristics of: being widely distributed in soils and substrates, having high thermal tolerance, showing rapid growth in media culture and readily form resistant spores. They are considered safe biological agents and their potential is considered to be high (Kim et al., 2003). This study explored the potential of *B. amyloliquefaciens* as a biological control agent of green mould of oyster mushrooms.

MATERIALS AND METHODS

Bacterial and Fungal Isolate

The *B. amyloliquefaciens* was sourced from the Biotechnology Laboratory of Egerton University and had been isolated from healthy groundnuts and identified according to the morphological, biochemical and physiological tests recommended by Sneath et al. (1986) and Collee et al. (1996). *Trichoderma* fungal isolates were isolated from the spent mushroom substrate and from infected wheat grain spawn. These included *T. hazianum*, and *T. asperellum*. The fungal isolates were characterized and identified based on their colonial morphology and microscopic characteristics using different identification keys and methods according to Eastburn and Butler, (1988). The bacterial isolate was maintained on nutrient agar (NA) slants while fungal pathogens were maintained on PDA slants. Slant cultures were stored at 4°C in the refrigerator until use.

Antagonistic effect of *B. amyloliquefaciens* isolate on *Trichoderma* spp *in vitro*

Bacillus amyloliquefaciens isolate was used *in vitro* sensitivity experiments against the fungal isolates using the dual culture technique. Potato dextrose agar (PDA) plates were inoculated with antagonistic isolate of *B. amyloliquefaciens* as two streak lines with a loop-full of 2 days-old culture on the periphery of the petri plate. The plates were doubly inoculated with mycelial disc (5mm in diameter) of an actively growing culture of the pathogen placed 5cm opposite to the other edge of the petri plate and incubated at 25°C for 7 days (Toure et al., 2004). Plates with *B. amyloliquefaciens* and the respective pathogens alone were used as checks. Inhibition zones (the distance between the edge of antagonistic bacterial growth and the edge of tested fungal isolates) were measured. The percentage inhibition of the growth of the pathogen was calculated with the help of the formula: $L = (C - T) / C \times 100$, Where: L = inhibition of radial mycelial growth, C= radial growth measurement of pathogen in control, T = radial growth measurement of pathogen in the presence of antagonist.

Mycelial radial growth of pathogen was recorded and percentage inhibition calculated in relation with control according to Hajieghrari et al. (2008). The experiment was done twice and each test was done in five replicates. The inhibition, L, was categorized on a growth inhibition category, GIC scale from 0-4: Where: 0= no growth inhibition, 1= 1-25% growth inhibition, 2= 26-50% growth inhibition, 3= 51-75% growth inhibition. and 4= 76-100% growth inhibition

Mycelial growth of the pathogen was measured and observations were recorded on formation of inhibition zone, over growth and lysis of pathogen mycelium. The data obtained were statistically analyzed using the Statistical Analysis System (SAS).

Production of Volatile Antifungal Metabolites

Production of volatile metabolites by *B. amyloliquefaciens*, having antagonistic activity against *Trichoderma* pathogens was tested by paired plate technique of Fiddaman and Rossall (1993) with modifications. A petri dish containing PDA medium was streak inoculated with a loopful of 48 hours old *B. amyloliquefaciens* isolate. The top of that petri dish containing PDA was inoculated with a 5 mm plug of the actively growing *T. harzianum* and another set with *T. asperellum* separately, at the centre. The plates were sealed and incubated at 25° C for 7 days for both organisms to grow in the same conditions. Control set of paired plates was designed with only the test pathogens on PDA half plate inverted over unstreaked PDA half plate. The experiment was repeated twice in five replicates. After incubation period, the paired plates were observed for inhibition of fungal growth as compared to the control. The radial growth diameter of pathogens was measured and compared with the control set. percentage inhibition of radial growth of the pathogens was calculated as mentioned before.

