

1 **Biocontrol of *Monilinia laxa* by *Aureobasidium pullulans* strains Insights on competition for**  
2 **nutrients and space**

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10 **Abstract**

11 *Two *Aureobasidium pullulans* strains (L1 and L8), able to prevent postharvest fruit decay, were*  
12 *evaluated in order to elucidate how the competition for nutrients and space was involved in their*  
13 *activity against *Monilinia laxa*, the causal agent of peach brown rot. The competition for nutrients*  
14 *was studied by co-culturing pathogen conidia and antagonists in different conditions of nutrient*  
15 *availability and avoiding contact between them. Both antagonists prevented the germination of*  
16 *conidia of *M. laxa* in water, reducing germination rate by N35%. However, L1 and L8 showed the*  
17 *lowest inhibition of conidial germination in peach juice at 5%, with a reduction of 12.6% and*  
18 *13.9% respectively. HPLC amino acid analysis of peach juice revealed that the addition of the yeast*  
19 *suspension greatly modified their composition: asparagine was completely depleted soon after 12 h*  
20 *of incubation and was probably hydrolyzed to aspartic acid by the yeasts, as aspartic acid content*  
21 *markedly increased. Pure asparagine and aspartic acid were tested by in vitro trials at the*  
22 *concentrations found in peach juice: both influenced *M. laxa* growth, but in opposite ways.*  
23 *Asparagine stimulated pathogen growth; conversely, amended medium with aspartic acid*  
24 *significantly inhibited the conidia germination and mycelial development of *M. laxa*. Scanning*  
25 *Electron Microscopy revealed that both strains showed a great capability to compete with *M. laxa**  
26 *for space (starting 8 h after treatment), colonizing the wound surface and inhibiting pathogen*  
27 *growth. This study clearly showed that *A. pullulans* L1 and L8 strains could compete with *M. laxa**  
28 *for nutrients and space; this mode of action may play an important role in the antagonistic activity,*

29 *especially in the first hours of tritrophic host-pathogen-antagonist interaction, although several*  
30 *other mechanisms can interact each other.*

31 **Keywords:** Competition – Iron – Siderophores – Sugars – SEM micrographs

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### 33 **1. Introduction**

34 *Monilinia* spp. causing brown rot of stone fruits are among the main pathogens of peaches and  
35 nectarines (Batra, 1991). The disease can be caused by at least three fungal species: *M. fructicola*,  
36 *M. laxa* and *M. fructigena*. All three pathogens are responsible for severe losses of fruits, more  
37 often after harvest, during storage and transport, than in the field. Brown rot control depends on an  
38 integrated strategy based on orchard fungicide applications and cultural practices, and maintenance  
39 of proper storage conditions in packinghouses and during distribution (Mari et al., 2012a).  
40 However, other control means have been investigated in order to reduce the impact of fungicides on  
41 human health and environment. Among the non-conventional methods, treatments based on  
42 biological control agents (BCAs) have been found effective in brown rot control and have been  
43 widely reviewed (Liu et al., 2013; Janisiewicz and Korsten, 2002). BCAs are living organisms and  
44 act using different strategies in relation to pathogen, host and environment. The knowledge of their  
45 modes of action is essential to increase their viability and potential in disease control (Di Francesco  
46 et al., 2016). Two *Aureobasidium pullulans* strains, L1 and L8, both isolated from the surface of  
47 peach fruit, previously showed good efficacy in the inhibition of all three *Monilinia* species (Mari et  
48 al., 2012a). The study of their modes of action revealed the production of volatile organic  
49 compounds (Di Francesco et al., 2015b) and hydrolytic enzymes (Di Francesco et al., 2015a) as  
50 some of their modes of action. However, the competition for nutrients and space is generally  
51 considered one of the main modes of action of BCAs because it involves the nutritional  
52 requirements of both antagonist and pathogen (Bautista-Rosales et al., 2013; Elad and Chet, 1987;  
53 Mekbib et al., 2011), and is also important mainly against wound pathogens that are typically  
54 dependent on exogenous nutrients for their development. In previous studies, *A. pullulans*

55 (Bencheqroun et al., 2007; Janisiewicz et al., 2000), *Pichia caribbica* (Xu et al., 2013) and *P.*  
56 *guilliermondii* (Chanchaichaovivat et al., 2008) showed antifungal activity respectively against  
57 *Penicillium expansum*, *Rhizopus stolonifer* and *Colletotrichum capsici* derived from competition  
58 for nutrients. The addition of exogenous nutrients influenced the biocontrol, showing different  
59 levels of efficacy relating to their concentration (Bencheqroun et al., 2006; Druvefors et al., 2005;  
60 Liu et al., 2010; Nunes et al., 2001). The yeasts mostly act by consuming nutrients present in fruit  
61 and vegetable, depriving the pathogen of them and limiting its growth (Janisiewicz and Korsten,  
62 2002). The study of the competition for nutrients is quite complicated, as direct contact between  
63 antagonist and pathogen is not required, unlike the competition for space. Both types of competition  
64 are often considered together without ascribing each the proper level of significance (Janisiewicz et  
65 al., 2000). Therefore a separation between the two aspects of competition (nutrients and space)  
66 could be appropriate in order to better understand their contribution to disease reduction. The main  
67 aim of this work was the study of the competition for nutrients and space in the biocontrol activity  
68 of two *A. pullulans* strains (L1 and L8) against *M. laxa* causing brown rot of peaches. Specifically,  
69 the ability of both strains to compete with the pathogen i) for nutrients was tested in peach juice; ii)  
70 for major amino acids was analyzed by HPLC and evaluated through in vitro trials, and iii) for  
71 space was studied by Scanning Electron Microscopy (SEM) observations.

