

Origanum vulgare vapor primes defence mechanisms in grapevine (*Vitis vinifera*) and hinders *Plasmopara viticola* infection

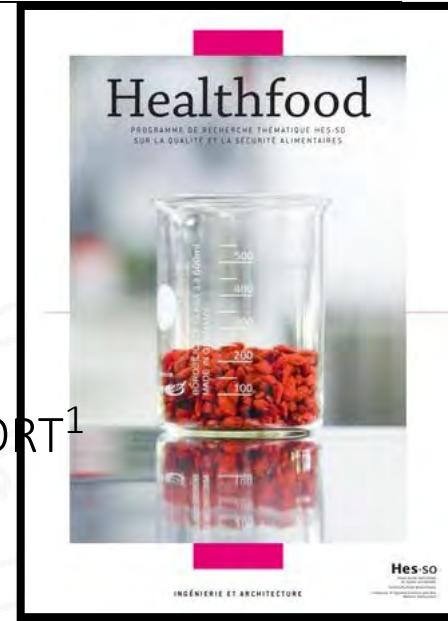
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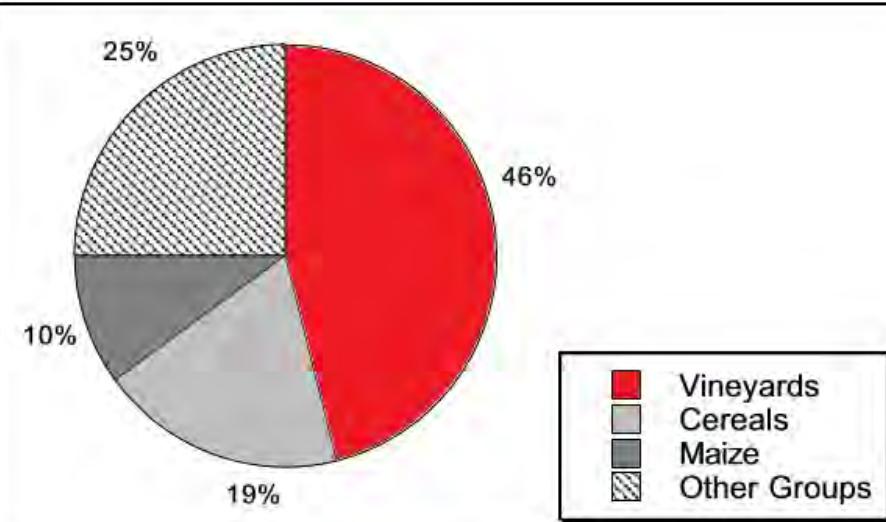
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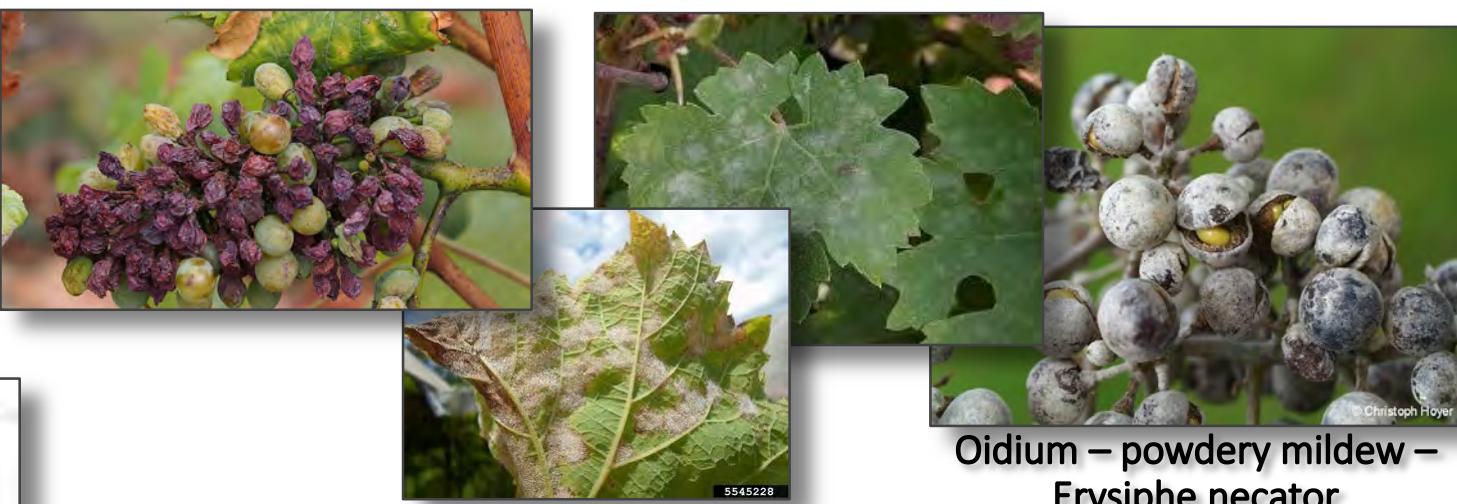


Background

Pesticide use by crop in the EU

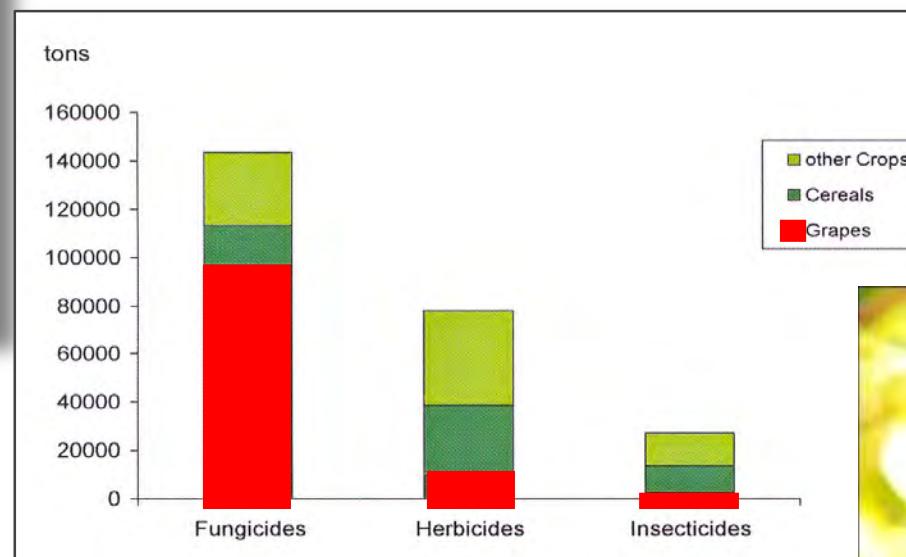


- 3% of agricultural surface
- 46% of the total pesticide use



Mildou - downy mildew –
Pernospora (viticole) –

Oidium – powdery mildew –
Erysiphe necator



Bunch rot –
Botrytis cinerea



Essential oils: alternatives to fungicides?

Table 1. Publications related to various bioactivities of essential oils (PubMed search 9/29/2016).

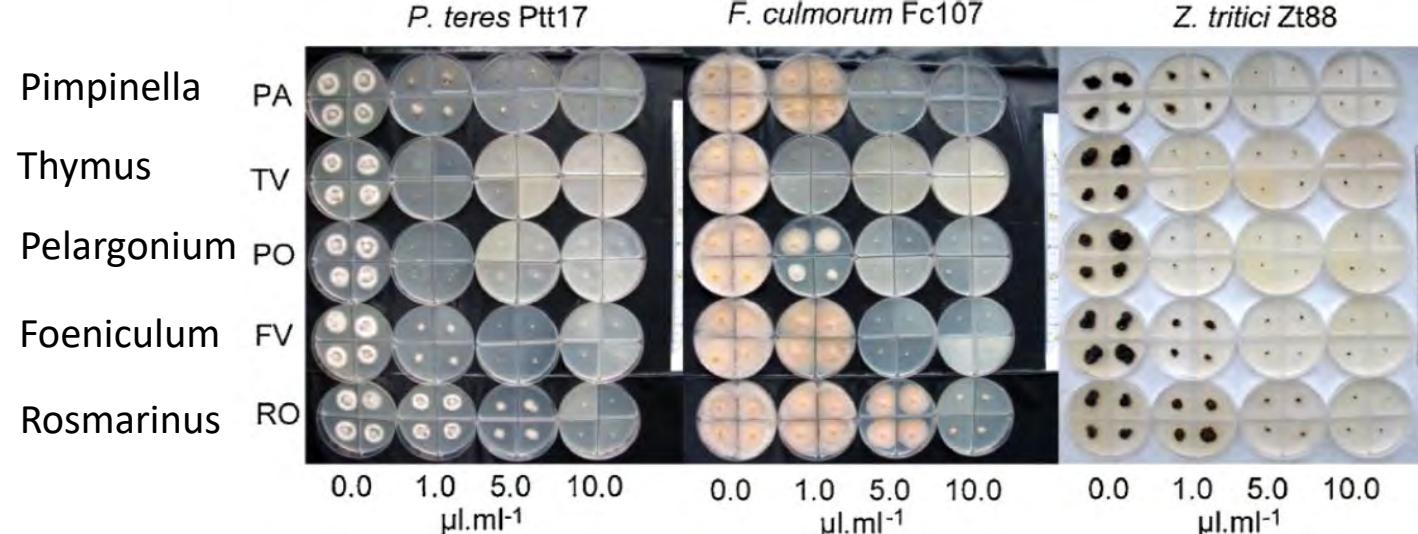
Activity	Number of publications ^a
Antimicrobial	2671
Antioxidant	1186
Anti-inflammatory	587
Analgesic	388
Anticancer	108
Sedative	102
Spasmolytic	73
Wound healing	44
Immunomodulatory	34
Anti-allergic	22
Gastroprotective	13
Anti-aging	5
Antidepressive	5
Pain relief	4

^aKeywords used: "name of activity," "essential oil" (e.g., antioxidant activity, essential oil).

