

The relationship between blueberries and fungi: it is ^{Still} complicated!

Karin Jacobs

Botrytis in the field

Fungicide
resistance

Vectors of
Botrytis

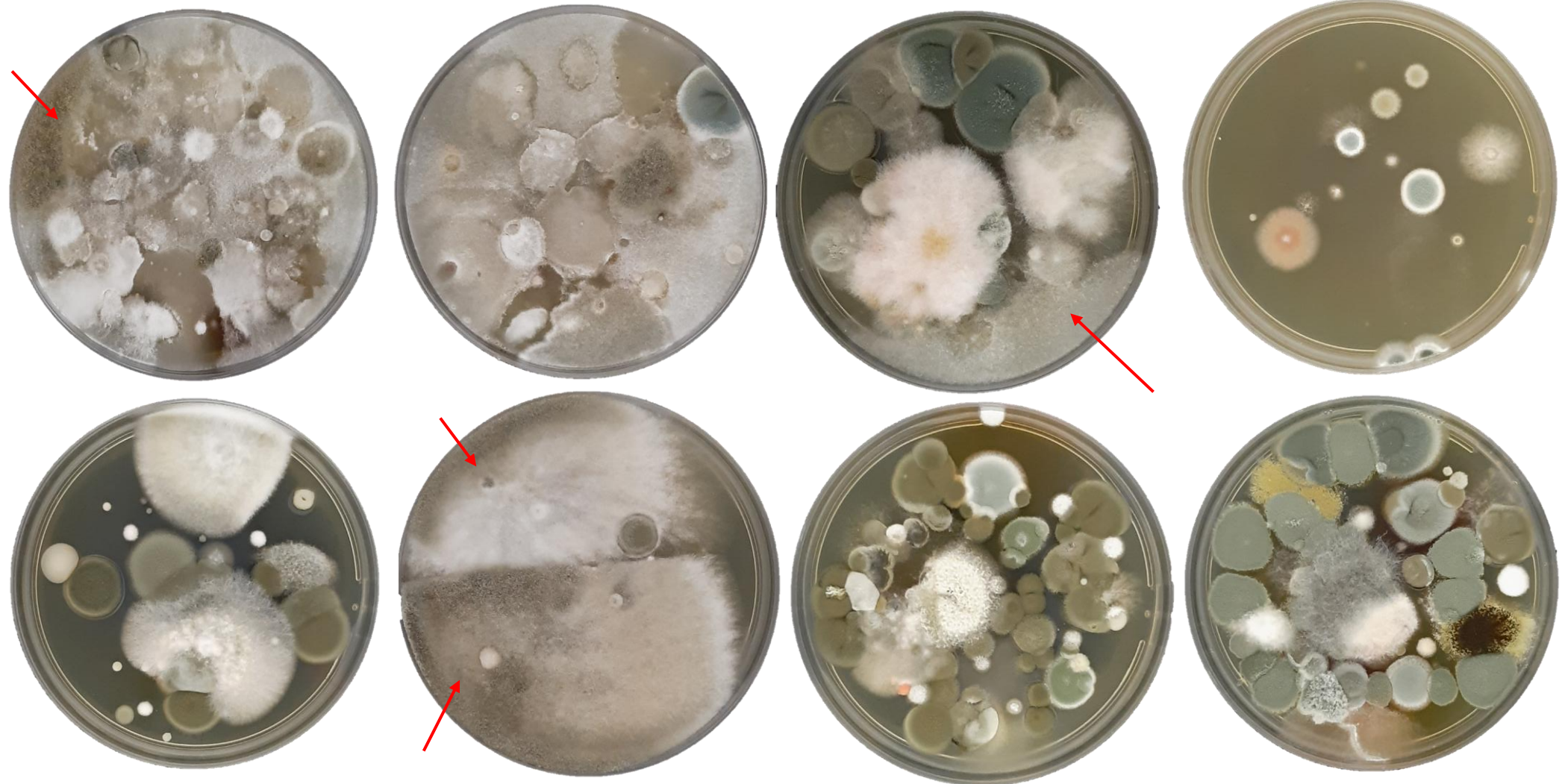
Botrytis in the
packhouse

From previous studies...

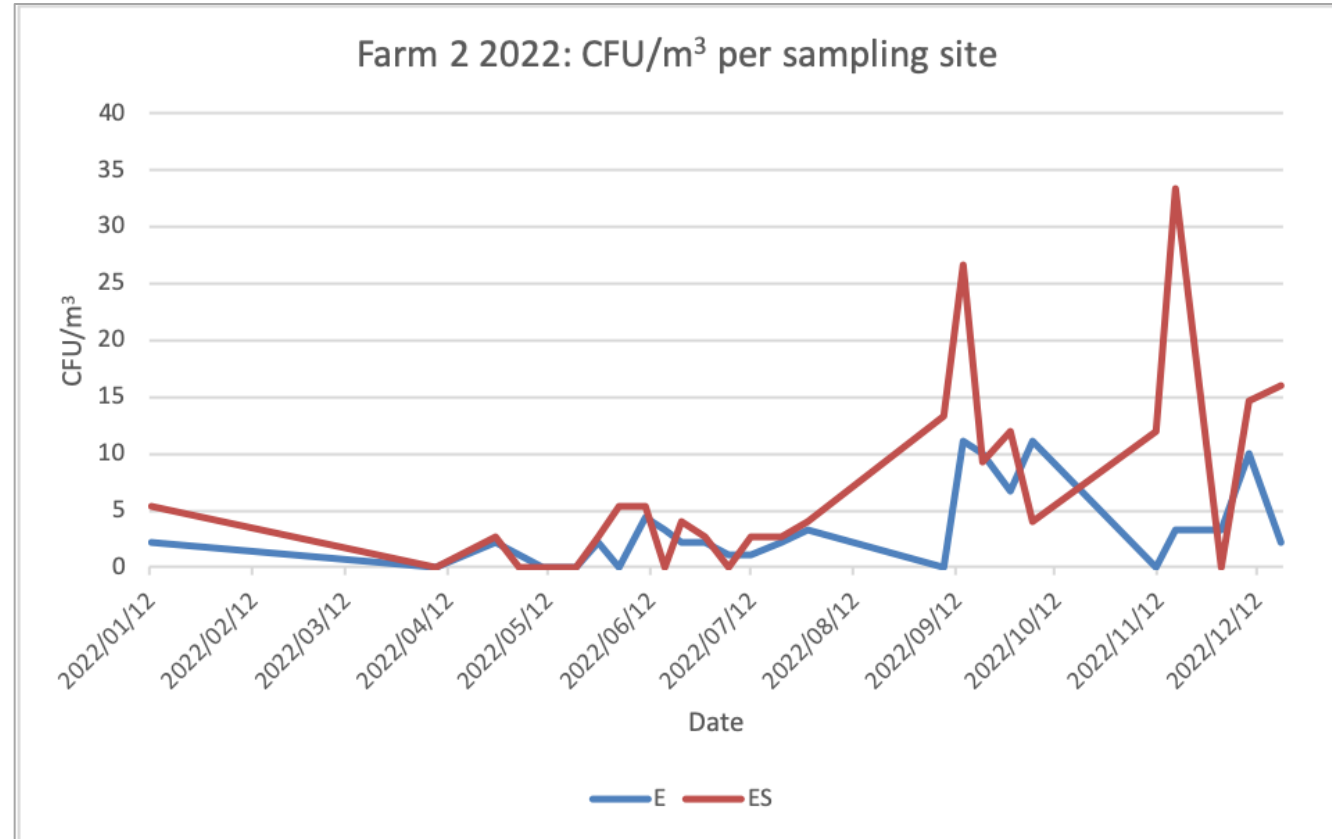
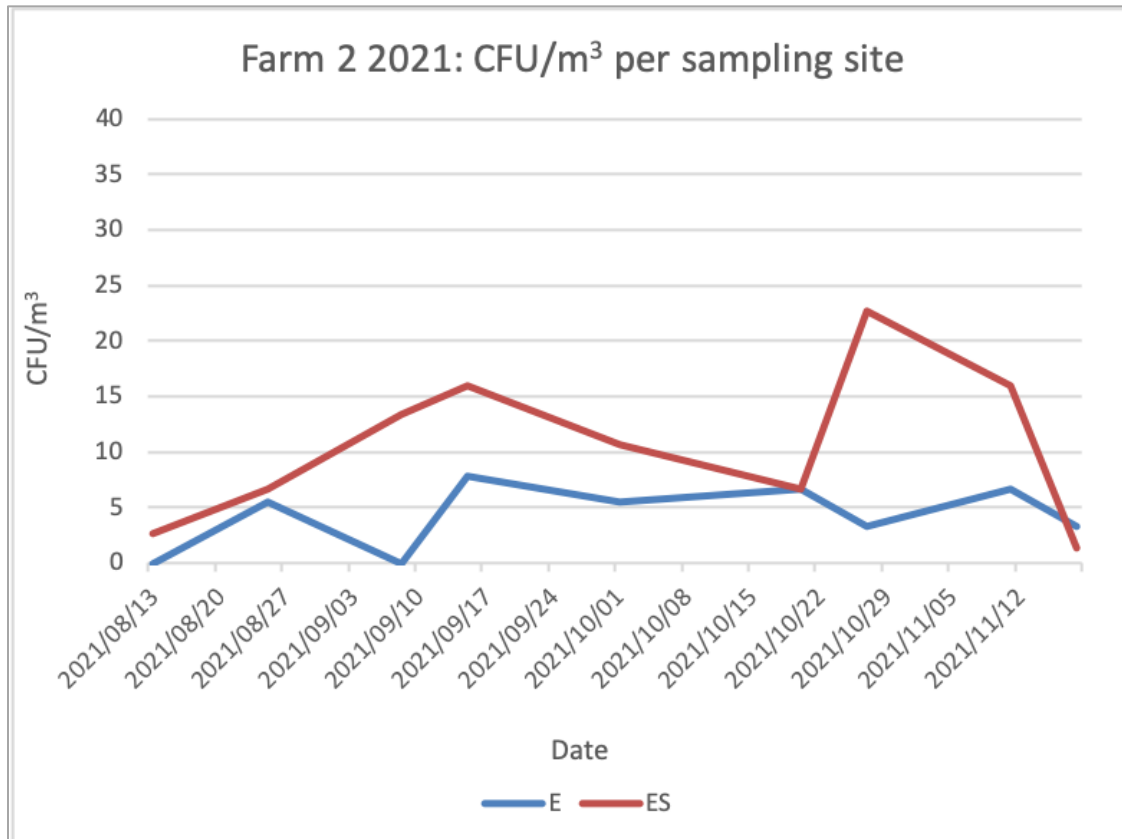
- *B. cinerea* is prevalent on blueberries
- No evidence that *B. cinerea* is an endophyte
- Most above-ground blueberry tissues are susceptible to infection by *B. cinerea*
- Majority of the strains are pathogenic



