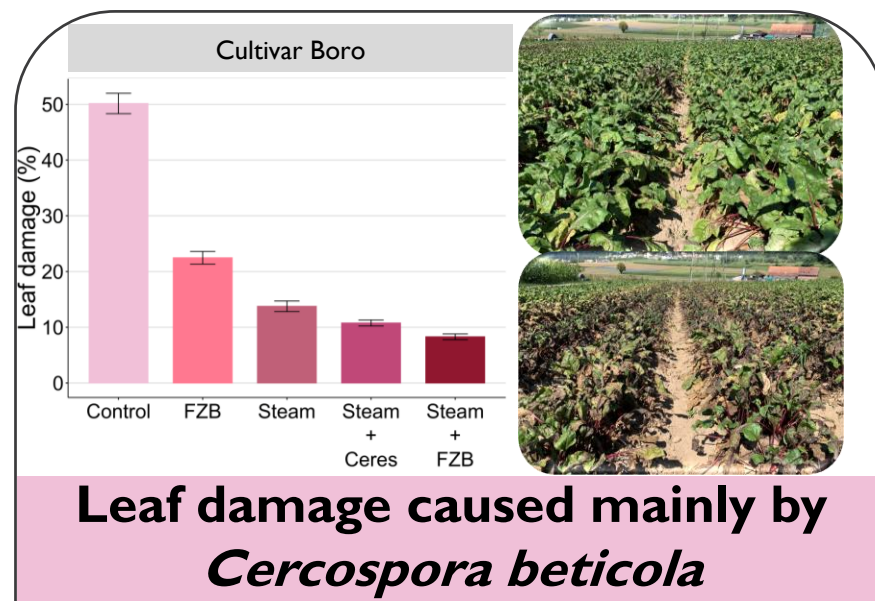
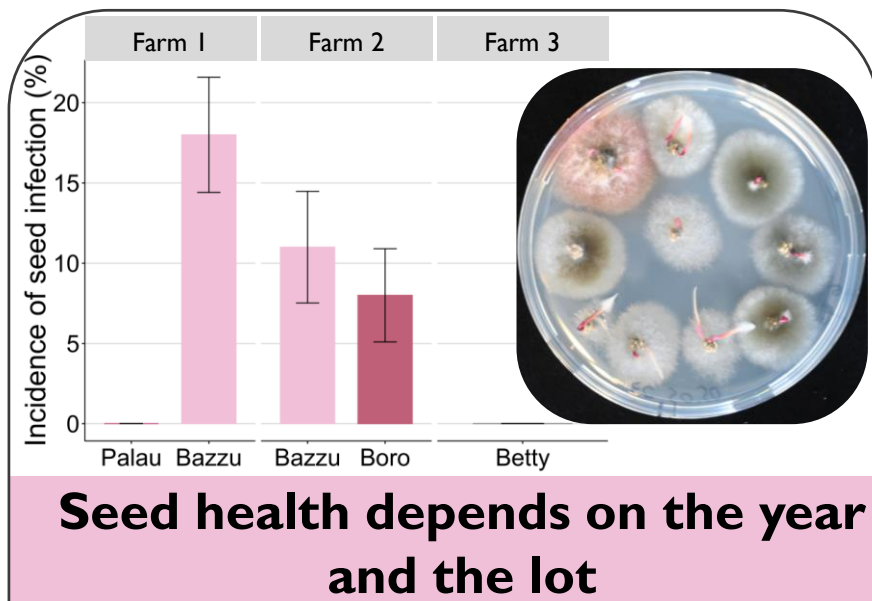




From seed to storage: disease management in organic beetroot production to reduce food waste

Introduction

The market for organic agriculture is rapidly growing. In Switzerland, the production of organic beetroot is particularly renowned. However, their **storage until spring** has become **increasingly difficult** in recent years, and **losses** due to post-harvest rots can lead to over **50 % by March**¹. Consequently, most organic beetroots sold in spring need to be imported if the previous season was poor. The causes of the various storage rots in beetroot are **currently unclear**. Pathogen infections causing storage rots in beetroot, but also in other long-stored vegetables, can occur via the seed, in the field, or post-harvest. Understanding the process of infection is, therefore, critical to find preventive solutions.



Take home messages

- **Steam + BioC Agents (FZB24, *B. amiloliquefaciens*)** → positive effect on seedling emergence and plant health
- After storage: Prevalence of various *Fusarium* sp. and *Neocamarosporium* m. Unexpected high incidence of *Plectosphaerella* sp.

