Cornell Cooperative Extension Cornell Vegetable Program



Rotten Onions 101: Part II – The many ways onions rot

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Empire State Producer's Expo – Onion Bulb Rot Session

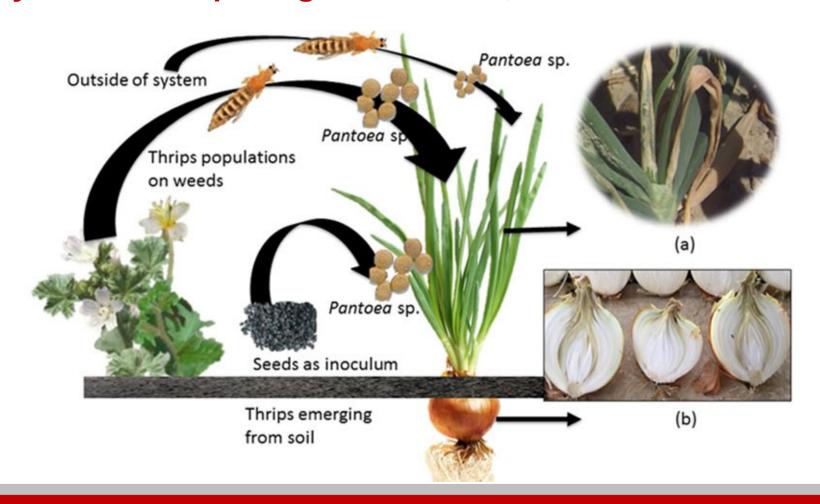
Virtual: January 14, 2021

Outline

Rot life cycle, exploring every side of disease triangle

- **Disease:** Intricacies of infection, disease development within plant, microbial properties of onion.
- **Host:** Effect of plant maturity and plant architecture (growth habit and neck diameter) on susceptibility to bacterial infection. Microbial properties of onion
- **Environment:** Favorable weather conditions, relationship to nitrogen and onion thrips. Implications of different harvest and curing practices.