## 72 **2. Materials and methods**

### 73 **Fruit**

74 ‘Redhaven’ peaches (*Prunus persica* (L.) Batsch) were harvested at commercial maturity in  
75 orchards located in Cadriano (Bologna, Italy). Fruit were stored at 0°C and used within 5 days from  
76 harvest. Fruit were wounded by a sterile nail (3x3x3 mm) on opposite sites of the the equatorial area  
77 (two wounds per fruit).

78

### 79 **Pathogens**

80 *M. laxa* (strain from our collection) was grown on tomato agar (20 g of Agar Technical, Oxoid  
81 Basingstoke, Hampshire, UK; 750 mL distilled water and after sterilization added with 250 mL  
82 tomato sauce) for 10 days at 25°C. Conidia from pathogen were collected and suspended in sterile

83 distilled water containing 0.05 %-(v/v) Tween 20. The concentration of each conidia suspension  
84 was quantified with a haematocytometer and adjusted with sterile distilled water..

85

#### 86 Antagonists

87 *A. pullulans* strains L1 and L8 were previously identified (Mari *et al.* 2012) and maintained on  
88 nutrient yeast dextrose agar (NYDA: 8 g of nutrient broth, 5 g of yeast extract, 10 g of dextrose and  
89 15 g of agar in 1 L of distilled water) at 4°C until use. Two days before trials, each antagonist was  
90 inoculated on NYDA and incubated at 25°C for 2 days. The yeast cells were collected in sterile  
91 distilled water and adjusted to a final concentration of 10<sup>8</sup> CFU mL<sup>-1</sup>.

92

#### 93 Competition for nutrients

94 The nutrient depletion by L1 and L8 was tested on germination and germ tube elongation of *M. laxa*  
95 conidia in peach juice. The juice was obtained by homogenizing 100 g of peach pulp and  
96 centrifuging the homogenate for 15 min at 4800 rpm. The supernatant was then diluted with  
97 distilled water at the required concentrations and sterilized by filtration with a sterile microfilter  
98 (pore size 0.45 µm). Tissue culture plates with 24 wells per plate (Costar, Corning Inc., Corning,  
99 NY) and culture plate inserts Millicell-CM (Millipore Corp., Bedford, MA) were used as reported  
100 by Janisiewicz *et al.* (2000) with some modifications. The inserts consisted of a polystyrene  
101 cylinder and a hydrophilic polytetrafluoroethylene (PTFE) membrane (pore size 0.45 µm). Aliquots  
102 (120 µL) of peach juice at 5%, 0.5% and water were dispensed in the wells of culture plates with 40  
103 µL of the pathogen conidia suspension (10<sup>5</sup> conidia/mL), while the same aliquots of L1 or L8 cell  
104 suspensions (10<sup>8</sup> CFU/mL) were dispensed inside the cylinder inserts. The system allows for the  
105 interchange of nutrients and metabolites in the peach juice without physical contact between  
106 antagonist cells and pathogen conidia. The plates with the cylinders were placed at 25 °C on a  
107 rotary shaker at 50 rpm; after 6 h of incubation, cylinders were removed from the wells and 20 µL  
108 of juice was transferred to a glass slide for microscope (Nikon Eclipse TE2000–E) observations.  
109 The percentage of *M. laxa* conidia germination and germ tube elongation (µm) was determined on  
110 90 conidia per treatment (3 microscopic fields, replicates, with 30 conidia each). The growth rate of  
111 the germ tube was evaluated from the slope of the straight line. Cylinder inserts, without L1 and L8  
112 strains, were considered as a control. The experiment was performed twice.

113

#### 114 Spectrophotometer siderophore assay

115 In order to determine the siderophore production by the two BCAs and *M. laxa*, one loop of L1 and  
116 L8 cells and one of *M. laxa* conidia were transferred in a siderophore solution containing sucrose

117 (3%), ammonium nitrate (0.3%), K<sub>2</sub>HPO<sub>4</sub> (0.3%), citric acid (0.1%), MgSO<sub>4</sub> (0.008%), ZnSO<sub>4</sub>  
118 (0.0002%), L-ornithine (10 mM) and incubated at 25°C at 200 rpm for 24h. Aliquots of 5 mL of the  
119 cell suspension were inoculated into 45 mL of the same screening medium and further incubated at  
120 28°C and 200 rpm for 120 h. The culture was centrifuged at 10.000 rpm at 4°C for 5 min, the  
121 supernatant (500 µL) was added to 2.5 mL of a solution containing 5 mM FeCl<sub>3</sub> and used for  
122 quantitative determination of siderophore by a spectrophotometer at 440 nm (Infinite® 200 PRO-  
123 Tecan) after 30 min of incubation. A standard curve was prepared with deferoxamine mesylate  
124 (0.0, 0.05, 0.1, 0.25, 0.5, 0.75 and 1.0 mg/mL<sup>-1</sup>). The amount of siderophore in the supernatant was  
125 extrapolated from the standard curve of deferoxamine mesylate. The production of siderophores by  
126 L1 and L8 in the same culture solution with pathogen was also determined.

