CONTENTS

DECLARATION .......... 11
SUPERVISOR'S CERTIFICATE .......... iii
ACKNOWLEDGEMENTS .......... iv-v

GENERAL INTRODUCTION .......... 1-7

PART I
PATHOGENICITY

INTRODUCTION .......... 8-13
MATERIALS AND METHODS .......... 14-18
RESULTS .......... 19-23
   . Pathogenicity tests
   . Inoculation experiments
   . Temperature and disease development
   . Age of culture and disease development

DISCUSSION AND CONCLUSIONS .......... 24-29

PART II
ENZYMOLICAL STUDIES

INTRODUCTION .......... 30-52
MATERIALS AND METHODS .......... 53-66
RESULTS .......... 67-85

1. Production of pectolytic, cellulolytic and proteolytic enzymes under different stages of pathogenesis.

(vi)
2. Effect of different culture media on the production of pectolytic, cellulolytic and proteolytic enzymes at different incubation period.


4. Effect of different sugars on the production of pectolytic, cellulolytic and proteolytic enzymes in vitro.

5. Effect of different organic and inorganic nitrogenous sources on the production of pectolytic, cellulolytic and proteolytic enzymes in vitro.


7. Effect of pH on the activity of pectolytic, cellulolytic and proteolytic enzymes associated with the diseased fruits.


DISCUSSION AND CONCLUSIONS .. 86-112

PART III

CONTROL MEASURES

INTRODUCTION .. 113-118

MATERIALS AND METHODS .. 119-124

(vii)
1. (i) Effect of fungicides on the growth of the pathogens.
   (ii) Effect of fungicides on the production of pectolytic, cellulolytic and proteolytic enzymes in vitro.
   (iii) Effect of fungicides on rot development.
2. (i) Effect of antibiotics on the growth of the pathogens.
   (ii) Effect of antibiotics on the production of pectolytic, cellulolytic and proteolytic enzymes in vitro.
   (iii) Effect of antibiotics on rot development.
3. (i) Effect of phenolic compounds on the growth of the pathogens.
   (ii) Effect of phenolic compounds on the production of pectolytic, cellulolytic and proteolytic enzymes in vitro.
   (iii) Effect of phenolic compounds on rot development.