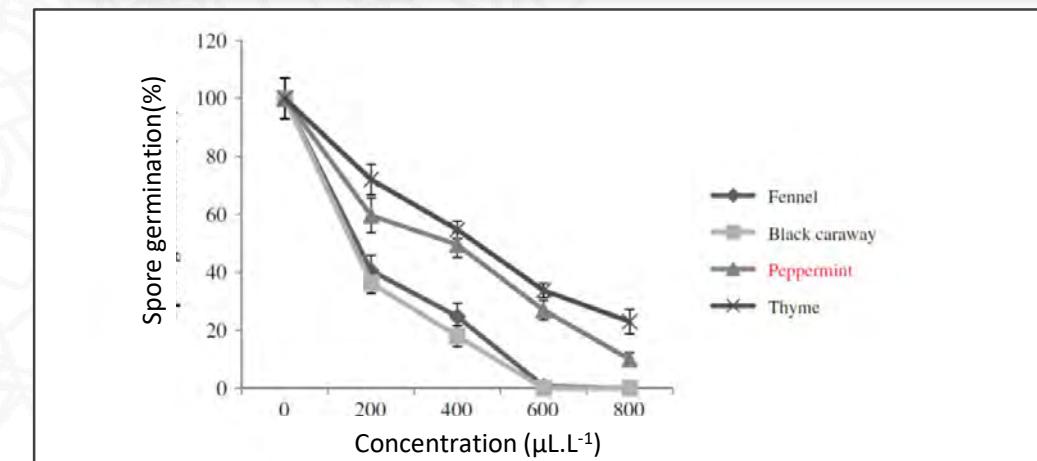
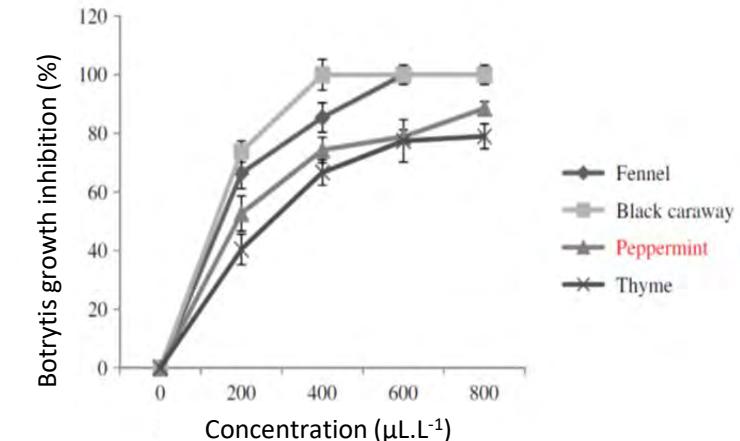
Sakkas & Papadopoulou., 2016

Essential oils: alternatives to fungicides?

***Botrytis* in vitro**



Matusinsky et al., 2015



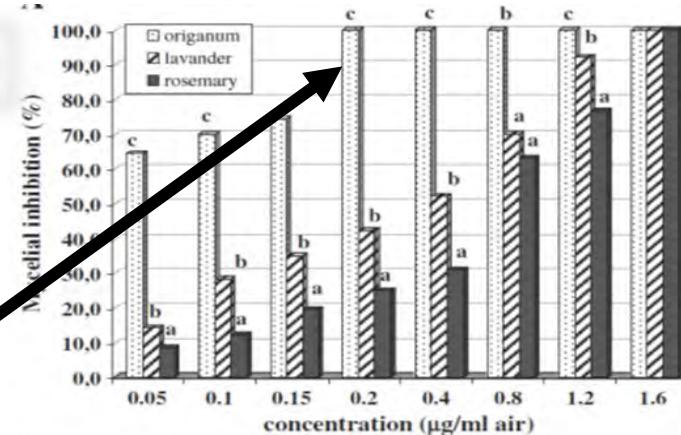
S. Mohammadi et al. 2014

Dr Markus Rienth

Essential oils: alternatives to fungicides?

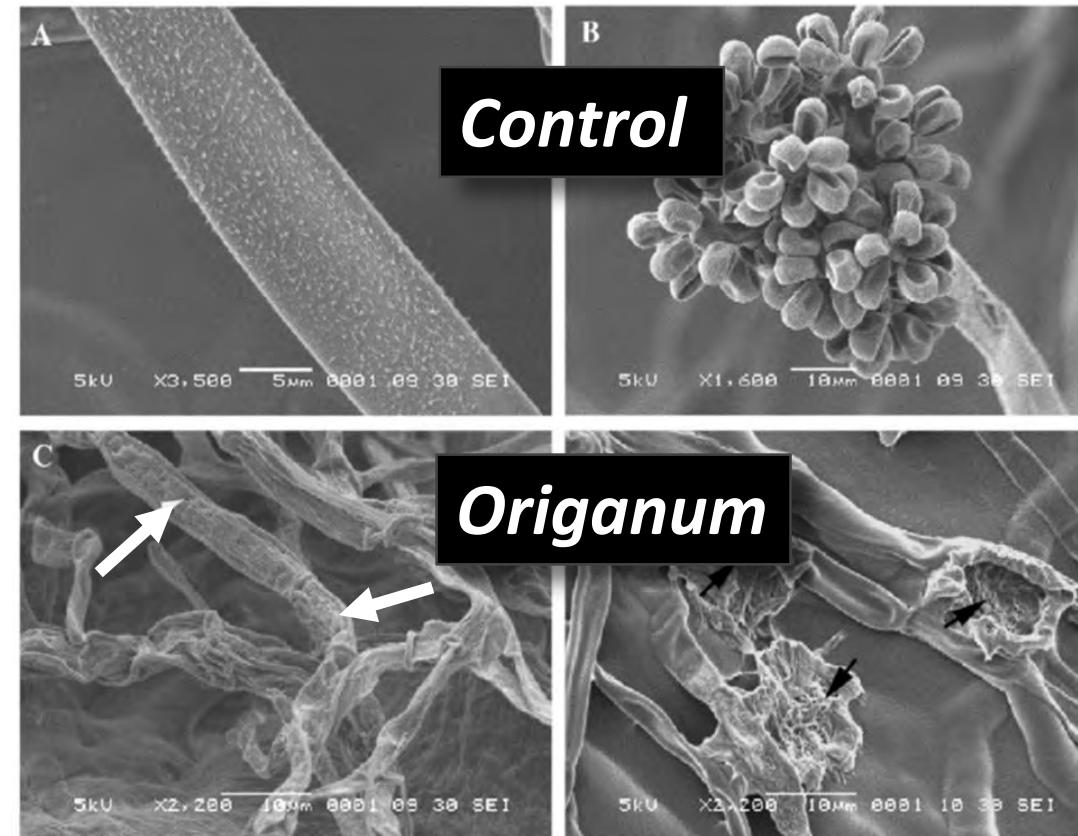
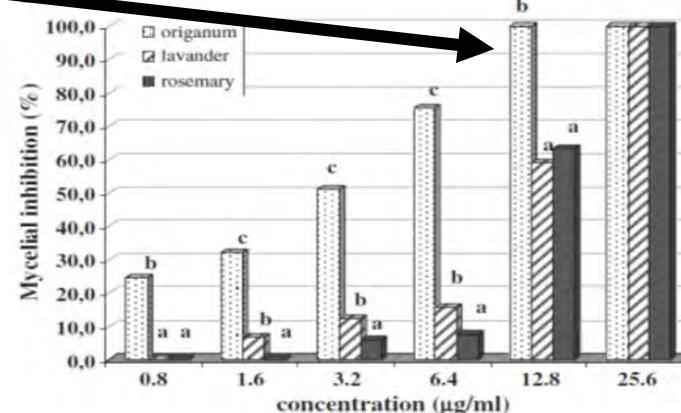
Botrytis in vitro

volatile



Origanum

direct



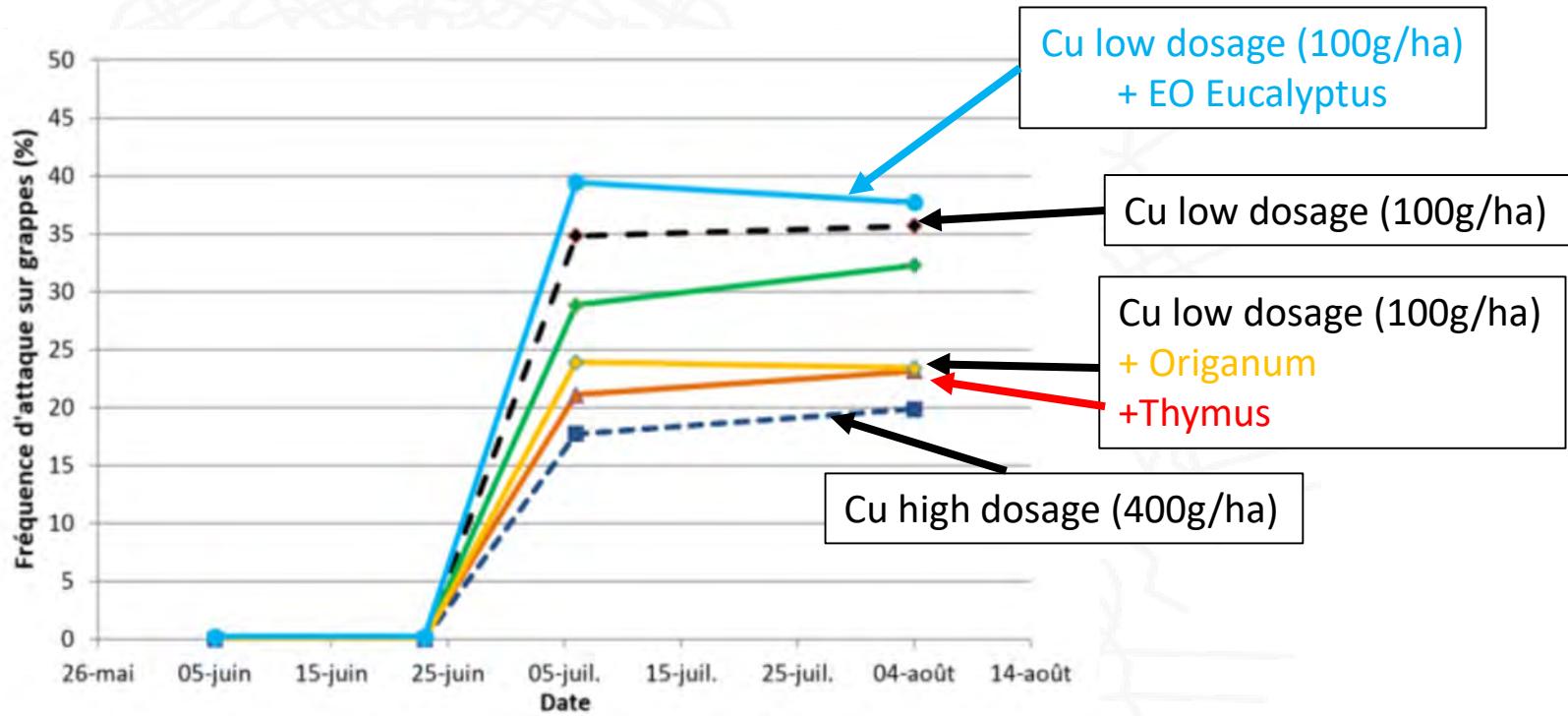
Mechanisms underlying the action of essential oil on the vegetative and reproductive phases of fungal development and host remains to be understood

Essential oils: alternatives to fungicides?

