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최 종
연구보고서

고품질 및 저공해 사과 생산기술 개발

Development of Production Technique for Apple Fruit of High
Quality and Biological Control

연구기관
전남대학교

농림부

{ 7 }

1996



: 1. 8

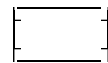
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190mm × 268mm

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	() Development of Production Technique for Apple Fruit of High Quality and Biological Control		
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			()
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		()	7
<p>●</p> <p>●</p> <p>3)3 : ()</p> <p>1 2</p> <p>, 가</p> <p>. 2 3 2 <i>Bacillus</i> 1</p> <p><i>Pseudomonas</i> .</p> <p>. .</p> <p>chitinase ,</p> <p>chitinase .</p> <p>● ()</p> <p>(: KCTC 8831P) , .</p>			

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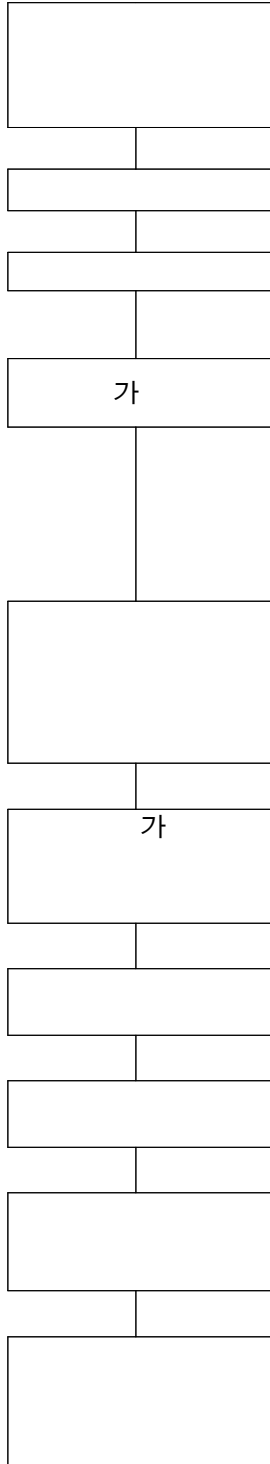
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가	()	
가	6-9	
가()	6	
가	13	6-9
가	15	
	9-10	
	4-7	
가	10	4-7
가	15	
가	0	0
가	10	

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- 가 가
- 가 10% 가

3.



1000

15

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가

4

- B. S CPA 134
- B. S CPA 141
- B. S CPA 1132
- Pseudomonas sP CPA 1133

(B. S: Bacillus subtilis)

- 32
- PH 6.5 7.5
- pepton
- saccharose

가

10 15%
3%

chi ti nase
pecti nase

50%
100%

: 10

16
16

: PH 7

1
5% Glycerol

5% NB
10% SD

- A : Botryospheri a dothi dea
- B : Gromerella cingul ata
- C : Alternaria mali
- D : Rosellinia necatrix
- E : Valsa ceratosperma
- F : Botrytis cinerea

	가	
A, B, C, D, E, F	80%	

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15-18

4-7

6-9

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B. subtilis CAP134 : peptone: saccharose가
, *B. subtilis* CAP141 : peptone: lactose가
, *Pseudomonas* sp. CAP1133 : peptone: glycerol .
chitinase ,
가 SD (3%, 5%, 92%)
B. subtilis CAP1132 , 가
SD *Pseudomonas* sp. CAP1133 .
chitinase 가 , pectinase .
가 (growth-associated pattern)
. 100 1,000 가 .
, glycerol 가
가 , 1
1 가 .
Pseudomonas sp. CAP 1133KS 10
33% .
. 16 *Pseudomonas* sp. CAP 1133KS
, 6-12 18 .
16 , 6-12 18
가 .
In vivo bioassay 6
100% 18mm ,
6 50% ,

가

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, , , ,
14, 12, 14, 13 11 ,
2, 923- 15, 158mg . mL-1 .

arginine proline , , ,
glutamic acid, arginine, glycine . ‘ 가 ’ ‘ ’

, , , 가
‘ 가 ’ 가

. , 가

가 ‘ 가 ’ glutamic acid, valine,
leucine, phenylalanine , ‘ ’ glutamic acid arginine
‘ 가 ’ aspartic acid, proline, methionine,
phenylalanine , ‘ ’ proline, aspartic acid

가

5.

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SUMMARY

. SUBJECT

Development of Production Technique for Apple Fruit of High Quality and Biological Control

. Survey of high fruit quality and environmentally friendly fruit production

Today the technique of producing high-quality and low chemical-polluted apples in Korea is how to minimize the application of agricultural chemicals to prevent apples from the pollution of pesticides. It requires the development of biological chemicals as the alternative chemicals. This needs a lot of fund; yet there has been little interests in the past few years. But the change of the government's agricultural policy towards the sustainable agriculture has raised much interests among the scientists in this area. Recently the methods of cultivation have been investigated to apply the least amount of agricultural chemicals to protect the growers and the consumers from the pollution of chemicals.

This study was to investigate the alternative use for agricultural chemicals and to find effective antagonistic microorganisms and their bulk production. The purpose of the survey was to understand what kind of the techniques are used by growers to produce high-quality and low-pollution fruits; thus to

establish a systematic technique for the sustainable agriculture. The results for the least number of application of chemicals in one-year apple production were: 6-9 time in the best growers; 9-10 times in the study by Dr. Jae, Youl-Yum, 13 times in the special growers; and 15-18 times in the general growers. In pear production, it was 4-7 time in the best growers. In grape production the growers was practicing without the agricultural chemicals in the organic farming under the vinyl houses. In the apple production, we introduced a method to use of pesticides substantially the Bordeaux mixture. We concluded in this survey that the spray was to be scheduled for 6-9 times of agricultural chemicals in a year.

. Analysis of Farm Management for High Quality and Environmentally Friendly Fruit Production

Heavy usage of agricultural chemicals has been practiced in Korean agricultural production as the rural labor force decreases and the agricultural mechanization proceeds. As the result, residue of the agricultural chemicals remains in the agricultural products, which means health problems occur not only to the consumers but also to the farmers themselves. Naturally, an appropriate use of the agricultural chemicals is highly required in order to minimize the side-effects of the agricultural chemicals such as the environmental damages and the pollution of drinking water. In order to analyze the current situation of production and marketing management of the environmentally friendly fruit industry in Korea, the production sites of apple and grapes were visited and surveyed.

At the national level, however, there were not many apple farms that were practicing the environmentally friendly fruit production, whereas relatively more farmers were doing the low-input sustainable agriculture in their vineyards. According to this results, most of the surveyed farms were managed

by couples. That is, both husband and wife were engaged in low-input sustainable agriculture, which reflects the nuclear families in the rural areas.

Their education background were relatively higher than the ordinary agricultural population but their production experiences of fruits were rather shallow. Most of them were managing medium-size farms, and their agricultural gross revenues were lower than the national average. Especially, the gross revenue of the low-input sustainable fruit farmers was turned out to be lower than the gross revenue of the ordinary fruit producers, which means it is absolutely necessary to have a special means to cut down the production and marketing costs of the low-input sustainable fruit industry.

Also, an appropriate means to improve the sales revenue through the price differentiation should be sought out in the future. Strategies to improve the consumer's recognition on the high qualities of low-input sustainable fruits with low chemical residues needs to be developed as well.

Most of the surveyed fruit farmers were running small-scale farms, lacking economies of scale. Of course, the agricultural mechanization of these fruit production is very difficult because of its labor-intensive field works. Many of them are cooperating each other in the production area but practicing individual negotiation in marketing. Accordingly, they are lacking the marketing power of the producer's organizations. About 87% of the farmers were planning to continue what they have been doing in the low-input sustainable fruit production.

All in all, in order to improve the competitiveness of the fruit industry, the low-input sustainable producers of fruits should solve the current problems of low income industry by developing labor-saving technologies for production and marketing and by improving the fruit qualities. Finally, a price stabilization policy of fruits is essential on the part of the government for the improvement of competitiveness and the development of low-input sustainable fruit industry.

Investigation of Effective Microorganisms materials

1. The major airborne pathogens in apple trees, such as canker (*Botryosphaeria dothidea*), bitter rot (*Glomerella cingulata*), alternaria leaf spot (*Alternaria mali*), root rot (*Rosellinia necatrix*), canker (*Valsa ceratosperma*) and die-back (*Phomopsis*) were isolated and collected.

2. Five effective antagonistic strains (CAP134, CAP141, CAP1207, CAP1132 and CAP1133) against the apple pathogens were isolated from soil and apple tree leaves.

3. The isolated strains, CAP134, CAP141, CAP1207 and CAP1132, were identified as *Bacillus subtilis* and CAP1133 as *Pseudomonas* sp. from the results of their morphology, cultural conditions and physio-biochemical characteristics.

4. The optimum temperature and pH for growth of the isolates were 32 and 7.0, respectively. The cultural conditions for mass production of the isolates were optimized as follows: the best nitrogen : carbon source combinations were peptone : saccharose in *B. subtilis* CAP134, peptone : lactose in *B. subtilis* CAP141 and peptone : glycerol in *Pseudomonas* sp. CAP1133.

5. The optimum production medium for chitinase with the highest activity was soy dextrose medium (SD medium) which contained 3% of soy sauce, 5% of sugar and tap water.

6. The antagonistic bacteria had chitinase activity in culture medium and the pectinase activity was shown by pathogens. In optimized cultural conditions, the enzyme activity was increased in parallel with the growth of

antagonistic bacteria and made the highest level when cultures reached the stationary phase (growth-associated pattern).

7. The dilution rate of antagonistic bacteria for test was about 100 1,000 times.

8. The antifungal activities against apple diseases of the culture filtrates and the heat-treated culture of isolates were investigated.

9. The antagonistic activity of the isolates with glycerol were remained for about 365 days.

10. About 33% of sprayed antagonistic bacteria, *Pseudomonas* sp. CAP 1133KS, were remained on the apple tree leaves for about 10 days after spraying.

11. For reducing of agricultural chemicals, the proper time of antagonistic bacteria spraying after chemical spray. From the results of the test, it was effective to spray antagonistic bacteria at an intervals of about 16-18 days after spray of chemicals.

12. *In vivo* bioassay, all the control samples were attacked with the diseases, but the samples which were treated by the culture broth of the isolates showed 50% or more antagonistic activity against apple pathogens, *P. expansum*, *B. dothidea* and *G. cingulata*.

13. In pot culture test, *B. dothidea* and *G. cingulata* were suppressed by the isolates and showed curing effect to a certain extent when it was treated in early stage of *B. dothidea* infection.

14. The pilot products containing the isolated 5 antagonistic bacteria were prepared.

.Improvement of Fruit Quality by spraying of nutrient materials

Amino acids contents in the various nutrients, including cattle bones soup(CBS), pig bones soup(PBS), fowl bones soup(FBS), fishes soup(FS) extracted from their animal bones or fishes and Karuki were analysed by HPLC. The CBS, PBS, FBS, FS and Karuki were composed of 14, 12, 14, 13 and 11 kinds of amino acids, respectively, and total contents of amino acids were in the range of 2,923 - 15,158mg/mL. The major amino acids were glutamic acid, arginine, arginine, glycine in the PBS, FBS, FS and Karuki foliar sprayed three time(40, 33 and 26 days before harvest) in the trees of 'Tsugaru' and 'Fuji'. Fruit weight, firmness, soluble solids, acidity and sensory value were not affected by CBS or Karuki treatments in both cultivars, but anthocyanin content was higher in CBS than Karuki or control in 'Tsugaru'. Ca content in the fruits and leaves in both cultivars significantly increased with CBS and Karuki treatments compared to control, while K, Mg contents did not change among treatments. Concentration of glutamic acid, valine, leucine, glutamic acid, phenylalanine in the fruit of 'Tsugaru' increased with CBS treatment compared to Karuki or control, but glutamic acid, arginine contents increased in 'Fuji'. In the leaves, aspartic acid, proline, methionine, phenylalanine contents were much higher in CBS than Karuki or control in 'tsugaru', While proline, aspartic acid contents were much higher in 'Fuji'.

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13. *Botryosphenia dothidea* *Glomerella cingulata*

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Bacillus subtilis CAP 134, CAP 141

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15. *Botryosphaeria dothidea* *Glomerella clingulata*

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-in vivo bioassay

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Table 2-1.

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2		1:1 (60)	20 + 50-70cc + 50cc(3g 가)	,
3		1:1 60	20 + 50-70cc	
4		+		
5		+		
6		40%+ 60% (60)	(70-100cc+ 50cc)	
7		1kg+ 400cc , 30	: 20 + 80-150cc . 20 : + 200-250cc	()
8		1kg + 400cc , 30		

9		1kg+ 400cc 40	+ 20 80-200cc	()
10		+ 1kg 400cc , 40	20 + 80-200c c	()
11		10 3kg+ 30g , 40	5 + 4-6 ,	()
12		500g+ 2 , 60	20 + 80cc+ 50cc	()
13		60 1:1	20 + 50-70cc + 50-100cc , 5-10g 가	
14		, 60 1:1	20 + 50-70cc + 50-100cc , 5-10g 가 가	
15		() 1kg+ 1.5kg(1,500cc)	20 + 80-150cc	()
16		(, , ,) + 15-20% 40-50	5 + 5-7 + 3g	
17		(40%+ 30%+ 30%+ () +) + (, ,) 70 15 4	300 3-4MT(, ,)	(, ,)
18		1kg+ 5-10kg , 20 4	1 () 500cc	

19		1:1	20 + 80- 120cc ,	(,)
20		(가) 1:1 30	20 + 20cc	, ,
21		1:1	: 20 + 500-700cc, : 200 + 100-150cc+ 3g	()
22		1kg+ 5-6kg+ 1kg+ 2kg	: 20 + 200-250+ 100- 120g : 20 + 100cc+ 30-40g5	, ,
23		7 + 1kg+ 14kg	: 100 100kg : 4 5kg	,
24			300 150-200kg 1%	, ,
25		50-1000	(50 -1,000) , 1%)	, ,

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(, 1998:). 5 M 45, M 6
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. 1997 2 3%
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) , 50% 30%
5%
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가 6
7 (1998)
6 7
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7

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(plate5)

가 20cm

가 (plate 3, 4)

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1998

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Plate 1 , 2 (1998) 9

Plate 2 , .

Plate 3.

(1997)



Plate 4.



Plate 5.



Table 2-2.

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	97		98		97	98	97	98	97	98
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2	4.18	3	4.7	5	-	-	-	-	100X, ' 200X 1	
3	4.15	4	4.14	7	-	-	-	-	,	
4	5.3	15	4.19	5	-	-	-	-	200X, 100X, 100g	,
5	5.15	12	5.11	22	M4 5				,	-
6	5.19	4	5.15	4	-	-	-	-	,	,
7	5.29	10	5.29	14	-	-	-	-	,	,
8	5.31	2	5.31	2						
9	6.7	7	6.7	7	-		-		,	
10	6.10	3	6.11	4						
11	6.16	6	6.20	9	-	-	-	-	,	,
12	6.21	5	6.21	2						,
13	6.28	7	6.28	6	-	-	-	-	25X, ,	,
14	7.2	4	7.3	4			-	-	,	,
15	7.9	7	7.10	7	-	-	-	-	100X, ,	500X

	97		98		97	98	97	98	97	98
16	7. 11	2	7. 11	1					,	,
17	7. 14	3	7. 15	4	-	-	-	-	500X,	500X,
18	7. 23	9	7. 20	5					,	,
19	8. 2	8	8. 2	8					,	
20	8. 13	11			-	-	-	-	,	,
21	8. 23	10	8. 23	21						
22	9. 10	13	9. 20	18	-		-		,	,
23			9. 28	18						,

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Table 2-3 . 3

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Table 2-3.

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2	4. 10	10		,	
3	5. 10	30			
4	5. 20	10			
5	5. 30		-		
6	6. 15	26			
7	6. 30	15	-()	,	
8	7. 15	15			
9	7. 25	10			
10	8. 10	16		,	
11	8. 20	01		+	
12	8. 30	10			8
13	9. 10	10			
14	9. 20	10			

)

가

Table 2-4

가 3
 . 96 가 ,
 , 96
 96 97
 6 24 . 2 7 4 8
 24 4 7 13 7
 가 .

Table 2-4.

가 96 , 97 98

	96		97		98		96	97	98	96	97	98	96	97	98
1	3.26		3.6		3.25										80X
2	4.20	15	4.13	38	4.9	15									
3	5.23	23	5.15	32	5.4	25									
4	6.9	11	6.2	18	5.25	21									
5	6.19	10	6.11	9	6.10	16									
6	6.30	9	6.24	13	6.23	13									200X
7	7.10	10	7.4	10	7.3	10				-	-				
8	7.18	8	7.13	9	7.15	12									100X
9	7.30	12	7.23	10	7.28	13									
10	8.11	12	8.11	19	8.11	14				DVP	-				500X 100X
11	8.24	13	8.23	12	8.21	10									
12	9.8	15	9.6	14	8.31	10				(133X
)					
13	9.24	16	9.23	17	9.23	23				-	-	DVP			

가 . 1998

가

가 . 98 가 13 가

가 . 1998 ()

가 10 . 1998 가

. 4 1998 12 2,000

20% 1700

9

가 20%

가 가 . 98 9

)

9 1993 1995

12

. 10ha . 20% 가

99 가

. 1997 1998 2-5

5 7 가

1/2

16 . 1997

1998

가 .

가 . 1998

Table 2-5.

97 98

'97	'98	'97	'98	'97	'98	'97	'98	'97	'98
1	1	4.5	4.5					200X	500X, 500X, 250X, 250X
2	2	4.25	4.20			,	,	1000X	1000X
3	3	5.5	5.5 5.10	-	-	-	-	3 500X, 500X, 250X, (500X, (
4	4	5.20 25	5.20 25	-	-	-	-) 500X, 500X, 250X	3
5	5	5.29 30	5.29 30					1000X	
6	6	6.5	6.5	-	-	-	-	-C 1000X 1000X 1000X()
7	7	6.20 22	6.20 22					1000X 800X	
8	8	7.5	7.5	-	-	-	-	3 1000X, 500X, 250X	
9	9	7.25	7.25					500X	
10	10	8.2	8.2	-	-	-	-	3 500X, 500X, 1000X, 250X	500X, 500X, 1000X, 250X
11	11	8.8	8.8					1000X	
12	12	8.17	8.17	-	-	-	-	500X, 3 , 2 가 , 500X,	500X, 500X, 2 가 , 500X
13	13	8.25	8.25					1000X, 800X	
14	14	9.15	-	-	-	-	-	3 500X, 500X	
15	15	9.22	9.20					1000X	1000X

)

12

가

가

1998

20 30%

. 6

8

(Table

2-6)

3

. 7 13

9 3

, +

9 3

7 13

10

가

7

23

. 23

9 3

40

가

가

Table 2-6.