127

#### 128 Amino acid analysis by HPLC

129 Amino acids were determined by reversed phase HPLC analysis and automated pre-column  
130 derivatization with o-phthalaldehyde-3-mercapto propionic acid (OPA) for primary and 9-  
131 fluorenylmethylchloroformate (FMOC) for secondary amino acids, according to Schuster (1988). A  
132 Hewlett-Packard Model series 1100 system, coupled with a diode array detector, a Synchronics C18  
133 column (3 × 250 mm, 5 µm, Thermo Scientific) and corresponding guard column, was used.  
134 Quantitative analysis was performed by using norvaline and sarcosine as internal standards for  
135 primary and secondary amino acids respectively, and calculating the single response factor for  
136 twenty amino acids. Amino acid standard preparations followed Agilent procedures (Application  
137 note 5990-4547EN 2010). Samples of peach juice (5%) alone and amended with L1 and L8  
138 suspension (108 CFU/mL) and *M. laxa* (104 conidia/mL) as described before were diluted in  
139 0.1M HCl and filtered prior to injection, after 12 h of incubation at 25 °C.

#### 140 Effect of amino acids on *Monilinia laxa* growth

141 In order to investigate the influence of asparagine and aspartic acid on pathogen growth, plates  
142 containing malt extract agar (MEA, Oxoid, Cambridge, UK) amended with different concentrations  
143 of asparagine (Sigma Aldrich, St. Louis, MO, USA) (40 mg/L, 80 mg/L, and 120 mg/L) and  
144 aspartic acid (Sigma Aldrich) (15 mg/L, 30 mg/L, and 60 mg/L) were prepared. The concentrations  
145 used were similar to those found in peach juice (5%) by HPLC analysis. Plates were inoculated with  
146 an agar plug (6 mm in diameter) obtained from an actively growing *M. laxa* colony or 100 µL of  
147 conidia suspension (5 × 10<sup>3</sup> conidia/mL) prepared as described above. The control was represented

148 by MEA plates without amendments. The colony growth and conidia germination (as colony  
149 forming unit) were assessed after 4 and 2 days of incubation at 25 °C, respectively. The sample  
150 unit was represented by five plates (replicates) for each treatment. The experiment was performed  
151 twice.

## 152 Scanning electron microscopy (SEM)

153 In order to investigate on the competition for the space between BCAs (L1 and L8) and *M. laxa*,  
154 some Scanning Electron Microscopy (SEM) observations were performed. Peach fruit were  
155 wounded once with a sterile nail (2x2x2 mm), treated with 20 µL of L1 and L8 suspension ( $10^8$  cell  
156 mL<sup>-1</sup>) and inoculated with 20 µL of *M. laxa* suspension ( $10^5$  cell mL<sup>-1</sup>). The control was inoculated  
157 only with 20 µL of pathogen suspension. From treated fruit, a little portion (2x2x2 mm) of  
158 inoculated pericarp tissue at different time of inoculation (0, 4, 8, 16 and 32 h) was excised and  
159 observed under SEM (Zeiss DSM 962 microscope at 30 kV). From each fruit two rind samples  
160 derived from the wound in equatorial zone of each fruit were fixed in a phosphate buffer (pH 7.4)  
161 containing gluteraldehyde (3%). Before observation, fixed tissues were rinsed three times with  
162 phosphate buffer (pH 7.4), dried by washing with increasing concentration of ethanol, stuck on  
163 aluminium stubs, and coated with gold palladium (Schirra *et al.* 2011). Samples from five fruit were  
164 examined for each strain during each evaluation; however only images from a single fruit are  
165 shown, as this sample most represented features seen in the others.

166

## 167 Statistical analysis

168

169 All data were analysed using one-way ANOVA and the least significant differences test (LSD) was  
170 used to separate the means; statistical significance was considered at  $P < 0.05$ . All analyses were  
171 performed with Statgraphics software (version centurion 15.0). The experiments were carried out in  
172 a completely randomized block design.

173

174

## 175 **3. Results**

176

### 177 *3.1. Competition for nutrients*

178 Conidia of *M. laxa* dipped in water showed a low percentage of germination (26%), whereas in peach  
179 juice at 0.5% and 5% the rate of conidial germination substantially increased, reaching 60% and  
180 80% respectively (Table 1) after 6 h of incubation. Similarly, the germ tube length was longer in

181 peach juice at 5% than the control and 0.5% (16.4  $\mu\text{m}$  and 12.5  $\mu\text{m}$  respectively) (Table 2). Both  
182 antagonists prevented the conidial germination of *M. laxa* in water, reducing the rate of germination  
183 by N35%. However, L1 and L8 showed the lowest inhibition of conidial germination in peach juice  
184 at 5%, with 12.6% and 13.9% respectively. The highest juice concentration also influenced the  
185 efficacy of the antagonists against germ tube elongation, showing the lowest reduction (15.6% and  
186 15.4% for L1 and L8 respectively).