Downy mildew on vine

Les huiles essentielles expérimentées contre le mildiou

Testées en conditions semi-contrôlées, les huiles essentielles possèdent une certaine efficacité contre le mildiou, mais leur effet semble limité dans le temps. Au vignoble, associées à une dose de cuivre réduite, les bons résultats obtenus ne sont pas aussi évidents...



Problems:

- Hydrophobe
- Efficiency only very brief after application and inoculation
- Termination seems to be crucial

- IFV –Vinopôle Bordeaux Aquitaine AVELINE et al., 2015

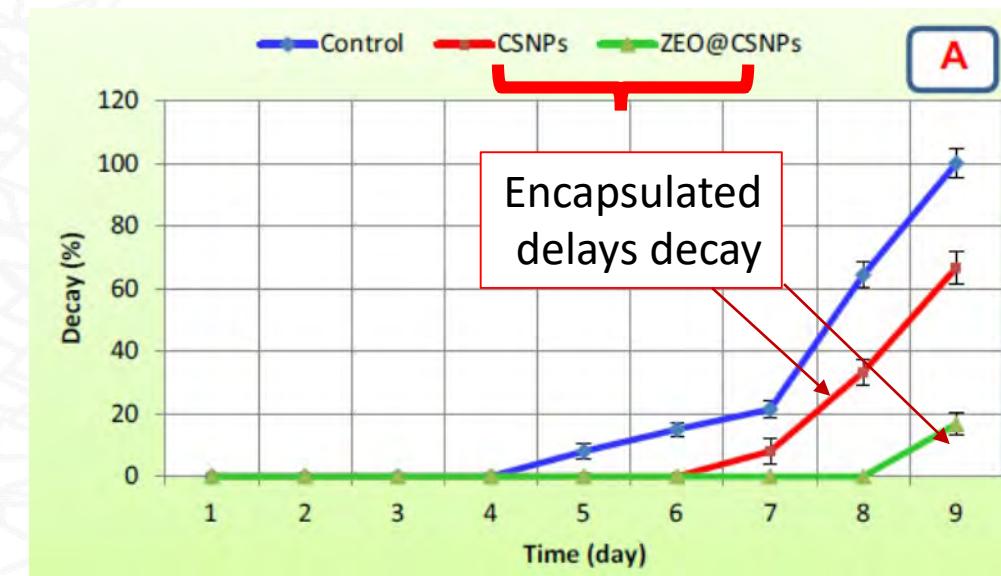
Essential oils: alternatives to fungicides?

Nanoencapsulation of *Zataria multiflora* essential oil preparation and characterization with enhanced antifungal activity for controlling *Botrytis cinerea*, the causal agent of gray mould disease

Ali Mohammadi ^a, Maryam Hashemi ^{b,*}, Seyed Masoud Hosseini ^{a,**}



Fig. 6. Appearance of strawberries coated with CSNPs (1500 ppm) and ZEO@CSNPs (1500 ppm) during storage. Fruits were treated, inoculated with fungus for 7 days at 4 °C followed by 2 days at 20 °C.



Short communication

Long-term antifungal activity of volatile essential oil components released from mesoporous silica materials

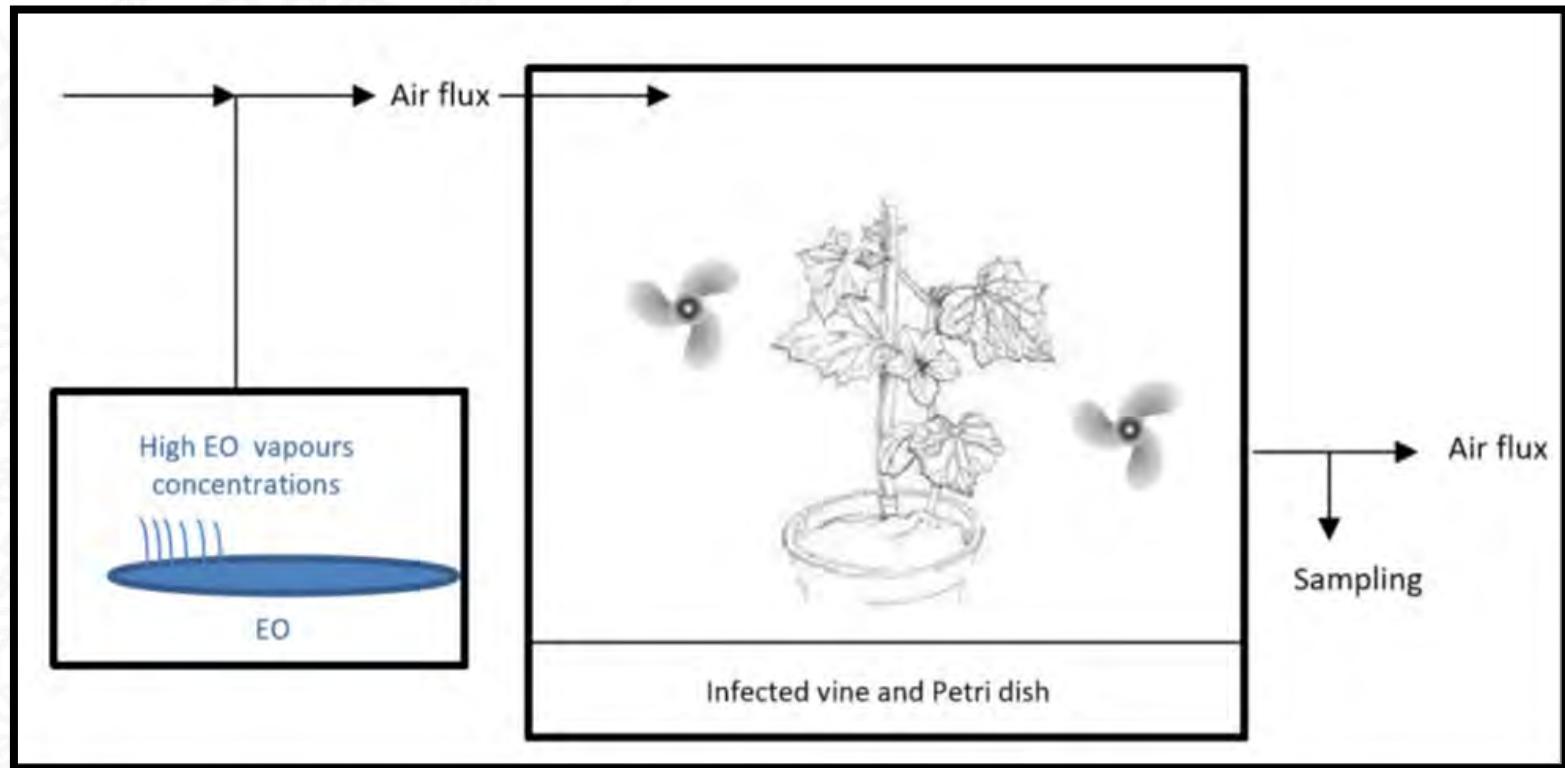
Anezka Janatova ^{a,b}, Andrea Bernardos ^a, Jakub Smid ^a, Adela Frankova ^a, Miloslav Lhotka ^c, Lenka Kourimská ^b, Josef Pulkrabek ^a, Pavel Kloucek ^{b,*}

Background - hypothesis

What about a continuous fumigation?

Long term targets:

- **Nanoparticles?**
- **Encapsulated EO?**
- **Fumigation in greenhouses / storage
of fresh fruits**
- **Co-Plantations?**



Methodology

- Develop/construct a chamber with a vaporization system
- Validate the system (concentrations etc)
- Test different oils and their impact on:
 - Plant development/physiology
 - Different pathogens
- Understand the involved molecular mechanisms
 - RNA-sequencing



