



OxiPhos®

StorOx® 2.0

Storage Pathogen Control in Potatoes

Control of Potato Storage Pathogens, 2015

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Crop: Potato

Organism: Post-harvest storage pathogens of potato – Pink Rot (*Phytophthora erythroseptica*), Pythium Leak (*Pythium ultimum*) and Soft Rot (*Pectobacterium carotovorum*)

Potatoes can incur significant losses during storage from pathogens such as Pink Rot, Pythium Leak and Soft Rot. Disease-causing pathogens find their way into tubers from contaminated storage facilities and through wounds and bruises at harvest. Early curative treatments right after harvest and before storage, as well as applications during storage, can help reduce the incidence and severity of diseases and limit pathogen spread to healthy potatoes. A recent study done by Michigan State University evaluated the efficacy of StorOx 2.0 and OxiPhos for the control of potato storage pathogens when applied as a post-harvest spray prior to storage.

OxiPhos Features & Benefits

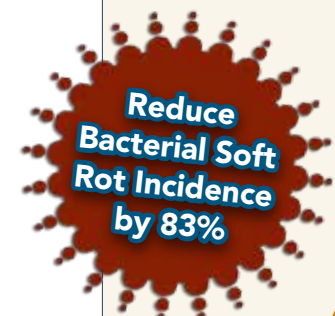
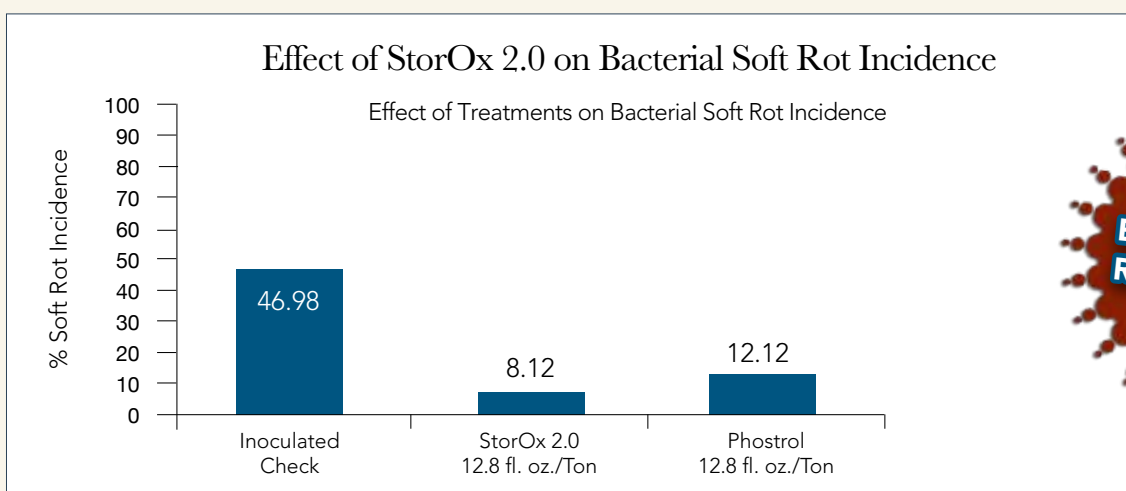
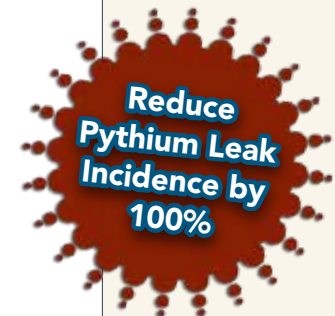