Life-cycle of onion-pathogenic bacteria; Pantoea as an example

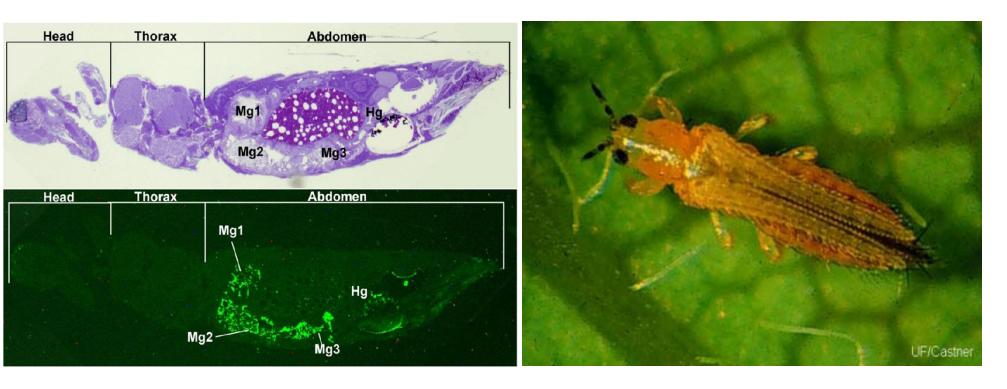


Wounding of plant foliage can be an entry point for bacterial pathogens

- Hail-storms
- Sand blasting
- Damage to foliage during field operations

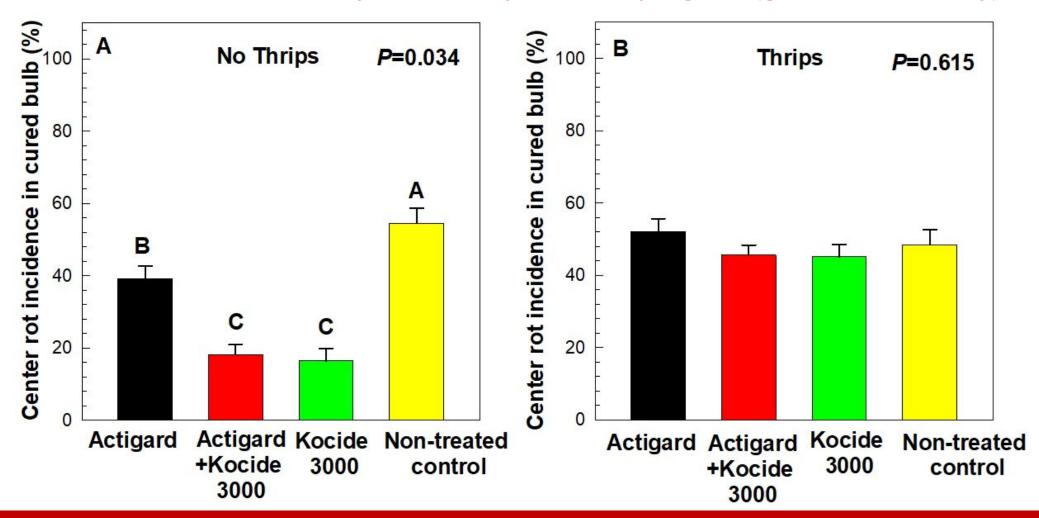


Tobacco thrips (*Franklliniella fusca*) and onion thrips (*Thrips tabaci*) transmit Pantoea ananatis and Pantoea agglomerans via feeding wound contamination with feces

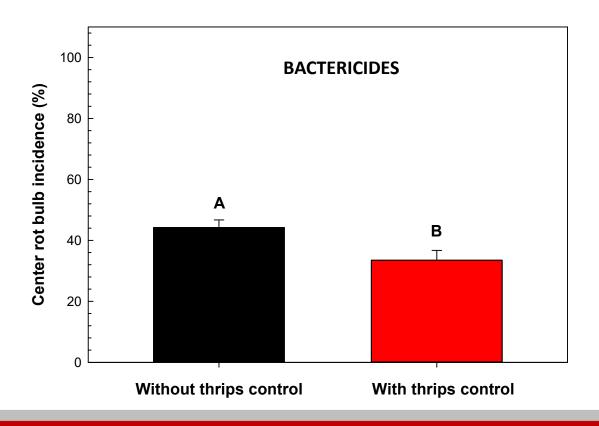


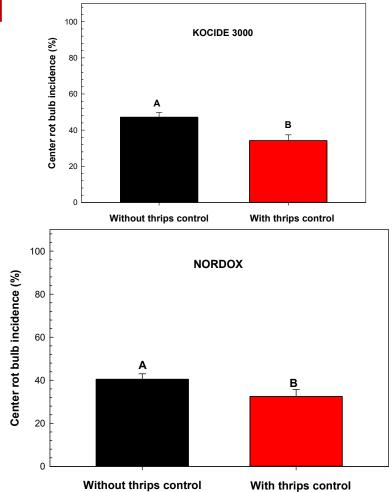
Insect transmitted bacterial pathogens by-pass surface chemical protection in plants

Bactericides work efficiently under thrips control program (greenhouse study)



Bactericides work efficiently under good thrips control program (field conditions)





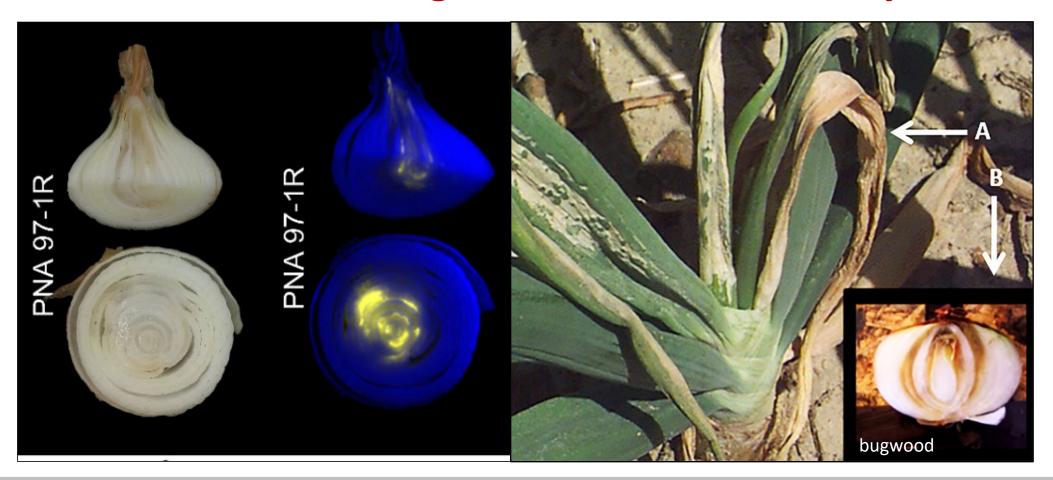
Host: Bacterial Disease Development within Onion Plant/Bulb