Methodology



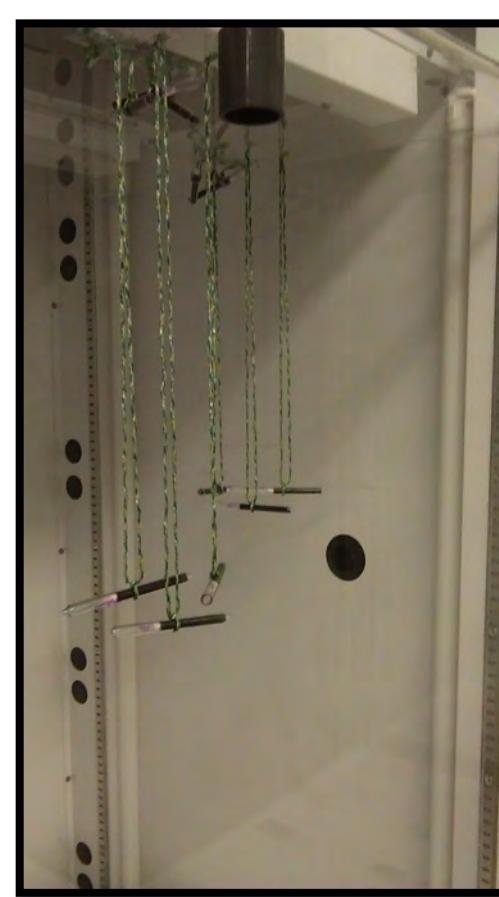
Methodology



Results – Vapour concentration assessment

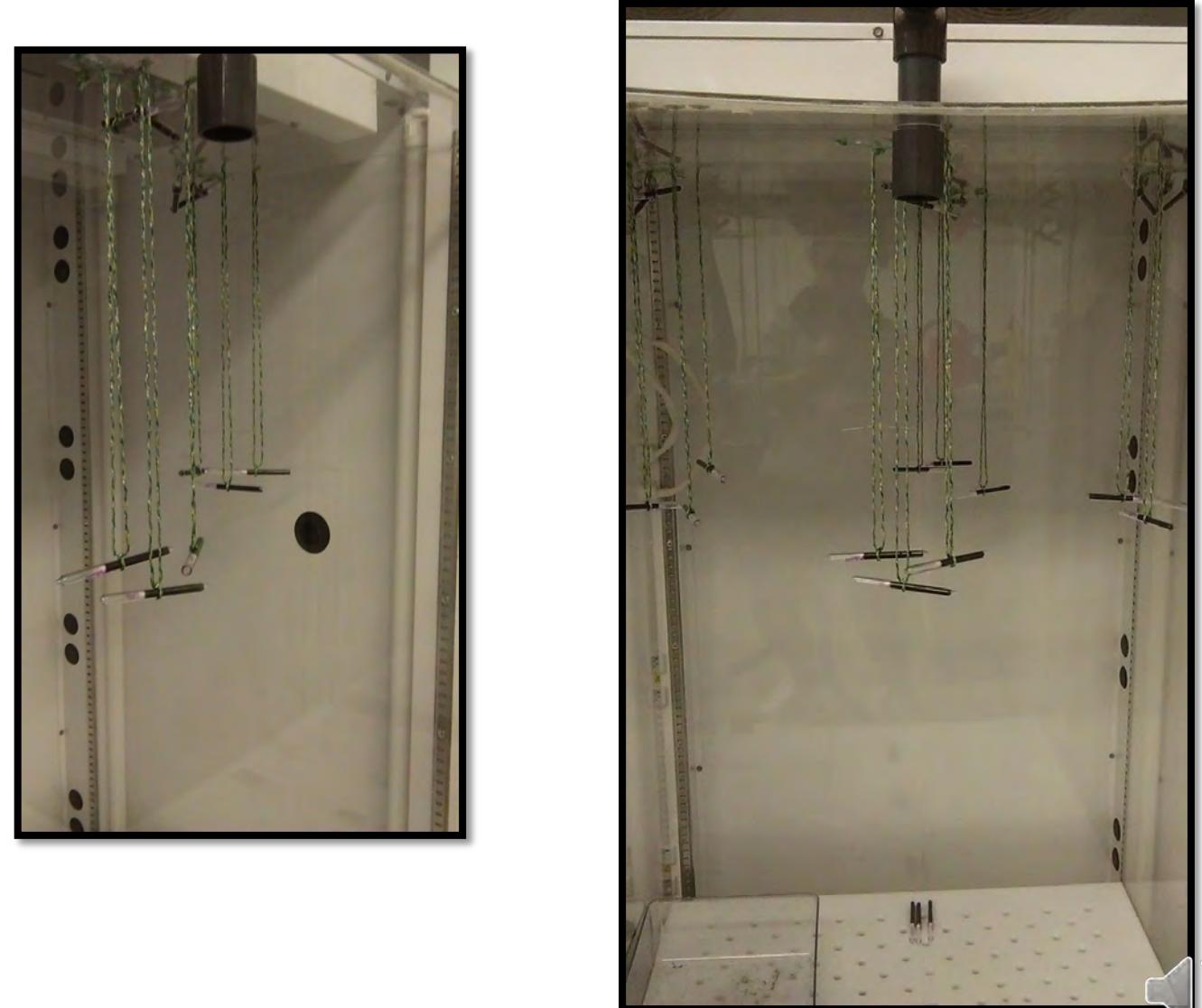
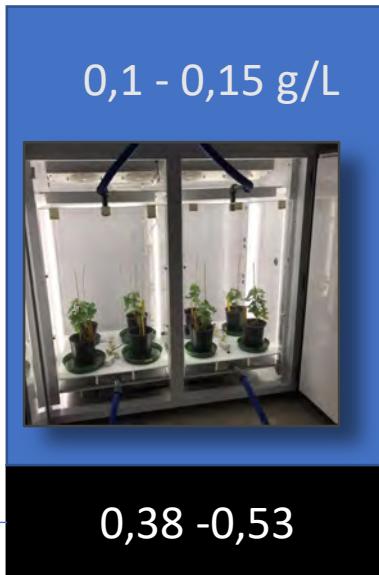
Thymus

BOX
(30g/L)



Origanum

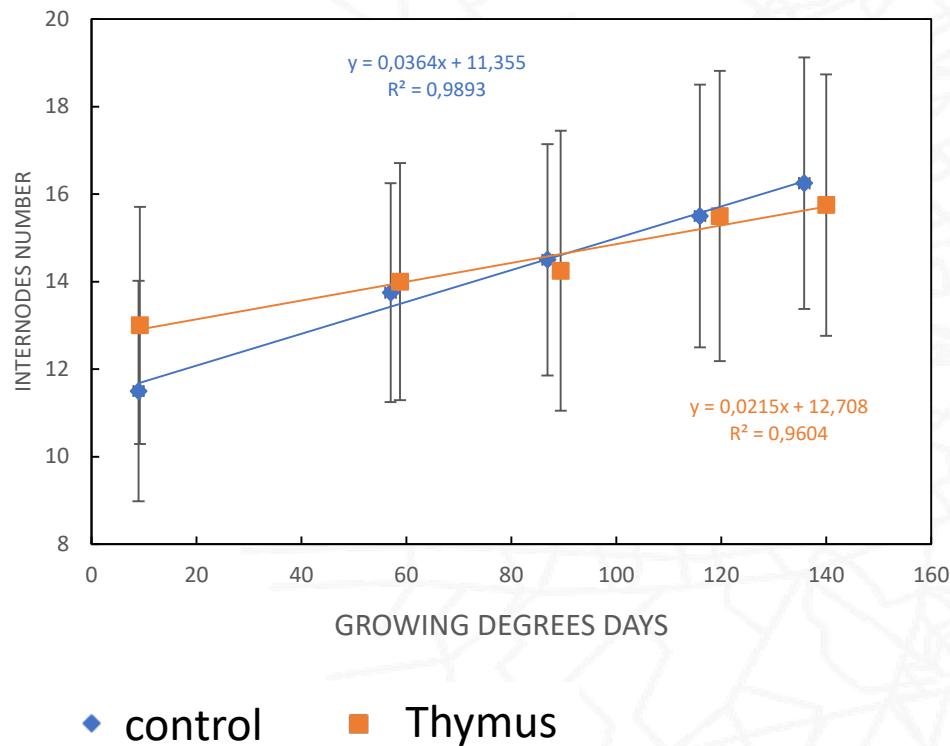
BOX
(3,5g/L)