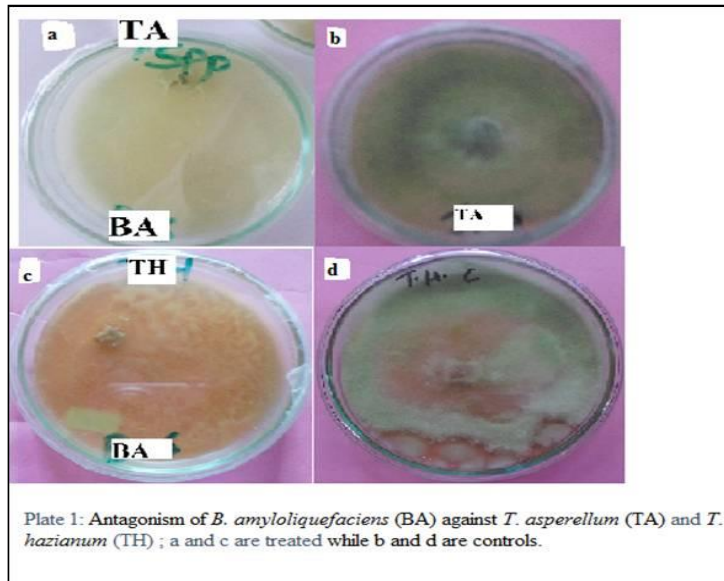
Slide cultures

For slide cultures, a clean slide was placed on an L-shaped glass rod in a 9cm diameter petri dish and autoclaved. Then a small amount of molten PDA was poured and evenly spread over the slide to make a thin agar film. One end of the slide was kept free of the medium to facilitate handling. Inocula from each *B. amyloliquefaciens* or *Trichoderma* isolates were placed separately on the slide 1 cm apart from each other. Two ml of sterile water was added to the petri dish to prevent drying, and the slide incubated at 25°C for 3-5 days. *Trichoderma* species alone were used as controls. At the end of incubation period, regions where the *B. amyloliquefaciens* met the hyphae of the pathogen were observed under a light microscope for the presence of coil formation and penetration structures, or wall disintegration.

RESULTS

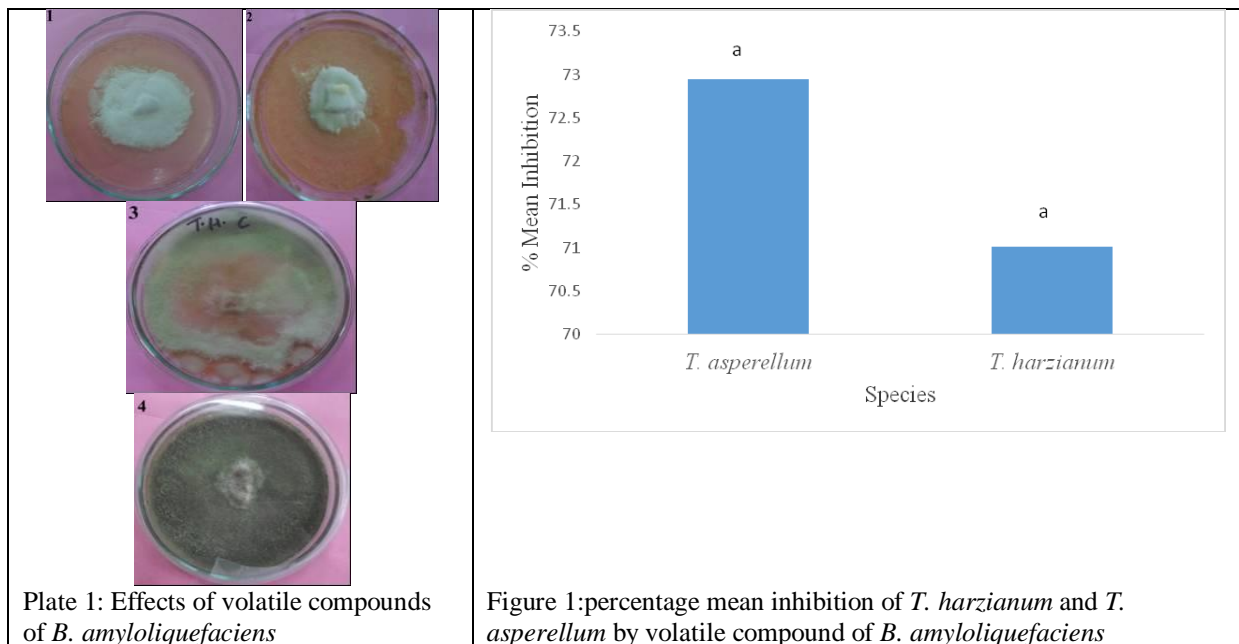
Effect of *B. amyloliquefaciens* on the growth of the *Trichoderma* pathogens *in vitro*

Bacillus amyloliquefaciens grew faster than *T. harzianum* and *T. asperellum* on PDA media under the same culture conditions. *B. amyloliquefaciens* grew in all possible directions and came into contact with the pathogenic fungi on the fifth day after inoculation and started to suppress further growth of the pathogens. No inhibition zone was formed around the contact area between these species (Plate 1). Thus initially, *B. amyloliquefaciens* inhibited *T. harzianum* and *T. asperellum* by competing for space and nutrients. Later the mycelia of *T. harzianum* collapsed and died completely indicating that *B. amyloliquefaciens* produced antibiotics.