Airborne *Botrytis* spore load



Airborne *Botrytis* spore load

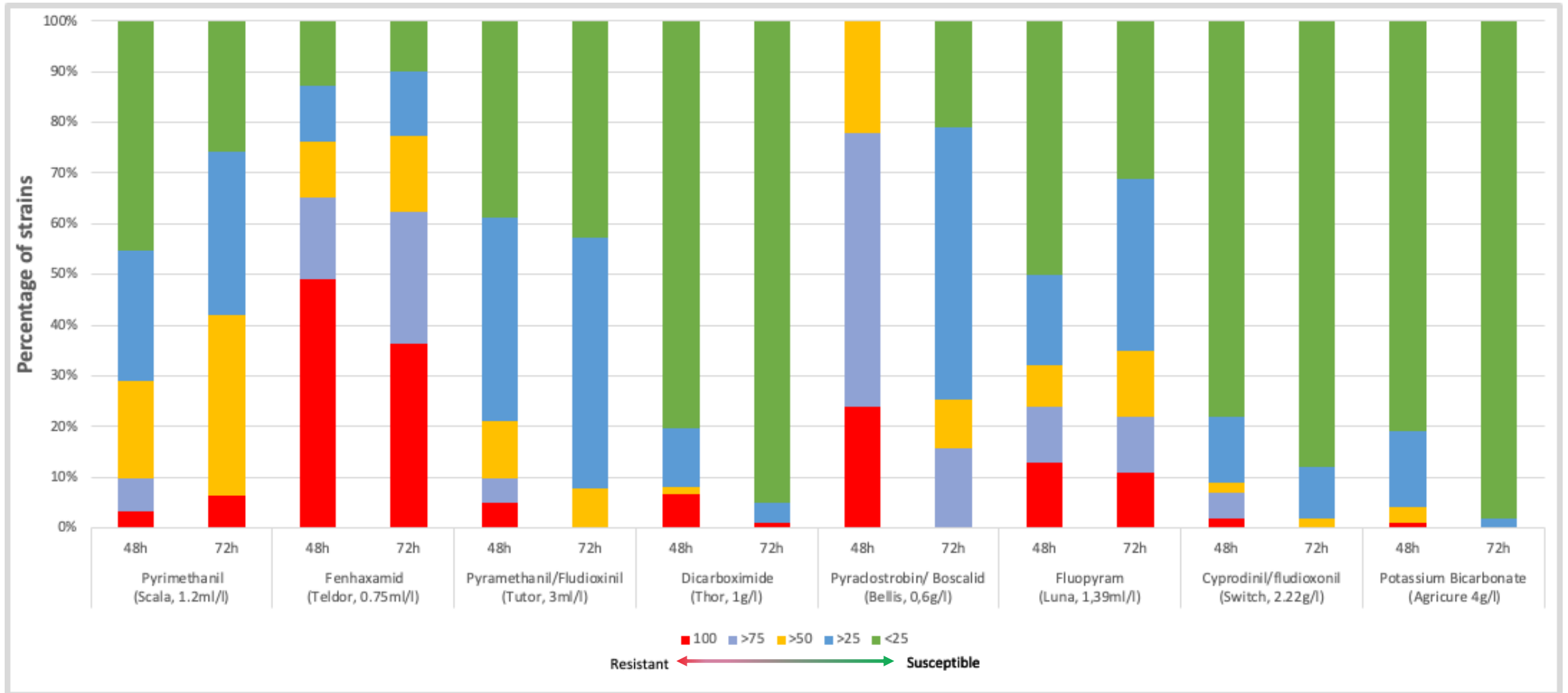


Take-home message

1. *Botrytis* in blueberry orchards vary over a season and increase as the berries ripen.



Fungicide resistance



Take-home message

1. There are some fungicide resistance in orchards.
2. Cyprodinil/fludioxonil (Switch) and Potassium Bicarbonate (Agricure) still provide good protection.
3. Fungicide resistance should be monitored.




The mycobiome of blueberry-foraging Western Cape honeybees (*Apis mellifera capensis*)

- Support biodiversity
- Food safety
- Economic impact
- Environmental indicators
- Face several challenges



Beehives possess their own distinct microbiomes

[Lorenzo A. Santorelli](#), [Toby Wilkinson](#), [Ronke Abdulmalik](#), [Yuma Rai](#), [Christopher J. Creevey](#), [Sharon Huws](#) & [Jorge Gutierrez-Merino](#) 

Environmental Microbiome **18**, Article number: 1 (2023) | [Cite this article](#)

3404 Accesses | 20 Altmetric | [Metrics](#)



Review > [Microorganisms](#). 2022 Nov 29;10(12):2359. doi: 10.3390/microorganisms10122359.

Micro "bee" ota: Honey Bee Normal Microbiota as a Part of Superorganism

[Daniil Smutin](#) ^{1 2}, [Egor Lebedev](#) ¹, [Maxim Selitskiy](#) ¹, [Nick Panyushev](#) ¹, [Leonid Adonin](#) ^{1 3}

Affiliations + expand

PMID: 36557612 PMCID: PMC9785237 DOI: 10.3390/microorganisms10122359

The Bee Microbiome: Impact on Bee Health and Model for Evolution and Ecology of Host-Microbe Interactions

[Philipp Engel](#) ^{a,✉}, [Waldan K Kwong](#) ^{b,c}, [Quinn McFrederick](#) ^d, [Kirk E Anderson](#) ^e, [Seth Michael Barribeau](#) ^f, [James Angus Chandler](#) ^{g,*}, [R Scott Cornman](#) ^h, [Jacques Dainat](#) ⁱ, [Joachim R de Miranda](#) ^j, [Vincent Doublet](#) ^{k,l}, [Olivier Emery](#) ^a, [Jay D Evans](#) ^m, [Laurent Farinelli](#) ⁿ, [Michelle L Flenniken](#) ^o, [Fredrik Granberg](#) ^p, [Juris A Grasis](#) ^q, [Laurent Gauthier](#) ^{a,b}, [Juliette Hayer](#) ^r, [Hauke Koch](#) ^{c,s}, [Sarah Kocher](#) ^t, [Vincent G Martinson](#) ^u, [Nancy Moran](#) ^c, [Monica Munoz-Torres](#) ^v, [Irene Newton](#) ^w, [Robert J Paxton](#) ^{k,l}, [Eli Powell](#) ^c, [Ben M Sadd](#) ^x, [Paul Schmid-Hempel](#) ^y, [Regula Schmid-Hempel](#) ^y, [Se Jin Song](#) ^z, [Ryan S Schwarz](#) ^m, [Dennis vanEngelsdorp](#) ^{aa}, [Benjamin Dainat](#) ^{ab,ac,✉}

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PMCID: PMC4850275 PMID: [27118586](#)

JOURNAL ARTICLE EDITOR'S CHOICE

Bees just wanna have fungi: a review of bee associations with nonpathogenic fungi

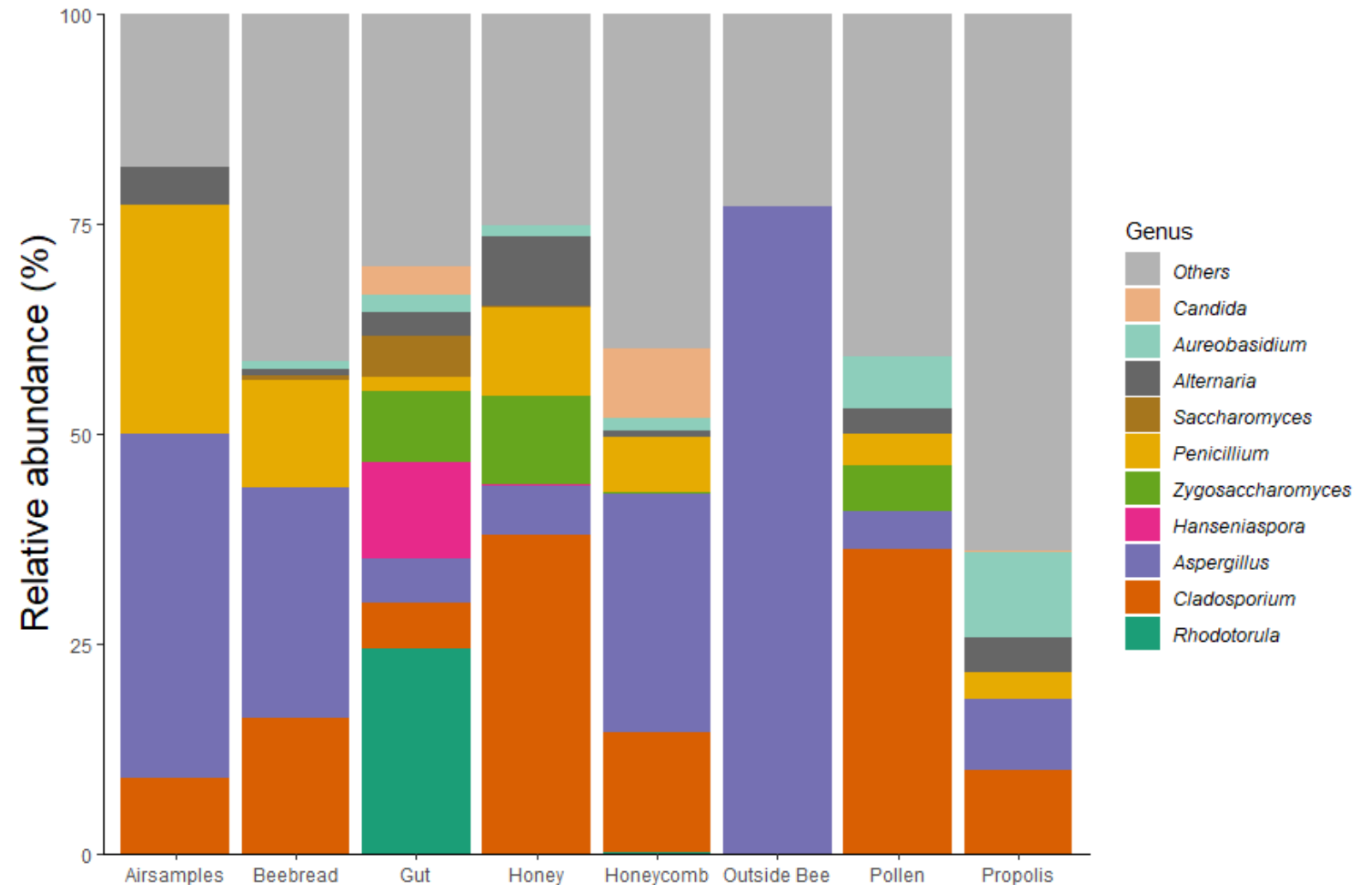
[Danielle Rutkowski](#) , [Makena Weston](#), [Rachel L Vannette](#)

FEMS Microbiology Ecology, Volume 99, Issue 8, August 2023, fiad077,
<https://doi.org/10.1093/femsec/fiad077>