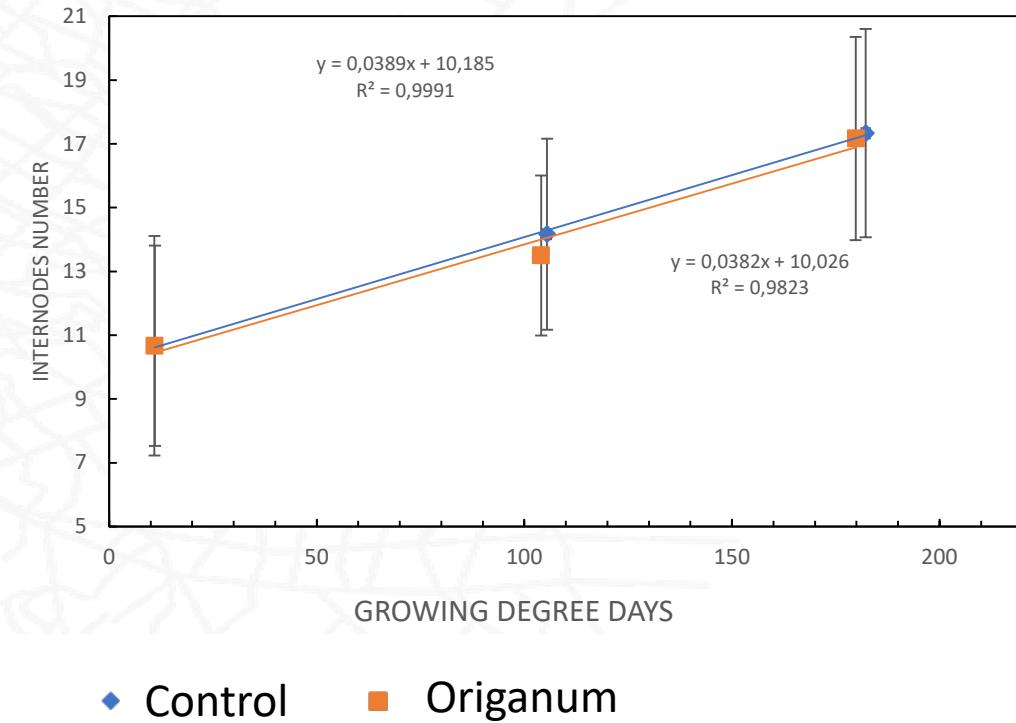
Results – Vine physiology

Growth Rate

Thymus



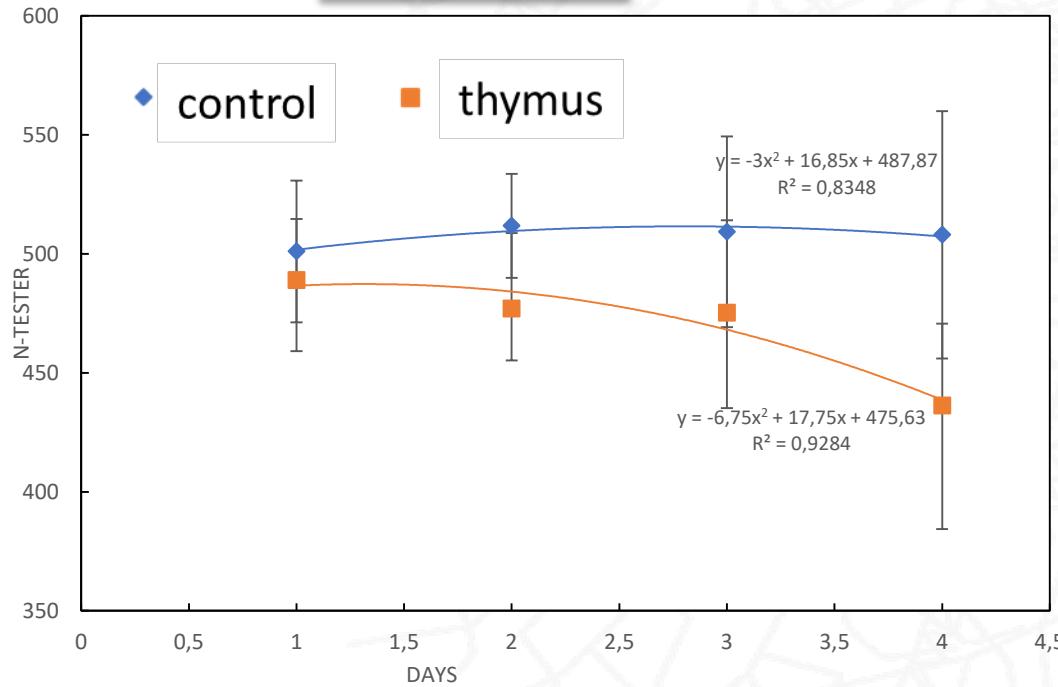
Origanum



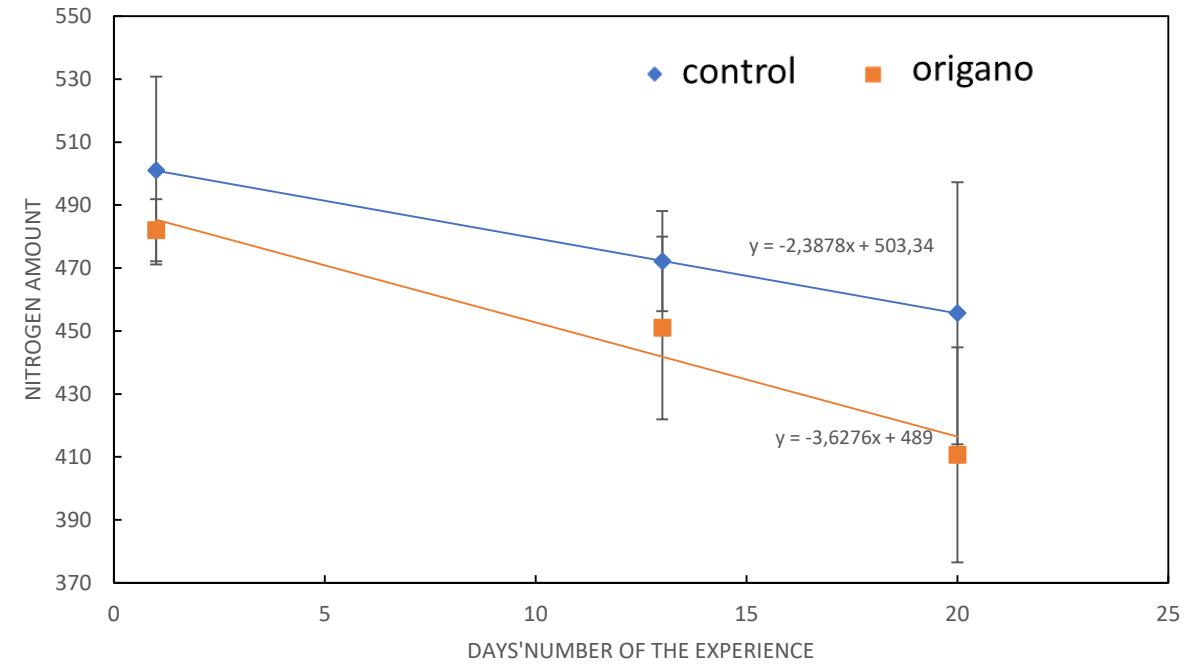
Results – Vine physiology

N-Tester

Thymus

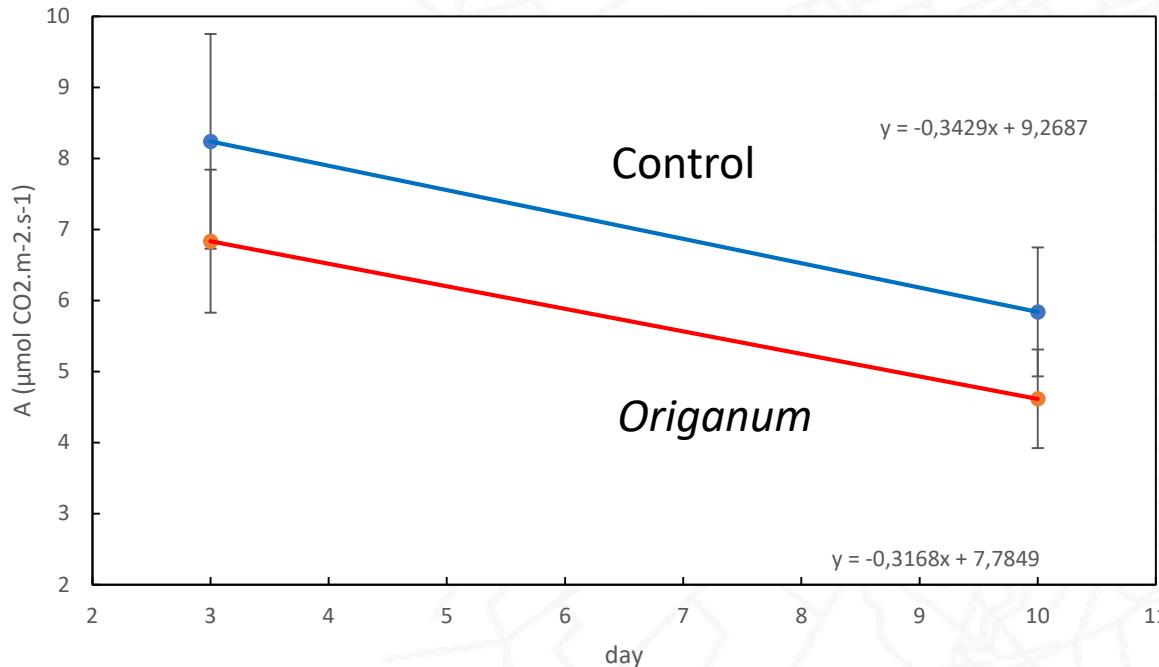


Origanum



Results – Vine physiology

Photosynthesis

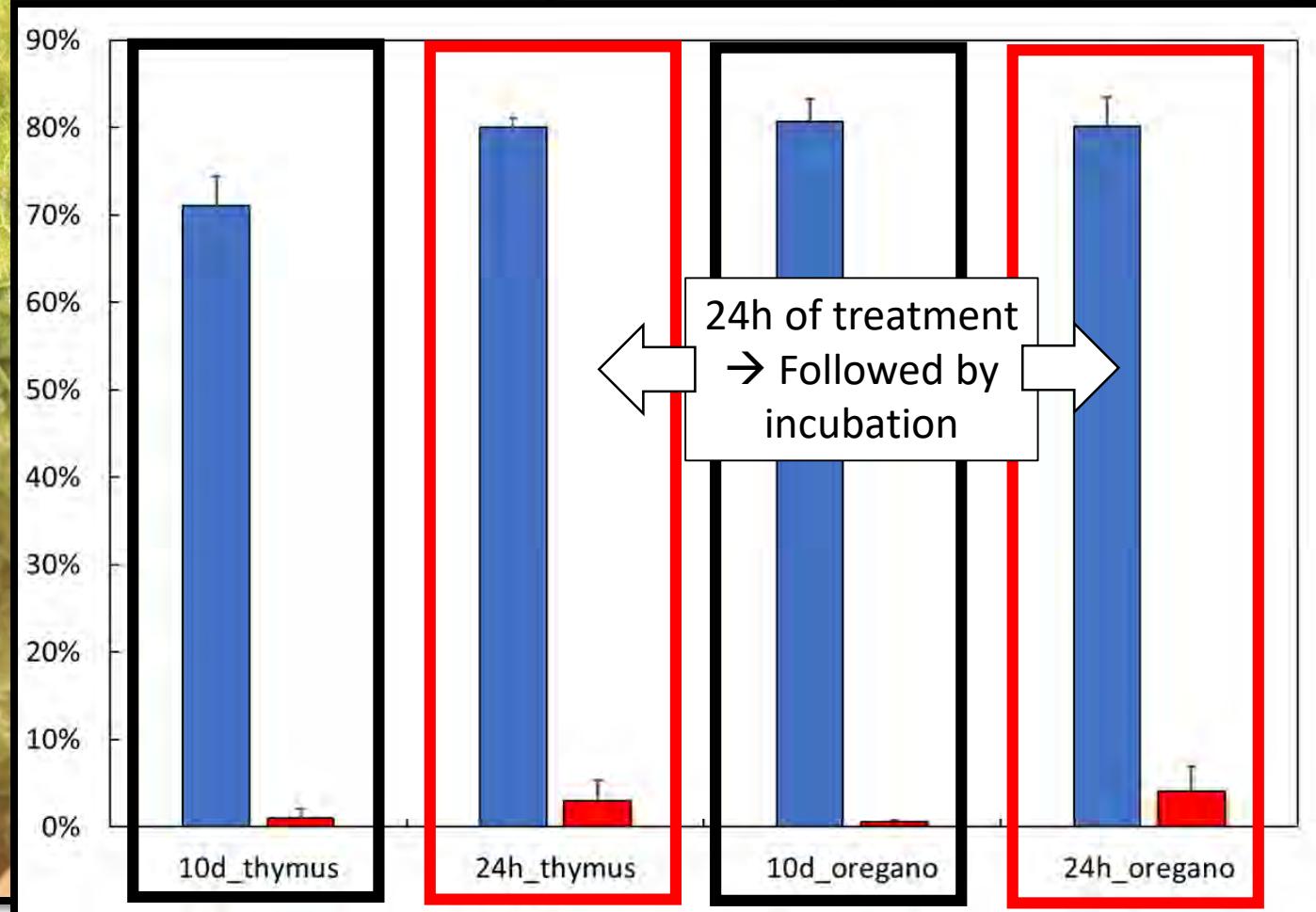


- No impact on growth speed
- But negative impact on chlorophyll content & photosynthesis,
 - Lower leaf area
 - *Thymus* seems to impact more than *Origanum*