187

### 188 3.2. HPLC analysis

189 Peach juice (5%) was analyzed for amino acid content in the presence of *M. laxa* or antagonist  
190 strains L1 or L8, in order to verify the microorganism amino acid consumption and metabolism  
191 after 12 h and 24 h of incubation at 25 °C and their possible role in the competition for nutrients.  
192 After 12 h of incubation *M. laxa* did not influence the amino acid composition in diluted juice;  
193 aspartic acid and asparagine were detected as major amino acids, with similar concentrations  
194 (about 7 mg/L and 107mg/L of diluted juice, for aspartic acid and asparagine respectively) either in  
195 the presence or absence of the fungus (Fig. 1 A). On the contrary, the addition of the yeasts greatly  
196 modified the amino acid composition: asparagine was completely depleted after 12 h of incubation  
197 and probably hydrolyzed to aspartic acid by both yeasts; actually aspartic acid content markedly  
198 increased (83 mg/L and 67 mg/L respectively with L1 and L8). At the same time, in the presence of  
199 the yeasts other amino acids such as glutamic acid, serine, glycine and alanine appeared, albeit in  
200 small amounts (b10 mg/L), indicating the ongoing metabolism of the antagonists (Fig. 1 B and C).  
201 After 24 h of incubation, the amino acid distribution did not markedly change; aspartic acid started  
202 to quantitatively decline while the other amino acids increased a little (15–30%) (data not shown).  
203 In general, the metabolism of L8 appeared slower than that of L1, as all amino acids were  
204 qualitatively the same in the presence of the two yeasts but in L8 quantitatively lower than L1 (data  
205 not shown).

206

### 207 3.3. Effect of amino acids on *Monilinia laxa* growth

208 The two amino acids, asparagine and aspartic acid, influenced the growth of *M. laxa* in opposite  
209 ways (Table 3). The addition of asparagine in the medium stimulated the colony diameter and the  
210 conidial germination. The concentrations significantly more effective were 120 mg/L and 80 mg/L  
211 respectively. Conversely, on the medium to which aspartic acid had been added, the development of  
212 the pathogen, the colony diameter and the germination of conidia were significantly inhibited by  
213 aspartic acid concentrations of 15 mg/L and 30 mg/L respectively.

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215

### 216 3.4 Scanning electron microscopy (SEM)

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218 Scanning electron microscopy micrographs of control peaches inoculated with *M. laxa* revealed that  
219 at 4 h of incubation at 25 °C the pathogen started to germinate. After 8 h, the majority of pathogen  
220 conidia showed a germ tube and, by the cross section (Fig. 6.C 8h), the pathogen appeared entering  
221 into the fruit tissue. In presence of the antagonist strains, *M. laxa* conidia were germinated at 8 h, 16  
222 h and 32 h but remained on fruit surface. Both strains colonized the fruit surface and the fruit  
223 wounds (Fig. 6.T 8h cross section) preventing the pathogen attachment and competing for space. At  
224 32 h of growth the fruit surface was totally covered by the yeast cells and only above them there  
225 were pathogens hyphae. Only L1 strain micrographs were showed because L8 strain exhibited the  
226 same behaviour towards *M. laxa*.

227

## 228 4. Discussion

229 Two strains of *A. pullulans* (L1 and L8) are considered potential biocontrol agents active against  
230 different fruit postharvest pathogens (Di Francesco et al., 2016) representing a promising alternative  
231 to common fungicides in the control of postharvest diseases. In the present work, competition for  
232 nutrients and space was studied as being one of the mechanisms of action displayed by BCAs. The  
233 possibility of physically separating the pathogen from the antagonist cells and keeping both in  
234 the same medium represents a formidable task in understanding the competition for nutrients. The  
235 technique was set up by Janisiewicz et al. (2000) and subsequently widely used, in particular with  
236 necrotrophic pathogens such as *P. expansum* (Bencheqroun et al., 2007) and *P. italicum* (Liu et al.,  
237 2013), both pathogens that require nutrients, derived from fruit tissues, for conidial germination and  
238 the initiation of pathogenic processes. In our study, the germination rate of *M. laxa* conidia was low  
239 when the pathogen was dipped in water; this is in agreement with previous observations on  
240 germination requirements of *Monilinia* conidia (Byrde and Willetts, 1977) and confirmed that  
241 *Monilinia*, like other necrotrophic pathogens, is nutrient-dependent and needs sufficient nutrients  
242 for conidial germination and hyphal development (Bencheqroun et al., 2007). Nevertheless, both L1  
243 and L8 strains, in water, further reduced the rate of germination, probably producing volatile  
244 organic compounds (Di Francesco et al., 2015a) or other metabolites diffusible in the  
245 liquid medium (Di Francesco et al., 2015b). When the test was performed using peach juice at 5%,  
246 80% of the pathogen conidia germinated after 6 h of incubation at 25 °C and BCAs proved less  
247 active against *M. laxa* probably because of a greater availability of nutrients for the pathogen.  
248 Analogous results were obtained with 'Navel' oranges, using *P. italicum* and *Kloeckera apiculata*