Infection through neck or shoulder or outer dead and decaying foliage

Host: Infection of foliage at the center or nearby leaves





Host factor: Which growth stage of onion is highly susceptible to bulb infection?

- Seedling stage
- True leaf stage (4-6)
- First leaf senescence
- Bulb initiation
- Bulb swelling
- Pseudostem hardening
- Flowering

Vegetative phase

Vegetative phase****

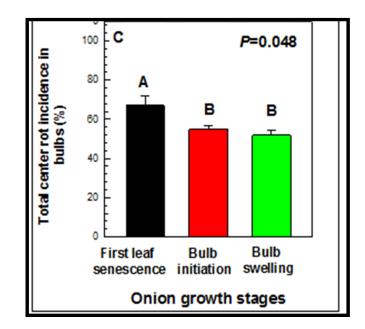
Reproductive phase

Results

Growth stages, variety	df ^a	<i>F</i> -value	P > F
Experiment ^b	1	3.17	0.248
Growth stages of onion ^c	2	24.2	0.037
Variety ^a	4	29.2	< 0.001
Growth stages of onion× variety	8	48.3	0.923

^a Degrees of freedom.

^d Five Vidalia onion variety (1518, 1407, Granex YPRR, Pirate, and Sweet harvest) were used

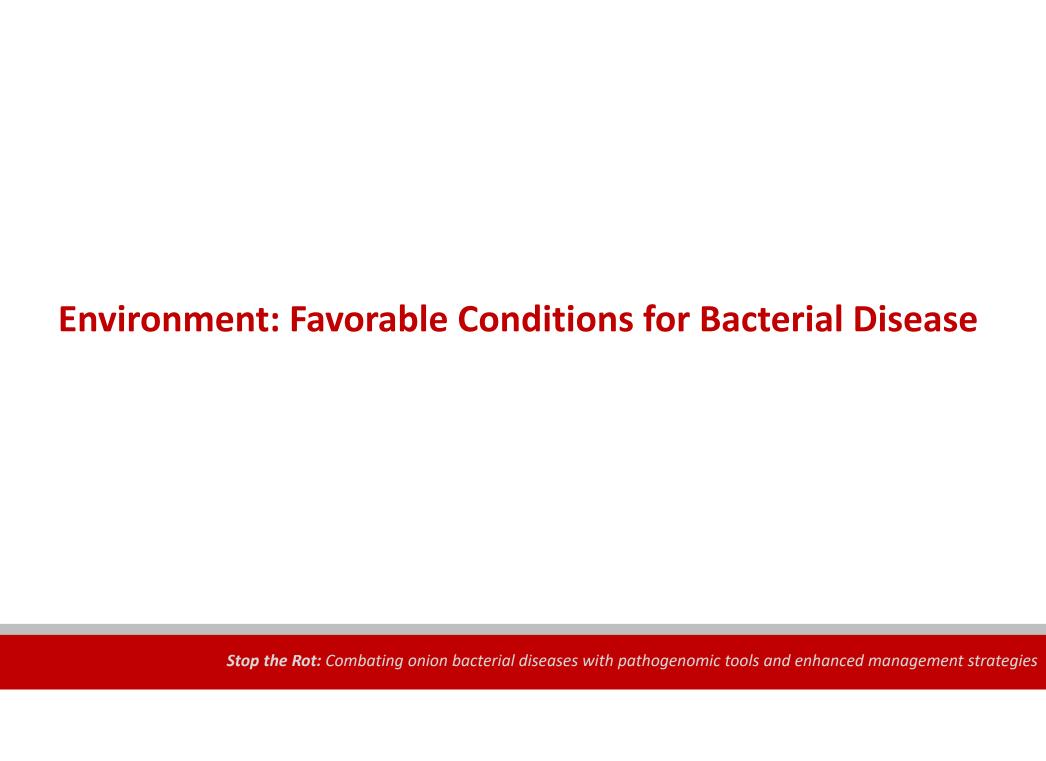


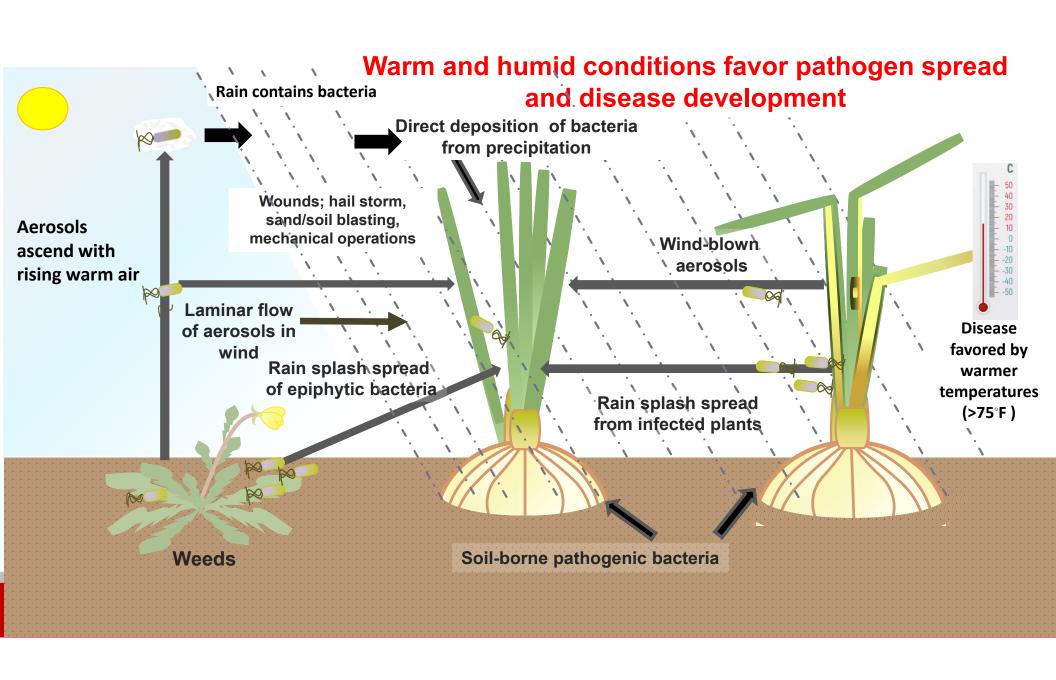
• Onion growth stages can influence incidence of *P. ananatis* in bulbs (Stumpf et al., 2017)



^b Number of experiments.

^c Inoculation was done at first leaf senescence, bulb initiation, and bulb swelling growth stages.





Damaged onions and garlic produce aromatic sulfur compounds



https://www.marthastewart.com/1114368/how-crush-garlic



C. Hoepting

Some of these sulfur compounds make you cry

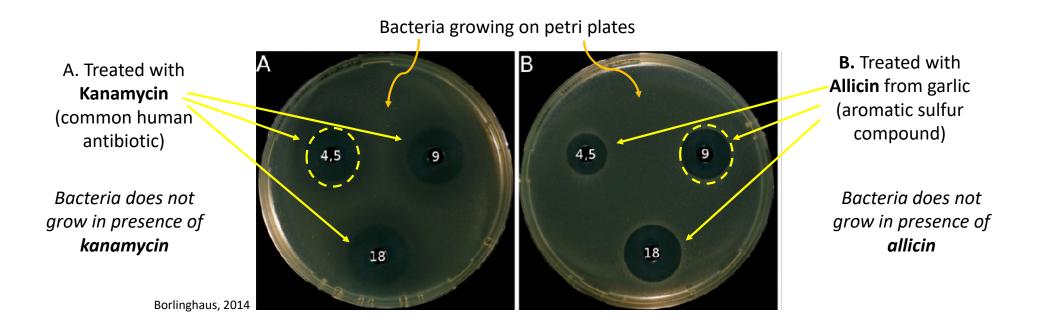


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Sift of the Reprier's Council in representation of the Total extractions, of the Reprinted for Ealism, AEE Reprier M. California of the University of Reprier (IEEE).