Results – disease severity

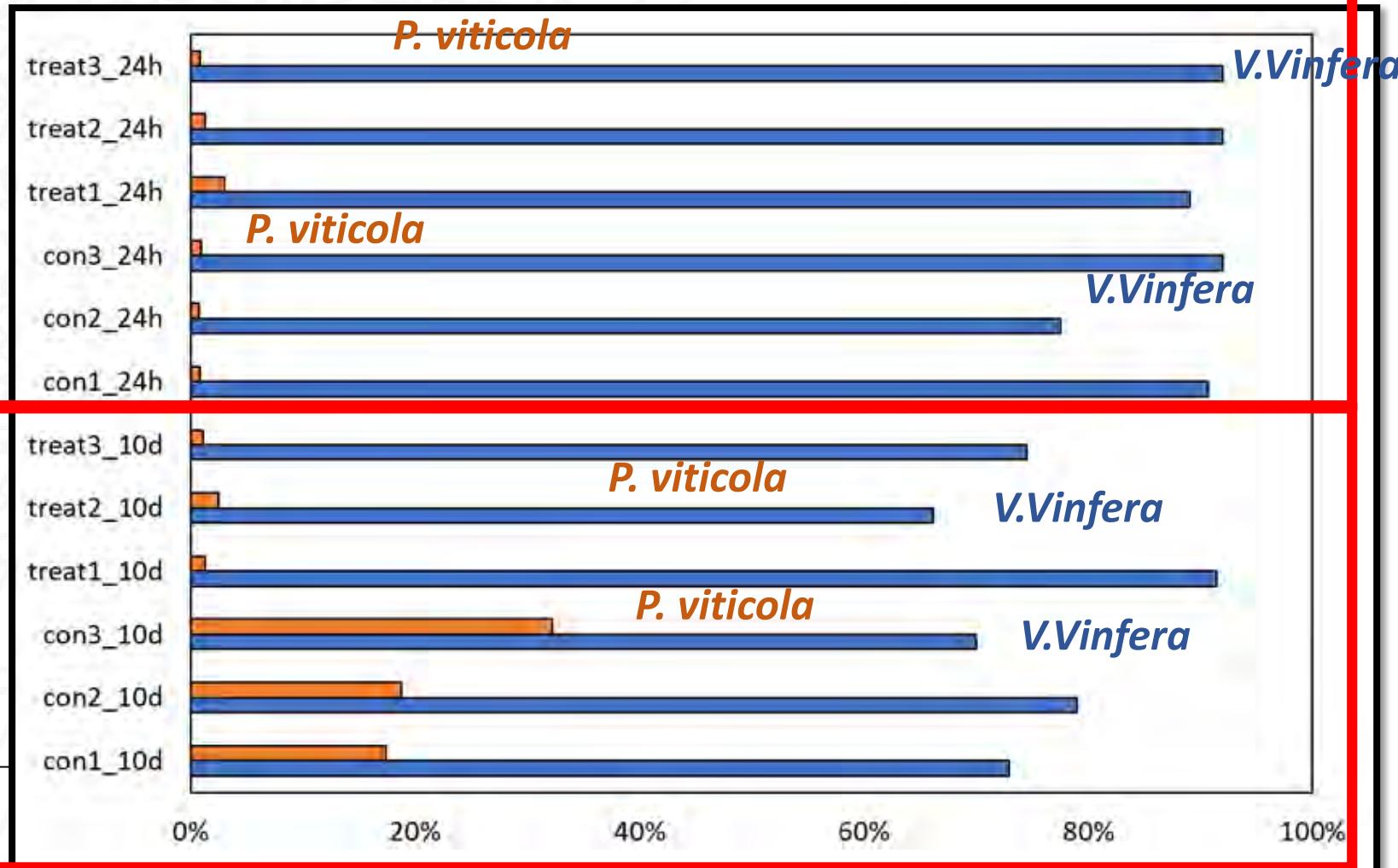
After the incubation period (oil spot appearance),
sporulation was triggered and visually assessed