1	3. 17				(38x	-
2	4. 13	27)	. ()1000x 1000x
3	4. 30	17	20			-
4	5. 15	15	15			-
5	5. 27	12	12			-
6	6. 5	9		-		,
7	6. 12	7	19		-	-
8	6. 17	5		-		-
9	6. 23	5	11		-	-
10	6. 30	7	7			-
11	7. 5	6				-
12	7. 13	7	13	-		-
13	7. 23	10	10		-	-
14	8. 4	12	12			-
15	8. 19	7	13	+		-
16	8. 27	8	20		-	-
17	9. 3	7	7	-	DDVP	,
18	9. 14				-	가
19	9. 15					
20	9. 22			-		가 ()
21	9. 27			-	-	가
				-	-	
				-	-	

2) 가

가)

97 2-7 . 가
6 N-45 6 18 7 7 19

7 17 7 27

7 7 19

(, 1966) 6 , 6

8 가 (1998) 6

가 24 7

8 . 6 7 8 9 9

8 6

가

가

가

가

Table 2-7.

가 가 97

1	4. 20			,	
2	5. 10	20			
3	5. 25	15	,		
4	6. 6	11	M45	,	
5	6. 18	12	,		
6	7. 7	19			
7	7. 17	10			
8	7. 27	10	,	DDVP	
9	8. 6	10	,	-	
10	8. 15	11			
11	8. 27	12	,		
12	9. 9	13	가		
			* 9. 25	가	

) 가

97

Table 2-8

1997

1998 6 17 7 27

. M-45, ,
 . 1998 6 7 ,
 + , + , , 8 + ,
 , , 9 , ,
 , 5% 가 .
 15 9 3 .

(1998) 9 10

5 6

10

(, 1998;)

Table 2-8. 가 가 97 98

	97	98	97	98	97	98	97	98	97	98
1	4. 4					+	-			
2	4. 18	4. 15	12	15						
3	5. 10	4. 30	22	12		+				
4	5. 24	5. 13	14	12						
5	6. 2	5. 25	8	11		+				
6	6. 17	6. 6	15	10	N-45					
7	6. 29	6. 16	12	12					1000X	
8	7. 7	6. 28	8	8	N-45	+	-		1000X	
9	7. 19	7. 6	12	11			,			
10	7. 27	7. 17	8	10			-	+		
11	8. 6	7. 27	10	16		+	,	+		
12	8. 16	8. 12	10	5	가 -		-			가
13	8. 27	8. 21	11	11				-	가	
14	9. 5	9. 1	9	10				+		, ,
15	9. 19	9. 11	14	17					가	
16	9. 27	9. 28	8							
* 97. 9. 25 가										

) 가
 1998 10
 2-9
 가 가 . 가
 . 6 ,
 N-45 9 6
 가 .
 가 가
 가 가

Table 2-9. (1998)

1					
2					
3		M		-	
4	5			-	
5	6	M		-	
6	6	M			
7	6				
8	7 5				
9	7 15				
10	7 25				
11	8 5				
12	8 15	M			
13	8 25				
14	9				
15	9				

)

가 8

가 4

가 4

가 6

1998 30%

20% 2-10

가 6

가 8 25 9

10 30%

가

가 6 20

3

2

가 1 10

10 12

20L

200g

1/3

가
가 . 가 5 6
1998

Table 2- 10.

1	4. 10					10%
2	5. 20	30				
3	6. 10	20	-	-		+
4	6. 20	10				200g/20l
5	6. 30	10	-	-		
6	7. 20	20				.
7	8. 25	36	M			
8	9. 10	31	M			

3)

가)

6

Table 2-11 2-12

. 96 97

5 7

10-11

, . 1997 가 .
1997 5 6 7 53 2

가

10

가

1998

Table 2- 11. 1996 ()

					가	
1	3. 19	22				
2	4. 18	19	30			
3	5. 13	15	21		-	
4	5. 22	25	11		-	-
5	6. 3	5	12			-
6	6. 13	16	10			
7	6. 23	26	10			
8	7. 3	6	10			
9	7. 14	16	11			
10	7. 23	26	9			
11	8. 5	7	13			
12	8. 15	17	10			
13	8. 26	31	11		DDVP	
14	9. 5	7	10			
15	9. 17	18	12			
16	10. 2	5	15		-	

Table 2- 12.

1997

()

					가	
1	3. 19					
2	4. 16	12				
3	5. 5	19			-	
4	5. 15	10			-	
5	5. 26	11			-	
6	6. 5	11			-	
7	6. 16	11				
8	6. 26	10				
9	7. 7	11				
10	7. 17	10				
11	7. 28	11				
12	8. 12	15				
13	8. 25	13				
14	9. 8	12		DDVP		
15	9. 22	14				
16	10. 6	14			-	

) 가

16-18

3 5

1998

25

(Table 14)

8

가

8

32

2-13

1997

6

7

10

7 13

가

가

1998

(Table 2-14)

7 16

8 19

가

34

10

24

2

가

가

가

가

Table 2-13.

가 97

1	3. 5				
2	4. 1	27	()		
3	4. 13	12			
4	5. 15	32			
5	5. 27	12			
6	6. 7	11			
7	6. 12	5			
8	6. 24	12			
9	7. 3	9	,		
10	7. 13	10	,		
11	7. 26	13	,	,	
12	8. 6	13			
13	8. 12	6			
14	8. 12	6			
15	8. 22	10			
16	9. 3	3			
17	9. 6	6	,		
18	9. 14	8	,		

Table 2- 14.

가 98

1	3. 3			
2	4. 6			
3	4. 11	5		
4	5. 4	23		
5	5. 13	9		
6	5. 23	10		
7	6. 4	12	,	
8	6. 15	11		
9	6. 21	6		
10	6. 29	8		
11	7. 6	7	+	
12	7. 13	7		
13	7. 16	4		
14	7. 22	6		
15	7. 28	6	+	
16	8. 5	8		
17	8. 12	7		
18	8. 19	7	+	
19	8. 25	6		
20	9. 1	7	+	
21	9. 8	7	+	
22	9. 15	7		
23	9. 19	4		
24	9. 24	5		
25	10. 8	14		

4)

가 가

2-15 .

8 , 1 , 5

1 , 1

1 17 .

(1998) 9 가 23 .

5 가 30% 54%

가 5 .

5 가가 36% 23% 5

가 가

, 가

가 .

4 5 1

. 2-2

. 1998

2 3 4

5 5 13 15

9 10 (, 1998)

가 . 6 7

, 8 , 8 . 2-16

6 . 가

. 6 7 가가

. 7 3

가가
 . 가 8 36%가 . 8 55%, 27%
 8 45%가 , 27% (1998)
 8 가 9 가 9
 . 가 18% 가 1998 9
 30 . 24
 가
 .
 가 2-17 .
 6 9
 가
 , , .

Table 2-15.

가 가

	5	6	7	8	9
	-	-			-
	-	-			
	-	-	+	+	-
	(3)	-	+		-
	(3)	-	-		-
		-	-		-
	(3)	+	+	-	
	-	-	-		-
(3)					
	(3)				
	-	-	-	-	-
(3)					
	-	-	+	-	-

4	5	6	7	8	9
---	---	---	---	---	---

+

가	((6-16	(6-16)	()
		가)	30-3	6	
)		5)	0	

20%가

가

. 600 1 2kg

가

Table 2-16. 1 11 가가

	3	4			5			6			7			8			9				
	3																				
	3																				
		9			3	1	1								1			3	1	18	
(+)									1					1						2	
								1	1	2	1	1			2	2	2				17
												2	1		1	1	1				6
						2	3	1			1	1	2	2							12
					1	1	1	3	3	-		2	1	1							13
								1												1	
()									1		1							1		3	
()								1	2	2	1	1	3	1		1	1	1	2	17	
					2	3	3	1												9	
					1									2		1	2	1	1	9	
						1		1		1										3	
									1	1	1	1	1						5		
									1					1		1				3	
()											3	3	2	1					1	10	
+															2	2				4	
									1		1			1	1	1	3	1		9	
								1												1	
+										2	1									3	
+								1		1										2	
+								1												1	
가	2				5	6	3	0	0	2	1	1	0	1	1	2	1	1	9		
	11				11	11	11	11	11	11	11	11	11	11	11	11	11	11	11	11	

1)

Table 2-18

20

Table 2-18	17	96	7	8	, 97
6	8				1
96	15 , 97	20		. 96	
	가	97		M45	
			96	97	
96	97		5 1	5 15	6 3
가		가	가	가	
	가				
	4 -6		가 가		
			5-6		
			가		
			가		. 1997

가

가

500

가

Table 1 2- 18.

96. 97

					1996		1997		1996		1997	
	96		97		1996	1997	1996	1997	1996	1997		
1	4. 10		4. 5		,	-	M45	-	-	-		
2	4. 21	9	4. 7	2		-	-	-	-	-		
3	5. 1	10	4. 12	5		-	-	-	,	,	500X,	500X,
									,	,	500X,	500X,
											0X	500X,
												50
4	5. 6	5	4. 18	6			-	-	,	,	400X,	,
									,	,	,	,
											600X	
5	5. 12	6	4. 23	5	-	-	M45	-	1	가		-
6	5. 25	13	4. 25	2	-	-	-	-	,	1,	3,	,
									,	C,	,	,
									,	1	가	,
									,	,		
7	5. 31	6	5. 1	7			M	-	-	-		-
							45					
							45					
8	6. 6	6	5. 14	13			-	-	-	-	,	A,
9	6. 13	7	5. 15	1					-	-		-
10	6. 22	7	5. 25	10	-	-	-	-	-	-	25X,	500X
											,	,

	96		97		1996	1997	1996	1997	1996	1997
11	7.8	16	5.31	6	-	-	-	-	3 , 1 , , , , , C	, 500X, 1000X, 35X C 500X,
12	7.23	15	6.2	2		,			-	-
13	7.29	6	6.11	9	-		-	-	, , , 1000X	, 500X, C ,
14	8.3	4	6.23	11	-		-	-	3 , , 100X,	, 50X, C
15	8.7	5	6.30	7	-			,		-
16			7.14	15			-	-		750X, , , , ,
17			7.21	7			-	-		, , , , D
18			7.24	3			-	,		500X , ,
19			7.29	5			-	, 1000X		500X, 250X, 500X, 250X, 500X
20			8.12	14			-			, , ,
21			8.27	15			-	-		, , , 1000X, 30X
22			9.5	8			-			, , ,
23			9.27	22			-	-		500X, , ,

2)

15

6

Table 2-19

. 96

4 ,

3

3

. 4 13

5 30

6 10

3-4

가 가

97

4 5

4 16

4 30

5 12 3

5 30

8 3

가

Table 2-19.

	96		97		1996	1997	1996	1997	1996	1997
1	4.7		4.5		6-6	6-6	-	-		
2	4.13	6	4.10	5			-			
3	4.21	8	4.18	8	-	-	-	-	, (1)	, (1)
4	5.10	19	4.30	12	-		-	-	, , ,	-
5	5.30	20	5.5	5		-		-		,
6	6.10	11	5.12	7				-	, (2)	-
7	7.2	22	5.20	8	-	-	-	-	, , , , ,	, , , , ,
8	7.9	7	5.30	10	-				-	-
9	7.16	7	6.5	6	-	-	-	-	, (3)	, (4)
10	8.3	18	6.10	5	-	-	-	-	, , , , ,	, (5)
11	8.13	10	6.20	10	-	-	-		, , , , ,	-
12			6.30	10		-		-		, (6) 3
13			7.10	10		-		-		, (7) 3

EM

가

Table 2-20.

가 97

1	3. 6		-	-	EM1 , EM5 , EM
2	3. 23	17	-	-	EM1 , EM5 ,
3	3. 25	2	(2X)	(2X)	-
4	4. 5	11		-	EM1
5	4. 7	2	-	-	EM1 , EM5 ,
6	4. 10	3		-	EM1
7	4. 17	7	-	-	EM1
8	4. 21	4	-	-	EM1, EM5,
9	4. 23	2			
10	5. 3	10	-	-	EM5
11	5. 5	2		-	EM1, EM5
12	5. 8	3	-	-	EM1, EM5,
13	5. 9	1		-	EM1
14	5. 12	3	-	-	EM1, EM5,
15	5. 14	2		-	-
16	5. 16	2		-	EM1, EM5
17	5. 19	3	-	-	EM1, EM5,
18	5. 27	8			EM1
19	6. 1	5	-	-	EM1, EM5,
20	6. 6	5		-	EM1, EM5
21	6. 8	2	-	-	EM1, EM5,
22	6. 10	2	-	-	EM5
23	6. 11	1	-	-	EM5
24	6. 12	1	-	-	EM5
25	6. 14	2	-	-	EM1
26	6. 19	5		DDVP	EM1
27	6. 22	3	-	-	EM1,

28	6. 26	4	-	-	EM1, EM5,
29	6. 28	2	-		EM1, EM5,
30	6. 30	2	-		EM1, EM5,
31	6. 29	1			-
32	7. 8	9		DDVP	-
33	7. 11	3	-	-	EM1
34	7. 13	2	-	-	EM1, EM5,
35	7. 20	7		DDVP	EM1
36	7. 30	10	-		-
37	8. 7	7	-	-	EM1, EM5,
38	8. 14	7	-	-	EM1, EM5,
39	8. 21	7	-	-	EM1, EM5,
40	8. 25	4	-		-
41	9. 1	7	-	-	EM1, EM5,
42	9. 8	7	-	-	EM1, EM5,
43	9. 15	7	-	-	EM1, EM5,
44	9. 22	7	-	-	EM1, EM5,
45	10. 1	9	-	-	EM1, EM5,
46	10. 8	7	-	-	EM1, EM5,

4)

		EM		가	96
97		Table 2-21		.	
		96	4	4 27 5	18
3	4 6 9				97
2	6	.			

1)

40

가

45

가 가

. (, 1997

)

24

2-22 1997

(1997)

2-22

5

1

5 20

6 17

6 30

2-5

5

4

5

5

18 5-13

7

7

4-10

4 , 8

8-13

3

가

3000

. (Plate 6)

가

가

. 1)

1. [(1997), , 1-288, pp.]

Plate 6.



Table 2-22.

1997

			(20)	(20)	
1	1. 10		5		
2	4. 5			20g, 5g	
3	4. 10	5		20g, 20g	
4	4. 15	5		5g, 30g 220g	
5	4. 28	13		5g, 20g, 310g, 20g	
6	5. 4	6		20g, 1 가 15g 15g	
7	5. 12	8		20g, 1 가 15g 15g	
8	5. 18	6		20g, 20g, 30cc	
9	5. 20	2	50cc, 50cc, 30g		
10	5. 29	9		50cc 5g	
11	6. 4	6		50cc, 50cc, 20g	
12	6. 17	13	50cc, 50cc		
13	6. 19	2	50cc, 50cc		

			(20)	(20)	
14	6. 21	2	150cc,	50cc	
15	6. 26	5	200cc,	100cc	
16	6. 30	4	200cc,	100cc	
17	7. 5	6		5g 40g	
18	7. 15	10		50g, 30cc, 20g, 5g	
19	7. 22	7		20g, 20g, 20g, 20g	
20	7. 28	6		40cc 50cc	
21	8. 10	13		40cc 50cc	
22	8. 18	8		5g, 20g 40g	
23	8. 26	8		5g, 20g 40g	

3

1

가

가

가가

가 ,

2

가

가가

가 2, 2, 1 5 가 ,
 가 5 가
 가 5 가 가 ,
 가 5 가

3

1.

가 50 가 3 5 ,
 가 2
 (3-1).

Table 3-1. ()

		가 ()	(%)	()	(%)
	30	2	40.0	2	40.0
()	40	2	40.0	4	80.0
	50	1	20.0	5	100.0
가	3	1	20.0	1	20.0
	4	2	40.0	3	60.0
()	5	2	40.0	5	100.0
		3	60.0	3	60.0
		1	20.0	4	80.0
		1	20.0	5	100.0

14 30 , 1 5
 (3-2). 1
 0 15 1 5 .
 ,
 가 .

Table 3-2.

()	()	(%)	()	(%)
5	1	20.0	1	20.0
14	1	20.0	2	40.0
30	2	40.0	4	80.0
30	1	20.0	5	100.0

5 40%가 ,
 1.06ha , 가가
 , 0.8ha .
 , 가 1.5ha 가 .
 , 가 가 , 가
 가 1.32ha
 0.8ha 0.52ha , 가
 가 (3-3).

Table 3-3. 가

	()	(%)	()	(%)
(ha)	1.0	1	1	20.0
	1.23	1	2	40.0
	1.67	1	3	60.0
	2.0	1	4	80.0
	2.33	1	5	100.0

		()	(%)	()	(%)
(ha)	0.33	2	40.0	2	40.0
	0.83	1	20.0	3	60.0
	2.0	1	20.0	4	80.0
		1	20.0	5	100.0
(ha)	0.83	1	20.0	1	20.0
	0.90	2	40.0	3	60.0
	1.0	1	20.0	4	80.0
		1	20.0	5	100.0
(ha)	0.67	1	20.0	1	20.0
	1.0	1	20.0	2	40.0
	2.0	1	20.0	3	60.0
		1	20.0	4	80.0
	9.0	1	20.0	5	100.0

30,000 가 15,000
30,000 , ha 18,880
30,000 가 .
, 가 40,000
(3-4).

1997 가 ha 26,634 ,
가 71 113% .

Table 3-4. 가

		()	(%)	()	(%)
()		1	20.0	1	20.0
	3,000	1	20.0	2	40.0
	4,000	1	20.0	3	60.0
	4,500	1	20.0	4	80.0
	17,000	1	20.0	5	100.0
()		1	20.0	1	20.0
	1,000	1	20.0	2	40.0
	1,500	1	20.0	3	60.0
	2,800	1	20.0	4	80.0
	5,000	1	20.0	5	100.0

10a 42 87 ,
 42 125 , 42 80 , 42 125
 가
 가 . 가
 가 .

10a 140 ,
 , 30 , 50 ,
 25 , 15 , 20
 , 가
 ,
 . (病) 9
 , 7 10 .
 184 가 76% .

8.5 ,
 4.8 , 3 7

(3-7). 가

가 52,500 / ,
 , 2 () 10 ()
 가 . 1997
 가 21,978 / , 가 20,871 / , 9,176 /
 가 가 . 가
 2.4 .

6 , 5
 3.5 , 가

8 45,968 / , 26,968 /
 , 30.5%가 ,
 29.8%가
 30%
 가 25,750 ,
 가 40,000 , 39%, 가
 61%
 10,000 50,000 가 , 가
 10,000 1 , 가 1997
 13,012 , 가 9,781 , 가
 3,231 , 가
 75% ,
 가 가 5 가
 36%

Table 3-7.