Some of these sulfur compounds are antimicrobial (kill bacteria)



If onions have antimicrobial properties, why do they get infected with bacterial at all?

Because <u>some</u> Pantoea onion pathogens have **genetic resistance to onion sulfur antimicrobials**Onions inoculated with bacteria:

Onion sulfur compound resistant *Pantoea* strains



Onion sulfur compound <u>sensitive</u> Pantoea strains



Antimicrobial properties of onion may (in-part) explain differences in incidence of <u>foliar</u> bacterial symptoms and incidence of <u>bulb rot</u>

Foliar symptoms of bacterial disease



Bacterial disease in leaf & neck, not in bulb





Bacterial bulb rot



Bacterial disease in **leaf** tissue

Bacterial disease in **bulb** tissue

Host: Effect of plant architecture (floppy leaves) on bulb rot





More upright plant architecture is not as prone to rot as plants with "floppy leaves".

Host: Effect of plant architecture (floppy leaves) on bulb rot







Due to more areas for water to pool in leaf axils that would increase risk of bacterial infection.

Host: Effect of plant architecture (floppy leaves) on bulb rot

Onion Variety Rot Project, New York: 2019 (Hoepting)

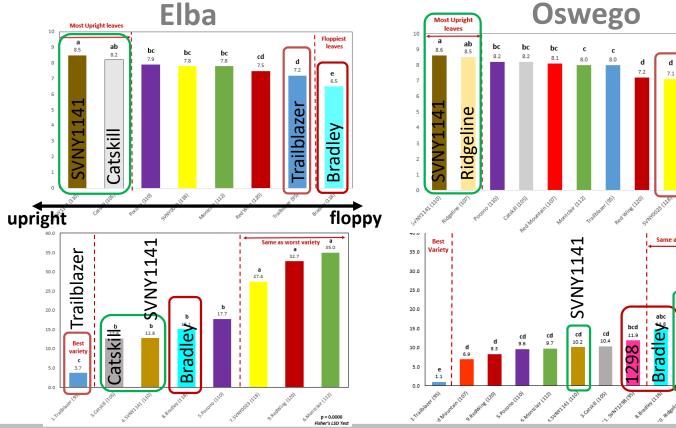


Bradley

Floppy Leaves
Scale 1-10
Floppy to upright

Natural Bulb Rot (%)

Inconsistent relationship between growth habit and bulb rot.



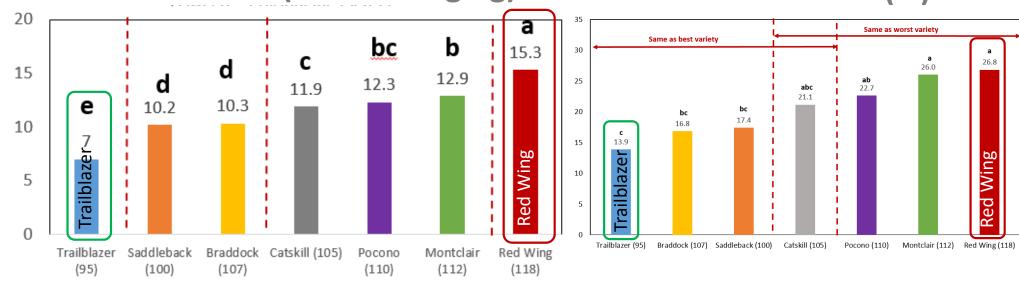
Host: Effect of plant architecture (neck thickness) on rot

Onion Variety Rot Project, New York: Elba 2018 (Hoepting)





Natural Bulb Rot (%)