Published: 08 July 2023 [Article history](#) ▼

From literature

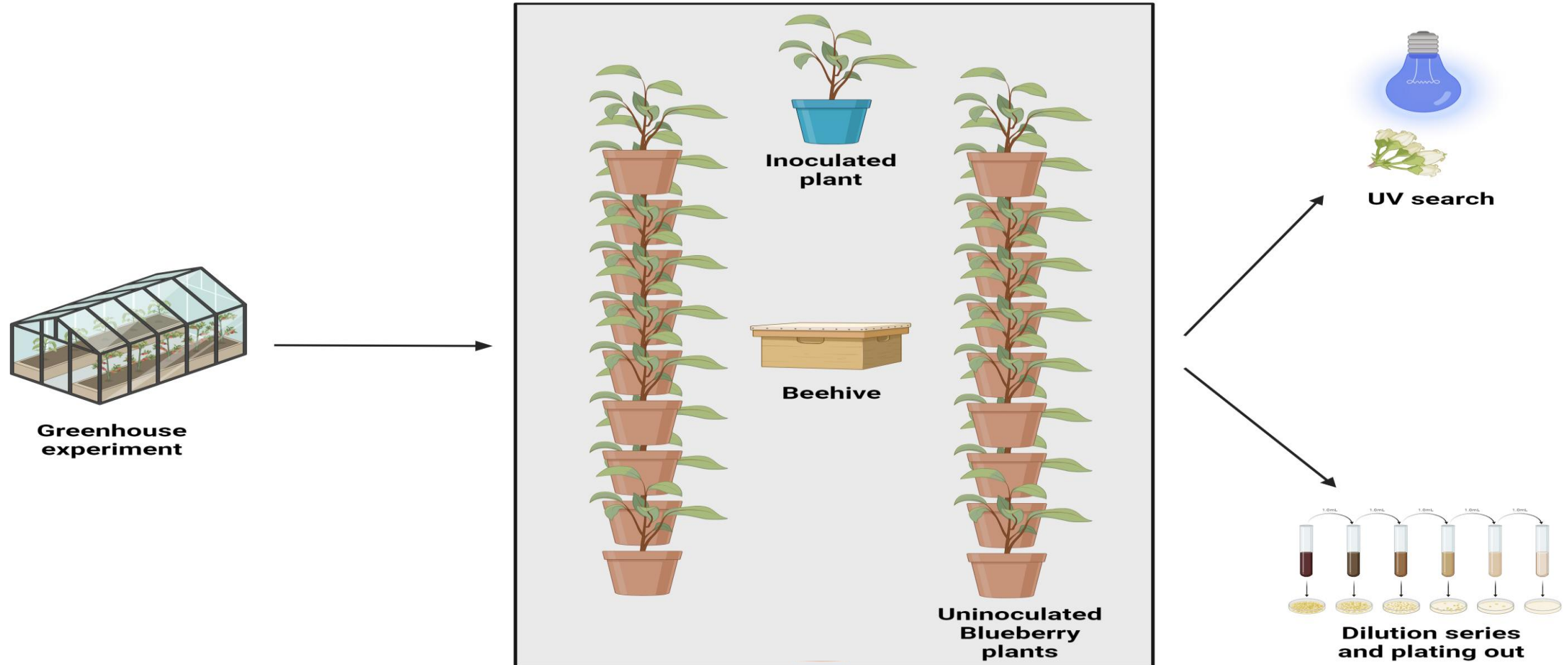
Relative abundance of the top 10 genera across different parts of the bee mycobiome from all reviewed studies.



Fungi on bees



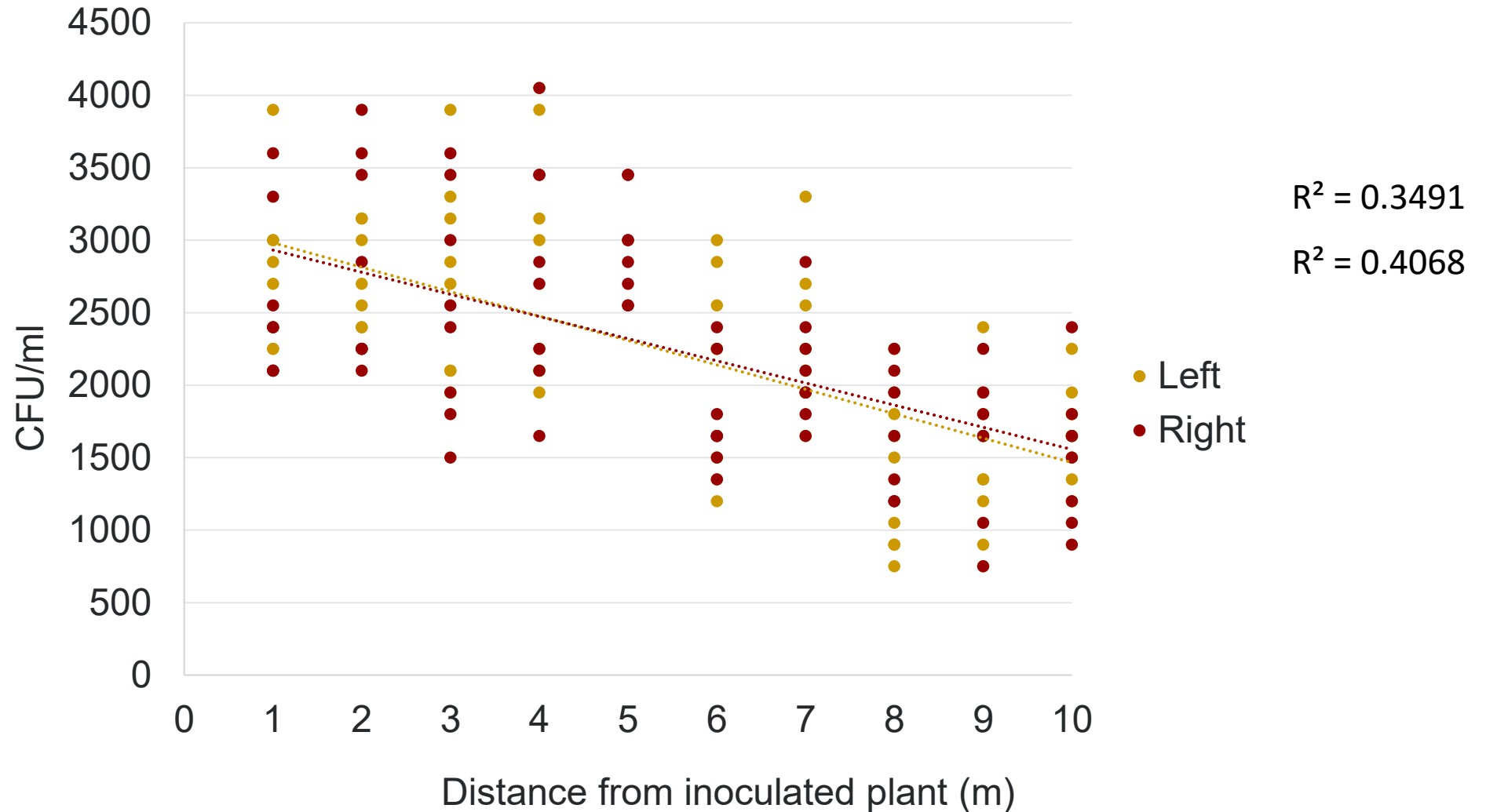
Can bees spread *Botrytis*?



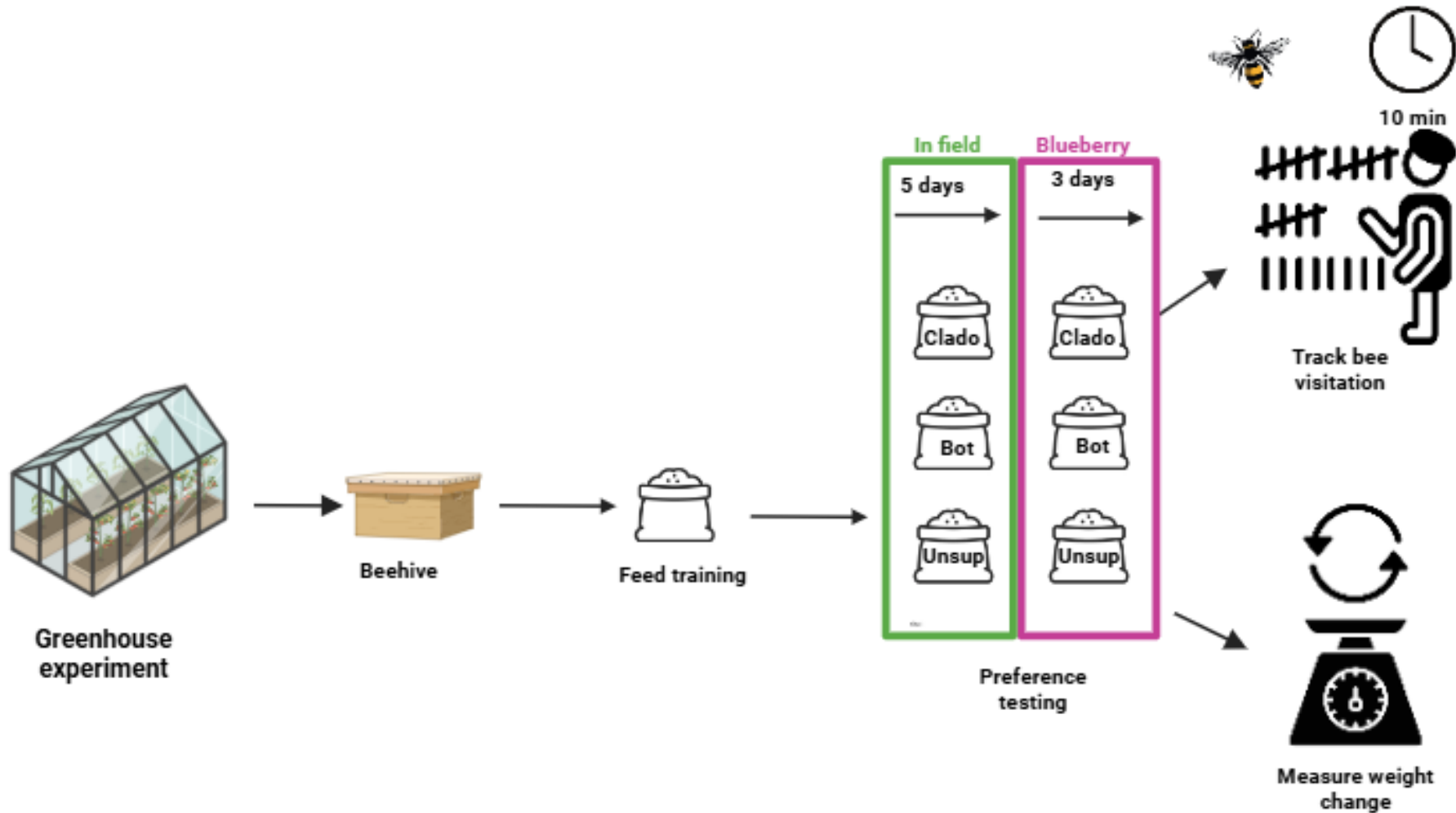
Can bees spread *Botrytis*?