249 as pathogen and antagonist respectively (Liu et al., 2013). Increased concentrations of orange juice  
250 stimulated the conidial germination of the pathogen and reduced the inhibitory effect of BCA. As  
251 the concentration of juice increased, from 0.5% to 10%, the efficacy of the antagonist decreased  
252 from 80.9% to 4.3% respectively. However, competition for nutrients is only one of the numerous  
253 modes of action of a BCA; in fact antagonists can display a wide range of mechanisms of biocontrol  
254 sometime acting simultaneously (Di Francesco et al., 2016). The major amino acid present in peach  
255 is asparagine; however, its concentration changes during fruit development with a peak in the  
256 second stage, between 55 and 85 days after bloom (Moing et al., 1998). In the present study,  
257 asparagine and aspartic acid were detected by reversed phase HPLC analysis in diluted peach juice,  
258 and while asparagine was depleted by antagonists after 12 h of incubation, the aspartic acid content  
259 increased significantly. Peaks of other amino acids, such as glutamic acid, serine, glycine and  
260 alanine appeared, although at low concentrations. It is believed that yeasts use asparagine as their  
261 source of nitrogen by the deamination of amino acid to aspartic acid. In contrast, in apple juice  
262 Janisiewicz et al. (2000) found a depletion of aspartic acid, serine and glutamic acid caused by a  
263 strain of *A. pullulans* (STI-A24) antagonist of *P. expansum*. Supposing that the depletion of the  
264 amino acids alone may be partially responsible for inhibition of conidial germination, the observed  
265 behavior, in apple and peach juice, could explain the differences in efficacy of the same antagonists  
266 on different hosts. Competition for nutrients was involved for other BCAs such as *Pichia*  
267 *guilliermondii* against *P. digitatum*, co-cultivated on synthetic media (Droby et al., 1989); the  
268 addition of exogenous nutrients resulted in a reduced efficacy of the BCA that was able to  
269 compete with the pathogen mainly when nutrients were scarce. Bautista-Rosales et al. (2013) showed  
270 how *Colletotrichum gloeosporioides* in mangoes increased its pathogenicity after the addition of  
271 sucrose and fructose. Other authors (Filonow, 1998; Sharma et al., 2009; Spadaro et al., 2010)  
272 reported that yeasts generally have the ability to successfully assimilate a wide variety of mono- and  
273 di-saccharides, such as fructose and sucrose, making these nutrients unavailable to pathogens and  
274 allowing the yeasts to proliferate rapidly. In effect, competition for nutrients is believed to play a  
275 significant role in biocontrol interactions (Raaska and Mattila-Sandholm, 1995).

276 In our trials, analogous concentrations of asparagine, found in peach juice, were tested by in vitro  
277 assays against *M. laxa* growth. The development of the pathogen was stimulated by the presence of  
278 asparagine, confirming previous data reported by Hall (1967) that showed that asparagine supported  
279 the *M. fructicola* growth more than the other sources of nitrogen such as glycine, ammonium  
280 chloride or potassium nitrate. In the same way, aspartic acid, at similar concentrations detected  
281 in juice after 12 h of antagonist incubation, revealed an antifungal effect evaluated against  
282 the mycelium growth and conidial germination of *M. laxa*. To our knowledge, this is the first study

283 demonstrating the activity of aspartic acid against the pathogen causing brown rot, despite being  
284 obtained through in vitro experiments. From our data, the hypothesis of the competition for nutrients  
285 is only partially confirmed, revealing that the interactions between pathogen, host and antagonist  
286 are complex and not yet fully elucidated; for example, the role of aspartic acid in the inhibition of  
287 *M. laxa* growth has to be further investigated. Together, competition for nutrients and space is  
288 considered the main mode of action of yeasts in biocontrol (Zhang et al., 2011). The study of the  
289 competition for space requires observations with light microscopy or SEM able to reveal the  
290 attachment of fungal hyphae or the occupancy of wound space by BCAs. Previously, several  
291 authors studied the physical interaction between antagonist and pathogen, revealing tenacious  
292 attachment of *P. guilliermondii* to the hyphae of *Botrytis cinerea* despite the extensive rinsing of  
293 samples with distilled water during sample preparation (Wisniewski et al., 1991). Similarly, *P.*  
294 *membranifaciens* and *C. albidus* showed different capability to attach to the hyphae of three  
295 pathogens in both in vivo and in vitro trials (Chan and Tian, 2005). In the latter case, the attachment  
296 of antagonist cells to pathogen hyphae was correlated with the secretion of hydrolytic enzymes  
297 inducing the degradation of fungal mycelium. Although *A. pullulans* L1 and L8 strains showed  
298 enzymatic activity (Di Francesco et al., 2015b) in the first 24 h after treatment, in the present work  
299 they also exhibited a great ability to colonize the wound in the presence of *M. laxa*, starting  
300 immediately after treatment. Moreover, to successfully compete with the pathogen, the microbial  
301 antagonist needs to quickly adapt to various environmental and nutritional conditions of the host  
302 (Barkai-Golan, 2001; El-Ghaouth et al., 2004). *A. pullulans* showed good adaptation in apple and  
303 peach wound environments, not only being able to survive but also to increase its population,  
304 remaining high over time (Mari et al., 2012a, 2012b). Scanning electron microscopy confirmed the  
305 considerable ability of both *A. pullulans* strains to colonize the peach wound and consequently  
306 to prevent the pathogen growth at each time of inoculation. In contrast with other BCAs such as *P.*  
307 *guilliermondii* that parasitized *B. cinerea* in apple (Wisniewski et al., 1991) or *Meyerozyma caribbica*  
308 active against *C. gloesporioides* of mangoes (Bautista-Rosales et al., 2013), our preliminary data  
309 from SEM observations showed that both strains were unable to adhere to the hyphae of *M. laxa* and  
310 parasitize them. On the other hand, they were able to make the wound environment critical for the  
311 pathogen occupying the space, also probably depleting the nutrients such as asparagine,  
312 synthesizing aspartic acid and producing VOCs (Di Francesco et al., 2015a). In conclusion, this  
313 study clearly showed that *A. pullulans* L1 and L8 strains can compete with *M. laxa* for nutrients and  
314 space. Although this mode of action plays an important role in antagonistic activity, especially

315 in the first hours of tritrophic host-pathogen-antagonist interaction (Spadaro and Droby, 2016),  
316 several other modes of action can interact with each other. Further research is required to  
317 obtain more information that may increase our understanding of BCA activity in view  
318 of their formulation.