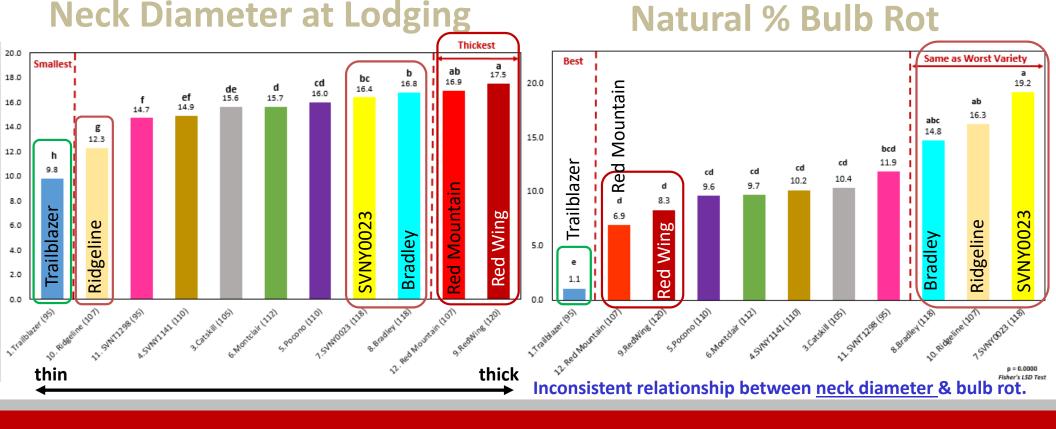
Thin/early

As <u>neck diameter</u> increased, <u>bulb rot</u> increased.

Thick/late

As <u>days to maturity</u> increased, <u>neck diameter</u> increased.

Host: Effect of plant architecture (neck thickness) on rot Onion Variety Rot Project, New York: Oswego 2019 (Hoepting)

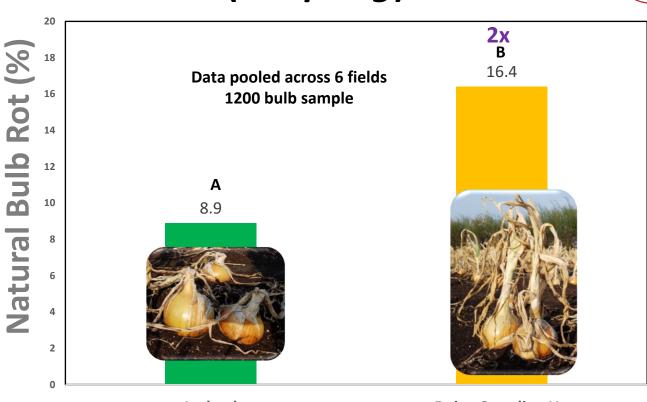


Host: Effect of dying standing up on bulb rot

Field Survey, New York: 2015 (Hoepting)



Plants that died prematurely standing up had **2-times** as much bulb rot at harvest.



Hoepting 2015

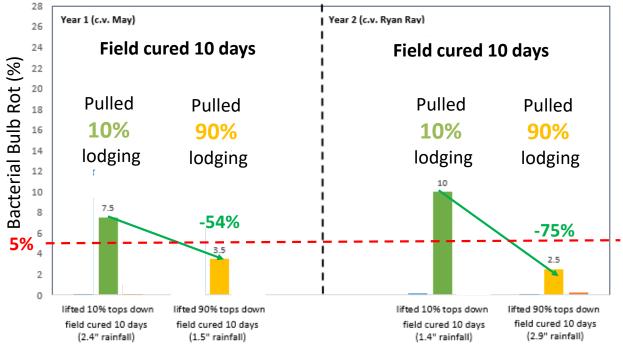
Lodged Dying Standing Up

Environment: Implications of Harvest & Post-Harvest Practices on Onion Bulb Rot – Effect of Lodging

Year 1 Year 2 (Wright & Grant, 1997 - Pukekohe, New Zealand)

