holistic Orchard Network Grow Organic Apples

<u>Home</u> > <u>Just Talk</u> > Topic

Search

Advanced

## **Bacterias in apples we eat**

Posted by Claude Jolicoeur Forum List Message List New Topic Claude Jolicoeur **Bacterias in apples we eat** October 15, 2019 02:45AM

Not too sure in which topic this should go... So I guess the "Just talk" will be good for this. This is a research where they analysed the bacterial fauna in organically grown apples vs conventionally grown. It is very "university research paper" and quite difficult to follow for someone who didn't make a ph.d in the field. But nonetheless the conclusions are interesting ...

www.frontiersin.org

Hope everyone is very busy these days getting the apples in. For my part in Quebec, the crop is a bit slim but I'll still be able to make decent cider. It had to happen after 3 years in a row with bumper crops.

Claude

Jolicoeur Orchard Zone 4 in Quebec Author, The New Cider Maker's Handbook **Reply Quote** Todd Parlo Re: Bacterias in apples we eat October 15, 2019 09:36PM Interesting article.

What I find intriguing is how this relates to the spray regime. Organic agriculture is often criticized for using a higher total number of sprays to combat pest and disease (it often does). Sulfur in particular. The resident bacteria in apples apparently has not suffered. A conclusion then is that a smaller number of more questional substances common in IPM and "conventional ag" is more detrimental than a higher number of approved organic sprays. Arlet, the apple used is susceptible to both scab and powdery mildew, so a fair amount of management would be necessary in the location (Austria). This could get very complicated of course. A management approach, like organic, may possibly destroy or subdue organisms that are antagonistic to bacteria, or possibly not. And of course, the final point will be which form of balance will be more beneficial to human beings and the environment (granted that these two do not always align). It would be great if we could post any studies that address other forms of life, particularly fungi. What I really found astounding is how rich the bacterial community is in every last part of the apple. Thank goodness these are not pathogenic to humans (and many are helpful) because as you will read, they are active everywhere, so no amount of hygiene would eliminate them.

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