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320

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426 Figure 1.

427 Influence of L1 and L8 strains and sugars (glucose, sucrose and fructose) (2%)  
 428 on *Monilinia laxa* (B) mycelium dry weight (MDW) (mg) determined after 7  
 429 days of incubation at 20°C. Within the same sugar, different letters indicate  
 430 significant differences according to LSD test ( $P < 0.05$ ). Vertical bars represent  
 431 the standard deviation (n=3).

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**Table 1**  
 Percentage of germinated *Monilinia laxa* conidia after 6 h of incubation without or with  
*Aureobasidium pullulans* strains (L1 and L8) in 0 (water), 0.5, and 5% of peach juice.

	Peach juice (%)		
	0	0.5	5
Pathogen	26.1 ± 3.00a*	60.3 ± 1.46a	80.1 ± 1.00a
Pathogen + L1	10 ± 2.94b	33.4 ± 1.92b	70 ± 1.11b
Pathogen + L8	11 ± 1.44b	16 ± 2.91c	69 ± 2.11b

\* Values are the means of three repetitions (30 conidia each) per treatment. Means within the same column followed by different letters are significantly different ( $P < 0.05$ ) according to the LSD test.

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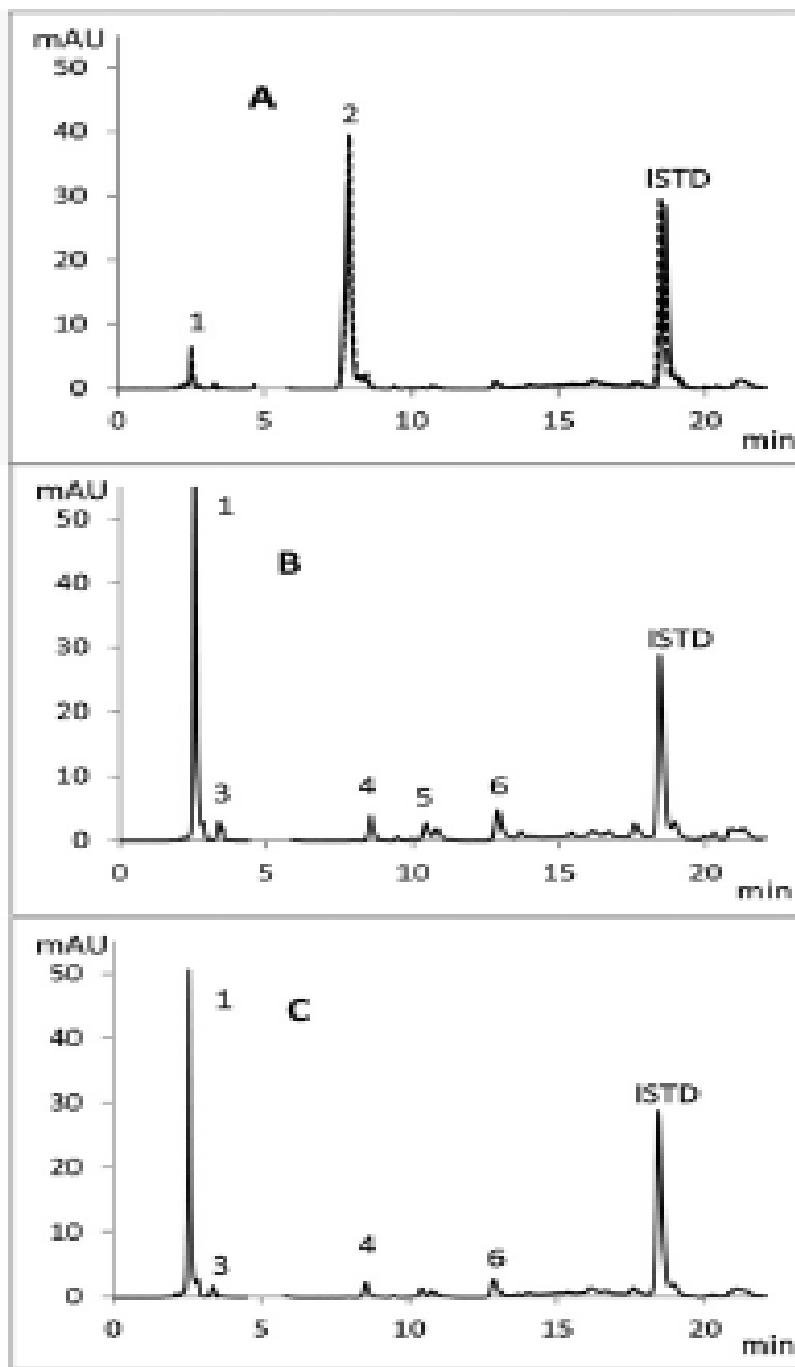
**Table 2**

Germ tube length ( $\mu\text{m}$ ) of *Monilia laxa* conidia after 6 h of incubation without or with *Aureobasidium pullulans* strains (L1 and L8) in 0 (water), 0.5, and 5% of peach juice.