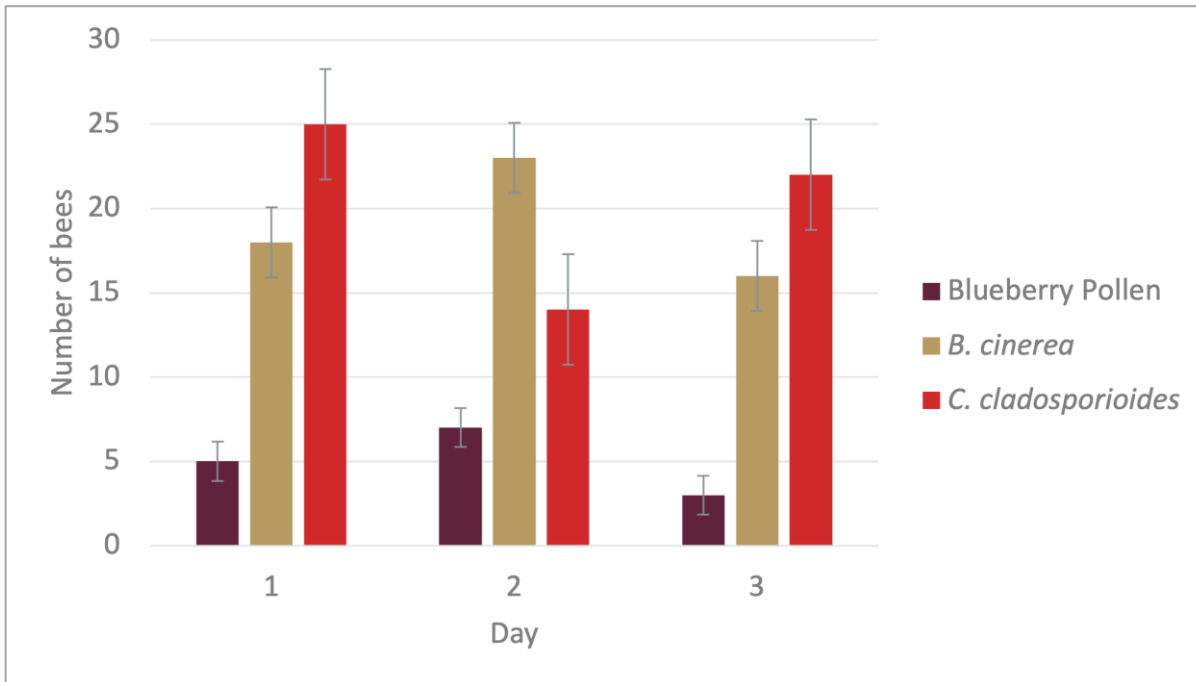
Can bees spread *Botrytis*?



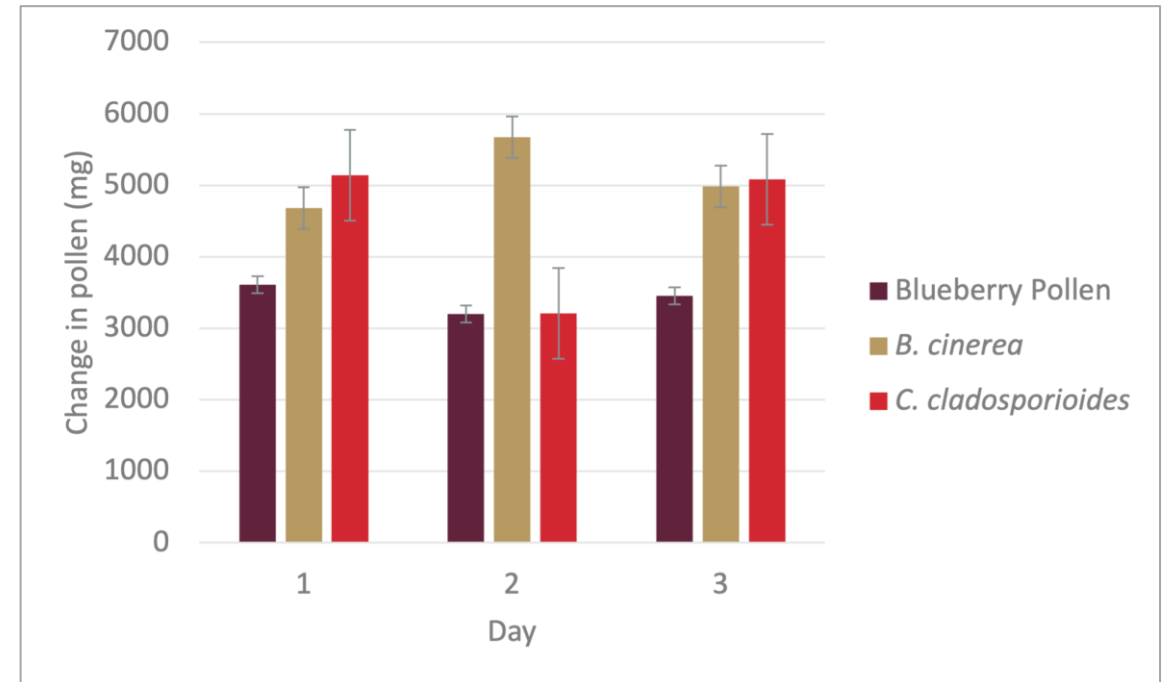
Feed preference



Do bees like fungi?



Changes in the number of bees present at different food sources



Changes in pollen weight (mg) from different food sources

pollens can be one of their important source. The essential amino acids for honeybees are arginine, histidine, isoleucine, leucine, lysine, methionine, phenylalanine, threonine, tryptophan and valine (De Groot, 1953). The concentrations of essential amino acids in bee-pollens, expressed as the percentage of the total amino acids ranged from 34.59%

The pollen harvested in June 2016 at the blueberry apiary (blueberry management strategy and/or double management strategy) had significant differences in five essential amino acids (arginine ($F(3,103) = 23.11, P < 0.001$), lysine ($F(3,102) = 9.14, P < 0.001$), tryptophan ($F(3,103) = 12.57, P < 0.001$), methionine ($F(3,103) = 8.57, P < 0.001$), and isoleucine ($F(3,103) = 4.75, P < 0.01$)) compared to pollen harvested at the farmland apiary (control management strategy

Article | [Open access](#) | Published: 24 September 2020

Nutritional benefit of fungal spores for honey bee workers

[Jorgiane B. Parish](#), [Eileen S. Scott](#) & [Katja Hogendoorn](#) 

[Scientific Reports](#) **10**, Article number: 1

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Original Articles

The Incidental Collection of Fungal Spores by Bees and the Collection of Spores in Lieu of Pollen


Dorothy E Shaw

Pages 158-176 | Published online: 01 Apr 2015

 Cite this article  <https://doi.org/10.1080/0005772X.1990.11099059>

New insights into the regulation of plant immunity by amino acid metabolic pathways

[Jürgen Zeier](#) ¹


Affiliations  expand

PMID: 23611692 DOI: [10.1111/pce.12122](https://doi.org/10.1111/pce.12122)

[Free article](#)

SOS – too many signals for systemic acquired resistance?

[D'Maris Amick Dempsey](#) ¹, [Daniel F Klessig](#)

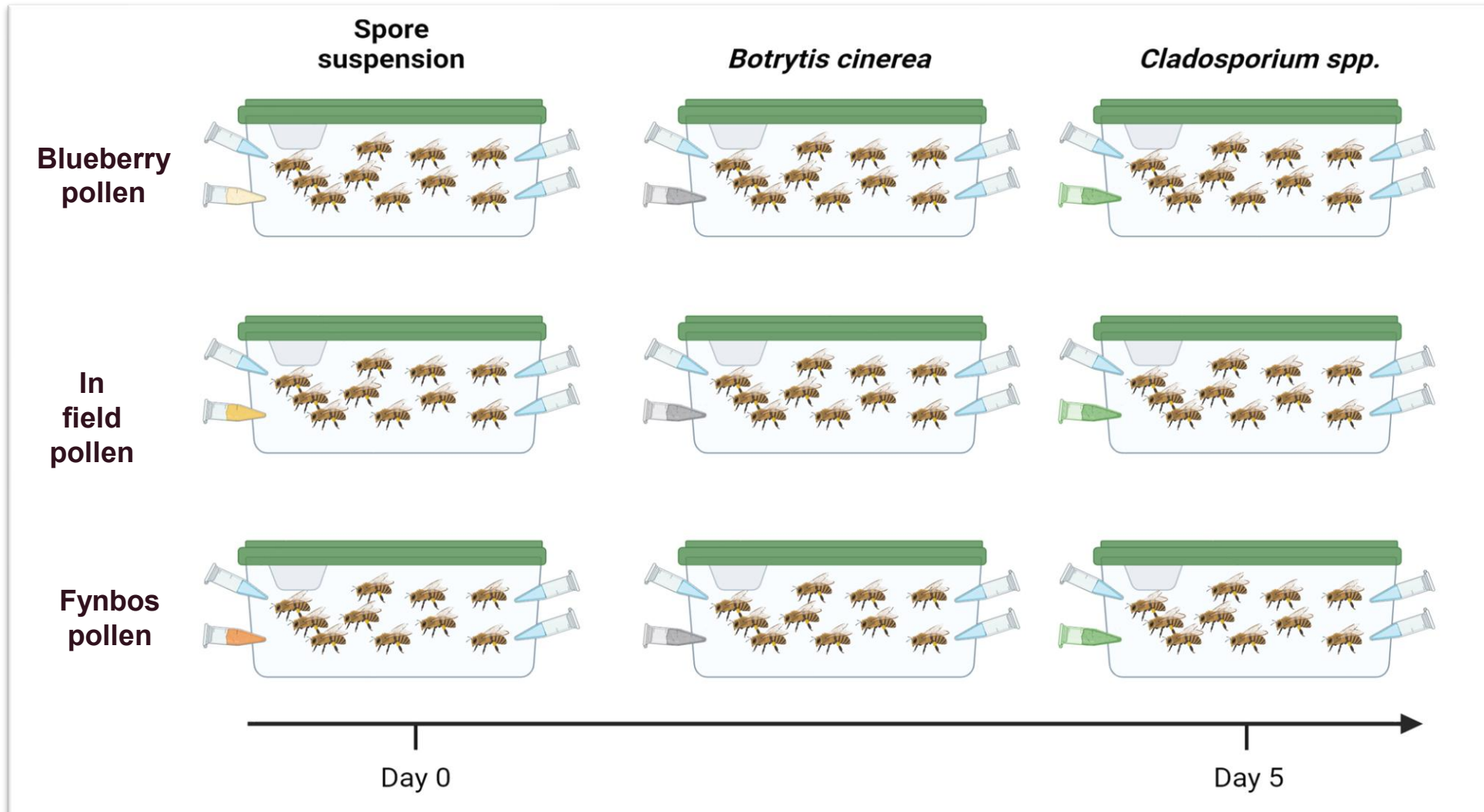
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PMID: 22749315 DOI: [10.1016/j.tplants.2012.05.011](https://doi.org/10.1016/j.tplants.2012.05.011)

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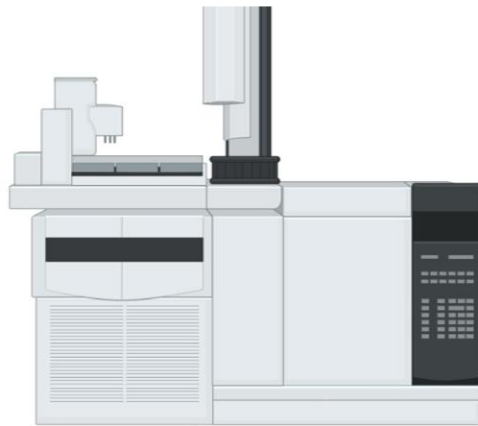
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The experiment