		()	(%)	()	(%)
		1	20.0	1	20.0
	7	1	20.0	2	40.0
	9	1	20.0	3	60.0
	10	2	40.0	5	100.0
		1	20.0	1	20.0
	7	1	20.0	2	40.0
	9	3	60.0	5	100.0
		1	20.0	1	20.0
	3	1	20.0	2	40.0
	4	1	20.0	3	60.0
	5	1	20.0	4	80.0
	7	1	20.0	5	100.0

가 1997 7 1 가 ,
, 가 ,
, . ,
. ,
, .
, ,
. , 가
가
. 가 10a 2,000 ,
, 10a 2,000kg
. 1997 10a 2,300kg 2,663.4
, 13% 가 , 25%
. 가 ,
가 .
. 10a 100 , 160 , /
20 , 17 , 가 100 397
. , 가 10a 120
. 가
. , 79 ,
167.5 , / 25.6 , 2.8 , 97.5
372.4 , 39
가 20.4%
. 가 ,
가 < 3-8>

43%, 1 50%, 2
 2 1
 2/3
 1/3

Table 3-8. (1997. 4. 1997. 9.)

4. 11	300 , 100 , 1,000 , 500 , 500
4. 15	500 , 500 , 1,000
4. 18	500 , 100 , 200 , 1
5. 3	, 500 , 100 , 5
5. 15	
5. 19	500 , 500 , 300
5. 29	300 , 300 , 1 , 200
5. 31	, , , 500
6. 7	400 , 1,000 , 500 , 100
6. 10	, , 400
6. 16	500 , 300 , 300 , 100
6. 21	, , , 400
6. 28	25 , 400 , 300 , 1
7. 2	, , , 300
7. 9	200 , 200 , 300 , 1
7. 11	, , , , 300
7. 14	20 , 60L, 2 , 7 , 10
7. 20	20 , 79L, 18kg, 15kg, 20 , 20 , 7
7. 23	, , , 300 , 300 ,
8. 2	, , ,
8. 13	20 , 18kg, ,
8. 23	,
9. 10	300 , 300 , 300
9. 28	, ,

Table 3-9.

		()	(%)	()	(%)
(%)	10	2	40.0	2	40.0
	50	1	20.0	3	60.0
	80	1	20.0	4	80.0
		1	20.0	5	100.0
		1	20.0	1	20.0
		3	60.0	4	80.0
		1	20.0	5	100.0

Table 3-10.

가

		()	(%)	()	(%)
		1	20.0	1	20.0
		1	20.0	2	40.0
		1	20.0	3	60.0
		2	40.0	5	100.0

Table 3-11.

가

가	()	(%)	()	(%)
	1	20.0	1	20.0
	1	20.0	2	40.0
	1	20.0	3	60.0
	2	40.0	5	100.0

, 1997 7 1

가 가 가

가

가

가

60%가

가 20%

< 3-12>

(perennial fruits)

(asset fixity)

가 , 가
 ,
 가 .

Table 3-12.

	()	(%)	()	(%)
	1	20.0	1	20.0
	3	60.0	4	80.0
	1	20.0	5	100.0

, 가 가 가

2.

가 가

, , 15 가

30 60

, 60%가 30 40

< 3-13>.

가 가 4 가 가가 53.3%

, 4 가 가가 60% ,

40% 5 6 가 .
 가 가 가가
 66.7% , 2 3 93.3% .
 ,
 . 가 가 가

Table 3- 13. 가

		()	(%)		
()	30	4	26.7	4	26.7
	40	5	33.3	9	60.0
	50	3	20.0	12	80.0
	60	3	20.0	15	100.0
가	3	1	6.7	1	6.7
	4	8	53.3	9	60.0
	5	3	20.0	12	80.0
	6	3	20.0	15	100.0

가 ,
 15 1 , .
 66.7% , 26.7% < 3-14>.

3 45 .
 10 40%, 10 20 33.3%, 20 30 33.4% .
 가

가 ,

Table 3- 14.

	()	(%)		
	1	6.7	1	6.7
	3	20.0	4	26.7
	4	26.7	8	53.3
	6	40.0	14	93.3
	1	6.7	15	100.0

가

20

, 3 가 33.3%, 10 가 73.3%, 15

26.7%

< 3-15>.

Table 3- 15.

		()	(%)		
	3	2	13.3	2	13.3
	10	4	26.7	6	40.0
	14	1	6.7	7	46.7
	18	1	6.7	8	53.3
	20	3	20.0	11	73.3
	22	1	6.7	12	80.0
	30	1	6.7	13	86.7
	39	1	6.7	14	93.3
	45	1	6.7	15	100.0
	0	1	6.7	1	6.7
	3	4	26.7	5	33.3
	7	1	6.7	6	40.0
	8	4	26.7	10	66.7
	10	1	6.7	11	73.3
	15	1	6.7	12	80.0
	18	1	6.7	13	86.7
	20	2	13.3	15	100.0

0 2.1ha , 66.7%가 0.5ha
 33.3% 0.5 2.1ha
 가가 40%
 <
 3-16>. , 가 0.1 0.5ha
 가 33.3%, 0.5 1.0ha 53.4%, 1.0ha 13.3%
 가 1 가 0.26ha
 1997 1.34ha , 0.81ha, 0.53ha
 가 가

Table 3-16. 가

	()	(%)		
0.43	1	6.7	1	6.7
0.50	1	6.7	2	13.3
0.60	2	13.3	4	26.7
0.63	1	6.7	5	33.3
0.83	1	6.7	6	40.0
1.0	2	13.3	8	53.3
1.17	1	6.7	9	60.0
1.40	1	6.7	10	66.7
1.57	1	6.7	11	73.3
1.65	1	6.7	12	80.0
1.73	1	6.7	13	86.7
1.83	1	6.7	14	93.3
3.0	1	6.7	15	100.0

가 ,
 가 0.8ha 가 가 2/3
 2.1ha
 가 2/3 0.8ha , 1/3
 0.8 2.1ha < 3-17>.

Table 3-17.

	()	(%)		
	2	13.3	2	13.3
0.33	1	6.7	3	20.0
0.50	1	6.7	4	26.7
0.67	4	26.7	8	53.3
0.73	1	6.7	9	60.0
0.8	1	6.7	10	66.7
0.83	2	13.3	12	80.0
0.9	1	6.7	13	86.7
0.97	1	6.7	14	93.3
1.0	1	6.7	15	100.0

, 73.3% 가 , 26.7%
0.7ha . ,

.

93.3%가 600

, 93.3% 가가 100

1996

17,284 40.5%

2/3가 2,900

86.7%가 3

가 7,000

가

3,861 /ha

가

10,883 /ha

, 가

가

, 가 60%가 , 1/3 가가 200 800 /

가 2 /

가 , SS
 10 27% 가
 가 가 .
 가
 0.33ha 가 26.7%
 , 0.67ha 2/3
 . , 1ha 가
 가 . 가 , 1 0.1 0.37ha
 가 , 2 가 0.13 1.67ha 가
 .
 , 33.3%
 가 10
 10
 < 3-18>.
 , , ,
 가 0.67ha ,
 0.33ha, 0.25ha, 0.1ha
 .
 (10a) 182 , 180 10a 180
 100 ,
 150 ,
 , 80% ,
 20% .

Table 3- 18.

10

(ha)

	()	(%)		
	2	13.3	2	13.3
0.13	1	6.7	3	20.0
0.13	1	6.7	4	26.7
0.15	1	6.7	5	33.3
0.22	1	6.7	6	40.0
0.23	1	6.7	7	46.7
0.25	1	6.7	8	53.3
0.37	1	6.7	9	60.0
0.38	1	6.7	10	66.7
0.40	1	6.7	11	73.3
0.42	1	6.7	12	80.0
0.47	1	6.7	13	86.7
0.77	1	6.7	14	93.3
1.0	1	6.7	15	100.0

, , , ,
 , , , ,
 , , , , ,
 10a 67 830
 10a 343
 . 1997 가 10a 340 ,
 298 , 370 . ,
 .
 , 51.5 ,
 47.3 , 36.7 , 111 ,
 18.7 , 77.5 .
 가 < 3-19>.

Table 3-19.

/10a

	()	(%)		
0	4	26.7	4	26.7
7	1	6.7	5	33.3
8	1	6.7	6	40.0
10	2	13.3	8	53.3
30	3	20.0	11	73.3
40	1	6.7	12	80.0
100	1	6.7	13	86.7
400	1	6.7	14	93.3
1000	1	6.7	15	100.0

가 . 10a 40.5 ,
 27.9 , 29.8
 .
 9 , 4.4 ,
 5 . , 가
 가
 86.7% 10 , , 3/4 가 6
 . , 1/4 가 3
 , 3 가 3/4
 .
 가 40%가
 , 13.3% , 40% ,
 53.3% /

가 <

3-20>.

Table 3-20.

		()	(%)		
		9	60.0	9	60.0
	10	1	6.7	10	66.7
	20	1	6.7	11	73.3
	30	3	20.0	14	93.3
	40	1	6.7	15	100.0
		13	86.7	13	86.7
	10	1	6.7	14	93.3
	20	1	6.7	15	100.0
		9	60.0	9	60.0
	20	2	13.3	11	73.3
	50	2	13.3	13	86.7
	70	2	13.3	15	100.0
		7	46.7	7	46.7
	10	1	6.7	8	53.3
	20	3	20.0	11	73.3
	50	1	6.7	12	80.0
	90	2	13.3	14	93.3
	100	1	6.7	15	100.0

가 234,900 , 3,500
 230 . , 1997
 가 21,978 , 가
 . 2/3 4
 , 26.7% 5 . 가
 73.3%가 500
 , 8,000 26,500 (
) . 가 13,012
 가 9,781 , 가
 가 2.7 .
 가 60% 가 , 50 4
 . 가 9,944 ,
 가 가 3,231 3 가 . 가 가
 가 3 . 1997 7 1
 가 40%, 가

가가 13.3%, 가가
 13.3% .
 가 가
 ,
 , 가
 .
 (10a) 440kg, 3,200kg
 , 1,690kg
 가 1997 가 1,992kg 85% , 가
 1,813kg 93% ,
 . 2/3 2,600kg , , 1/3 3,200kg
 < 3-21>.

Table 3-21. 가 (kg/10a)

	()	(%)		
	3	20.0	3	20.0
440	1	6.7	4	26.7
700	1	6.7	5	33.3
1,000	1	6.7	6	40.0
1,200	1	6.7	7	46.7
1,900	1	6.7	8	53.3
2,400	1	6.7	9	60.0
2,600	1	6.7	10	66.7
3,000	4	26.7	14	93.3
3,200	1	6.7	15	100.0

가 가 10a
 317 , 15 800
 가 가 . 2/3 10a 450
 < 3-22>. 1997

가 10a 3,655 86.7%, 가 10,040
 31.6% . 가 가 5,538 /kg, 가 가
 1,835 /kg 가 가 3 .

Table 3-22. ()

	()	(%)		
	4	26.7	4	26.7
150,000	1	6.7	5	33.3
200,000	1	6.7	6	40.0
1,500,000	1	6.7	7	46.7
4,500,000	3	20.0	10	66.7
5,000,000	1	6.7	11	73.3
5,200,000	1	6.7	12	80.0
7,000,000	2	13.3	14	93.3
8,000,000	1	6.7	15	100.0

3/4 가
 , 1/4 32 60 가
 45.5 , 40 ,
 300 가
 . 102 . 2/3
 , 가 75.4
 /10a, 가 170 /10a ,
 가 .
 , 가 가
 , 10a 15 50 가
 , 46.7%
 . 10a 25.5 .
 , 가 가 60.4 , 가
 78 가 가 .
 . 1/4 가 10 60
 , 10a 40 .

가 15.5 , 가 1,681.7 .
 , 3/4 . 가 .
 , 1/4 가
 100 200
 . 182.5 . 가
 , 236 , 941.5 . 가
 , , 가 가 가
 . 1/4 20 1,000
 가
 가 , 15 100
 . , 1/4 가 .
 6 8 8
 6 1/3 가 . 7
 . 가가 100%
 가 , 87% 가 4 7kg
 . 가
 가 가 93.3% .
 가 .
 , 2/3
 가 ,
 가 46.7% ,
 가 26.7% ,
 가 < 3-23>.

Table 3-23.

가 가

	()	(%)		
	1	6.7	1	6.7
	3	20.0	4	26.7
	4	26.7	8	53.3
	7	46.7	15	100.0

가 73.4%가 가 .
 가 가 .
 , 6.7% .
 가 1997 7 1 가 가
 가 86.7%
 6.7% < 3-24>.

Table 3-24. 가

	()	(%)		
	1	6.7	1	6.7
	13	86.7	14	93.3
	1	6.7	15	100.0

가 0.43ha 3.0ha
 , 1.2ha
 1.3ha . 250 7,000
 , 3,171 .
 1,728 가
 83.5% . 가
 3 .
 10a 가
 . 44 1,700 .
 10a 428 < 3-25> . 가
 297.5 , 가 369.6 가가
 가 15.8 43.9%

Table 3-25. 가 /10a

	()	(%)		
	3	20.0	3	20.0
44	1	6.7	4	26.7
65	1	6.7	5	33.3
83	1	6.7	6	40.0
84	1	6.7	7	46.7
98	1	6.7	8	53.3
120	1	6.7	9	60.0
370	1	6.7	10	66.7
460	1	6.7	11	73.3
625	1	6.7	12	80.0
730	1	6.7	13	86.7
760	1	6.7	14	93.3
1,700	1	6.7	15	100.0

162 , 8,695

. 46.7% 162 560 , 20%

3,050 8,695 .

가 1,948 , 가 6,268 ,

가 10a

< 3-26>.

Table 3-26. 가 (/10a)

	()	(%)		
	5	33.3	5	33.3
1,620,000	1	6.7	6	40.0
1,780,000	1	6.7	7	46.7
2,360,000	1	6.7	8	53.3
2,500,000	1	6.7	9	60.0
3,500,000	1	6.7	10	66.7
5,550,000	1	6.7	11	73.3
5,600,000	1	6.7	12	80.0
30,500,000	1	6.7	13	86.7
50,000,000	1	6.7	14	93.3
86,950,000	1	6.7	15	100.0

3. 가
 가가 가
 가 .
 가.
 1) 가
 가 3-27 . 가
 가 3 .
 가 가 .
 4,000
 . 가 10 .
 2 , SS

Table 3-27 가

가	(:)	
(59)	4,000	2
(52)		SS
: ,	: 10	

2)
 28 22 .

가
 1992 7 .

3)

가)

가 가 . 10

)

+ +

200Kg 12 300 2

(20Kg 2,000)

300 100Kg (20Kg 4,200) 60Kg 2

7kg 20kg, 가 50kg, 20kg, () 1kg, 2kg,

5 7 2

)

1 2

5 6

3 4

2

)

3-28 가 가 1998

가 1997

가

17 20 가 3-28

9

Table 3-28.

1				
2				
3				
4				4 15
5			11 21	5 25 100X
6			11 21	6 5 6 15
7			4 11 23	7 1 7 15
8			2 23	8 1
9		()		
10				

500 , ,
6,500 3,500 1999 가 .
가 . 200 , 5
(), SS

2)
1968 ,
1982 .

1984
10 . 1988
1989 1
1989 가
가 . 1991

3)
가)
50%, + + 20%,
+ + 30% . 가
가가 .

)
+ , , ,
.
3
3 300 5 . 5
, 6 , 9 3 .
300 160kg, 400kg, 가 100kg, 400kg+ +
+ 가 .

)
1 3 , 4
15 20 . 2 4
1 , 5 20 2 . 5 6 .
, 5 6
7 8
2 .

)
가 .
.
3-30 가 가 1998
가
1995 .
가 16 18 가
2 .
7 가 가
가 가 .

Table 3-30.

1				
2				
3				
4		(15 20) (1)	4 7 15 21	4 2 M-A 1,000 4 10 500
5		(2)	5 4 17 23	5 8 5 19 5 28 2P,Ca C
6			6 11 29	6 15 C
7			7 17 22	7 6 D 2P,Ca
8				8 2 ,
9				
10				

)

,

.

,

.

가 , (

), , .

가

가 가

가 ,

가

가

가 가

가 가

가 가

4.

,

50%

15kg

가

가

가

가

가

가

.

< >

,

· ,

가 .

.

가

, , ,

가가

가

,

.

,

,

· ,

가

가

.

가

.

가 ,

가

.

87%

,

, ,

.

4 :

1

1.

, 4, 157
 , 1, 199 (574, , 625)
 , 가 .
 가 가 ,
 가 가
 , () ,
 , 가 .
 1880 가
 70 가
 , 1970 가
 1980 가 가

가.

, , 1927
, ,
, 가 1951 .
, , 1921
(4- 1; , 1998).

Table 4-1.

1968	
1932	
1927	
1955	tristeza virus

1964	
1951	
1951	CTV

1921	
1880	
1956	
1928	Acrobeles buestchlii

가 .

1960 ,

1962 ,

Trichoderma

(4-2; , 1998).

Table 4-2.

()			
<i>Agrobacterium radiobacter</i> strain 84	Crown gall	Galltrol Bakuterozu Dyggall	USA ('79) Japan ('89) Canada
<i>A. radiobacter</i> K1026	Crown gall	Nogall	Australia
<i>Bacillus subtilis</i>	Seedling root diseases	Quantum 4000	USA
<i>Pseudomonas cepacia</i>	Infection seed-born	GUS 2000	USA
<i>Pseudomonas fluorescens</i> EG-1053	Seedling root	Blue circle	USA
<i>Streptomyces griseovirides</i>	Damping-off (<i>Fusarium Alternaria</i> etc.)	Dagger G	USA ('88)
<i>Streptomyces griseovirides</i>	Damping-off (<i>Fusarium Alternaria</i> etc.)	Mycostop	USA
<i>Gliocladium virens</i> GL-21	Damping-off (<i>Rhizoctonia, Pythium</i>)	WRC-GL-21-W RC-AP-1	USA ('90)
<i>Pythium ligandam</i>	Sugar beet disease.	Polygandron	Czechoslovakia
<i>P. harzianum</i> Rifai strain KRL-AG 2	Damping-off (<i>Pythium</i>)	F-Stop	USA
<i>P. harzianum/poly-sporum</i>	Wood-decaying Fungus	Binab T	USA
<i>P. lignorum</i>	Southern blight	Trichoderma (spore)	Japan ('62)
<i>Trichoderma viridae</i>	Sore shin(Tobacco)	BINAB T	France
	Verticillium in mushroom	SEPPIC BINAB	UK
	Plum silver leaf disease		

600 20 ,
 6 , 3 (4-3; ,
 1998).