	Peach juice (%)		
	0	0.5	5
Pathogen	16.4 $\pm$ 1.64a <sup>a</sup>	12.5 $\pm$ 1.04a	19.5 $\pm$ 1.58a
Pathogen + L1	5.2 $\pm$ 0.78b	10.3 $\pm$ 0.88b	16.4 $\pm$ 0.64b
Pathogen + L8	6.3 $\pm$ 0.36b	7.2 $\pm$ 0.90c	16.5 $\pm$ 0.86b

<sup>a</sup> Values are the means of germ tube length of 90 germinated conidia. Means within the same column followed by different letters are significantly different ( $P < 0.05$ ) according to the LSD test.

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**Fig. 1.** HPLC chromatograms of samples analyzed after 12 h of incubation at 25 °C: A, 5% peach juice with and without *M. laxa* (continuous and dotted line respectively); B, 5% peach juice and L1; C, 5% peach juice and L8. 1, aspartic acid; 2, asparagine; 3, glutamic acid; 4, serine; 5, glycine; 6, alanine; ISTD, internal standard, norvaline.

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**Table 3**Effect of pure asparagine and aspartic acid on *Monilinia* lux growth.

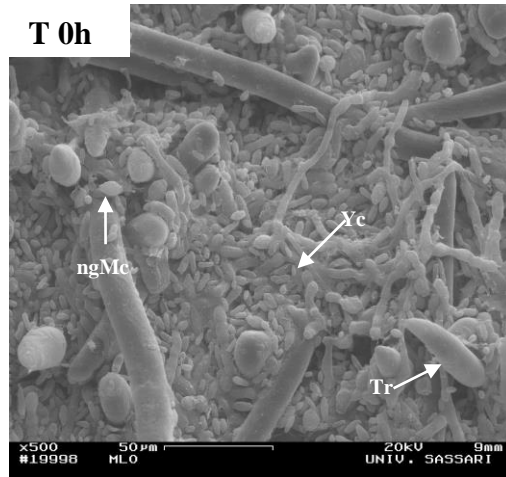
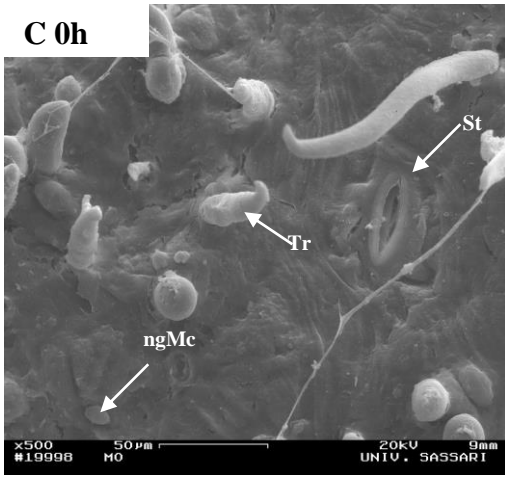
Asparagine	Control	40 mg/L	80 mg/L	120 mg/L
Colony diameter (mm) <sup>a</sup>	47 ± 1.08b <sup>*</sup>	45 ± 2.89b	46 ± 1.35b	53 ± 1.47a
Colony forming units	79 ± 1.50b	81 ± 0.75b	96 ± 2.74a	99 ± 1.17a
Aspartic acid	Control	15 mg/L	30 mg/L	60 mg/L
Colony diameter (mm)	54 ± 0.88a	53 ± 1.45a	48 ± 1.20b	45 ± 3.72c
Colony forming units	83 ± 1.28a	79 ± 4.35a	66 ± 5.41b	50 ± 0.95c

<sup>a</sup> A mycelial plug (6 mm) from an actively growing pathogen culture or aliquots of 0.1 mL of conidia suspension ( $10^3$  conidia mL) were placed or spread in the center of malt extract agar plates, incubated at 25 °C for 5 and 2 days respectively. The control was represented by plates without amendments.

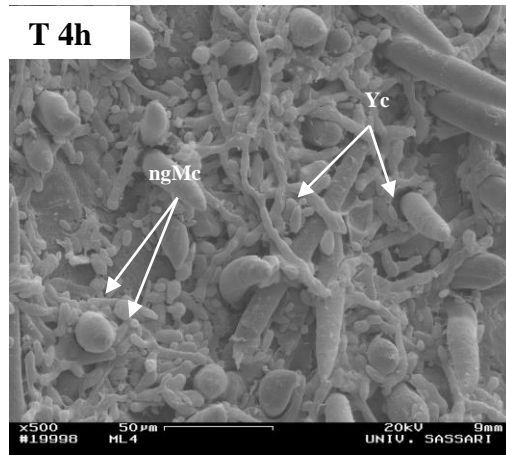
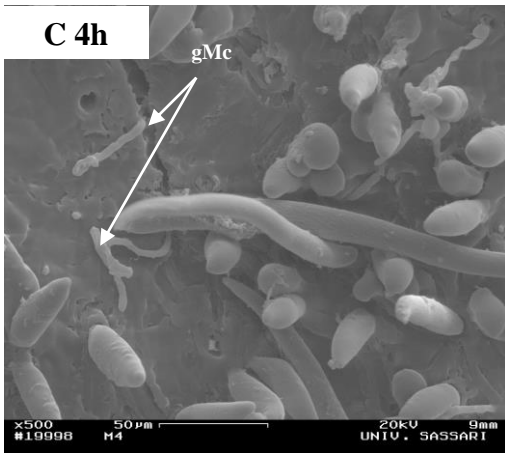
<sup>\*</sup> Data represent the mean of five petri dishes. Within a row, values followed by the same letters are not statistically significant per LSD test ( $P < 0.05$ ).

