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Hot water dips elicit disease resistance against anthracnose caused by *Colletotrichum musae* in organic bananas (*Musa acuminata*)

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## ACCEPTED MANUSCRIPT

Hot water dips elicit disease resistance against anthracnose 1 caused by Colletotrichum musae in organic bananas (Musa 2 acuminata) 3 Rosa Vilaplana, Grecia Hurtado, Silvia Valencia-Chamorro 4 5 6 Departamento de Ciencias de Alimentos y Biotecnología, Facultad de Ingeniería Química y Agroindustria, Escuela Politécnica Nacional, Ladrón de Guevara E11-253, Quito, Ecuador 7 8 \*Corresponding author: rosa.vilaplana@epn.edu.ec; rosavilaplana6@gmail.com 9 Abstract 10 Anthracnose of banana is an aggressive disease, difficult to control 11 during export. Moreover, in organic banana the incidence of this pathogen 12 is higher than in traditional crops due to the lack of use of synthetic 13 fungicide during the pre-harvest period. The effectiveness of hot water 14 dips has been studied in order to reduce C. musae growth and to 15 determine their effect on postharvest and shelf-life physicochemical and 16 sensory guality, with the goal to incorporate them into integrated pest 17 management, and to reduce the use of chemicals. Hot water treatment at 18 40 °C for 20 min elicited a C. musae severity inhibition (49.5 %) 19 20 significantly higher (p<0.05) than with other hot water dips. Organic bananas dipped at 40 °C for 20 min had lower (p<0.05) weight, green color, 21 and firmness loss than with other hot water treatments. Global 22 appearance and flavor, were better (p < 0.05) scored in fruit treated with a 23

period. These results suggest that hot water dip may be potentially useful
for controlling anthracnose in organic bananas during the postharvest

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40 °C for 20 min than in non-treated fruit during cold storage and shelf-life

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