(Actinonycetes)

Streptomyces 가 .
 1958 Blasticidin S
 Kasuganycin, Polyoxin, Validamycin ,
 Tetranactin, Avernectin, Milbenectin

Table 4-3.

		()	()
Blasticidin-S	<i>Streptomyces griseochsonongenens</i>	Blast(Rice)	'58('66)
Kasuganycin	<i>St. kasugaensis</i> <i>St. kasugaensis</i>	Blast(Rice)	'64('69)
Validamycin	<i>St. hygrosopicus</i> var. <i>linoneus</i>	Sheath blight(Rice)	'70('76)
Polyoxin	<i>St. cacaoci</i> var. <i>asoensis</i>	Sheath blight(Rice) Alternaria leaf spot(Apple) Powdery mildew (Apple, Pear, Cucumber) Black rot(Pear) Gray mold(Red pepper) Scab(Pump) Canker(Apple)	'64('71)
Streptomycin	<i>St. griseus</i>	Canker(Citrus) Bacteria shot hole(peach) Late blight(potato)	'44('81)
Oxytetracyclin	<i>St. lincus</i>	Canker(Citrus)	'50('88)
Avernectin	<i>St. avernitis</i>	Mite	'79('95)
Mibenectin	<i>St. hygrosopicus</i> <i>subsp. aureolacvinosus</i>	Mite	'74('94)
Tetranactin	<i>St. aureus</i>	Mite	'71('94)

(1998)

30-50 1980 가 ,

가가 가

가

1985 가

TMV, Bacterialwilt, Fusarium wilt,

Phytophthora blight, *Fusarium* wilt, *Rhizoctonia* bud rot,

Damping-off, 가 (4-4).

Table 4-4.

Tobacco	TMV	Virulence virus	'85
	Bacterial wilt	Non pathogenic	'85
		<i>F. solanacearum</i>	
Cucumber	<i>Fusarium</i> wilt	<i>Rhizoctonia</i> antagonists	'87
		<i>Pseudomonas gladioli</i>	'92
		Non pathogenic strain of	'93
		<i>Fusarium oxysporum</i> f. sp.	
		<i>cucumerinum</i>	
		<i>Gliocladium virens</i>	'95
		<i>Pseudomonas putida</i>	
Red pepper	<i>Phytophthora</i> blight	<i>Bacillus</i> sp. (AC-1)	'86
		<i>Pseudomonas cepacia</i>	'88
		<i>Tricoderma harzianum</i>	'89
		<i>Enterobacter agglomerans</i>	
		Non pathogenic strain of	'92
		<i>Phytophthora capsici</i>	
Strawberry	<i>Fusarium</i> wilt	<i>Tricoderma</i> sp.	'88
		<i>T. harzianum</i>	'95
		<i>Pseudomonas gladioli</i>	'90
	<i>Rhizoctonia</i> bud rot	Antagonistic microorganisms	'94
Sugar beet	Damping-off	<i>Pseudomonas</i> sp.	'88
Rice	Blast, sheath blight	<i>Pseudomonas</i> sp.	'90

가 (4-5; , 1998).

Table 4-5.

Target	Microbial Agent	Year of publication
Root-kont nenatode	Fungus(isolated from infected indect)	'88
Tobacco cutworm	Nuclear polyhedrosis Virus	'89
Fall webworm	Nuclear polyhedrosis Virus	'89
Common cabbage worm	Granulosis Virus	'91
Armyworm	Nuclear polyhedrosis Virus	'91
Oriental tobacco budworm	Cytoplasmic polyhedrosis Virus	'91
Pine leaf gall midge	Stterive fungus	'95

가
Bacillus AC-1 , *Bacillus thuringiensis*
Beauveria bassiana ,
 가
 가 가 .
 , 20-30
 .
 cycloheximide ,
Streptomyces Maculocin ,
 .
 '92 '93 가
 18 167
 148 , 11 , 5 , 3
 . 가 ,
 , , , ,
 , , , ,
 .

가 ,
 , 가 ,
 , 가 ,
 .
 8 9 . 가 ,
 가 가 .

2.

(寄生), (抗生), (競合), (飽食)
 (溶菌) .
 .
 가 ,
 .

가.

Trichoderna, Verticillium, Laetisalia, Gliocladium

lectins
 (Barak , 1985).

chitinase 가 .

(Fravel , 1988).
 agrosin 84 bacteriorase (Kerr, 1980).
 DNA . *F.*
fluorescens 2 pyrollin
 pyroteorin (Howell Stipanovic, 1979).
Pseudomonas fluorescens pynasine .
 6 10 가 .

· *Pseudomonas*

siderophore .
 (deleterious rhizobacteria ; DRB) .
 (plant growth promoting rhizobacteria ; PGPR) DRB
 ,
E. putida (Scher and
 Baker, 1982).

가 . *Arthrobacter* *Serratia*
. *Trichoderma*
cloning
(Chet,
1987).

. *Pseudomonas*

2

1.

5 20cm
tris-Cl buffer
solution(pH 7.5) 100ml 10
(0.85%, NaCl) [nutrient agar(NA)
plates] (Fig. 4-1). NA plates 30
(incubator SV-901) 24 36
colony

Sampling the apple leaf and soil

NA medium preparation(121 °C, 1.2atm, 15min.)

Dilution with 0.85% saline solution(10^4 - 10^6 times dilution)

Streaking of aliquot 100 μ l on the NA medium

Incubation (darkroom, 30 °C, 24 - 48hrs)

Tooth-picking up the single colony and streaking on the NA medium for purification

Incubation (darkroom, 30 °C, 24hrs)

Fig. 4-1. Isolation of microorganisms from apple leaf and soil

2.

(), , (),
(), () 1
. 2 ()
70% ethanol 5% sodium hypochlorite(NaOCl)
(Potato Dextrose Agar ; PDA+streptomycin 200
 $\mu\text{l/ml}$, pH 3.0) 25 2 3
(colony) .

Washing and surface-sterilization

(70% ethanol, 5% NaOCl)

Rinsed in saline solutions (0.85% NaCl)

Placed on fungi selection medium

(PDA+streptomycin 200 $\mu\text{l/ml}$, pH 3.0)

Sporulation and pure culture

Fig. 4-2. Isolation of fungal apple pathogen, *Phomopsis* sp. from plant tissue

3.

NA PDA
 plates inhibition zone()
 . NA PDA 7
 (colony)

가.

PDA 25 incubator(darkroom) 24
 4 2
 5 incubator(dark room) 7 (inhibition zone)
 . PDA 7
 (colony)
 PDA , incubator 25

1 *Bacillus subtilis*
 2 , 2 CAP1207, CAP1132, CAP1133
 , Bergey's Manual of Systematic Bacteriology(Murray *et al.*, 1984), Microbiological
 Method(Collins and Lyne, 1984), The Prokaryotes(Starr *et al.*, 1981) ()
 , 1983)

4.

2 3

5ml NB(nutrient broth)
 1% 100ml NB 12
 1% 500ml 100ml NB 12
 (105rpm, Hanbaek Sci. Co. HB-201SL) (One-chip
 microprocessor centrifuge, Hanil S750-4B) (NaCl, 0.85%)
 3 (3000g, 10min, 4)
 pH 1N HCl 1N NaOH

cell mass

가

sugar, sucrose, glucose, lactose, glycerol
 starch, soy, polypeptone, peptone, (NH₄)₂CO₃, (NH₄)₂Cl (NH₄)₂SO₄

5.

가. Chitinase Pectinase

chitinase pectinase

. Pectinase

Keen YC agar(ammonium sulfate 2g, magnesium sulfate · 7H₂O 0.2g,
 casamino acid 3g, yeast extract 2g, Agar 1.2%, water 1liter, pH 8.0) 32

24 1M CaCl₂ 5ml . 5 30

(colony)

Pectate Lyase

. Chitinase Chitin (Yeast Nitrogen B 0.67%, Chitin

1.0%, K₂HPO₄ buffer(pH 5.5, 0.05M) 97.13%, Agar 1.2%) 32 , 24

(colony)

Chitinase

. Chitinase

1)

Chitinase SD (3%, 5%, 92%), PDNB (PDB NB 50:50), Chitin (1% chitin, 0.02% glucose, 0.02% peptone, 0.01% yeast extract, 0.03% KH₂PO₄, 0.07% K₂HPO₄, 0.05% MgSO₄ · 7H₂O)
4 30 .

2)

	(cell free extract)		(cell culture broth)
	30	4	.
(10,000rpm, 10min, 4)		가	solid
ammonium sulfate 0.75	가	가	
(10,000rpm 20min 4)		.	
enzyme solution		.	
0.5M sodium acetate buffer(pH 5.6)	가		(10KC, 10min)
,	(12,000rpm, 30min, 4)		
crude enzyme solution		.	

3)

	chitin		N-acetyl glucosamine
. Enzyme solution 0.3ml		0.5% soluble chitin[0.5M sodium	
acetate buffer(pH 5.6)] 0.5ml		30	1 DNS
0.75nl	100	10	
550nm		.	N-acetyl glucosamine
,	1unit	1	N-acetyl glucosamine μg
.			

4)

Lowry , bovine serum albumine

6.

3

extract 50%, yeast extract 0.5% , apple leaf

2 3

7.

가.

GPA 28 , 8 3
0.1% tween 80 1nl 5nl 가
10⁸ 10⁷nl 0.5nl 가

Sucrose low salt(SLS) 25nl
0.5nl 28

8.

가.

(nutrient broth; NB) 48
 0.22 μm nitrocellulose membrane
 filter(Micron Separations Inc.)
 (Fig. 4-3).

가
 5g 가 30 7 200rpm
 Whatnan No. 1 80 48

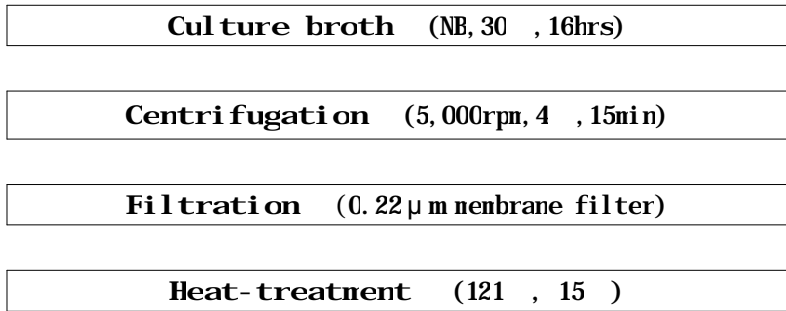


Fig. 4-3. Preparation of cell-free culture broth

(4, 20
 , 4,000rpm) 0.9% 3 0.1M Tris-Cl
 (pH 8.0) 30, 10Kc, 80W
 4 (4, 50, 12,000rpm) cell debris
 (salting out)

가

5g 가 30 7 200rpm

Whatnan No. 1 80 48

가

9.

가

maker (kanamycine, streptomycine)

(Fig. 4-4) spontaneous

mutation kanamycine streptomycine genetic selection

marker

Incubate a bacterial strain in 5ml complete medium at late exponential phase

Harvest cells and resuspend with 0.5ml of saline solution(0.9%)

Spread 0.1ml sample onto surface of plates containing 10 μ g/ml of antibiotics

Incubate at 30 for 2-3days

Pick resistant colonies and streak out on a plates containing several different concentrations(10, 20, 100 μ g/ml) of antibiotics and incubate for 7days

Determine approximate level of resistance

Check minimal incubation concentration (10 μ g/ml) to the counter-antibiotics

Fig. 4-4. Induction procedure of antibiotic mutants

10.

Iseucnocras sp. CAF1133

Iseucnocras sp. CAF1133 genetic selection
naker (kanamycine, streptomycine) .

Iseucnocras sp. CAF1133 *Iseucnocras* sp. CAP 1133KS SD

kanamycine streptomycine 2

11.

가 .

6-12 1 20

genetic selection marker
(kanamycine, streptomycine) *Iseucnocras* sp. CAP 1133KS
kanamycine streptomycine 가 .

12.

7 3 30cm 20cm
2 (1 , 2 가) , , ,
5 × 10⁴ /nl , , ,
가 3cm, 2cm, 0.2cm 가 가

7 B. subtilis CAP 134(A) B. subtilis CAP 141(B) B. subtilis 120(C) pseudomonas 1132(D)

13. Botryospheria dothidea Glomerella cingulata

가

가. 1997

1)

PDA

10 20Mℓ 가, 3.0cm x 2.0cm x 0.2cm 5 x 10⁴/Mℓ

2)

17 2 9 2 10 5 4 (3.0cm x 2.0cm x 0.2cm 4-6, a, b, c, d)

48

48

9 30

14.

가.

1) A (Table 4-6 A)

			MM 106	
,	가	17	Table2	A

2) B (Table 4-6 B)

A				32
. 1	6	2	Bacillus subtilis, CAP134, B. subtilis CAP 141,	
B. subtilis CAP 1132		Pseudomonas sp CAP 1133	400	600 SS

3) C (Table 4-6 C)

17		4	A		7 2
8	12	2	10a		

4)

			3	가
25				

Table. 4-6 1997

	A						B	C
1	3. 31			200				
2	4. 19	19		-	-	-		
3	5. 8	19		-	-	-		
4	5. 19	11				-	abcd	
5	6. 7	19				-	abcd	
6	6. 18	19			-			
7	7. 2	14			-			
8	7. 14	12	,	-				
9	7. 30	16						
10	8. 12	13		-				
11	8. 28	10	,	-				
12	9. 10	18						

a: *B. subtilis* CAP 134.

b: *B. subtilis* CAP 141.

c: *B. subtilis* CAP 1132

d: *pseudonas* sp. CAP 1133

. 4-1

x x
x x
x x
x x

Bacitius subtilis CAP 134

Bacitius subtilis CAP 141

Bacitilius subtilis CAP 1132

Pseudomonas CAP 1133

1) A

MM106
가 , 18 Table 4-7

2) B

			1997	Bacillus subtilis CAP 134	Bacillus
subtilis 141	B. subtilis CAP 1132			pseudomonas CAP 1133	
			가		
	7	16	9	8	B. subtilis CAP 134
1133		Bacillus			pseudomonas CAP
					가

					1 × 10 ⁷ cfu/ml	500
Ml	400	plastic		10%	3%	35
heater	가	air bank			4	2
		SS				5
						.
		1	3			.

3)

100

Table 4-7. 1998

			A		B
1	4. 6	-		150x	
2	4. 24	19			
3	5. 13	8			
4	5. 21	8			
5	6. 1	11			
6	6. 14	13			
7	6. 22	8			
8	7. 1	9			
9	7. 16	15			
10	7. 27	13			
11	8. 5	8			
12	8. 15	10			
13	8. 26	9			
14	9. 8	11			

3

1.

10,000 .

2.

(), , (),
(), (), , ()

(NASII ; National Agricultural
Science and Technology Institute)

70% ethanol 5% sodium hypochlorite (NaOCl)

(Potato Dextrose Agar ; PDA+ streptomycin 200 µl/ml, pH 3.0)

25

2 3

(colony)

Table 4-8

()

Table 4-8. List of pathogen isolated from infected apple trees

Pathogen	Korean Name	Common Name	Source
<i>Ectryosphaeria ccthicea</i> Var. (BDV)		canker, die-back	this study
<i>Ectryosphaeria ccthicea</i> (BD)		canker, die-back	NASTI*, HI**
<i>Glomerella cingulata</i> (GC)		bitter rot, anathracnose	this study
<i>Alternaria nali</i> Var. (ANV)		alternaria leaf spot	this study
<i>Alternaria nali</i> (AN)		alternaria leaf spot	NASTI
<i>Kosellinia necatrix</i> (RN)		root rot	NASTI
<i>Valsa ceratosperma</i> (VC)		canker	NASTI*, HI**
<i>Ectrytis cinerea</i> (BC)		gray mold rot	HI**
<i>Hcnopsis</i> Var. 1(PV)		die-back	this study
<i>Hcnopsis</i> Var. 2(PV)		die-back	this study
<i>Hcnopsis</i> Var. 3(PV)		die-back	this study

NASTI³: National Agricultural Science and Technology Institute

HI** : Horticultural Crop Institute of Research and Development

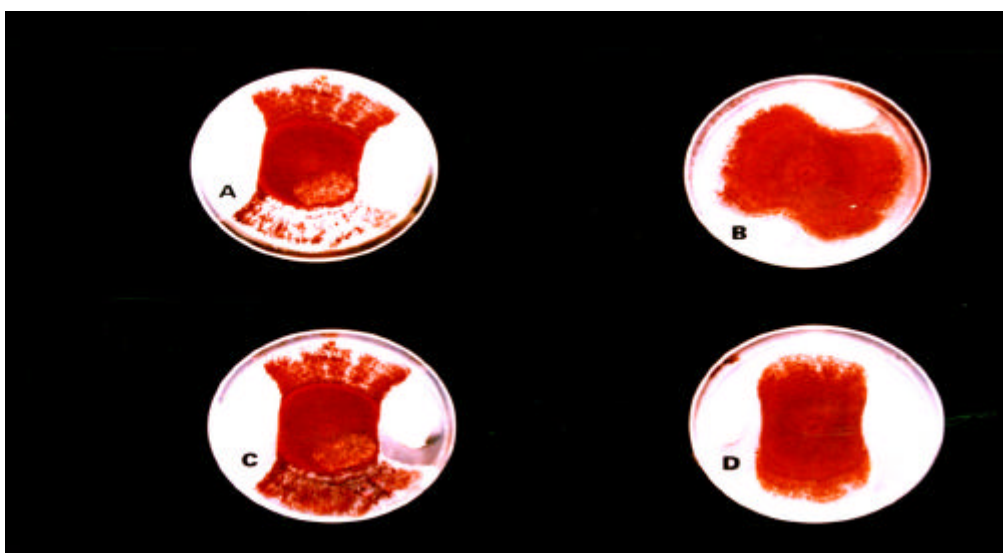


plate 4-1. inhibition effect of antifungal bacteria against fungal apple pathogen, *Dothidea* Var. on PDA plate for 7 days at 28°C. The alphabet represent antagonistic bacteria.

