

Title of Article: Studies on microorganisms associated with pre-harvest deterioration of guava (*psidium guajava* linn) fruits

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Abstract

Women form the largest percentage of sellers and buyers in markets all over the world. There are lots of benefits to be derived from guava (*Psidium guajava* Linn.) fruits but a large percentage of guava fruits produced annually are lost to pre harvest deterioration caused by microorganisms. Four fungal pathogens, *Aspergillus niger*, *Rhizopus* sp., *Fusarium* sp., *Penicillium* sp. and yeast cells were found to be associated with pre-harvest deterioration of Guava (*P. guajava* Linn.) in Ota, Ogun State, Southwestern Nigeria. *A. niger*, *Penicillium* sp. and yeast cells were the most prevalent while *Penicillium* sp. was the most pathogenic, inducing a rot of 61 mm in diameter within seven days of incubation. The ash and moisture contents of the uninfected fruits were higher than that of the infected ones. The results of this present investigation could be utilized in juice making industries in Nigeria as well as for the local women who deal directly with the selling and buying of these fruits in our markets.