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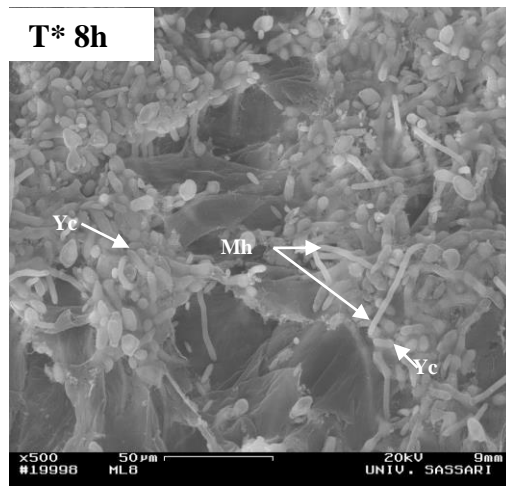
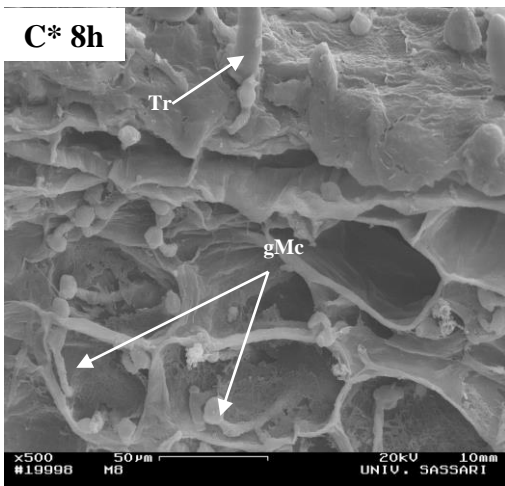
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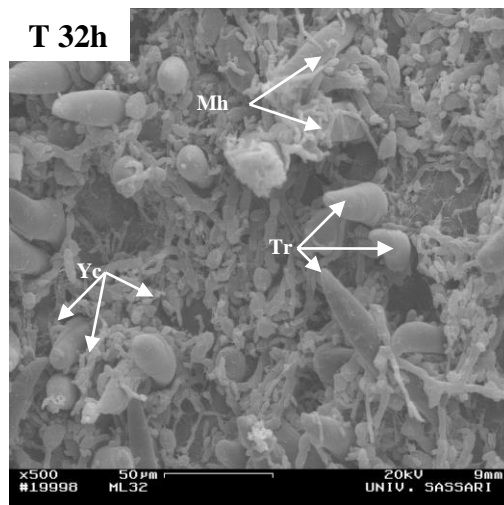
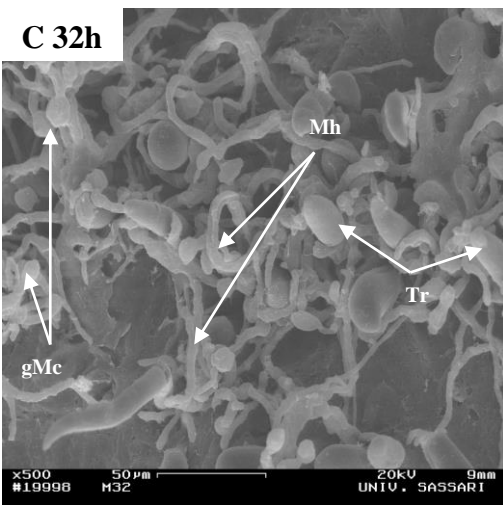
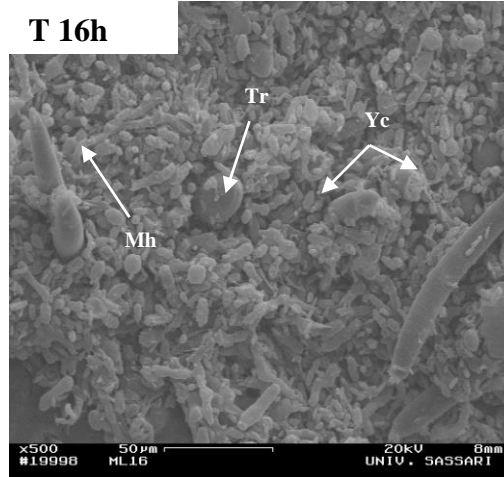
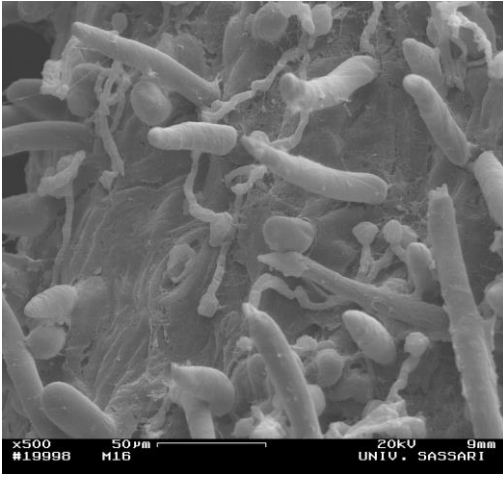


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Figure 6. Scanning electron micrographs (SEM) of “Redhaven” peach (surface and cross section) inoculated with *Monilinia laxa* (Control=C), *M. laxa* and *Aureobasidium pullulans* (L1 strain) (Treatment=T) at different times from the inoculum (0, 4, 8, 16, 32 h).