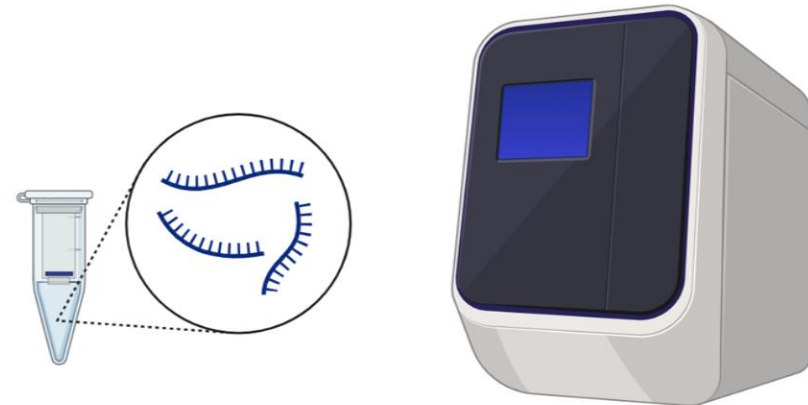


How did we test this

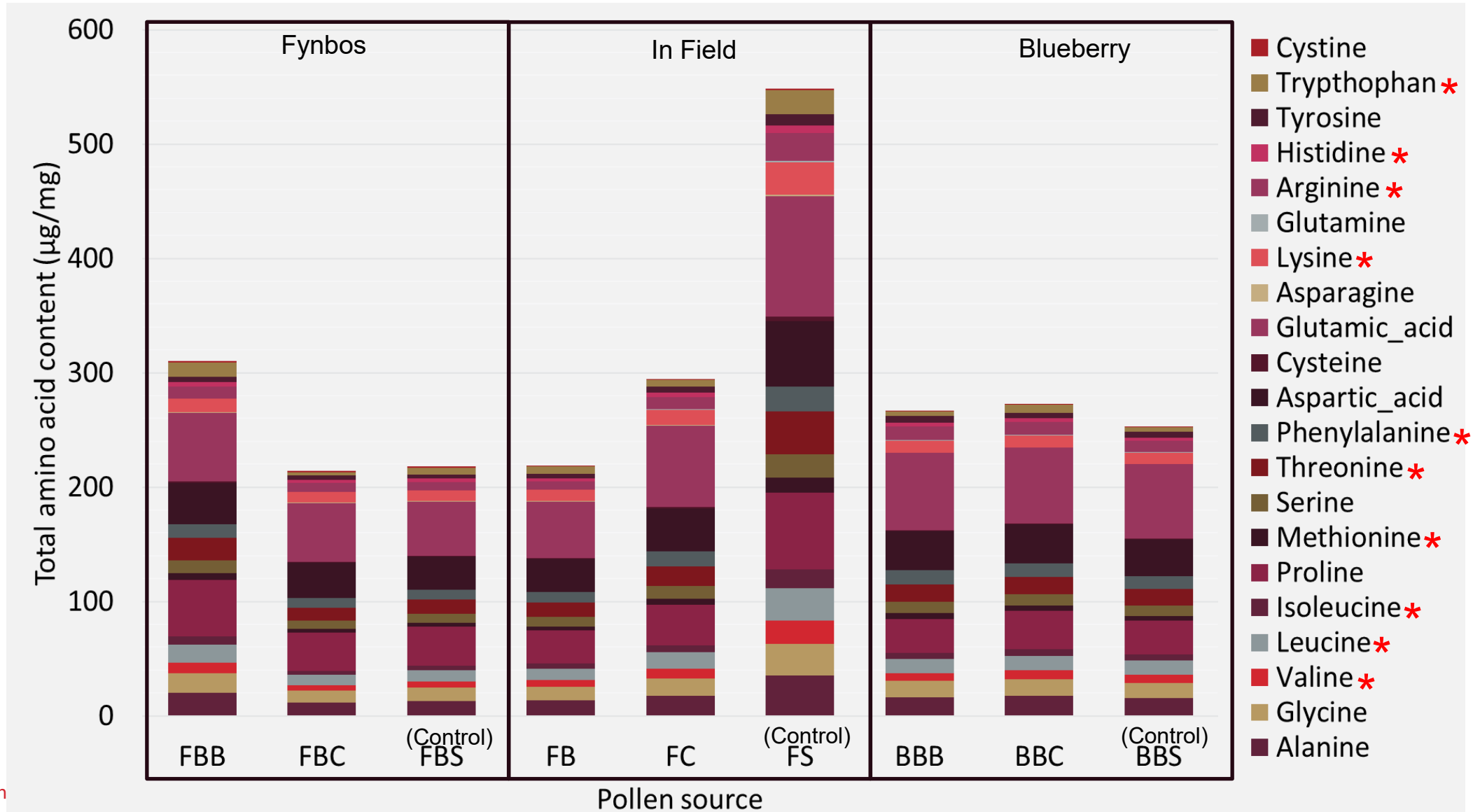
Pollen was
subjected to GCMS



Honeybees were
subjected to RNA
extraction and qPCR



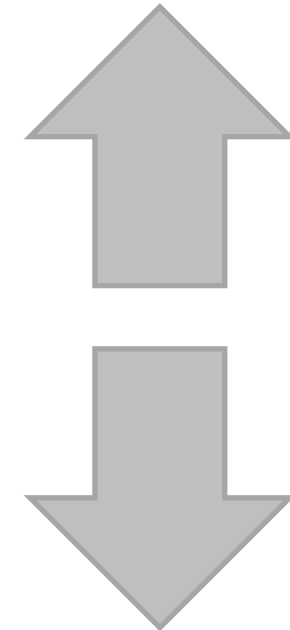
Amino acid analysis



Amino acid analysis

		Total amino acid concentration
Fynbos (Native)	<i>B. cinerea</i>	↑
	<i>C. cladosporioides</i>	↓
In field (Realised)	<i>B. cinerea</i>	↓
	<i>C. cladosporioides</i>	↓
Blueberry (Experimental)	<i>B. cinerea</i>	↑
	<i>C. cladosporioides</i>	↑

Increased amino acid availability → enhanced nutrition and physiological support



Reduced amino acid levels limit availability for honeybee use → potentially weakening bees

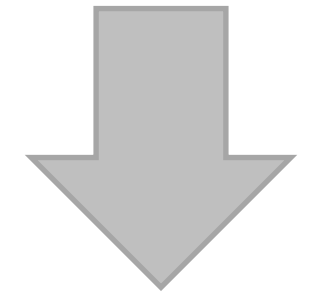
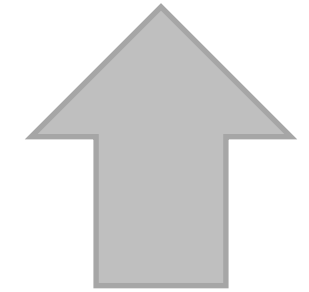
Gene regulation

↑ Significantly upregulated

↓ Significantly downregulated

		Vitellogenin (vg)	Defensin-2 (def2)	Prophenoloxidase (proPO)	Immune deficiency (Imd)	Spaetzle (spz)
Fynbos (Native)	<i>B. cinerea</i>	↑	↑	↑	↑	↑
	<i>C. cladosporioides</i>	↑	↑	↑	↑	↑
In field (Realised)	<i>B. cinerea</i>	↑	↓	↑	↑	↑
	<i>C. cladosporioides</i>	↑	↑	↓	↑	↑
Blueberry (Experimental)	<i>B. cinerea</i>	↑	↑	↓	↑	↓
	<i>C. cladosporioides</i>	↓	↑	↑	↑	↓

Healthy bee → normal lifecycle, adequate nutrition



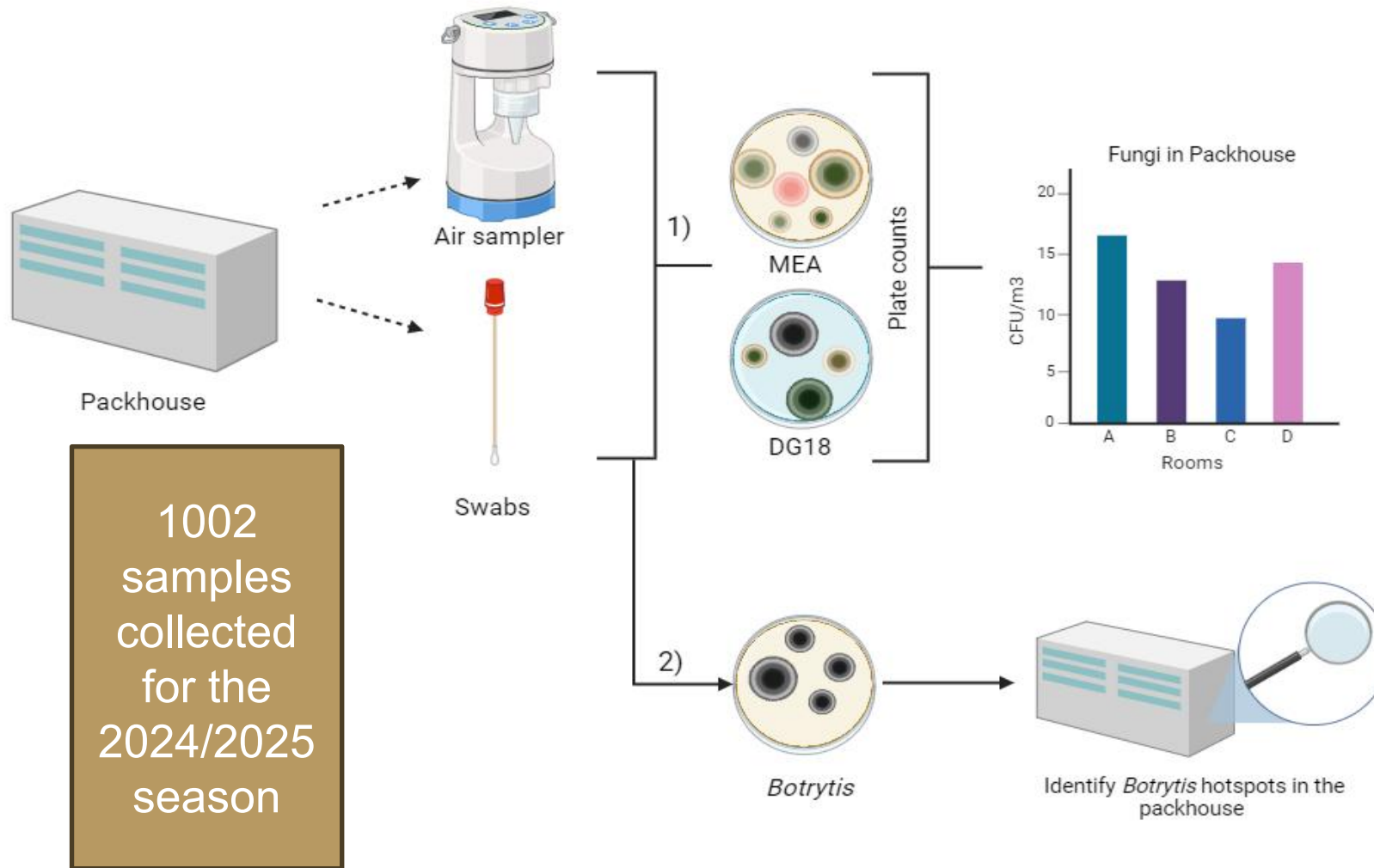
Stressed bees → pressure to forage, trade-off between immune activation and nutrition