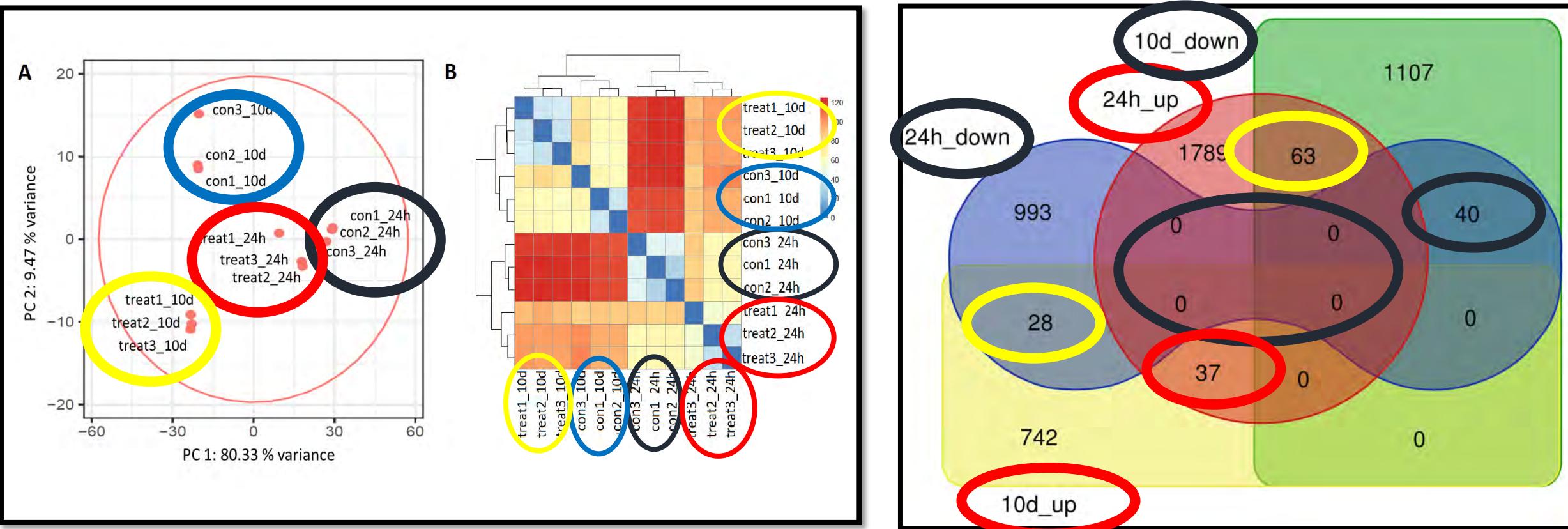
Pair-end RNA-seq of Oregano experiments

- 10d treatment
→ Sampling after 10d
- 24h treatment
→ Sampling after 24h

Mapped Reads on the *V.vinifera* & *P. viticola* genome

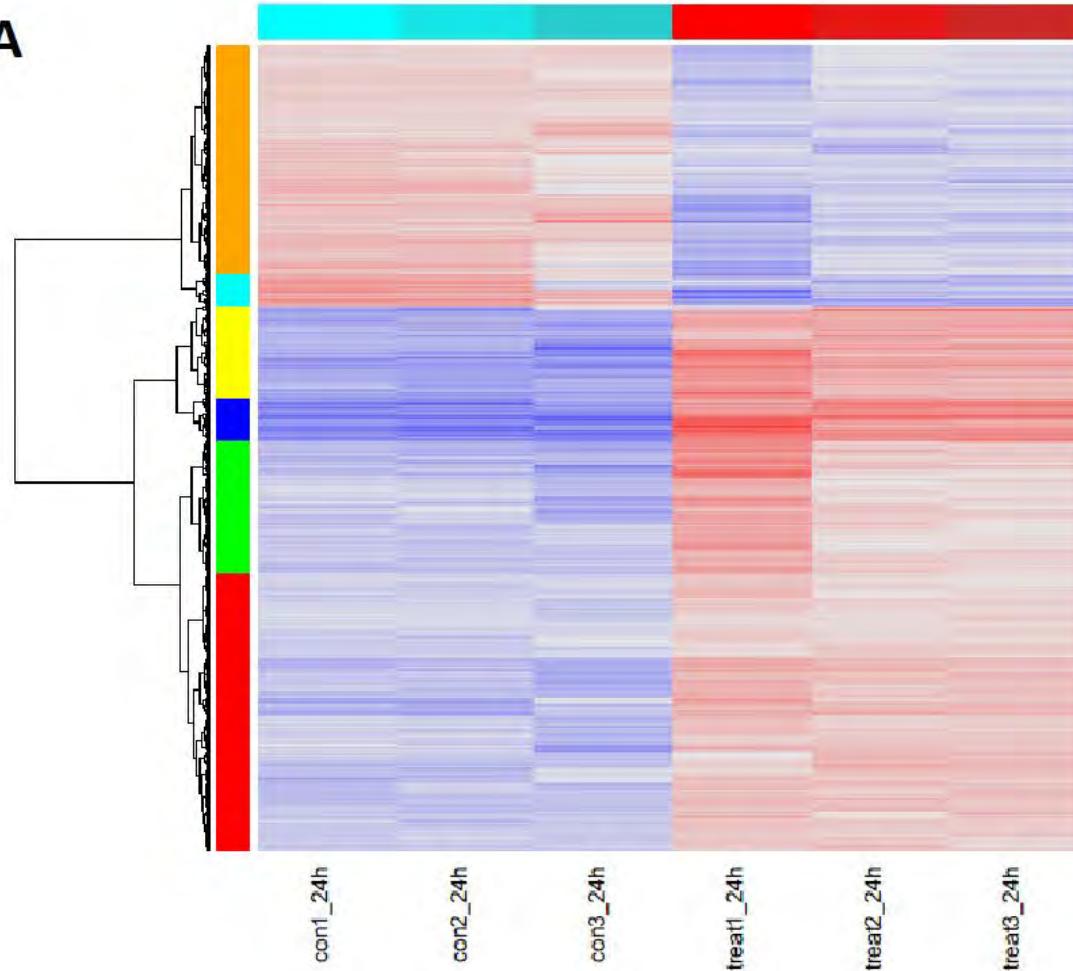


RNA-sequencing

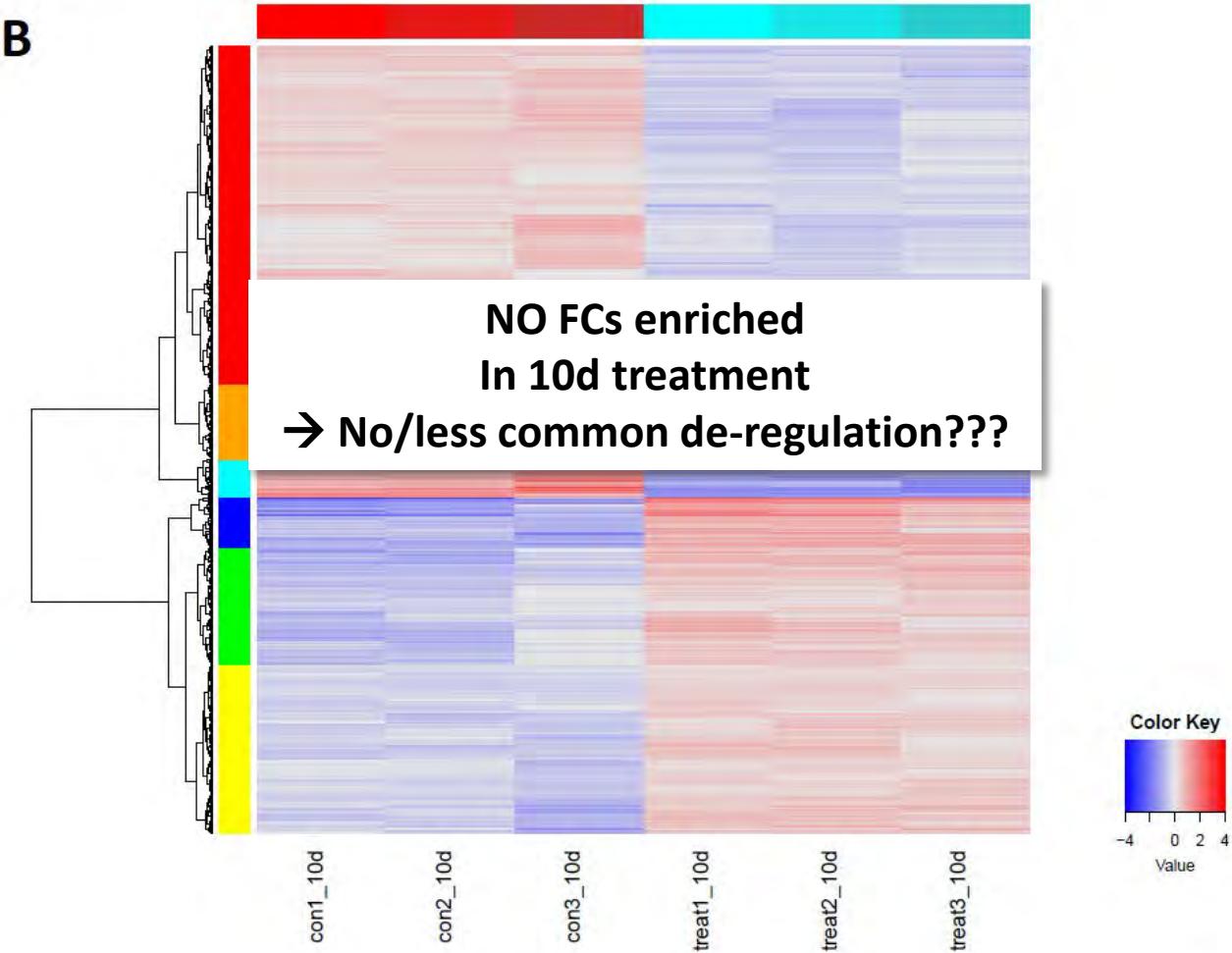


RNA-sequencing

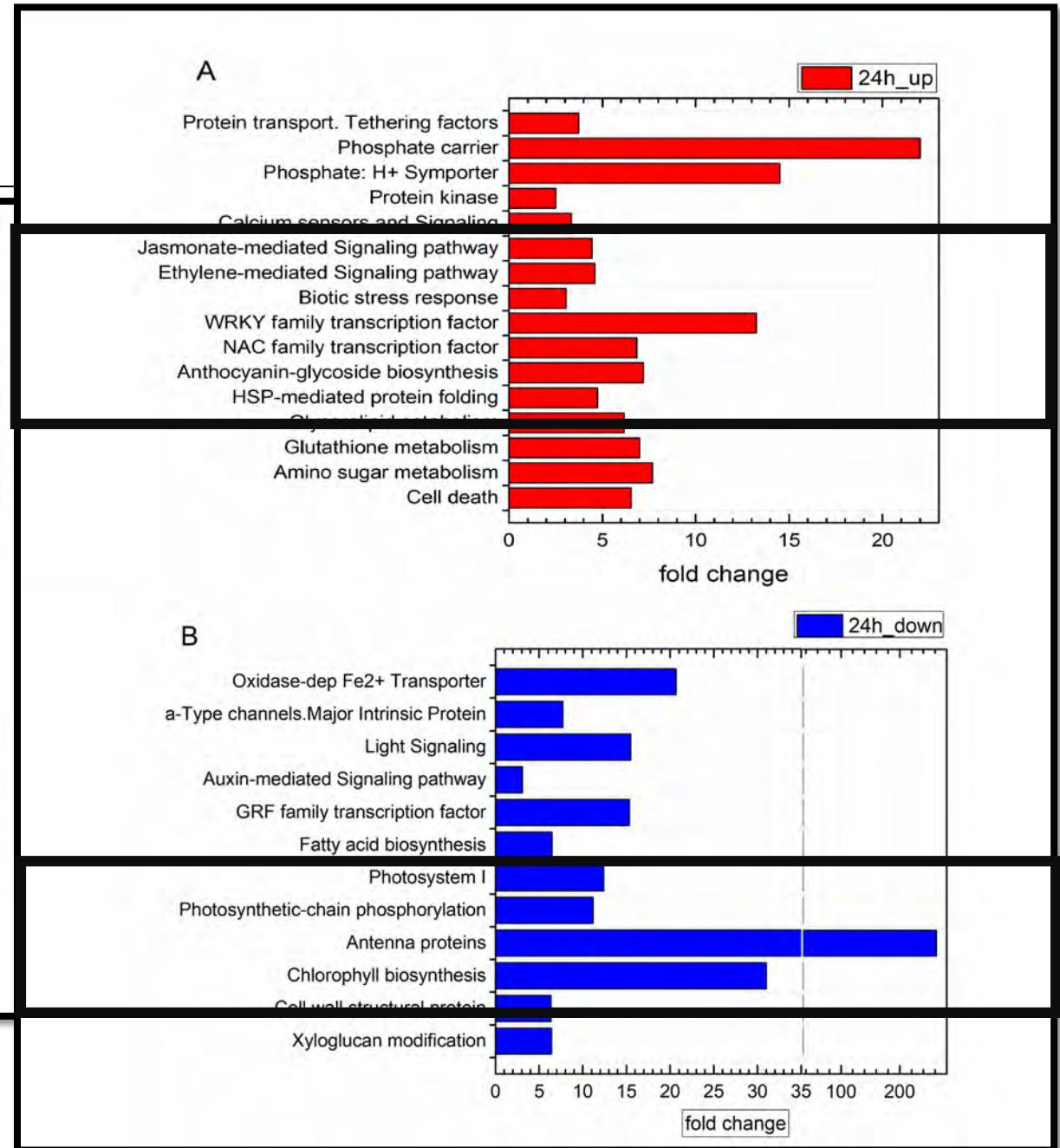
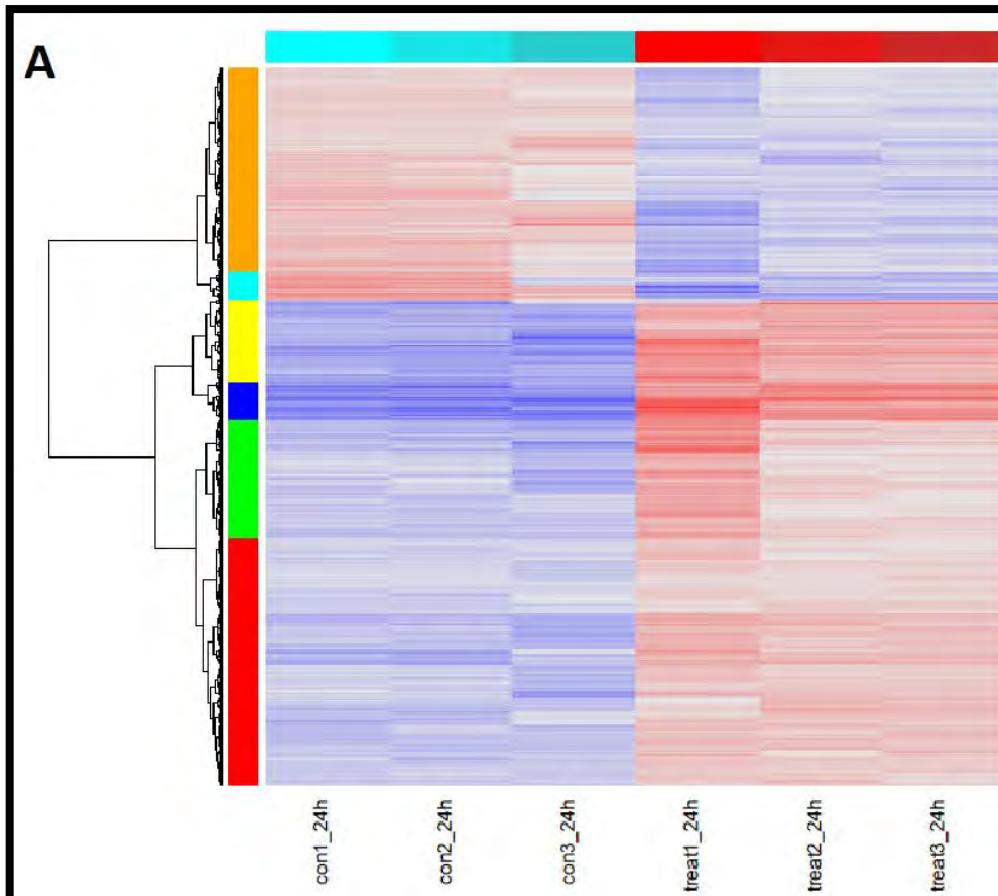
A