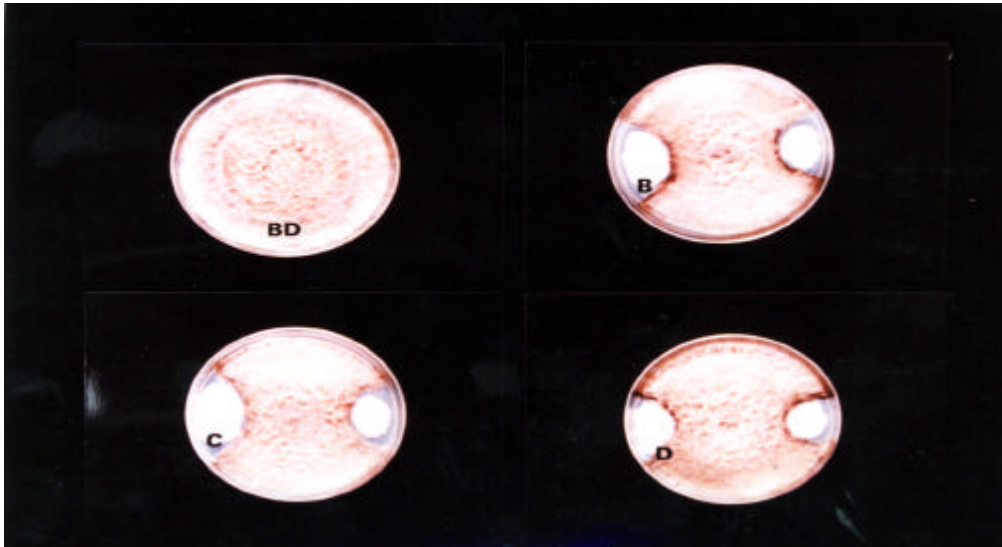


plate 4-2. Inhibition effect of antifungal bacteria against fungal apple pathogen, *B. dothidea* on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

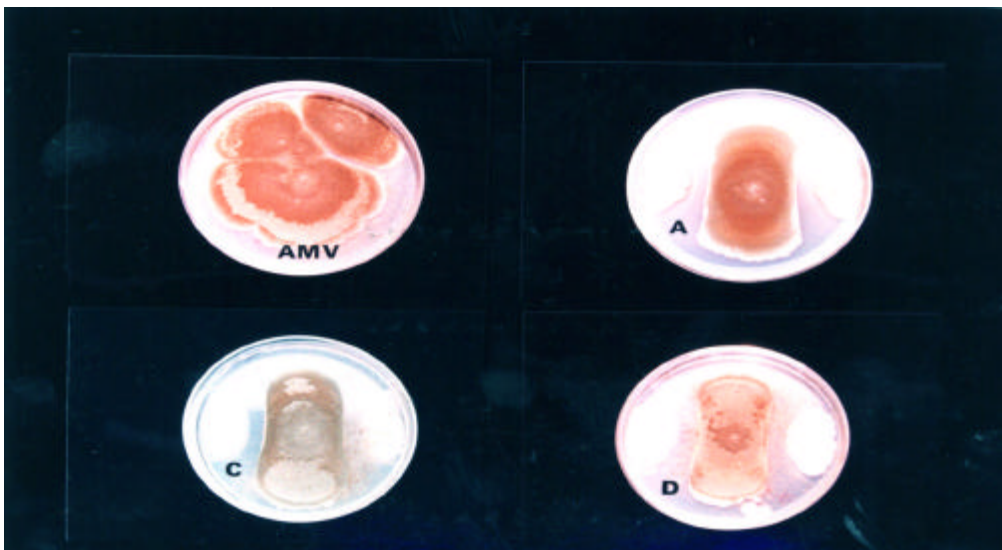


plate 4-3. Inhibition effect of antifungal bacteria against fungal apple pathogen, *G. cingulata* on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

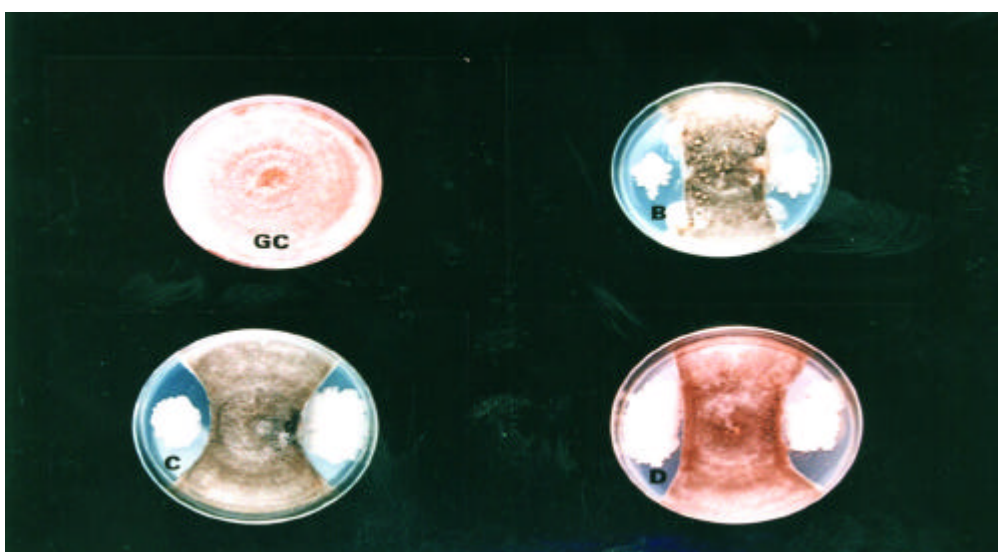


plate 4-4. Inhibition effect of antifungal bacteria against fungal apple pathogen, *A. mali* Var. on PDA plate for 7 days at 28°C. The alphabet represent antagonistic bacteria.

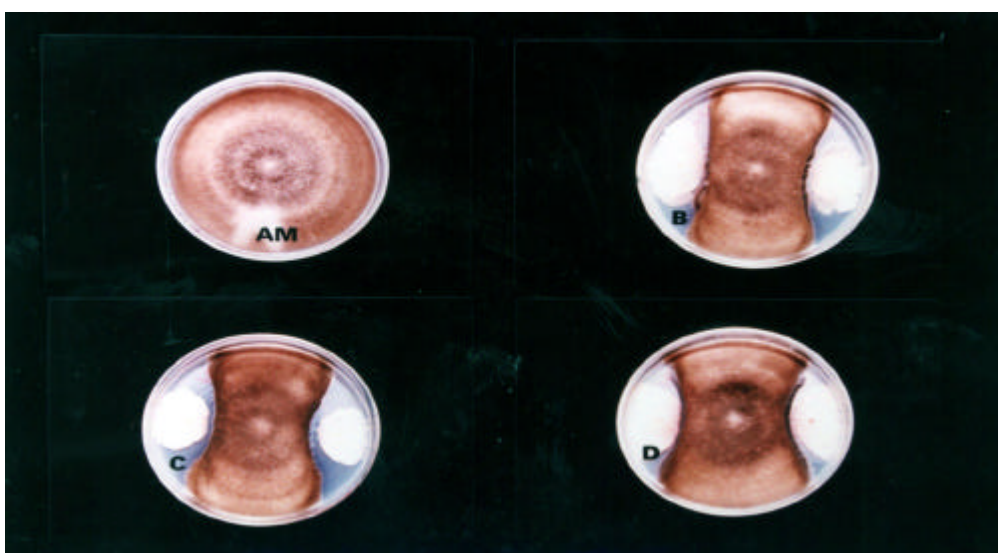


plate 4-5. Inhibition effect of antifungal bacteria against fungal apple pathogen, *A. mali* on PDA plate for 7 days at 28°C. The alphabet represent antagonistic bacteria.

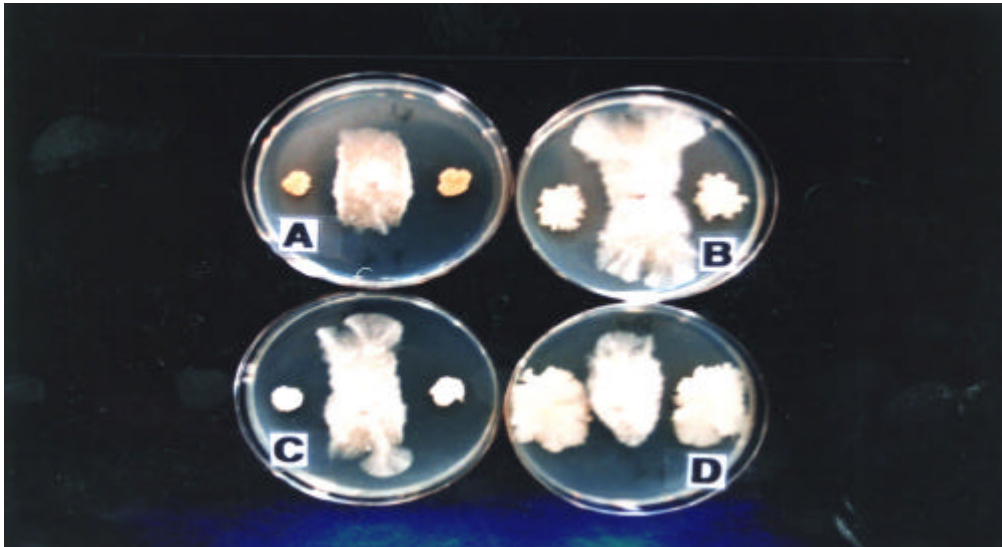


plate 4-6. Inhibition effect of antifungal bacteria against fungal apple pathogen, *R. necatrix* on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

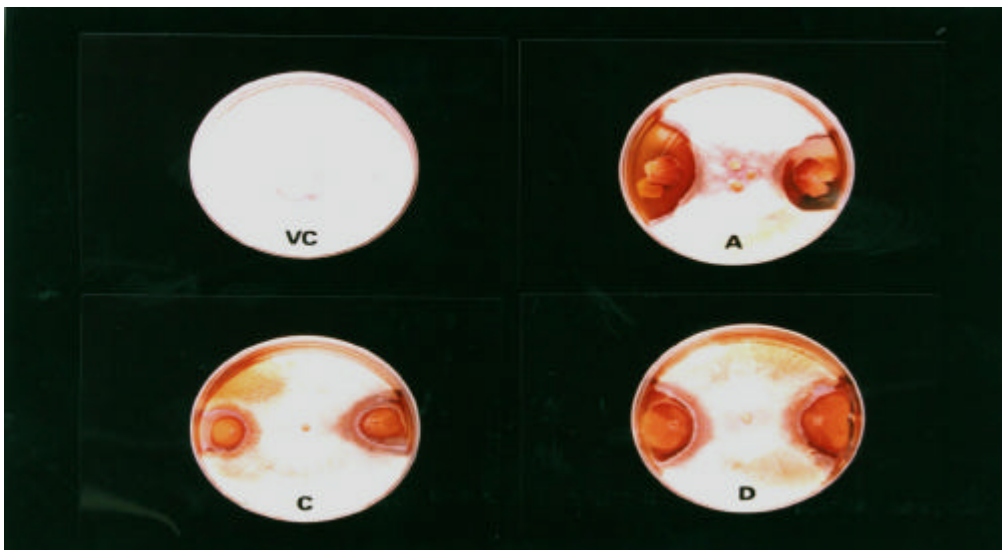


plate 4-7. Inhibition effect of antifungal bacteria against fungal apple pathogen, *V. ceratosperma* on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

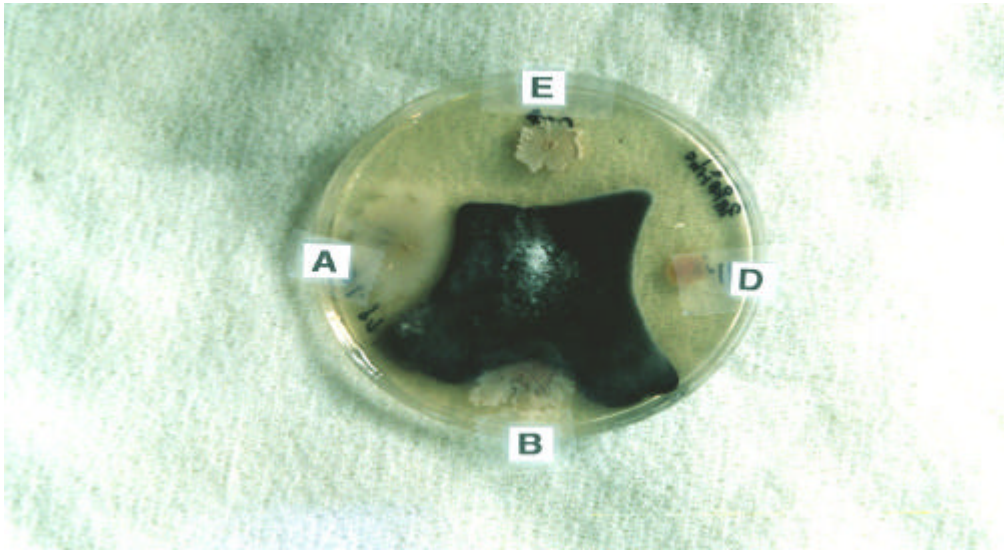


plate 4-8. Inhibition effect of antifungal bacteria against fungal apple pathogen, *Phomopsis* Var. 1. on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

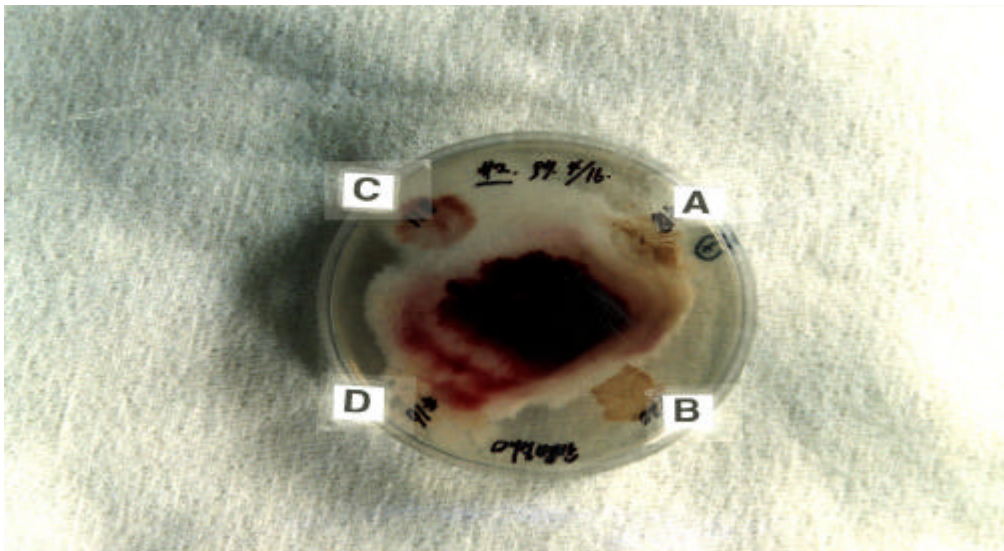


plate 4-9. Inhibition effect of antifungal bacteria against fungal apple pathogen, *Phomopsis* Var. 2. on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

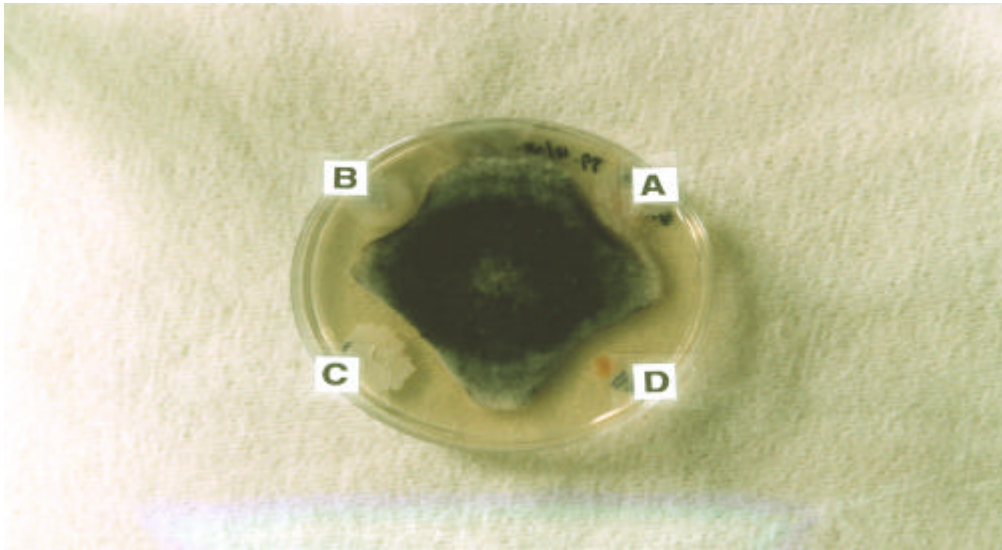


plate 4-10. Inhibition effect of antifungal bacteria against fungal apple pathogen, *Phomopsis* Var. 3. on PDA plate for 7 days at 28 °C. The alphabet represent antagonistic bacteria.

3.

	plate 4-1	4-10	Table 4-9
()	()	()	test
	CAP134()	: 445%	()
	()	()	
	CAP141()	: 384%	
()	()	()	
	CAP1207()	: 484%	
()	()	()	

CAP1132(: 452%)
 () ()
 CAP1133(: 425%)
 () ()
 () () = .
 5 CAP1207 , (),
 1 가 ,
 CAP1132, CAP134 .

Table 4-9. Zone of inhibition*(%) of the each antagonist apple pathogen on PDA for 7 days at 28 .

Pathogen Antagonist	Total inhibition (%)	<i>E. dacth dea</i> Var.	<i>B. dothi dea</i>	<i>G. circul ata</i>	<i>A. nal i</i> Var.	<i>A. nal i</i>	<i>K. necat rix</i>	<i>V. cerat osperna</i>	<i>F. exp ansum</i>	<i>Honop sis</i> Var. 1	<i>Honop sis</i> Var. 2	<i>Honop sis</i> Var. 3
CAP134(A)	445	57	46	50	52	53	64	60	11	21	21	10
CAP141(B)	384	35	57	63	50	60	46	22	14	7	18	12
CAP1207(C)	484	70	54	57	60	63	58	54	21	13	21	13
CAP1132(D)	452	50	61	49	64	57	45	57	18	21	12	18
CAP1133(E)	425	42	51	42	56	51	42	58	12	38	16	17

$$\text{Zone of inhibition}^*(\%) = \frac{T - NT}{T} \times 100$$

NI; colony diameter of no treatment(mm) T; colony diameter of treatment(mm)

4.

CAP 134, CAP 141, CAP 1207, CAP
 1132 CAP 1133 ,
Bacillus sp. *Pseudomonas* sp. .
 CAP 134, CAP 141, CAP 1207, CAP 1132 CAP 1133
 Table 4-10, 4-11 4-12
 Bergey's manual of systematic bacteriology,
 microbiological method CAP 134, CAP 141, CAP 1207
 1132 *Bacillus subtilis* . CAP 1133
Pseudomonas .