Take-home message

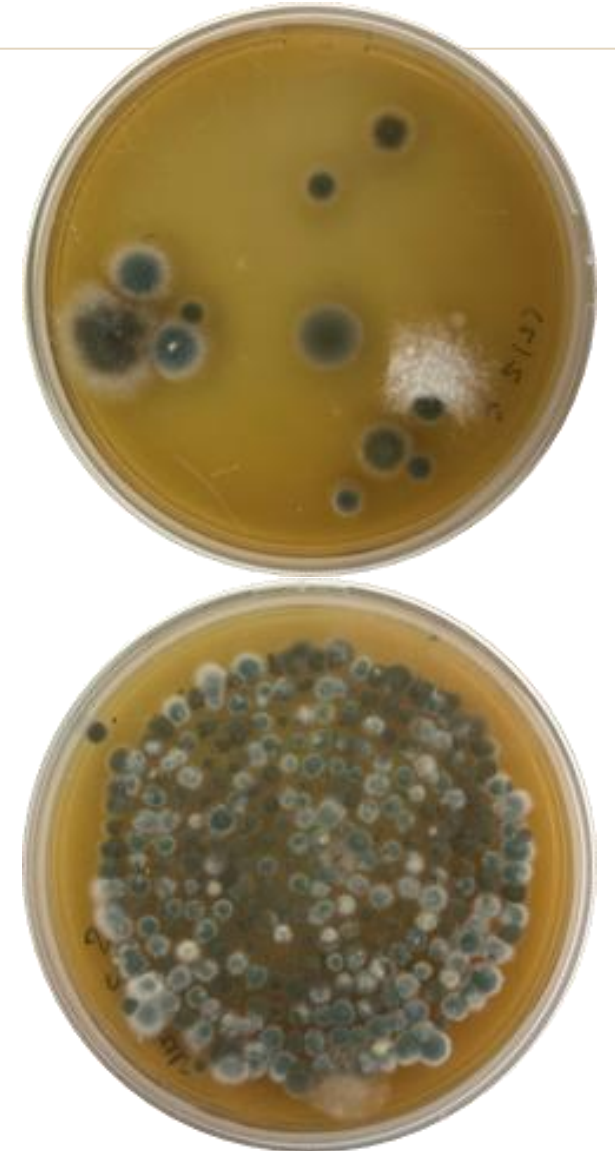
1. Bees are able to spread pathogens.
2. Fungal spores can increase the nutritional value of pollen.
3. The study challenges reductionist views and highlights interconnectedness of pollinators, pathogens, and agricultural systems.



Fungi within blueberry packhouses



1002 samples collected for the 2024/2025 season



Fungi within blueberry packhouses

- General threshold 1000 CFU / m³
 - Global discrepancies
 - 200-300 CFU / m³ often set for sterile environments
- Indoor to Outdoor (I/O) ratio
 - Indicative of favourable fungal survival conditions
 - *Acceptable*: > 1
 - *Poor*: < 2

Characterisation of the fungal population in citrus packing houses

Published: 23 October 2008

Volu Identification of fungal population in the environment and on surfaces of stone fruit packinghouses

Published: 06 December 2016

Volume 148





Postharvest Biology and Technology

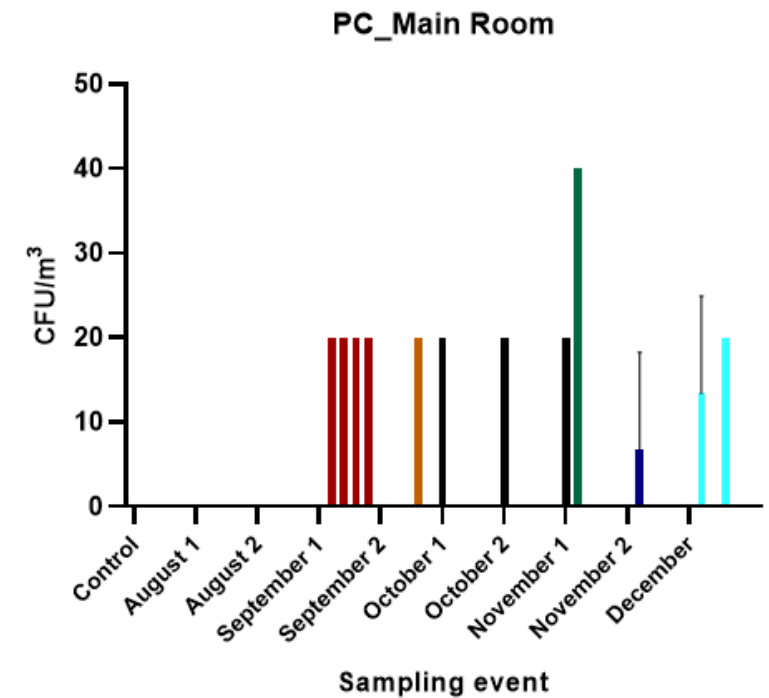
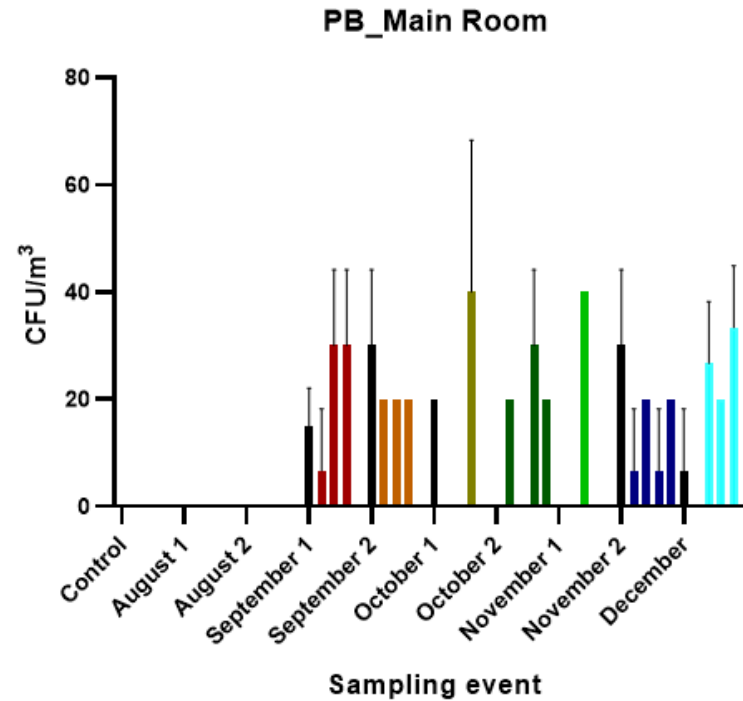
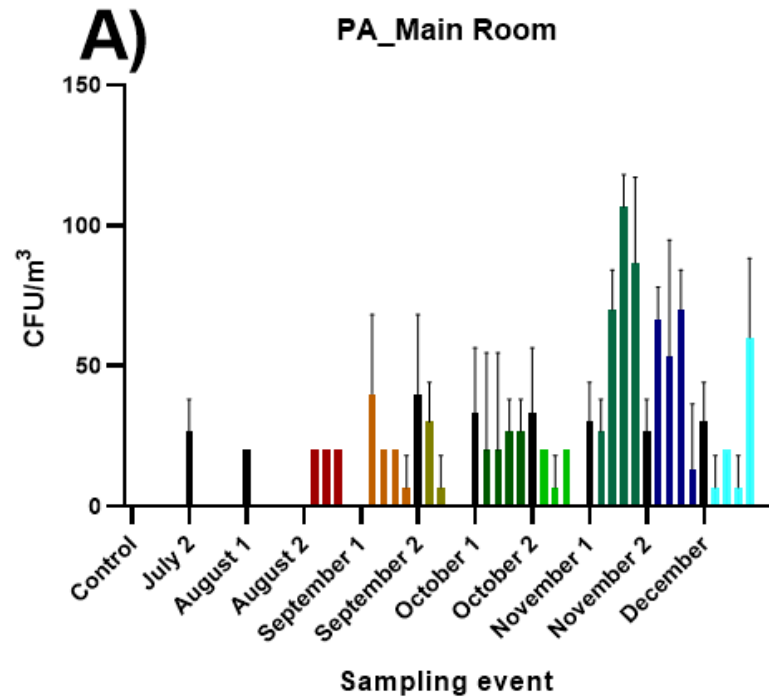
Volume 128, June 2017, Pages 153-160



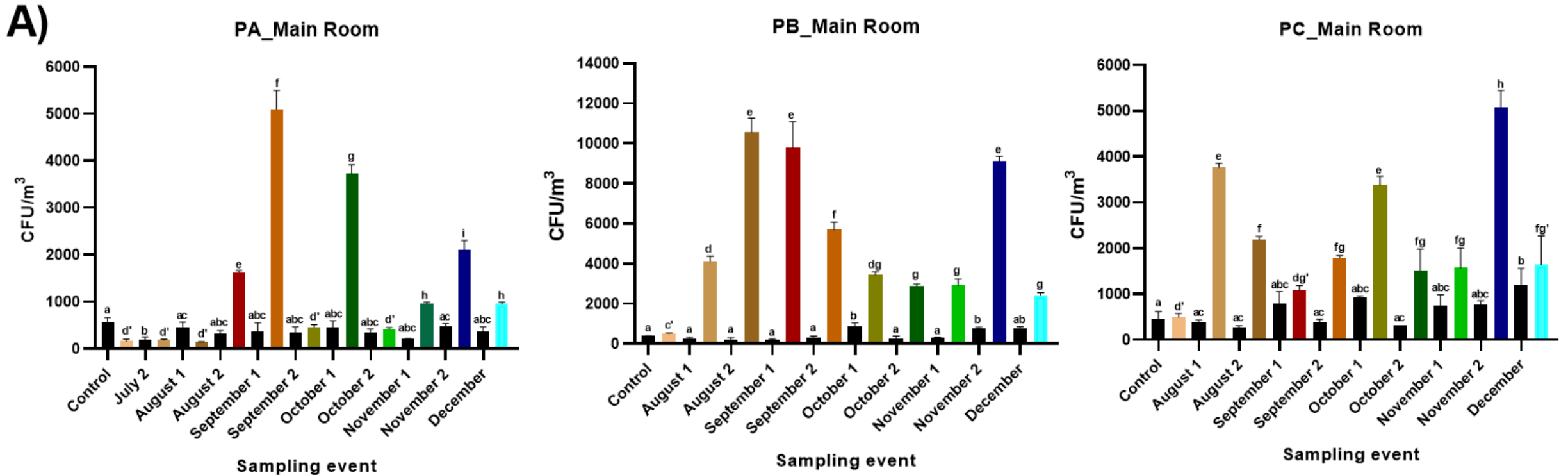
Penicillium air mycoflora in postharvest fruit handling environments associated with the pear export chain

