INTRODUCTION
The abilities of fungi to cause diseases in fruits and vegetables under storage and transit is incurring a great loss to fruit and vegetable growers. The survey of the diseases in fruits and vegetables has a great significance to the mycologists because the fruits and vegetables are the excellent substrates for many fungi.

The postharvest diseases of fruits and vegetables are those that develop an incipient infection in the field, contaminations which lodge during picking, harvesting, grading, packing, storage, transportation and various other handling operations required to reach the consumer. During any of these operations, the fruits and vegetables may be subjected to fungal attacks resulting decay and deterioration of the quality.

There are several fungi that cause various kinds of diseases in fruits and vegetables. Among these fungi, one group attacks fruits and vegetables in the field and continue to survive on them even after the crops are harvested, for example, late blight of potato caused by Phytophthora infestans, club root of cabbage and other crucifers caused by Plasmodiophora brassicae, powdery scab
of potato by Spongospora subterranea etc. Another group of fungi cause different type of decay and spoilage of fruits and vegetables in storage and transit. For example, Fusarial rots, soft rot of potato by Rhizopus, black mould rot of tomato, Citrus fruits, bluish green mould rot of orange, dry rot of potato and many forms of fruits and vegetables by species of Aspergillus.

The spread of diseases on fruits and vegetables may be through wind and various mechanical means. Several diseases are found to be associated with seeds whereas the others are associated with soil borne fungi. So, the main aim of the study is to make a general survey of diseases caused by fungi on fruits and vegetables rather than any intensive study of any particular disease because

a) preliminary survey is an essential prerequisite for any detailed work on any disease of this nature,

b) diseases caused in storage and transit on fruits and vegetables is gaining importance in recent years in our country.

Accordingly, the survey of diseases of fruits and vegetables in Anantapur markets has been aimed for
this study so that it would be clear to us what fungi are responsible for spoilage of fruits and vegetables under transit and storage in this area. The work has been designed as follows:

a) Collection and scrutiny of infected fruits and vegetables commonly available in the markets of Anantapur.

b) Exposing the fruits and vegetables showing incipient infection to proper humid conditions under aseptic conditions.

c) Recording the symptoms of disease caused by the fungi infecting the fruits and vegetables and isolation of the associated fungi in each case.

d) Identification of fungi and conducting the pathogenicity test to note the status of the fungus isolated from infected parts.