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# Hybrid

## Abstract Book



🕲 www.convin.gr **Conference correspondence:** 

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### Controlling and predicting microorganisms in food ecosystems

## P6.31 Development and application of formulated endophytic fungus for novel plant growth strategies

**Kakagianni M**<sup>1</sup>, **Tsiknia M**<sup>2</sup>, **Ehaliotis C**<sup>2</sup>, **Papadopoulou K**<sup>1</sup> <sup>1</sup>University of Thessaly, Larissa, Greece, <sup>2</sup>Agricultural University of Athens, Athens, Greece

Most beneficial endophytic fungi are part of the microbial communities of plants and are directly related to promoting plant health and resistance to the abiotic stresses and facilitating their nutrition. Fusarium solani K (FsK) strain is such a fungus which is capable of conferring biocontrol of pathogenic fungi in both roots and leaves and protecting tomato plants, including tomato fruits, from the negative effects of reduced water availability. It can therefore be used as a promising alternative microbial inoculum in agriculture. The characteristics of these inocula can be greatly improved by encapsulation systems and suitable properties of the biopolymers.

In this study, we aimed at the selective propagation of finely dispersed Fusarium solani K (FsK) strain mycelium in submerged culture and encapsulation in calcium alginate/starch beads to protect the fungus during drying, enable growth in different soils and cultivation media and promote endophytism in tomato plants.

We found that a combination of culture conditions promoted selective formation of finely dispersed mycelium reflected by 4.5-fold decreased pellet diameters, 10-fold increased mycelial biomass concentrations and low blastospore contents of 52 ×106 mL-1 after 48 h. Encapsulation of mycelium enhanced survival under drying by 29.14%. Co-encapsulated starch served as a nutrient source for growth media with best results on sterile and non-sterile peat substrate with 3.99 mm and 4.28 mm radial mycelial growth, respectively.

This study provides the first evidence that survival of FsK mycelium can be substantially improved by encapsulation and that encapsulated FsK is able to grow out of beads in non-sterile soils. These results may provide the basis for future work on increasing efficacy in plant protection strategies against pathogens, enhancing inoculum shelf-life and improving endophytism by formulation technologies.

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