Ilonka Scholtz, Nazareth Siyoum, Lise Korsten  

B. cinerea presence over time

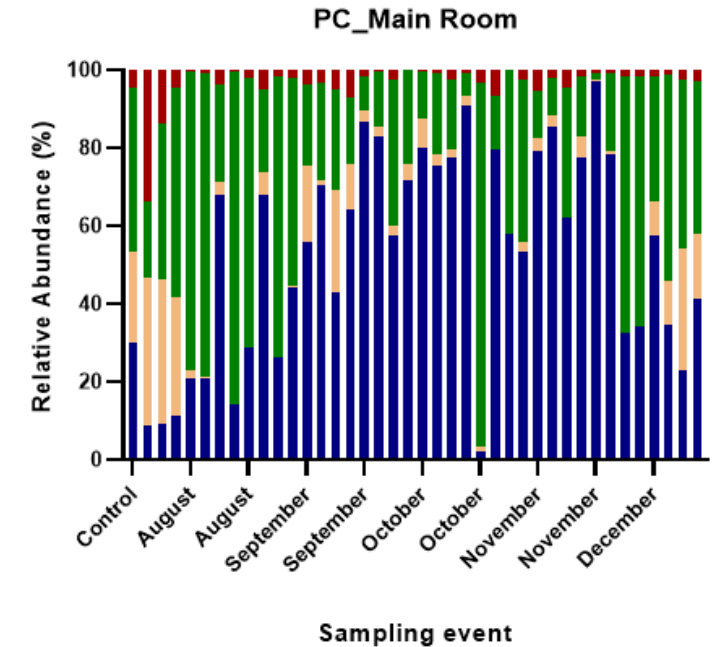
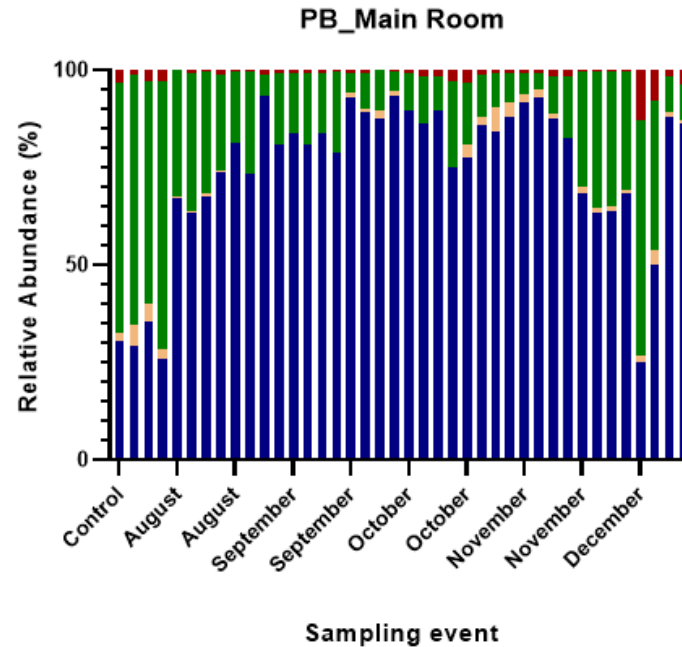
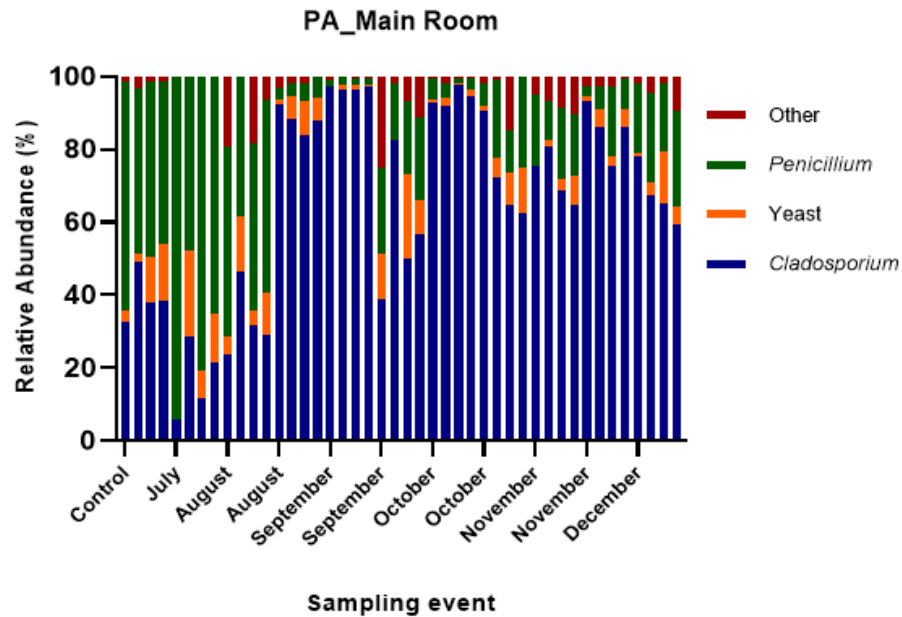


Fungi in the Main Packing Areas



Fungi in the Main Packing Areas

B)

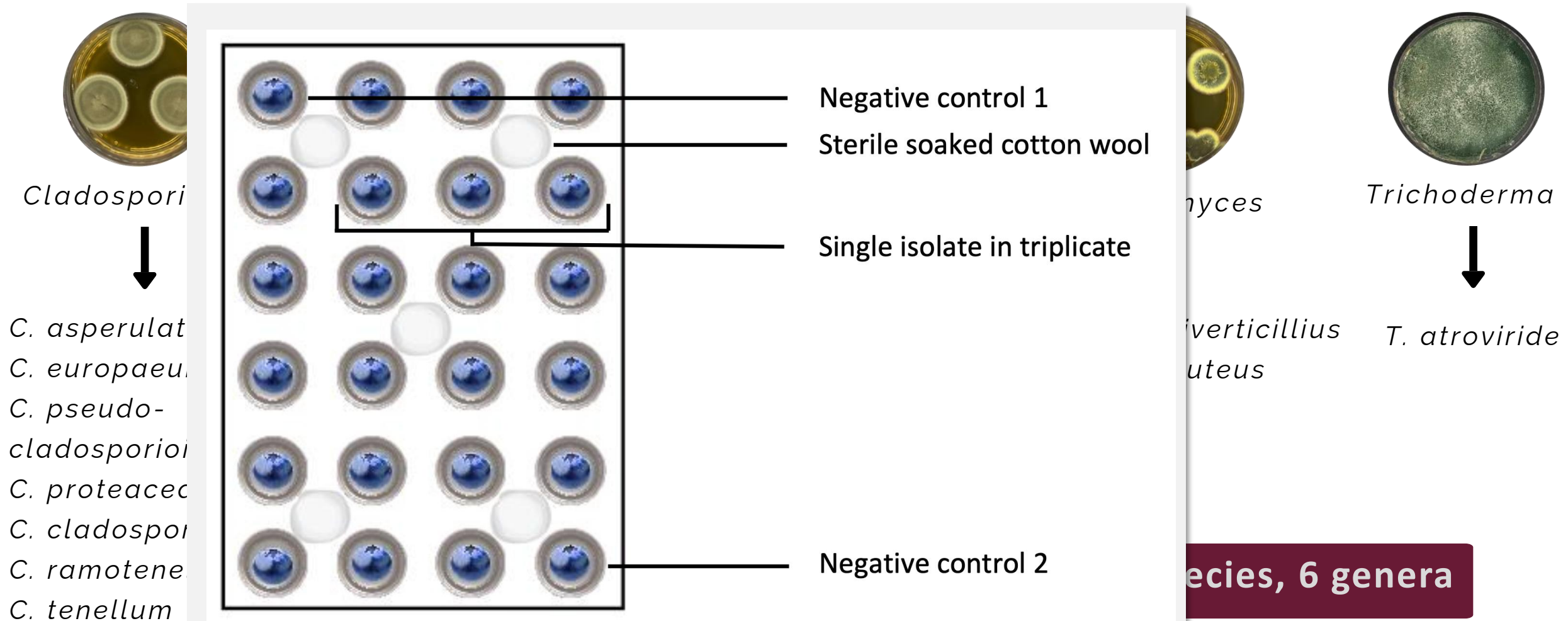


Known postharvest pathogens +
human allergen producers

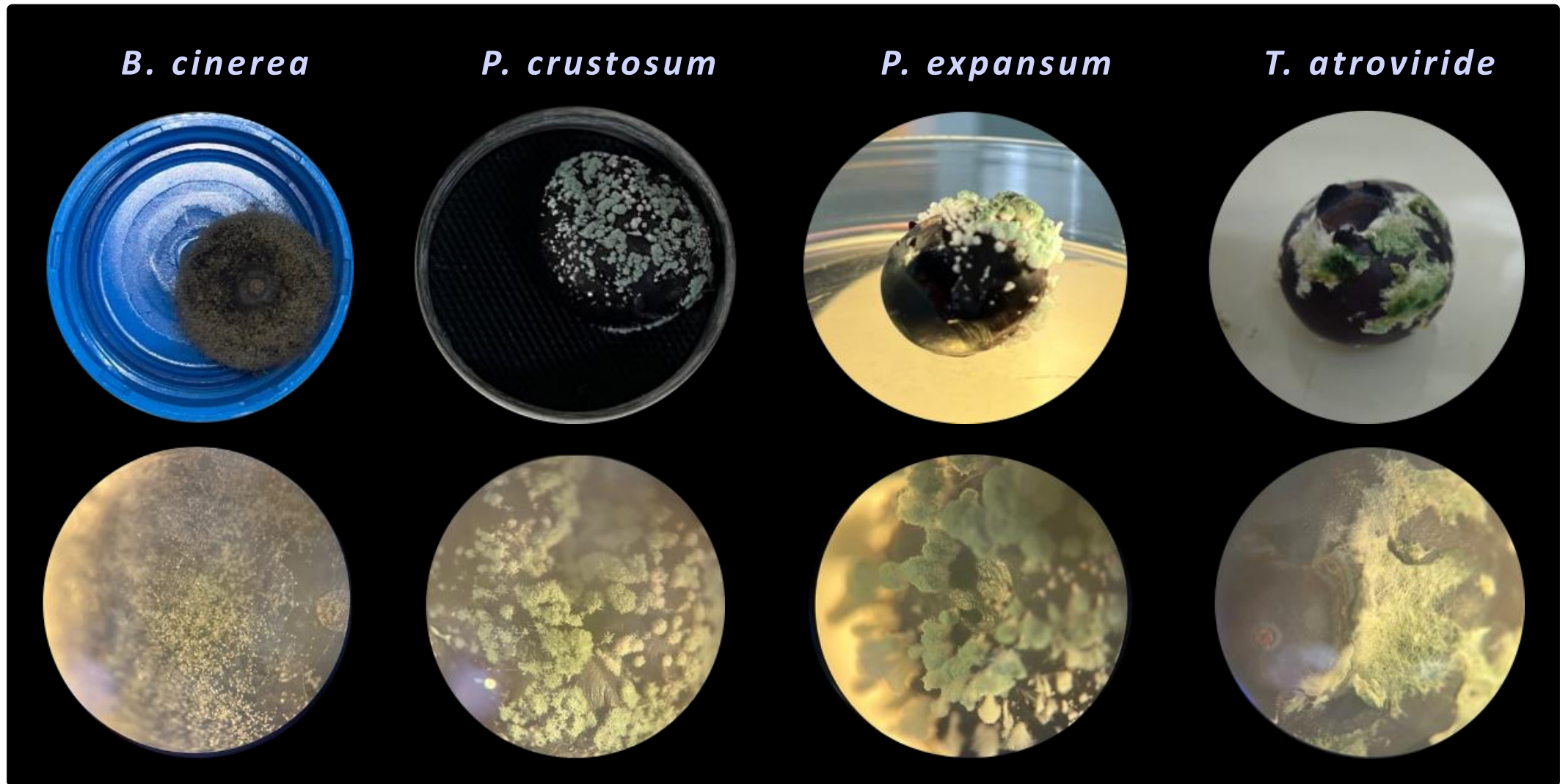
I/O ratios

	Intake Room	Cooling Room	Holding Room	Main Room	Final Cooling Area	Dispatch Room
July	1.2	1.2	1.6	1.4	1.8	1.6
August	0.9	5.4*	5.4*	17.7*	24.5*	16.7*
August	0.7	3.9*	2.5*	53.1*	48.2*	27.3*
September	0.4	7.6*	2.8*	55.1*	39.1*	3.1*
September	0.1	0.3	1.0	17.8*	16.3*	0.5
October	0.1	0.0	1.0	4.3*	5.3*	0.3
October	0.3	0.5	0.9	13.0*	17.3*	0.2
November	1.2	1.2	0.6	10.7*	17.0*	3.2*
November	0.0	0.0	0.1	12.3*	6.4*	1.5
December	0.2	0.0	0.1	4.5*	6.7*	0.1