Table 4-10. Characteristics of antifungal bacteria CAP134, CAP141, CAP1132 and CAP 1207

S t r a i n	CAP 134	CAP 141	CAP1132	CAP 1207
Characteristics				
Cell diameter > 1.0µm	-	-	-	-
Spores round	-	-	-	-
Endospore	+	+	+	+
Gram stain	+	+	+	+
Form	rod	rod	rod	rod
Sporangium swollen	-	-	-	-
Parasporal crystals	-	-	-	-
Catalase	+	+	+	+
Anaerobic growth	-	-	-	-
Voges-Proskauer test	+	+	+	+
pH in V-P broth				
< 6	d(+/-)	d(+/-)	d	d
> 7	-	-		
Acids from				
I-Glucose	+	+	+	+
I-Arabinose	+	+	+	+
I-Xylose	+	+	+	+
I-Mannitol	+	+	+	+
Gas from glucose	-	-	-	-
Hydrolysis of				
Casein	+	+	+	+
Gelatin	+	+	+	+
Starch	+	+	+	+

Symbols : -, 90% or more of are negative ; +, 90% or more are positive ; d, 11 89% are positive

Table 4-11. Characteristics of antifungal bacteria CAP134, CAP141, CAP 1132 and CAP 1207.

Strain Characteristics	CAP 1132	CAP 1207	CAP1132	CAP 1207
Utilization of Citrate	+	+	+	+
Propionate	-	-	-	-
Degradation of tyrosine	-	-	-	-
Deamination of phenylalanine	-	-	-	-
Nitrate reduced to nitrite	+	+	+	+
Formation of Indole	-	-	-	-
Di hydroxyacetone	ND	ND	ND	ND
NaCl and KCl required	-	-	-	-
Allantoin or urate required	-	-	-	-
Growth at pH 6.8, nutrient broth	+	+	+	+
5.7	+	+	+	+
Growth with lysozyme present	d	d	d	d
Autotrophic with H ₂	+	+	+	+
CO ₂ or CO	-	-	-	-

Symbols : -, 90% or more of are negative ; +, 90% or more are positive ; d, 11 89% are positive

Table 4-12. Physiological and biochemical characteristics of the isolated antifungal bacteria CAP 1133

Characteristics	CAP1133
Morphological characteristics	
Motility	+
Shape	rod
Gram stain	-
Assimilation of carbon compound	
D-glucos	+
D-fructos	+
D-xylose	+
D-gluconate	+
Sucrose	-
Mannose	+
Galactose	-
Rhamnose	-
Glycerol	+
M-inositol	-
Mannitol	-
Physiological characteristics	
Oxidase	+
Catalase	+
Reduction of nitrates to nitrite	+
Methyl red	-
Starch hydrolysis	-
Gelatin hydrolysis	-
Arginine dihydrolase	+
O/F test	oxidative

Symbols : +, positive ; -, negative

5.

cell mass

가

E. subtilis CAP 134, *E.*

subtilis CAP 141, *E. subtilis* CAP 1207, *E. subtilis* CAP 1132, *Pseudomonas* CAP

1133 NA(nutrient agar) 2 3

5nl NB(nutrient

broth) 1% 100nl NB

12 1% 500nl

100nl NB 12 (105rpm, Hanbaek Sci. Co. HB-201SL)

(One-chip Microprocessor centrifuge, Hanil S750-4B)

(NaCl, 0.85%) 3 (3,000g, 10min, 4)

pH 1N HCl NaOH

가.

Bacillus subtilis CAP 134, CAP 141 *Pseudomonas* CAP 1133

25 45

32 가 (Fig. 5).

30 35 *E. subtilis* CAP 134, CAP 141

, 35 *E. subtilis* CAP 134, CAP 141

pH

pH

Bacillus subtilis CAP134, CAP141 가

pH 7

Bacillus subtilis CAP134

CAP141 pH 6.5 7.5 가

(Fig. 6).

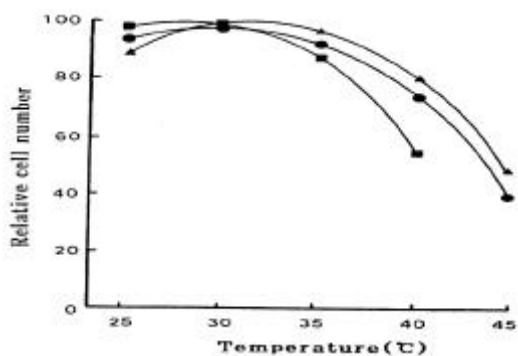


Fig. 4-5. Effect of temperature on relative cell growth of antagonistic *Bacillus subtilis* CAP134(▼—▼), *Bacillus subtilis* CAP141(○—○) and *Pseudomonas* CAP 1133(□—□).

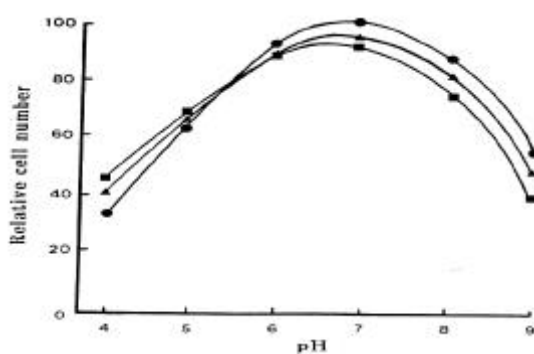


Fig. 4-6. Effect of pH on relative cell growth of antagonistic *Bacillus subtilis* CAP134(▼—▼), *Bacillus subtilis* CAP141(○—○) and *Pseudomonas* CAP 1133(□—□).

cell

mass

가

B.

B. subtilis CAP 134, *B. subtilis* CAP 141, *B. subtilis* CAP 1207, *B. subtilis* CAP 1132, *Pseudomonas* CAP 1133

가

Table 4-13 *B. subtilis* CAP 134

가

peptone: saccharose=7: 1. 5(v/v)

가

Table 4-13. Relative cell growth of *Bacillus subtilis* CAP 134 as affected by sugar and nitrogen source. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media, and incubated at 34 for 5 days.

Carbon (%) Nitrogen(%)	Commercial sugar			Starch	Dextrose	Saccharose	Lactose	Glycerol	Galactose
	White color	Gray color	Blackish color						
Soy	3: 10 (68. 6)	3: 2 (75. 6)	3: 15 (70. 8)	3: 0. 5 (34. 4)	3: 10 (64. 1)	3: 10 (57. 3)	3: 3 (56. 5)	3: 10 (32. 8)	3: 1. 5 (23. 2)
Soy bean milk	1: 10 (6. 9)	1: 2 (8. 9)	3: 10 (26. 8)	1: 0. 5 (5. 4)	3: 10 (12. 4)	1: 5 (9. 2)	2: 8 (12. 7)	1: 6 (14. 5)	1: 5 (12. 9)
(NH ₂) ₂ SO ₄	1: 10 (17. 9)	1: 2 (23. 2)	1: 10 (53. 3)	3: 0. 5 (8. 2)	1: 2. 5 (15. 6)	1: 2. 5 (18. 4)	1: 2. 5 (21. 4)	2: 5 (12. 9)	2: 4. 5 (19. 8)
(NH ₂) ₂ CO	0. 5: 1 (1. 8)	1: 2 (7. 5)	1: 3 (27. 3)	1: 0. 5 (8. 4)	1: 2 (1. 6)	0. 5: 1 (7. 5)	1: 2: 2 (14. 8)	1. 6: 3 (25. 2)	1. 2: 4 (11. 5)
NH ₄ Cl	1: 5 (19. 6)	1: 2 (25. 4)	1: 5 (44. 8)	3: 0. 5 (2. 4)	1: 5 (18. 4)	1: 5 (18. 6)	1: 4. 5 (19. 3)	1: 4. 2 (12. 3)	1: 4 (15. 2)
Polypeptone	1: 10 (89. 4)	1: 2 (87. 0)	1: 10 (65. 7)	3: 0. 5 (76. 2)	1: 5 (97. 0)	1: 10 (85. 9)	1: 8 (45. 2)	1: 5 (65. 3)	1: 8 (81. 6)
Peptone	1: 3 (20. 2)	2: 5 (36. 2)	7: 5 (62. 8)	5: 1. 9 (25. 6)	7: 1. 5 (70. 5)	7: 1. 5 (100)	6: 3 (96. 2)	5: 1. 5 (30. 2)	6: 5 (83. 1)

2) Nitrogen : carbon ratio (v/v ratio)
Blank represents relative cell growth in cultural medium broth after incubation at 37 for 24 hours

B. subtilis CAP 141

가

peptone: lactose=7: 1. 5(v/v)

lactose가 가

peptone

peptone

lactose가 가

(Table

4-14).

Table 4-14. Relative cell growth of *Bacillus subtilis* CAP 141 as affected by sugar and nitrogen source. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media, and incubated at 34 for 5 days.

Nitrogen (%) \ Carbon (%)	Commercial sugar			Starch	Dextrose	Saccharose	Lactose	Glycerol	Galactose
	White color	Gray color	Blackish color						
Soy	3.10 (56.6)	3.2 (65.6)	3.15 (45.8)	3.05 (34.4)	3.10 (45.1)	3.10 (67.3)	3.2 (52.3)	3.5 (33.5)	3.6 (56.4)
Soy bean milk	1.10 (6.9)	1.2 (8.9)	3.10 (26.8)	1.05 (5.4)	3.10 (12.4)	1.5 (9.2)	3.10 (22.3)	2.6 (9.6)	2.1 (11.9)
(NH ₂) ₂ SO ₄	1.10 (17.9)	1.2 (23.2)	1.10 (53.3)	3.05 (8.2)	1.25 (15.6)	1.25 (18.4)	1.2 (22.1)	1.10 (25)	1.2 (29)
(NH ₂) ₂ CO	0.51 (1.8)	1.2 (7.5)	1.2 (27.3)	1.05 (8.4)	1.2 (1.6)	0.51 (7.5)	0.52 (9.6)	0.55 (15.6)	0.55 (9.5)
NH ₄ Cl	1.5 (19.6)	1.2 (25.4)	1.5 (44.8)	3.05 (2.4)	1.5 (18.4)	1.5 (18.6)	2.4 (16.9)	2.5 (20.4)	2.6 (22.9)
Polypeptone	1.10 (89.4)	1.2 (91.8)	1.10 (65.7)	3.05 (76.2)	1.5 (97.0)	1.10 (85.9)	1.7 (69.8)	1.9 (87.2)	2.6 (87.5)
Peptone	5.2 (69.4)	5.4 (58.1)	7.6 (61.1)	7.2 (54.5)	6.7 (69.2)	7.5 (81.6)	7.15 (100)	6.5 (89.9)	5.7 (90.6)

2) Nitrogen : carbon ratio (v/v ratio)
Blank represents relative cell growth in cultural medium broth after incubation at 37 for 24 hours

B. subtilis CAP 1207

가

peptone: glycerol=7: 3(v/v)

B. subtilis CAP 1207

peptone

glycerol

가

(Table 4-15).

Table 4-15. Relative cell growth of *Bacillus subtilis* CAP 1207 as affected by sugar and nitrogen source. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media, and incubated at 34 for 5 days.

Carbon(%) Nitrogen(%)	Commercial sugar			Starch	Dextrose	Saccharose	Lactose	Glycerol	Galactose
	White color	Gray color	Blackish color						
Soy	3.10 (42.6)	2.2 (52.6)	2.10 (48.8)	2.5 (36.4)	2.10 (66.1)	2.10 (77.3)	2.2 (24.3)	2.5 (34.1)	2.5 (36.4)
Soy bean milk	1.2 (9.9)	2.2 (18.9)	2.10 (36.8)	1.5 (45.4)	2.10 (22.4)	1.5 (8.9)	2.10 (23.9)	2.2 (9.1)	2.1 (10.9)
(NH ₄) ₂ SO ₄	1.5 (14.9)	1.2 (28.2)	1.10 (57.9)	2.0 (8.2)	1.2 (11.6)	1.2 (16.4)	1.2 (12.1)	1.10 (21)	1.2 (30.1)
(NH ₄) ₂ CO	0.5 (21)	1.2 (15.0)	1.2 (22.3)	1.0 (8.4)	1.2 (9.6)	0.5 (9.5)	0.5 (8.2)	0.5 (25.6)	0.7 (9.5)
NH ₄ Cl	1.5 (14.6)	1.4 (29.6)	1.7 (54.8)	2.0 (9.4)	1.5 (38.4)	1.5 (19.5)	2.1 (26.9)	2.5 (23.4)	2.5 (20.2)
Polypeptone	1.10 (88.2)	1.2 (90.1)	1.7 (55.7)	2.0 (56.2)	1.5 (96.9)	1.10 (84.1)	1.7 (59.1)	1.0 (87.2)	2.1 (77.5)
Peptone	6.2 (70.5)	5.2 (79.1)	7.2 (45.1)	7.2 (65.5)	6.7 (71.2)	7.5 (85.6)	7.1 (94.7)	7.2 (100)	5.2 (82.4)

2) Nitrogen : carbon ratio (v/v ratio)

Blank represents relative cell growth in cultural medium broth after incubation at 37 for 24 hours

E. subtilis CAP 1132

가

-

peptone:lactose=7: 1.5(v/v)

. *E. subtilis* CAP 1132

peptone

lactose가 가

(Table

4-16).

Table 4-16. Relative cell growth of *Bacillus subtilis* CAP 1132 as affected by sugar and nitrogen source. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media, and incubated at 34 for 5 days.

Carbon(\%) Nitrogen(\%)	Comercial sugar			Starch	Dextrose	Saccharose	Lactose	Glycerol	Galactose
	color	color	Bl color ^h						
Soy	3.82 (45.4)	3.10 (59.9)	3.8 (54.1)	3.1 (35.4)	3.10 (65.7)	3.10 (80.4)	3.8 (42.8)	3.5 (33.5)	3.7 (45.4)
Soy bean milk	2.6 (12.5)	1.5 (8.9)	3.10 (25.8)	1.05 (5.4)	3.0 (25.1)	1.5 (9.4)	3.7 (21.4)	2.6 (7.6)	2.4 (22.9)
(NH ₄) ₂ SO ₄	1.10 (19.4)	1.2 (21.2)	1.10 (51.1)	3.05 (9.1)	1.25 (27.3)	1.25 (20.6)	1.5 (30.4)	1.8 (35)	1.8 (36)
(NH ₄) ₂ CO	0.52 (19.2)	1.2 (9.4)	1.2 (21.7)	1.05 (9.7)	1.2 (6.1)	0.51 (9.7)	0.56 (9.0)	0.5 (20.6)	0.75 (7.5)
NH ₄ Cl	1.4 (19.9)	1.4 (20.9)	1.5 (35.3)	3.05 (6.4)	1.6 (20.4)	2.5 (24.7)	2.5 (20.1)	2.5 (15.4)	2.6 (31.3)
Polypeptone	1.5 (78.2)	1.2 (80.5)	1.10 (68.7)	3.05 (76.4)	1.5 (90.1)	1.10 (88.2)	1.8 (75.8)	1.0 (80.3)	2.4 (80.5)
Peptone	7.8 (70.4)	5.8 (84.1)	7.6 (55.6)	7.7 (55.4)	6.7 (78.2)	7.7 (90.2)	7.15 (100)	6.5 (90.4)	5.7 (95.3)

2) Nitrogen : carbon ratio (v/v ratio)

Blank represents relative cell growth in cultural medium broth after incubation at 37 for 24 hours

Pseudomonas sp. CAP1133

Pseudomonas sp. CAP1133 NA(nutrient agar) 2 3
5ml

NB(nutrient broth) 1%

100ml NB 12 1% 500ml

100ml NB 12 (105rpm, Hanbaek Sci. Co.

HB-201SL) (One-chip Microprocessor centrifuge,

Hanil S750-4B) (NaCl, 0.85%) 3 (3000g,

10min, 4)

pH 1N-HCl

1N-NaOH

Pseudomonas sp. CAP 1133

가

lactose: peptone=1.5:7(v/v)

(Table

4-17). saccharose glycerol ,
 peptone polypeptone .
 , 가 .
 (S)

Table 4-17. Relative cell growth of Pseudomonas sp. CAP 1133 as affected by sugar and nitrogen source. Antagonistic bacteria were innoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media, and incubated at 30 for 4 days.

Carbon (%) Nitrogen (%)	Commercial sugar			Starch	Dextrose	Saccharose	Lactose	Glycerol	Galactose
	White color	Gray color	Blackish color						
Soy	3.82 (68.6)	3.9 (55.6)	3.15 (61.8)	3.05 (14.4)	3.10 (74.8)	3.10 (77.3)	3.2 (65.3)	3.5 (63.5)	3.6 (64.4)
Soy bean milk	1.2 (7.9)	1.2 (9.4)	3.10 (20.8)	1.05 (8.4)	3.10 (12.4)	1.5 (9.2)	3.10 (23.4)	2.6 (9.6)	2.1 (15.9)
(NH ₄) ₂ SO ₄	1.10 (21.9)	1.2 (33.2)	1.10 (52.8)	3.05 (8.2)	1.25 (25.6)	1.25 (22.4)	1.2 (25.1)	1.10 (25.9)	1.2 (25.9)
(NH ₄) ₂ CO	0.51 (5.8)	1.2 (6.9)	1.2 (21.3)	1.05 (8.4)	1.2 (6.6)	0.51 (6.5)	0.52 (9.6)	0.5 (11.6)	0.75 (5.5)
NH ₄ Cl	1.5 (20.6)	1.2 (30.4)	1.5 (47.8)	3.05 (4.9)	1.5 (14.4)	1.5 (15.6)	2.4 (26.9)	2.5 (21.4)	2.6 (23.9)
Polypeptone	1.10 (81.1)	1.2 (95.0)	1.7 (55.7)	3.05 (79.7)	1.5 (99.0)	1.10 (88.9)	1.7 (65.8)	1.9 (89.7)	2.6 (88.5)
Peptone	5.2 (80.4)	5.1 (62.1)	7.6 (66.1)	7.2 (70.5)	6.7 (73.2)	7.5 (82.6)	7.15 (100)	6.5 (92.9)	5.7 (91.6)

2) Nitrogen : carbon ratio (v/v ratio)
 Blank represents relative cell growth in cultural medium broth after incubation at 30 for 24 hours

6.

chitinase pectinase
 . Chitinase chitin 가
 . Pectinase 가

가

Pectinase Keen

YC agar(ammonium sulfate 2g, magnesium sulfate · 7H₂O 0.2g, casein acid 3g, yeast extract 2g, Agar 1.2%, water 1liter, pH 8.0) 32 24

1M CaCl₂ 5ml 5 30

(colony) Pectate Lyase

Chitinase Chitin (Yeast Nitrogen B 0.67%, Chitin 1.0%, K₂HPO₄ buffer(pH 5.5, 0.05M) 97.13%, Agar 1.2%) 32, 24

(colony) chitinase Table

4-18 chitinase

chitinase

pectinase pectinase

pectin

chitinase

chitin

가 chitinase

chitinase

Table 4-18. Enzyme activity of isolated Antagonist microorganisms.

