

Drying Tubers to Control Neck and Bulb Rot of Onion and Garlic

Recognize the problem

Neck and bulb rot of onion and Garlic generally appears during storage but the infection may also originate in the field. The symptoms begin at the neck of the onion. The affected tissue softens, becomes water soaked and turns brown. The infected plants may be stunted with drying outer margins.

Background

The fungus lives on dead onion and garlic tissues or in the soil. It grows better in moist weather and can spread through the air. A hot and wet day is better for the spread of disease. Drying of the field or harvest may help to stop the spread of pathogen.

Management

- If normal dry weather prevails, put onions and garlic on the ground on a plastic sheet to expose them to sunlight for 6-10 days
- At night, put a large cloth over the bulbs or put them back in storage
- Avoid irrigation at the end of the growing season to allow bulbs to dry before harvest
- If it is possible, treat harvest with forced heated air at 27-35°C for few days at the beginning of its storage in order to dry them out as much as possible

Onion bulbs with symptoms of the Botrytis soil line rot. (Photo by Howard F. Schwartz, Colorado State University, Bugwood)



Soil-line decay of onion. (Photo by Gerald Holmes, California Polytechnic State University at San Luis Obispo, Bugwood)



Scientific name(s) > *Botrytis allii*

The recommendations in this factsheet are relevant to: Pakistan



Authors: Muhammad Asghar
Deputy Director (PP) Adaptive Research
tel: 00923216454712 email: miang786@yahoo.com

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