Fungi within blueberry packhouses



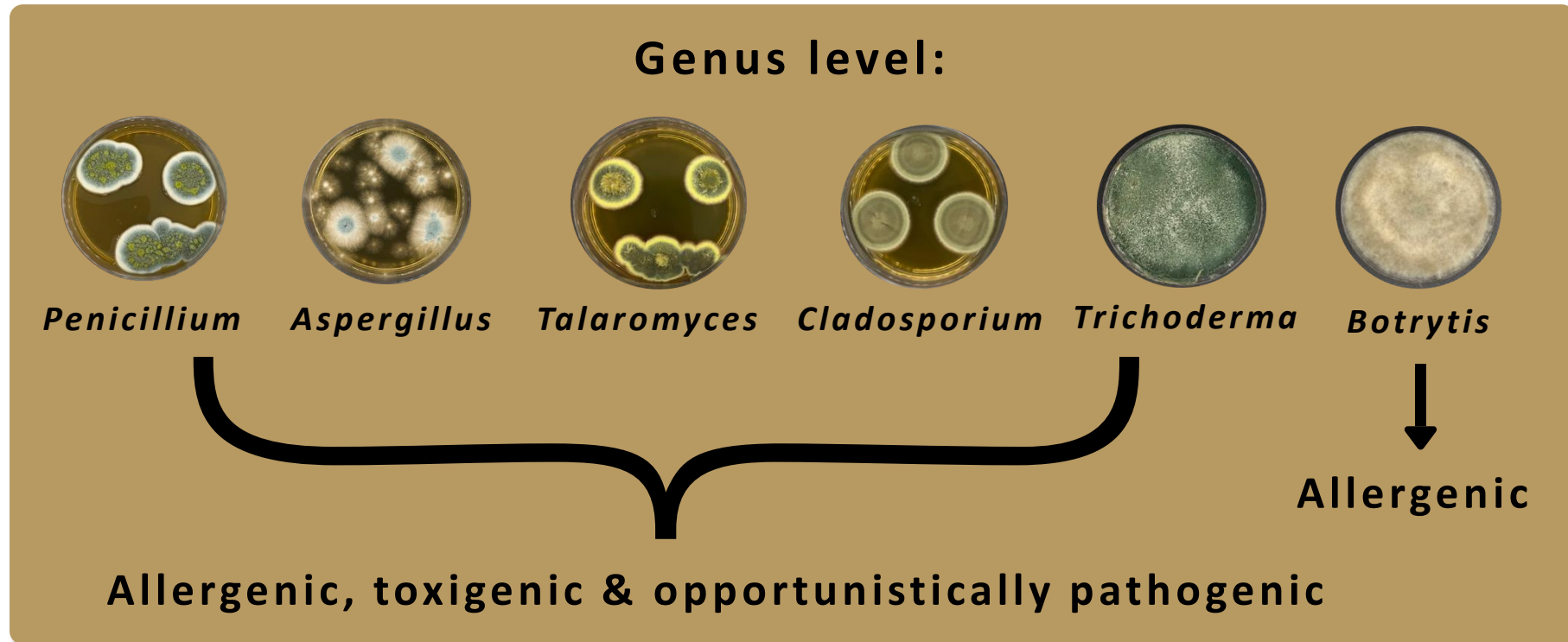
Pathogenicity Trials



Pathogenicity Trials

Pathogenicity Status						
	Day 5				Day 16	
Isolate	4 °C	8 °C	26 °C	30 °C	4 °C	8 °C
<i>B. cinerea</i> B1	X	X	X	X	X	✓
<i>B. cinerea</i> B4	X	X	✓	X	X	X
<i>B. cinerea</i> B5	X	X	✓	X	X	X
<i>P. expansum</i> P1	X	X	✓	X	X	✓
<i>P. expansum</i> N10	X	X	✓	X	X	X
<i>P. crustosum</i> P12	X	X	✓	X	X	X
<i>P. crustosum</i> P13	X	X	✓	X	X	X
<i>T. atroviride</i> N8	X	X	✓	X	X	X

Human Health Assessment



Take-home message

1. Fungal spores in packing facilities increase over the season.
2. *Botrytis* at low levels and can be controlled with cold treatment.
3. Different fungal species in facilities, some of which are potential pathogens.
4. Fungal loads should be monitored and managed.



Acknowledgements

Funding:

- BerryZA
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- NRF
- Stellenbosch University

- Renate
- All the farmers and packhouse managers



Blanche Oberholtzer



Janine Schuin



Sidney Reed



Amy Bysshe



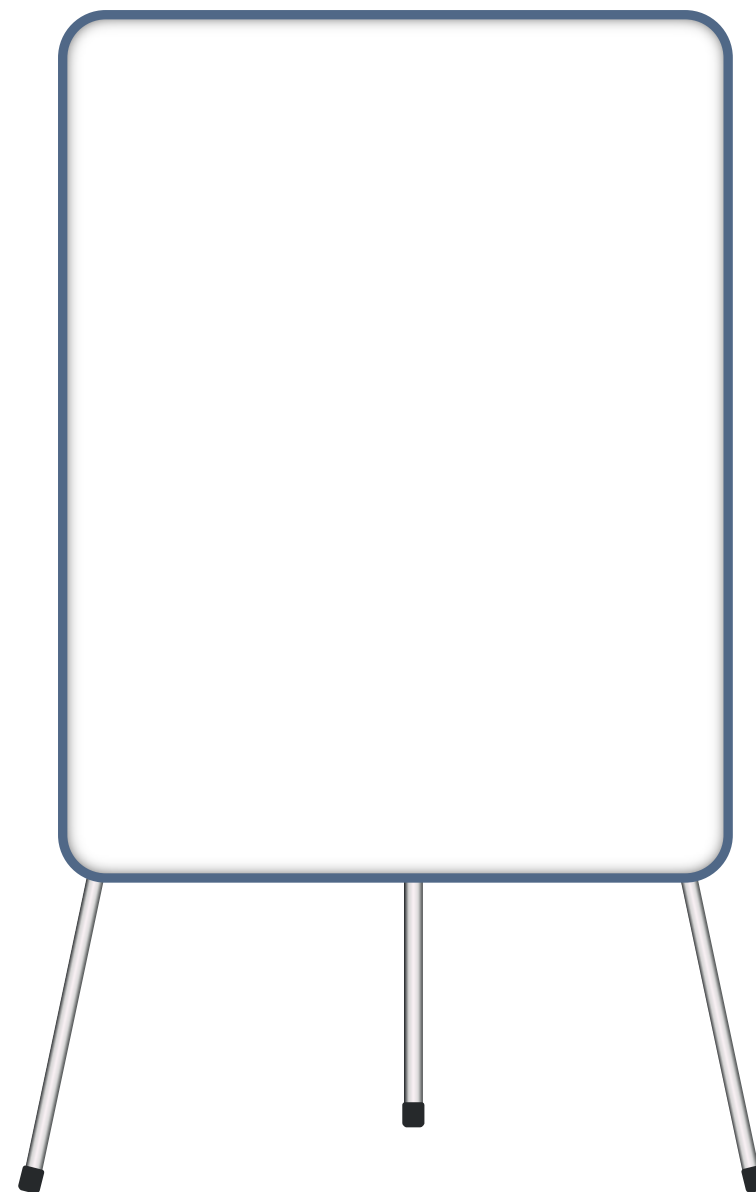
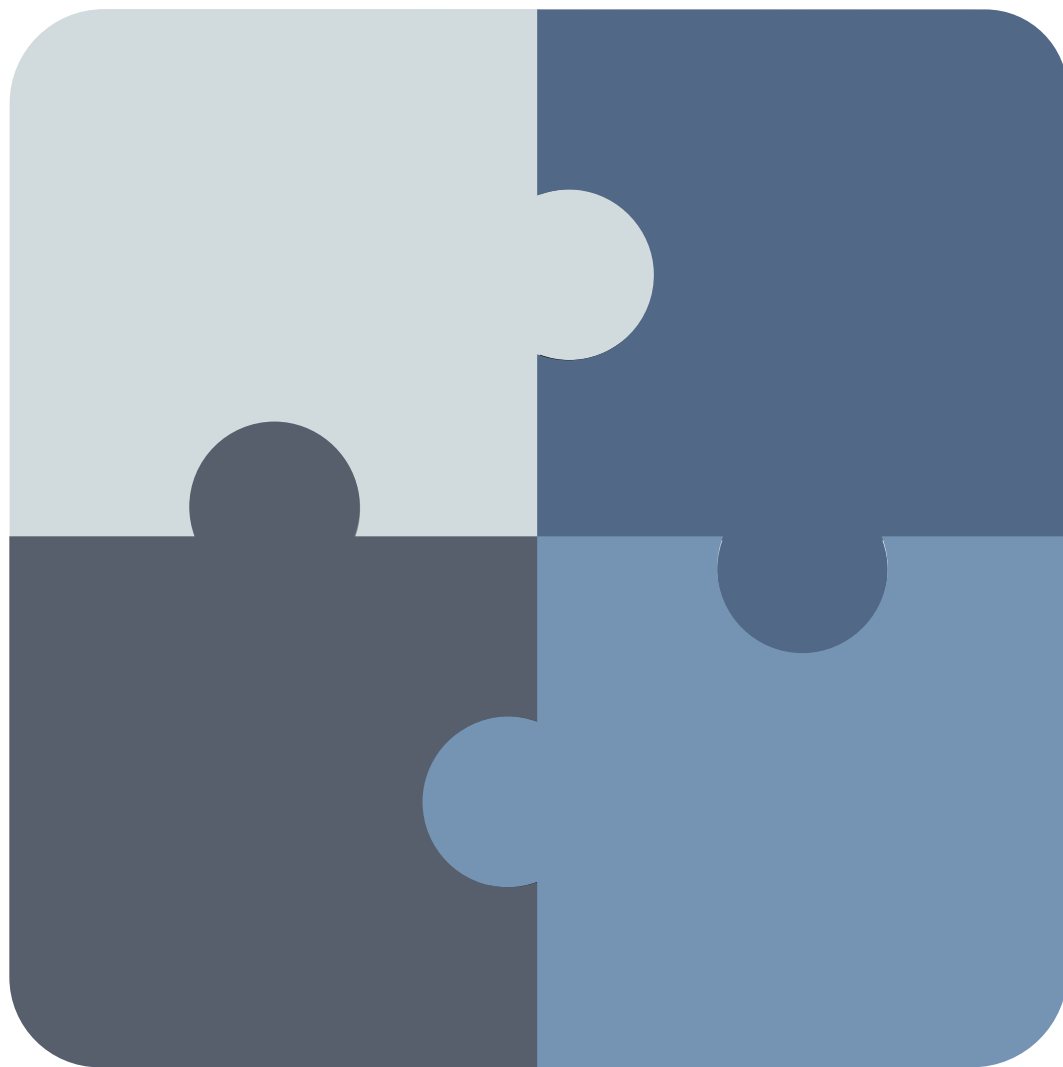
Zach Charles



Rocky Kleintjes

Thank you
Enkosi
Dankie





palet

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COOLORS