Effect of harvest practices on bacterial bulb rot of onion

As lodging increases,



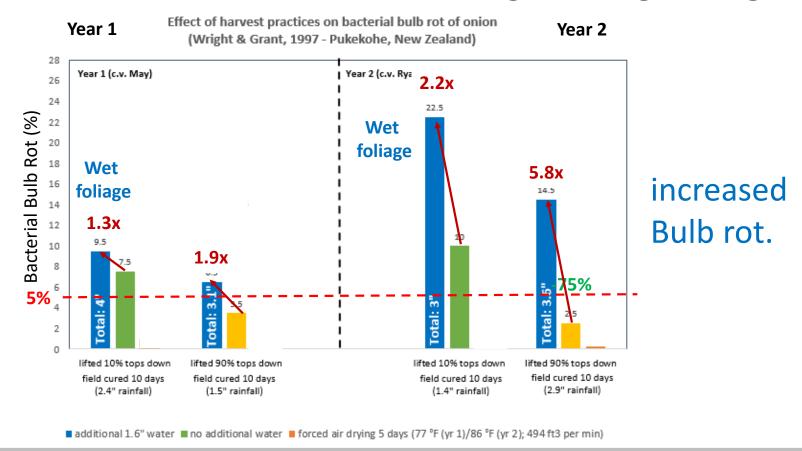
Bulb rot decreases.

■ additional 1.6" water ■ no additional water ■ forced air drying 5 days (77 °F (yr 1)/86 °F (yr 2); 494 ft3 per min)

Environment: Implications of Harvest & Post-Harvest Practices on Onion Bulb Rot – Effect of Wet Foliage During Curing



Leaf
wetness
during
field curing

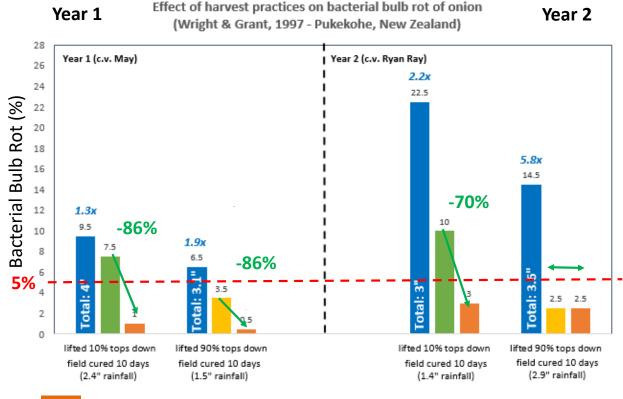


Environment: Implications of Harvest/Post-Harvest Practices on Onion Bulb Rot – Effect of Artificial Forced Air Curing

Field cured 10 days

Pulled Pulled
10% 90%
lodging lodging

Artificial forced air curing (drying wall)

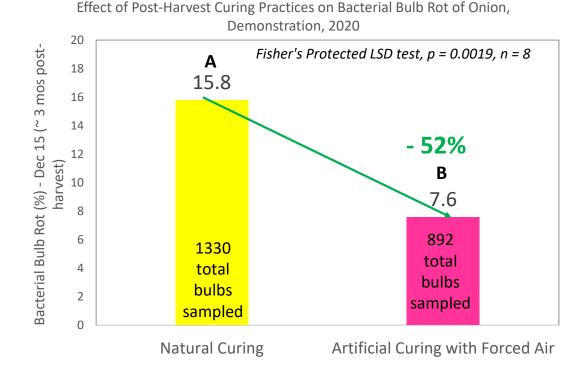


decreased Bulb rot.

Artificial forced air curing (5 days), no field curing

Environment: Implications of Post-Harvest Practices on Onion Bulb Rot – Effect of Artificial Forced Air Curing – Elba 2020 (Hoepting)

Compared to natural curing, artificial curing reduced incidence of bacterial bulb rot by 52%.

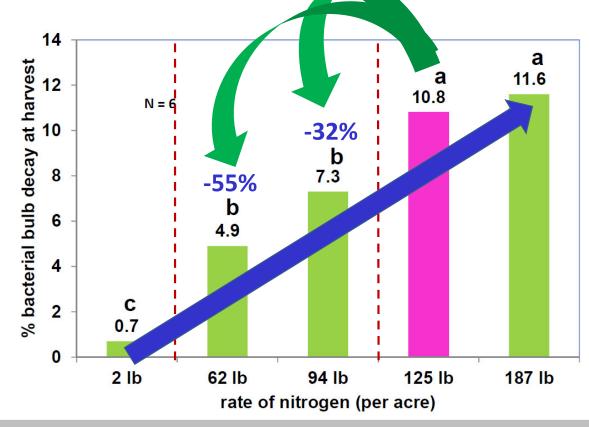


Environment: Effect of nitrogen on bulb rot

Onion Variety Project, New York: 2010 (Hoepting et. al.)