Anatagonist \ Enzyme	Chitinase activity	Pectinase activity
<i>E. subtilis</i> CAP134	++	--
<i>E. subtilis</i> CAP141	++	--
<i>E. subtilis</i> CAP1207	++	--
<i>E. subtilis</i> CAP1132	++	--
<i>Pseudomonas</i> sp. CAP 1133	++	--

++; positive, --; negative

Table 4-19. Enzyme activity of isolated pathogens microorganism.

Enzyme Pathogen	Chitinase activity	Pectinase activity
<i>E. cothidea</i> Var.	--	++
<i>E. cothidea</i>	--	++
<i>G. cingulata</i>	--	++
<i>A. nali</i> Var.	--	++
<i>A. nali</i>	--	++
<i>H. necatrix</i>	--	++
<i>V. ceratosperna</i>	--	++
<i>E. cinerea</i>	--	++
<i>Phanopsis</i> Var. 1	--	++
<i>Phanopsis</i> Var. 2	--	++
<i>Phanopsis</i> Var. 3	--	++

++; positive, --; negative

7.

Chitinase 5 SD (3%, 5%, 92%), PDNB (PDB: NB=1:1), Chitin (1% chitin, 0.02% glucose, 0.02% peptone, 0.01% yeast extract, 0.03% KH₂PO₄, 0.07% K₂HPO₄, 0.05% MgSO₄ · 7H₂O) 4 30 . 3 (cell culture broth) (cell free extract)

Table4- 20 4-22 .

SD *Pseucononas* sp. CAP1133(48.4 unit/ng protein) chitinase 가 , *E. subtilis* CAP1132(38.79 unit/ng protein), *E. subtilis* CAP134 .

E. subtilis CAP1132(11.74 unit/ng protein), *E. subtilis* CAP141(9.47 unit/ng protein) . *Pseucononas* sp. CAP1133가 가 .

PDNB *E. subtilis* CAP1132 28.54 unit/ng
 protein 가 *E. subtilis* CAP134(26.87 unit/ng protein),
Pseudomonas sp. CAP1133 *E. subtilis*
 CAP141(5.58 unit/ng protein), *E. subtilis* CAP1132(3.97 unit/ng protein)
 . *E. subtilis* CAP1132가 가 . Chitin
E. subtilis CAP134 *E. subtilis* CAP 1132
 25.91 unit/ng protein, 25.88 unit/ng protein ,
Pseudomonas sp. CAP1133 .
 가 SD (3%, 5%, 92%) *E. subtilis*
 CAP1132 , 가
 SD *Pseudomonas* sp. CAP1133 .
 chitinase

Table 4-20. Chitinase activity of antagonists in SD medium at 30 for 4days.

Antagonist	Item	Protein (ng)	activity (unit)	Specific activity
				(unit/ng protein)
<i>E. subtilis</i> CAP134	cell culture broth	655	3,850	5.88
	cell free extract	830	31,350	37.77
<i>E. subtilis</i> CAP141	cell culture broth	383.5	3,630	9.47
	cell free extract	325	12,210	37.57
<i>E. subtilis</i> CAP1207	cell culture broth	453	3,850	8.51
	cell free extract	2,070	67,650	32.68
<i>E. subtilis</i> CAP1132	cell culture broth	520	6,105	11.74
	cell free extract	950	36,850	38.79
<i>Pseudomonas</i> sp. CAP1133	cell culture broth	930	6,930	7.45
	cell free extract	750	36,300	48.4

Table 4-21. Chitinase activity of antagonists in PDNB medium at 30 for 4days.

Antagonist	Item	Protein (ng)	activity (unit)	Specific activity (unit/ng Protein)
<i>E. subtilis</i> CAP134	cell culture broth	570	1,595	2.84
	cell free extract	565	15,180	26.87
<i>E. subtilis</i> CAP141	cell culture broth	345	1,925	5.58
	cell free extract	680	7,425	22.32
<i>E. subtilis</i> CAP1207	cell culture broth	800	3,080	3.85
	cell free extract	1,480	32,450	21.93
<i>E. subtilis</i> CAP1132	cell culture broth	430	1,705	3.97
	cell free extract	555	15,840	28.54
<i>Pseudomonas</i> sp. CAP1133	cell culture broth	960	3,465	3.61
	cell free extract	665	15,510	23.32

Table 4-21. Chitinase activity of antagonists in chitin medium at 30 for 4days.

Antagonist	Item	Protein (ng)	activity (unit)	Specific activity (unit/ng protein)
<i>E. subtilis</i> CAP134	cell culture broth	900	3,410	3.79
	cell free extract	52	1,347.5	25.91
<i>E. subtilis</i> CAP141	cell culture broth	770	3,107.5	4.04
	cell free extract	142.5	1,430	10.04
<i>E. subtilis</i> CAP1207	cell culture broth	710	2,420	3.41
	cell free extract	165	1,705	10.33
<i>E. subtilis</i> CAP1132	cell culture broth	835	3,107.5	3.72
	cell free extract	51	1,320	25.88
<i>Pseudomonas</i> sp. CAP1133	cell culture broth	1050	3,355	3.20
	cell free extract	56	1,309	23.38

8.

E. subtilis CAP 134, *E. subtilis* CAP 141, *E. subtilis* CAP 1207, *E. subtilis* CAP 1132, *Pseudomonas* CAP 1133
chitinase

Fig. 16 20
가 (growth-associated pattern)
Pseudomonas CAP 1133 chitinase
E. subtilis CAP 134 가

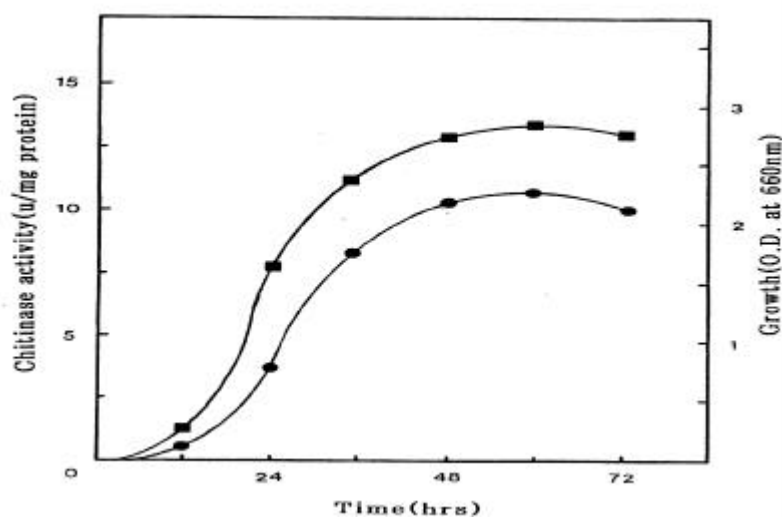


Fig. 4-7. Time course of the production of chitinase by *B. subtilis* CAP134. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media (peptone:sacchrose=7:1.5).

— ; chitinase activity,

— ; growth

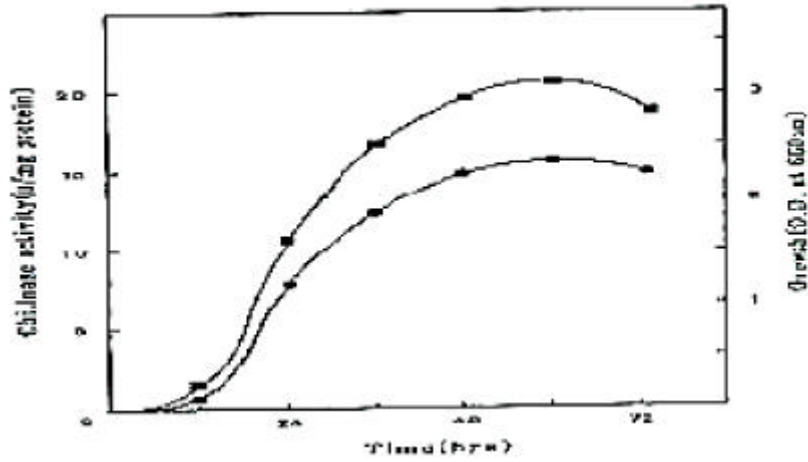


Fig.4-8. Time course of the production of chitinase by *B. subtilis* CAP141. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media (peptone:lactose=7:1.5).

— ; chitinase activity, — ; growth

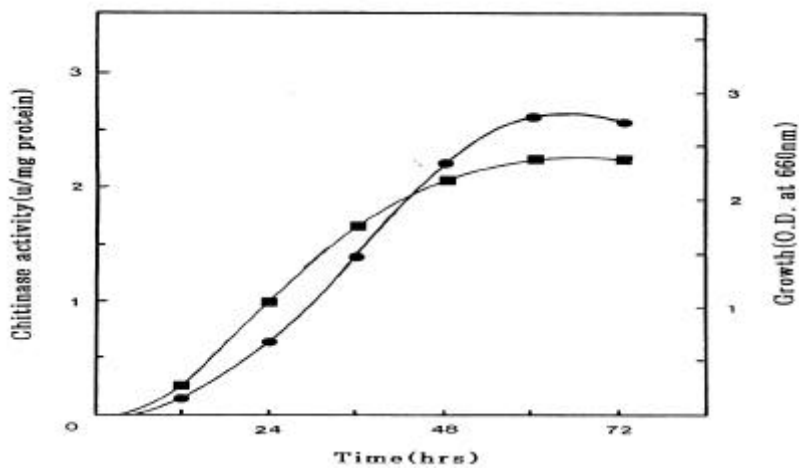


Fig.4-9. Time course of the production of chitinase by *B. subtilis* CAP1207. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media (peptone:glycerol=7:3).

— ; chitinase activity, — ; growth

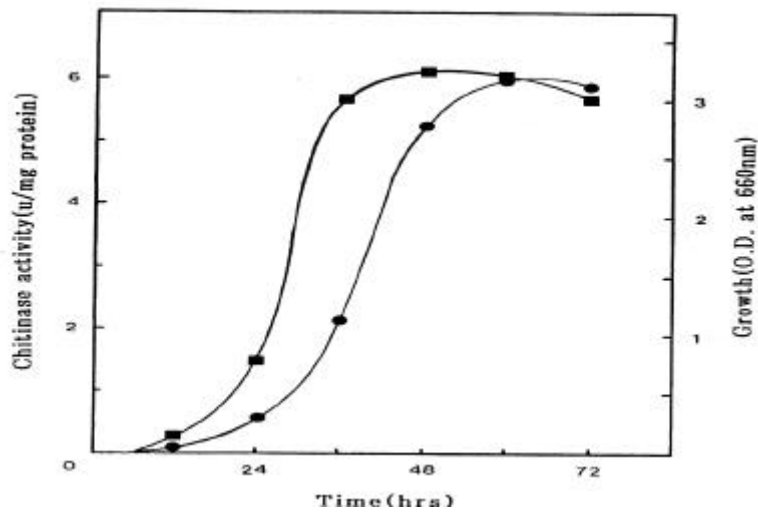


Fig. 4-10. Time course of the production of chitinase by *B. subtilis* CAP 1132. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media (peptone:lactose=7: 1.5).

— ; chitinase activity, — ; growth

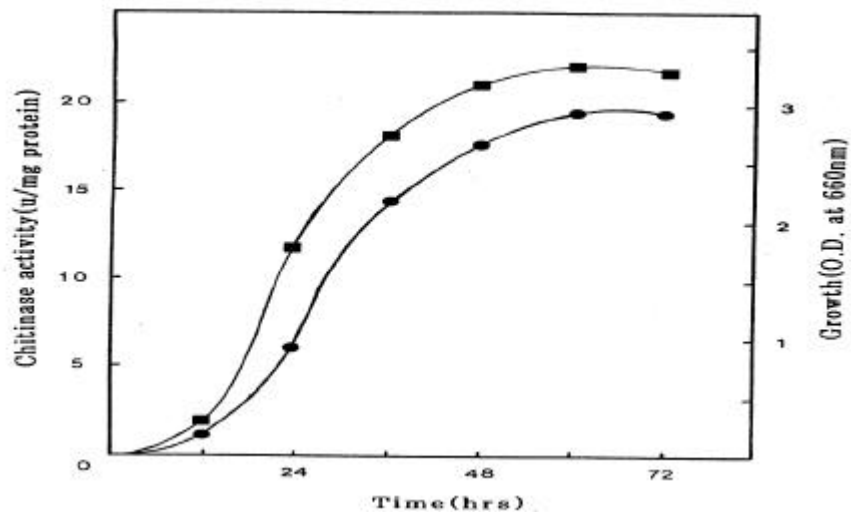


Fig. 4-11. Time course of the production of chitinase by *Pseudomonas* CAP 1133. Antagonistic bacteria were inoculated with 500 μ l into 50ml Erlenmeyer flask containing cultural media (peptone:lactose=7: 1.5).

— ; chitinase activity, — ; growth

9.

가. *Bacillus subtilis* CAP 134, CAP 141

Bacillus subtilis CAP 134, CAP 141 (nutrient broth; NB) 48
0.22 μm

nitrocellulose membrane filter(Micron Separations Inc.)

50%

가

Bacillus subtilis CAP 1132

10 , 100

, 1,000

(Table 4-23).

Bacillus subtilis CAP 1207 *Bacillus subtilis* CAP 134 100

Bacillus subtilis CAP 1207

, *Bacillus subtilis* CAP 134

Table 4-23. Dilution effect of antagonistic bacteria *Bacillus subtilis* CAP141, CAP1132, *Pseudomonas* sp. CAP 1133 on apple pathogens

Antagonistic bacteria	<i>Bacillus subtilis</i> CAP 141			<i>Bacillus subtilis</i> CAP 1132			<i>Pseudomonas</i> sp. CAP 1133		
	Dilution rate	10-1	10-2	10-3	10-1	10-2	10-3	10-1	10-2
<i>E. oothoea</i> Var.	+++	+++	++	+++	+++	+	+++	+++	++
<i>E. oothoea</i>	+++	+++	++	+++	+++	+	+++	+++	++
<i>C. cingulata</i>	+++	+++	+	+++	+++	+	+++	++	+
<i>A. nali</i> Var.	+++	+++	++	+++	+++	++	+++	+++	++
<i>A. nali</i>	+++	+++	++	+++	+++	++	+++	+++	+
<i>H. necatrix</i>	+++	+++	++	+++	+++	++	+++	+++	++
<i>V. ceratocsperna</i>	+++	+++	+	+++	+++	+	+++	+++	+
<i>E. cinerea</i>	+++	+++	+	+++	+++	+	+++	+++	+
<i>Fhcnopsis</i> Var. 1	+++	+++	++	+++	+++	++	+++	+++	+
<i>Fhcnopsis</i> Var. 2	+++	+++	++	+++	+++	++	+++	+++	+
<i>Fhcnopsis</i> Var. 3	+++	+++	++	+++	+++	++	+++	+++	+

+, 40% below inhibition, ++, 40-80% inhibition, +++, 80% above inhibition

10.

, , ,

가.

PDA

, , , 1
2 ,

E. subtilis CAP 141, *E. subtilis* CAP 134, *E. subtilis* CAP 1207, *E. subtilis* CAP 1132, *Pseudomonas* sp. CAP 1133, CAP 59 0.8ml .

7 25

plate. 4-11 4-14 .

, , , .

가 .

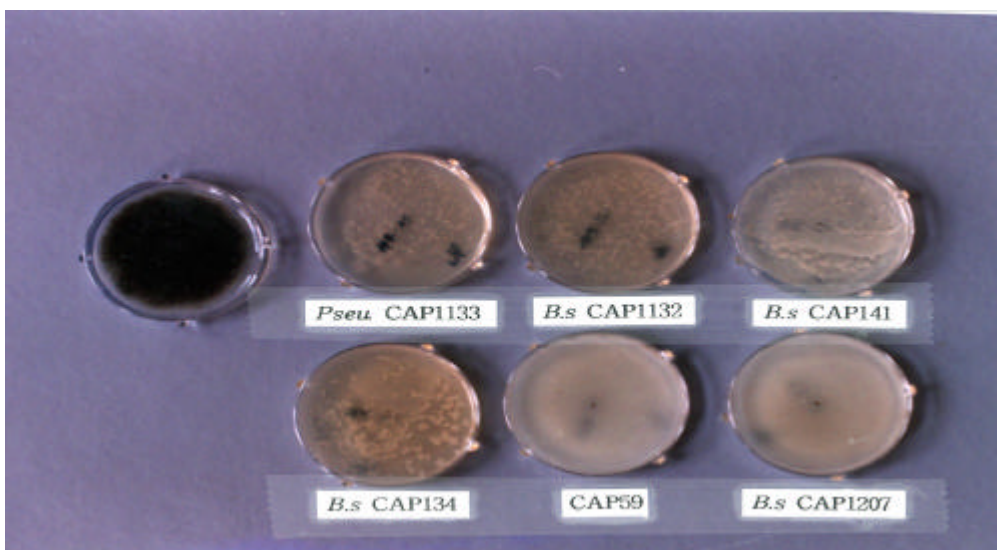


plate. 4-11 Growth inhibition of Botryosphaeria dothidea by antagonistic bacteria. *B. dothidea* were grown on PDA at 24hrs and spreaded antagonistic bacteria. *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1207, *B. subtilis* CAP1132, *Pseudomonas* sp. CAP 1133, CAP 59.

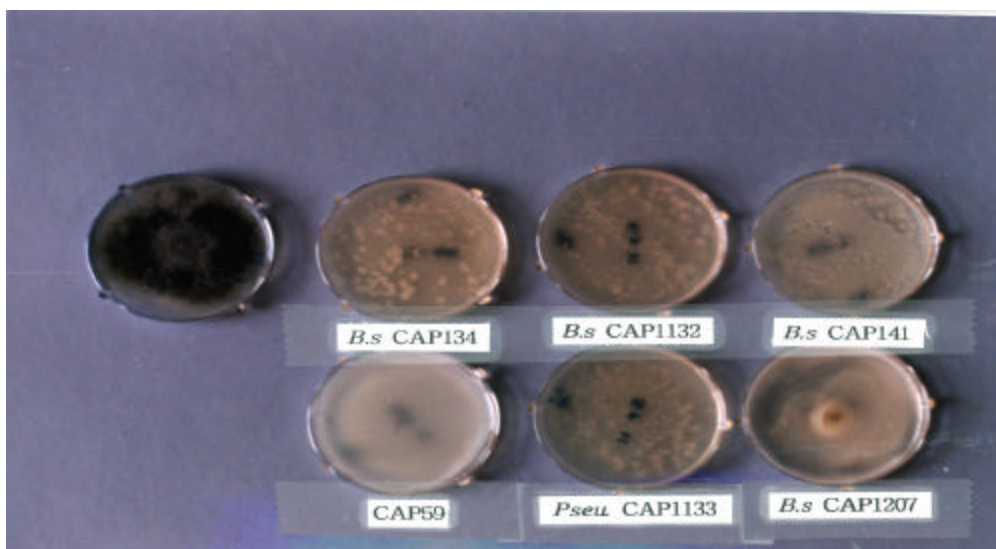


plate 4-12. Growth inhibition of *Glomerella cingulata* by antagonistic bacteria. *G. cingulata* were grown on PDA at 24hrs and spreaded antagonistic bacteria. *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1207, *B. subtilis* CAP1132, *Pseudomonas* sp. CAP 1133, CAP 59.