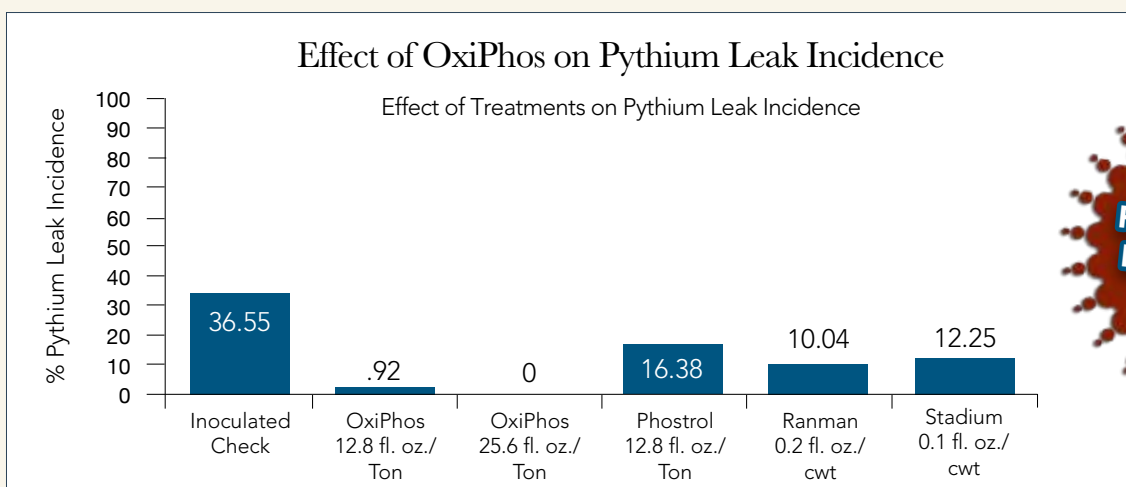
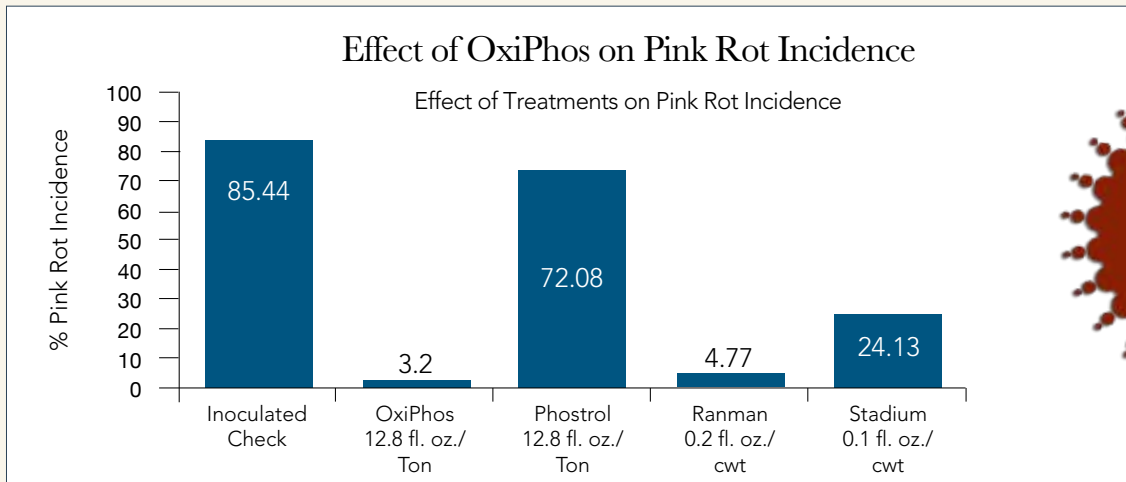
- EPA registered/labeled for post-harvest pathogens
- Works systemically and on contact
- Reduces spoilage in stored potatoes
- Active ingredients: Phosphorous Acid and Hydrogen Peroxide
- Available in 2.5, 30, 55 & 275-gallon containers

StorOx 2.0 Features & Benefits

- EPA registered/labeled for post-harvest pathogens
- Extends shelf life
- Reduces spoilage organisms
- Active ingredients: Hydrogen Peroxide and Peroxyacetic Acid
- Available in 5, 30, 55 & 275-gallon containers

Summary and Results

Results of this trial showed that OxiPhos as a post-harvest spray is very effective in controlling Pink Rot and Pythium Leak of potatoes. Pink Rot incidence was reduced by 96% when treated with OxiPhos. Pythium Leak incidence was reduced by 100% in potatoes treated with OxiPhos. StorOx 2.0 was an effective treatment for controlling Bacterial Soft Rot in storage, showing an 83% reduction in incidence. A combination treatment of OxiPhos and StorOx 2.0 could be a successful broad-spectrum control of storage pathogens in potatoes.



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