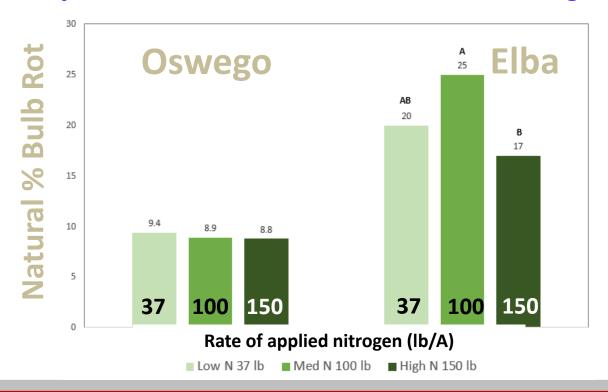
As rate of applied total nitrogen (2, 62, 94, 125, 187 lb/A) increases, bacterial bulb rot increases.



Environment: Effect of <u>nitrogen</u> on bulb rotOnion Variety Rot Project, New York: 2018 (*Hoepting*)



No relationship between 37, 100 & 150 lb/A nitrogen and bulb rot



Environment: Effect of <u>nitrogen</u> on bulb rot Onion Variety Rot Project, New York: Elba, 2019 (Hoepting)

No relationship between 10, 30 & 60 lb/A nitrogen and bulb rot

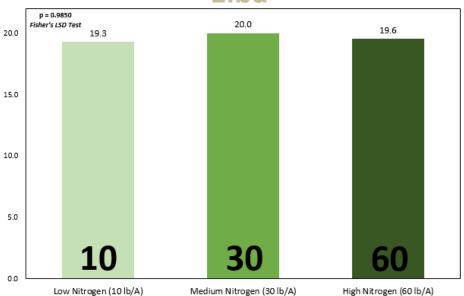
20.0

15.0

10.0

5.0

Natural % Bulb Rot Elba



Rate of applied nitrogen (lb/A)



Rate of applied nitrogen (lb/A)

Medium - 30 lb/A

High - 60 lb/A

Environment: Effect of onion thrips feeding on bulb rot

Onion Variety Rot Project, New York: Elba, 2019 (Hoepting)



low ← Thrips feeding damage (white foliage) → high







Onion thrips spread bacterial pathogens and cause wounding that may increase risk of bacterial infection.

Environment: Effect of onion thrips feeding on bulb rot Onion Variety Rot Project, New York: Elba, 2019 (Hoepting)



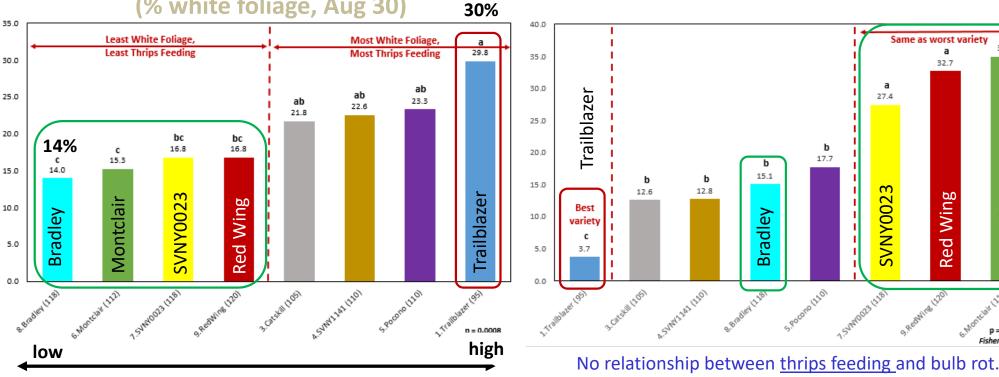
Red Wing

Montclair











Stop the Rot

Combating onion bacterial diseases with pathogenomic tools and enhanced management strategies

https://alliumnet.com/projects/stop-the-rot/

USDA NIFA SCRI Project No. 2019-51181-30013



United States Department of Agriculture National Institute of Food and Agriculture