Production of volatile compound by *B. amyloliquefaciens* against *Trichoderma* spp

The antagonistic potential was noted to vary through volatile metabolites produced by *B. amyloliquefaciens*, and direct parasitism on the two pathogens. In addition, a change in mycelia colour which was different from the mycelium colour of the control, close to the colony was observed. A stronger antibiosis mechanism of antagonistic *B. amyloliquefaciens* and a higher pathogen inhibition through volatile metabolites were noted. Volatile toxic substances produced by antagonists are noted to spread easily and inhibit pathogens growth *in vitro* (Plate 2, 1 and 2). The volatile organic compounds (VOCs) produced by *B. amyloliquefaciens* reduced the mycelial growth (Pate 2, 1 and 2) of *T. harzianum* and *T. asperellum* in comparison with the control (plate 2, 3 and 4). The VOCs decreased the length of fungal mycelia, and colonies seemed to be significantly reduced ($P < 0.05$). The inhibition of *T. harzianum* and *T. asperellum* by VOCs was about 72% and 71% respectively compared with the control after seven days, suggesting that the bacterial VOCs were unable to completely kill these two pathogens but had a significantly inhibitory effect on fungal mycelia at $p < 0.05$. The colour of the mycelia also changed from green to white indicating that there was no sporulation in the treated plates.



DISCUSSION

The production of antifungal compounds and siderophores is a primary mechanism in suppressing disease by *Bacillus* spp. (Edwards et al., 1994). Peptide antibiotics and several other compounds which are toxic to plant pathogens have been recovered from several *Bacillus* strains (Yu et al., 2002). Antagonism was evident in Petri dishes through the different magnitudes of the *Trichoderma* suppression by the *B. amyloliquefaciens*. The control plates without *B. amyloliquefaciens* were completely covered by pathogen mycelia showing no fungus growth inhibition (Plate 1, b and d). Sporulation was also inhibited completely compared to the control. The mean mycelium growth inhibition this bacterial isolate revealed that inhibition was highly significant ($p < 0.05$) as demonstrated in Fig. 1.

A microscope was used to make observations, thus we think that with mycelium collected from the interface region of *T. harzianum* and *T. asperellum* with *B. amyloliquefaciens* caused a modification in the mycelium appearance. These modifications were: mycelia colour changing from dark green to white. With this bacterial isolate, a coagulation of the fungal cytoplasm that can be observed up to the hypha was detected, resulting in the presence of small vesicles and the appearance of big vacuoles. In this case, the destructive effect of the *Trichoderma* spp by *B. amyloliquefaciens* was high, resulting in serious damage of the hyphae, associated with a series of degradation events.

The mycoparasitic potential of *B. amyloliquefaciens* was evident in the dual culture experiments conducted and the antagonistic potential of *Bacillus* spp is well documented (Johri et al., 2003; Saharan and Nehra 2011). Thus, this phenomenon has often been used as a means for *in vitro* screening of biocontrol agents (Elad et al., 1980). Similar conclusions have been reported by El Hassni et al. (2007) and Idris et al. (2007). They reported a modification of the fungal mycelium appearance, due to antifungal secondary metabolite production. Generally, biocontrol capacity through antagonistic bacteria involves either competition (Elad and Chet 1987) or bacterial metabolite production, such as siderophores, hydrogen cyanide, antibiotics or extracellular enzymes for antagonism towards plant pathogens (Kamilova et al., 2005; Sang et al., 2006). It has been reported that *Bacillus* spp. contains various biocontrol characteristics including secondary metabolites, the colonizing potential, and the production of competitors (Yoshida et al., 2001; Schmidt et al., 2004). The antagonism demonstrated colonizing potential and volatile organic compounds that were capable of inhibiting the growth of the pathogens.

According to the observations made in this study, production of diffusible and volatile organic compounds seems to be a primary source of inhibition of the tested fungal pathogens. This agrees with the work done by Prashar et al (2013), who reported that isolate TNAM5 belonging to *Bacillus* spp. was found to be a strong producer of volatile and diffusible antifungal compounds, a character that has been previously well established for various strains of *Bacillus* (Wang et al., 2007; Dunlap et al., 2011).

Nonvolatile antibiotics, including lipopeptides, have strong antifungal activities. However, these nonvolatile antibiotics cannot spread over long distances, and only when these antagonists directly colonize the mushroom mycelia can they prevent pathogenic fungi from infecting the mushroom crop. In contrast, VOCs can spread over a long distance, and fungi-static microenvironments exist around the antagonist communities. In addition, the antifungal VOCs produced by bacteria can kill surviving spores in the mushroom substrate and limit both the production and the establishment of the green mould disease. These results are in agreement with, Munimbazi and Bullerman, (1998) who reported that extracellular antifungal metabolites produced by *B. pumilus* inhibited mycelial growth of many species of *Aspergillus*, *Penicillium* and *Fusarium*.

CONCLUSION

The *B. amyloliquefaciens* used in this study is effective in suppressing mushroom pathogenic fungi, including *Trichoderma harzianum* and *T. asperellum*, the causative agents of green mould disease of oyster mushrooms. It exhibited broad-spectrum antifungal properties. It produced both volatile and nonvolatile organic compounds and showed good potential for biological control of green mould

disease. This study has provided a potential bacterial isolate suitable for controlling *Trichoderma* green mould. A detailed investigation must be carried out to evaluate this isolate for its field performance as a biocontrol.

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