

International Journal of Advanced Research in Science, Communication and Technology (IJARSCT)

Volume 2, Issue 3, November 2022

Growth Kinetic Study of Bacterial Pathogens of Pomegranate Crop

Bulbule Vijaykumar Mahadev Research Scholar, Department of Botany Lal Bahadur Shastri Mahavidyalaya, Nanded, Maharashtra, India

Abstract: The activities of microorganisms are greatly affected by the chemical and physical conditions of their environments. Different organisms react to their environment in different ways. An environment that is harmful to one microorganism may be beneficial to another. Sometimes an organism can tolerate an adverse condition in which it is unable to grow. In the present study, optimization of growth conditions of Xanthomonas axonopodis VMB13, Xanthomonas campestris VMB15 and Xanthomonas vesicatoria VMB17 bacterial pathogens of Pomegranate crop were studied. It is observed that the maximum colony number of the pathogens was observed at 30° C which was followed by 25° C, 35° C. The minimum colony number of the pathogen was observed at 40° C, 20° C which was followed by 15° C. No growth of the pathogens was observed at 40° C, 20° C which was followed by 15° C. No growth of the pathogens was observed at 10° C on sterile nutrient glucose agar. The large number of development of colonies was obtained at pH 7.0. Further increase in pH was found to decrease the number of colonies on the agar medium. The maximum number of colonies of the pathogen was observed on agar medium with 0.5% sodium chloride (NaCl) concentration followed by 0.25% and 1.0% salt concentration. Lowest colonies were observed on NG medium with 1.5%, 0.05% sodium chloride concentration respectively.

Keywords: Kinetic study, Pomegranate Fruit, Temperature, pH, NaCl, etc.

REFERENCES

- [1]. Benagi V. I., Ravi Kumar M. R., Gowdar S. B., Basavarj B. B. (2009). Survey on diseases of pomegranate in Northern Karnataka. Paper presented in: 2ndInternational Symposium on Pomegranate and minor including Mediterranean fruits, University Agriculture Sciences, Dharwad, June 23-27:135.
- [2]. Rangaswamy, G. (1962). Pomegranate. In *Bacterial Plant Diseases in India*. Asia Publication House, Bombay, p. 830.
- [3]. Schaad N. W. (1992). Laboratory guide for the identification of plant pathogenic bacteria. 2nd ed. *American Phytopathol. Soc.*, 138 pp.
- [4]. Sheikh M. K. (2006). The Pomegranate, International Book Distributing Company.
- [5]. Shiva Prasad K. R., Mukunda G. K., Mohankumar A. B. and Yathiraj K., (2012). Comparatives studies of commercially important varieties of pomegranate (Physico-chemical properties). *Agric. Update*, 7(3 and 4): 287-291.
- [6]. Suresh, G., Narasimhan, N.S., Masilamani, S., Partho, P.D., Gopalakrishnan, G. (1997). Antifungal Fractions and Compounds from uncrushed green leaves of *Azadirachta indica*. *Phytoparasitica*. 25(1): 33-39.
- [7]. Upasana Rani and Verma K. S. (2002). Perpetuation and spread of *Xanthomonas axonopodis pv. punicae* causing black spot of pomegranate. *Plant Disease Research*.17:46-50.
- [8]. Yenjerappa S. T. (2009). Epidemiology and management of bacterial blight of pomegranate caused by *Xanthomonas axonopodis pv. punicae* (Hingorani and Singh) vauterin. Th 9936 (accession no.) submitted to University of Agricultural Sciences, Dharwad, Karnataka State, India.