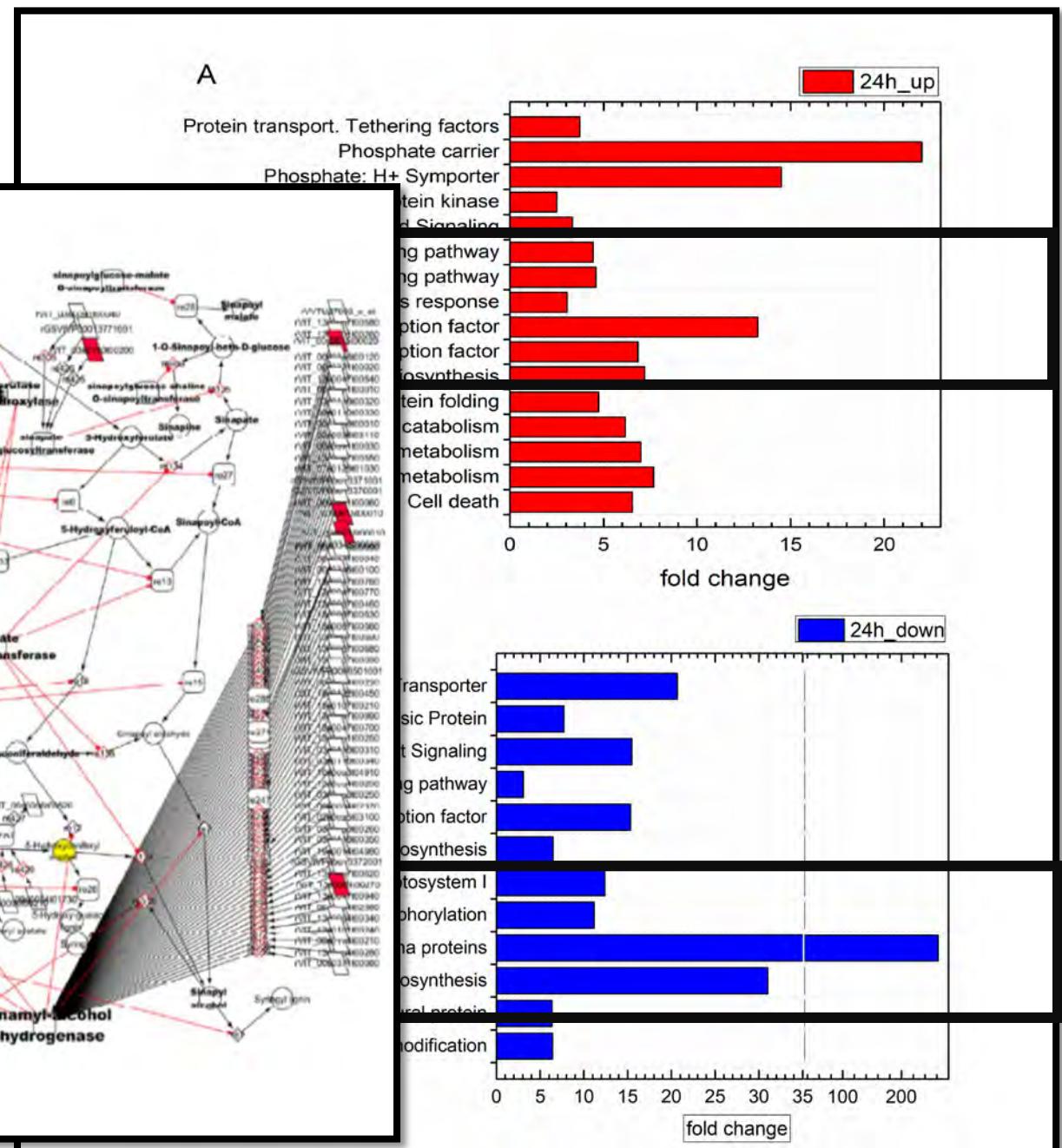
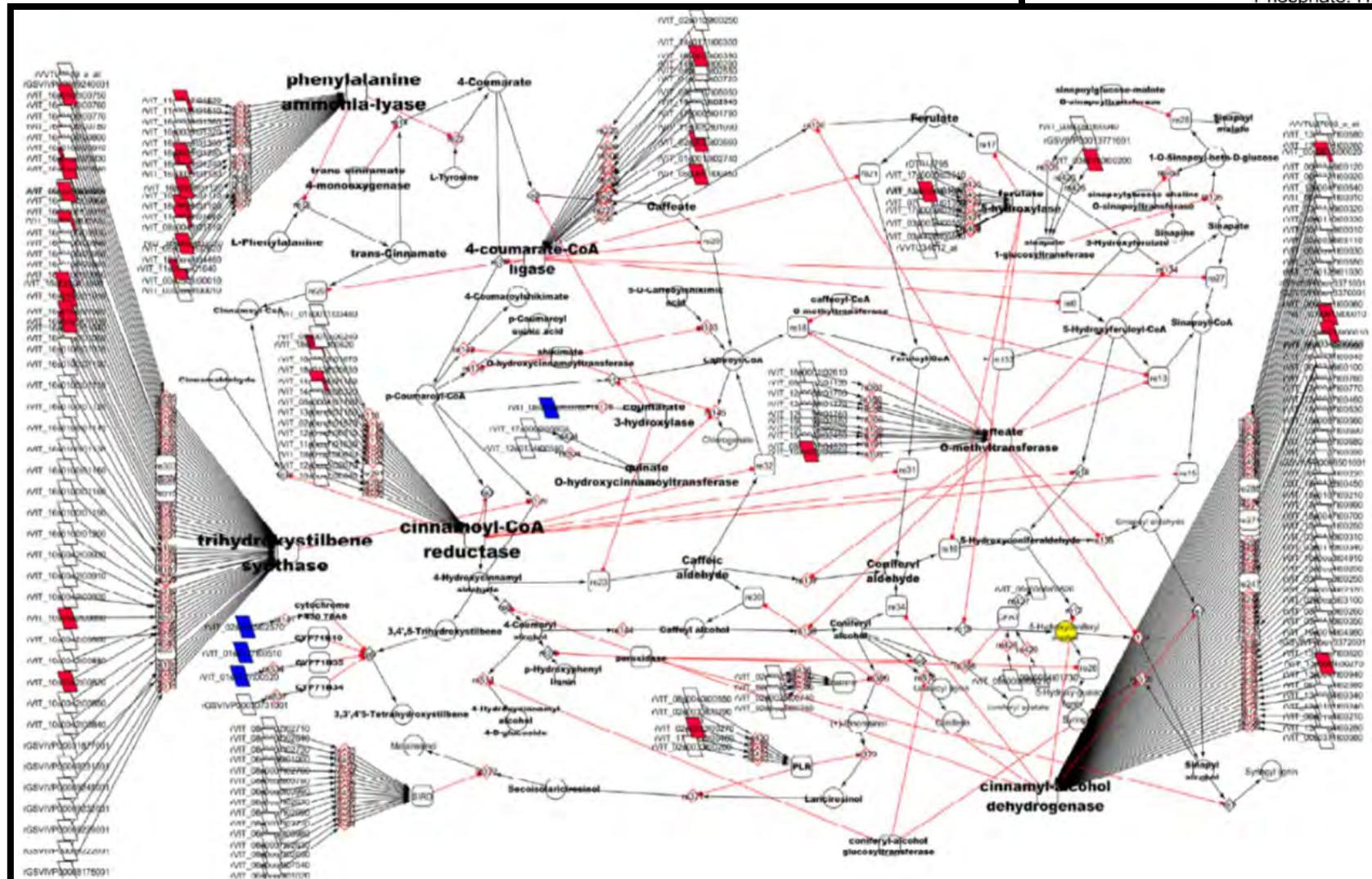
B



RNA-sequencing



RNA-sequencing

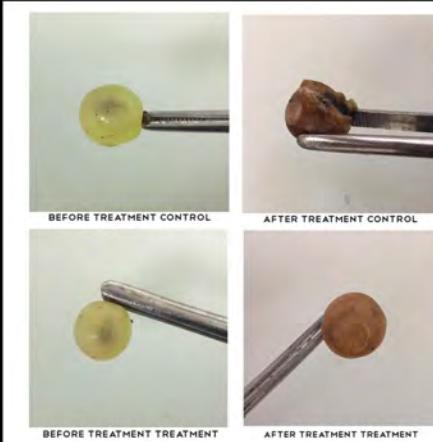


Conclusion & Outlook

- It is the volatile phase!
- Trigger / Priming of innate immunity

A lot of questions remain:

- Direct or indirect effects on the pathogen?
- Due to which oil compound / synergistic effects of compounds?
- Field diffusion system of oils or specific components?
- Plant immune priming as a future strategy to reduce fungicides?



Phytopathologia Mediterranea
The international journal of the Mediterranean Phytopathological Union

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Citation: A. Burggraf, M. Rienth (2020) *Origanum vulgare* essential oil vapour impedes *Botrytis cinerea* development on grapevine (*Vitis vinifera*) fruit. *Phytopathologia Mediterranea* 59(2): 331-344. DOI: 10.14601/Phyto-11605

Accepted: August 25, 2020
Published: August 31, 2020

Research Papers
Origanum vulgare essential oil vapour impedes *Botrytis cinerea* development on grapevine (*Vitis vinifera*) fruit

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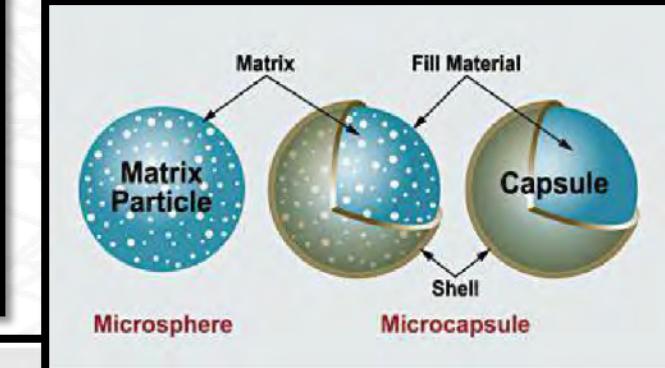
School of Chemical Engineering, National Technical University of Athens, Greece

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Carvacrol-loaded chitosan nanoparticles maintain quality of fresh-cut carrots

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Thank you for your attention