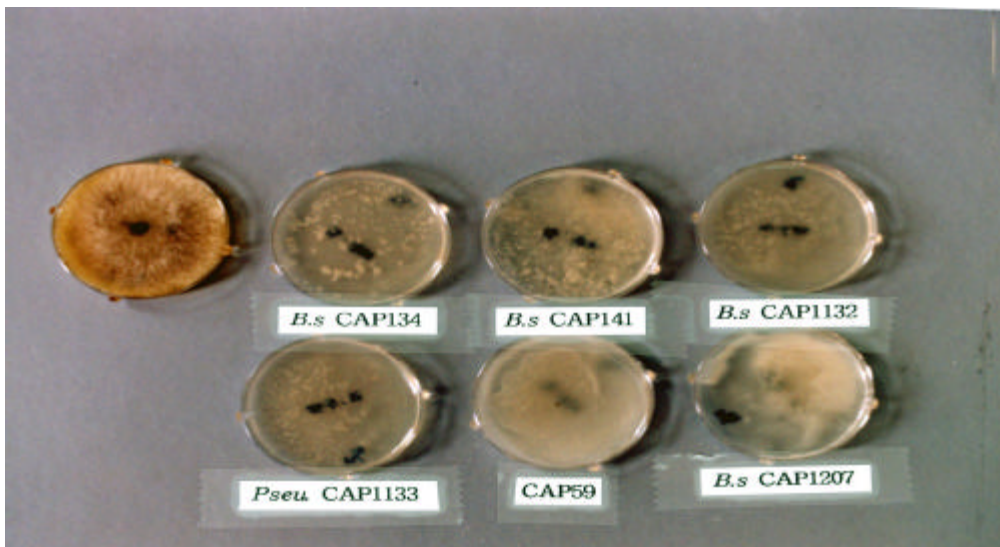


plate. 4-13. Growth inhibition of *Valsa ceratosperma* by antagonistic bacteria. *V. ceratosperma* were grown on PDA at 24hrs and spreaded antagonistic bacteria. *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1207, *B. subtilis* CAP1132, *Pseudomonas* sp. CAP 1133, CAP 59.

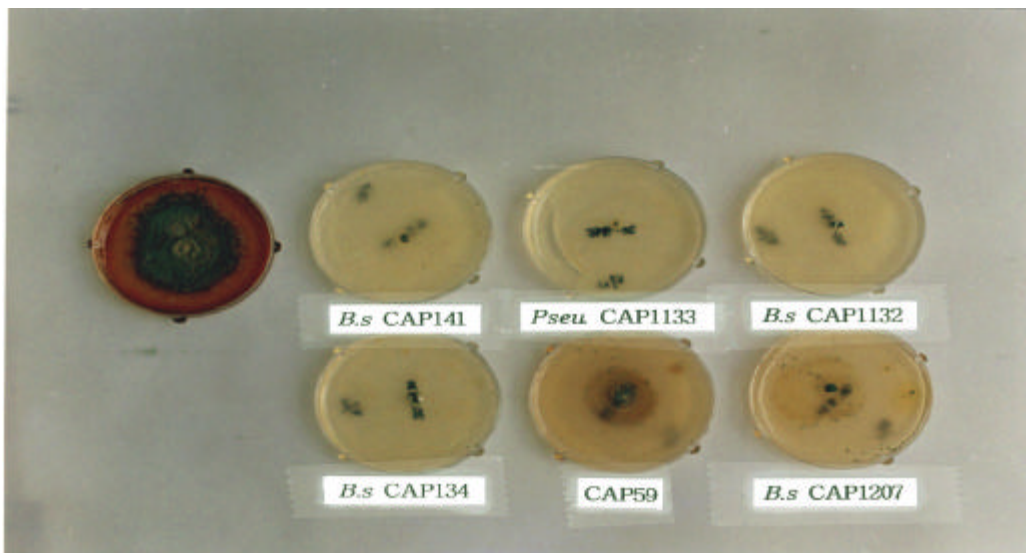


plate. 4-14. Growth inhibition of *Penicillium expansum* by antagonistic bacteria. *P. expansum* were grown on PDA at 24hrs and spreaded antagonistic bacteria. *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1207, *B. subtilis* CAP1132, *Pseudomonas* sp. CAP 1133, CAP 59.

Without-heat treat: 2
PDA , 24 10,000rpm
20 pore size 0.45µm membrane filter
PDA
(121 , 15min): (50nl)+ (50nl)+PDA 121
1.2 15
25 7 PDA
. plate. 4-15 4-18
50%

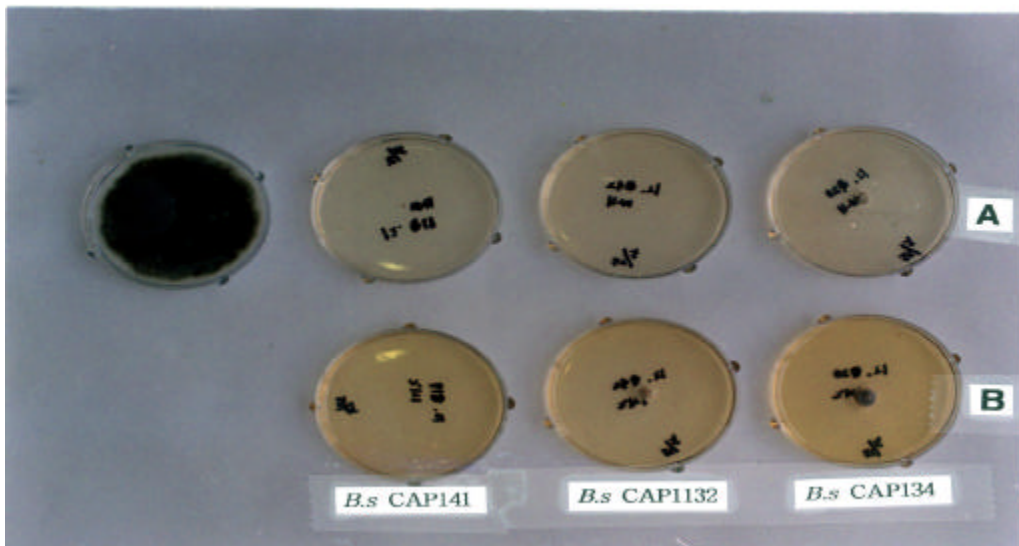


plate. 4-15. Growth inhibition of Botryosphaeria dothidea by culture broth filtrate of antagonists B. subtilis CAP141, B. subtilis CAP134, B. subtilis CAP1132. B. dothidea were grown on PDA with non heat-treated(A) or heat-treated(B) culture filtrate of antagonists at 25 °C for 7 days.

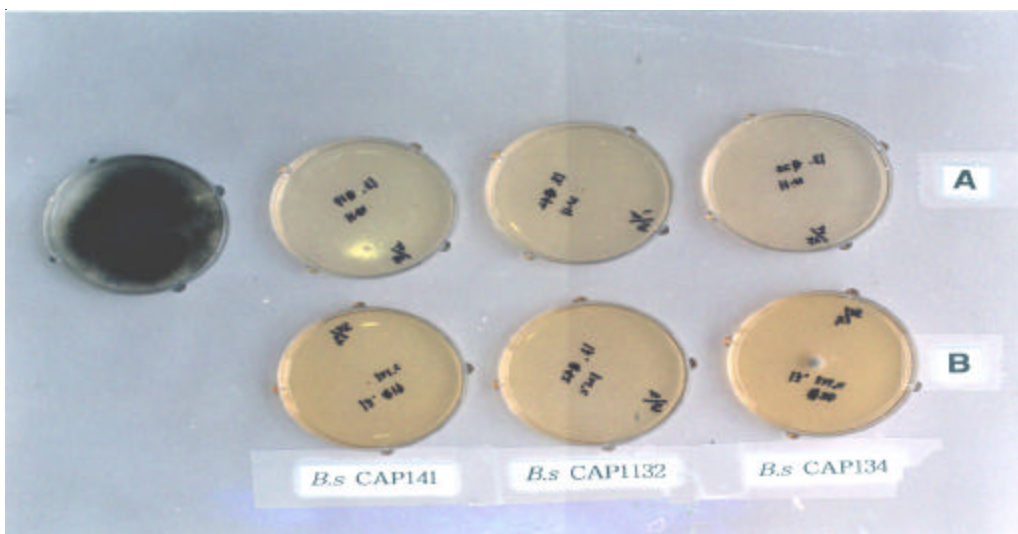


plate. 4-16. Growth inhibition of *Glomerella cingulata* by culture broth filtrate of antagonists *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1132. *G. cingulata* were grown on PDA with non heat-treated(A) or heat-treated(B) culture filtrate of antagonists at 25 for 7days.

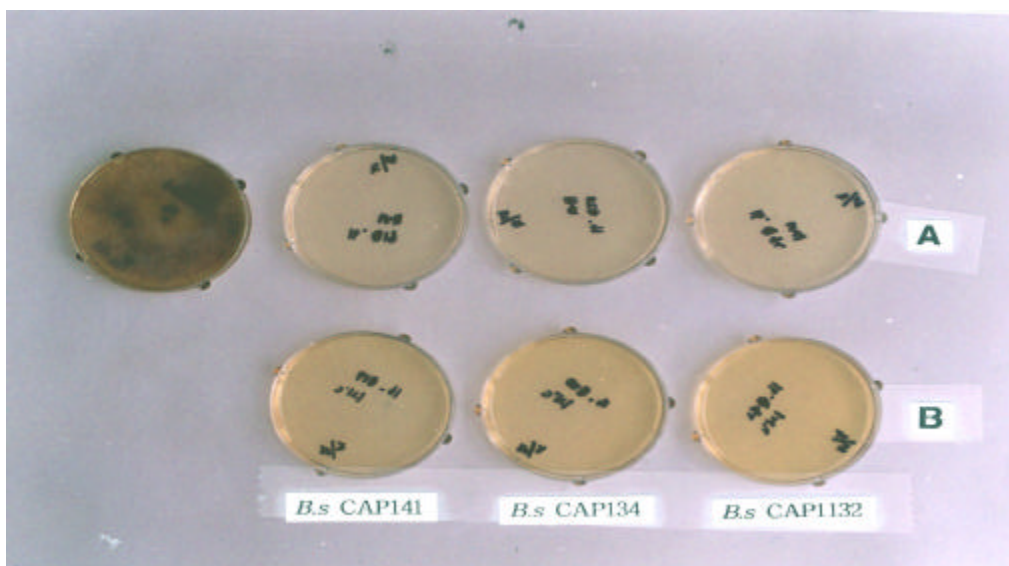


plate. 4-17. Growth inhibition of *Valsa ceratosperma* by culture broth filtrate of antagonists *B. subtilis* CAP141. *B. subtilis* CAP134. *B. subtilis* CAP1132. *V. ceratosperma* were grown on PDA with non heat-treated(A) or heat-treated(B) culture filtrate of antagonists at 25 for 7days.

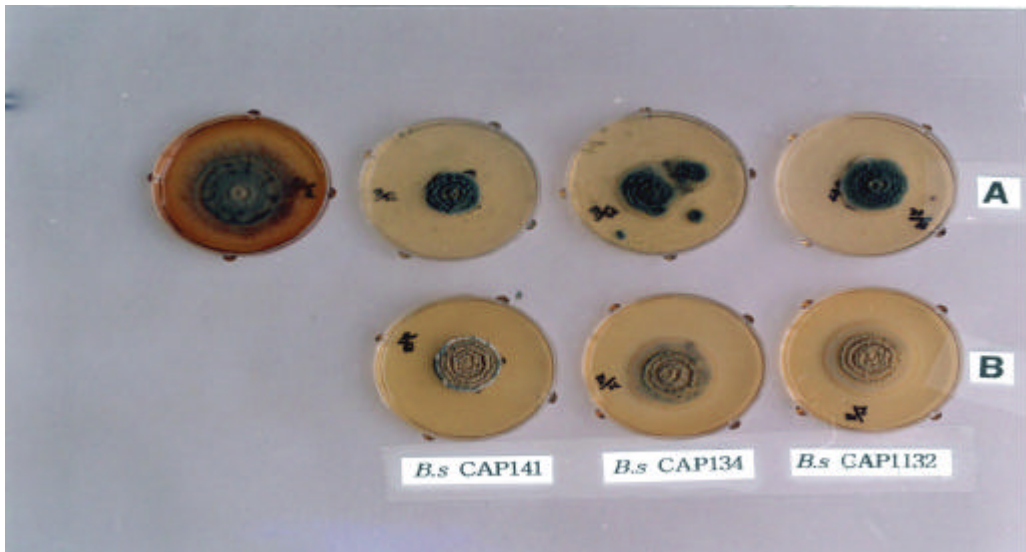


plate. 4-18. Growth inhibition of *Penicillium expansum* by culture broth filtrate of antagonists *B. subtilis* CAP 141. *B. subtilis* CAP 134. *B. subtilis* CAP1132. *P. expansum* were grown on PDA with non heat-treated(A) or heat-treated(B) culture filtrate of antagonists at 25 for 7 days.

11.

Bacillus subtilis CAP 134, *Bacillus subtilis* CAP 1132

Pseudomonas sp. CAP 1133

nutrient broth(NB) (SD)
 ; 5%, 3%, 92% 2 glycerol
 가 25
 (Fig. 4-12 3, 4-14). *Bacillus subtilis* CAP 134 SD NB
 , glycerol 25% 가 가 . 1
 10⁷cell/ml . *Bacillus subtilis* CAP 1132 NB
 SD 가 SD glycerol 10% 가
 가 가 , NB glycerol 가 5%
 가 가 . *Pseudomonas* sp. CAP 1133 NB

glycerol 5% 가 가 .
glycerol 가 . 1

1

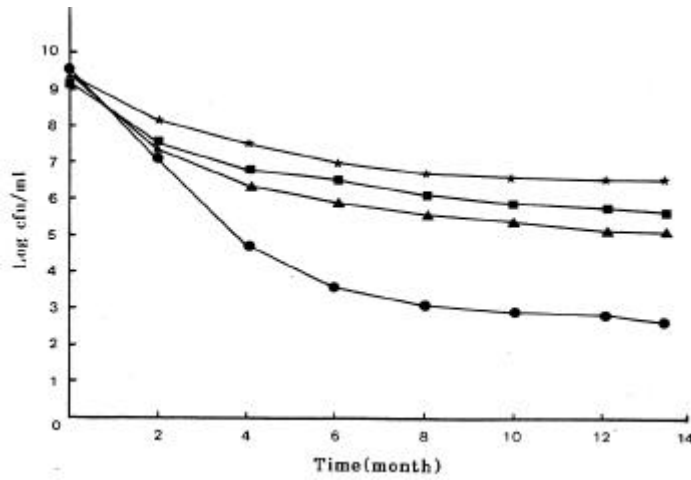


Fig. 4-12. Storage stability of antagonist *Bacillus subtilis* CAP134 at various molasses(M) or glycerol(G) concentration. *B. subtilis* CAP134 was cultured NB or SD medium for 2 days. — ; NB-G-25%, — ; SD-M-5%, — ; NB-M-5%, — ; SD-G-25%

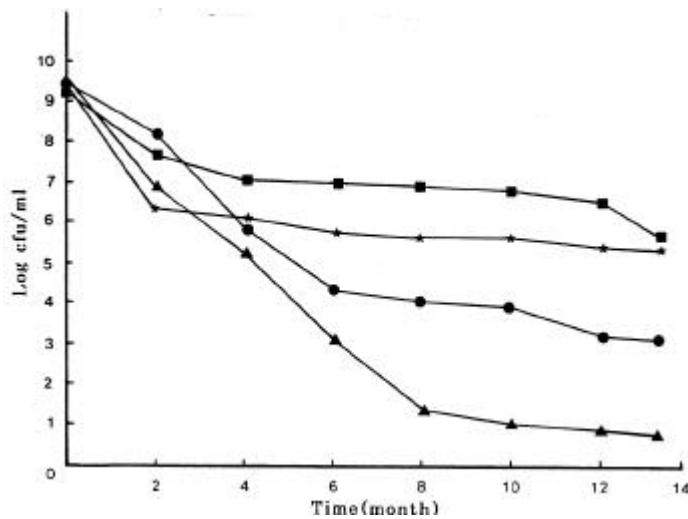


Fig. 4-13. Storage stability of antagonist *Bacillus subtilis* CAP1132 at various molasses or glycerol concentration. *B. subtilis* CAP1132 was cultured NB or SD medium for 2 days. — ; NB-G-5%, — ; SD-M-5%, — ; NB-M-5%, — ; SD-G-10%

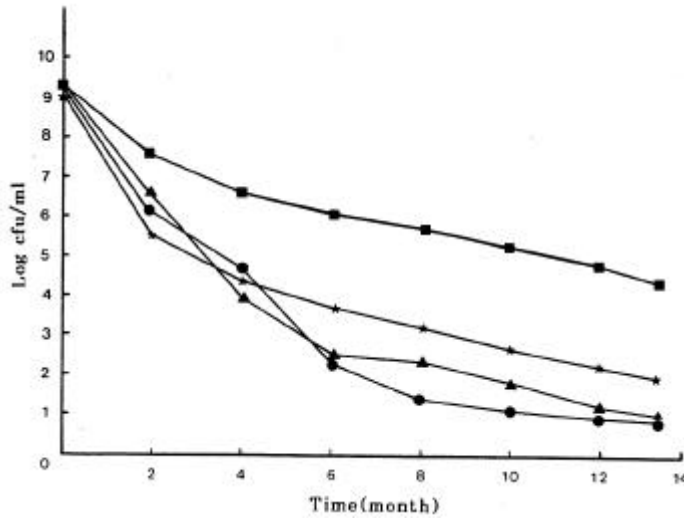


Fig. 4-14. Storage stability of antagonist *Pseudomonas* sp. CAP1133 at various molasses or glycerol concentration. *Pseudomonas* sp. CAP1133 was cultured NB or SD medium for 2 days. — ; NB-G-5%, — ; SD-M-10%, — ; NB-M-10%, — ; SD-G-5%

12.

Pseudomonas sp. CAP 1133

Pseudomonas sp. CAP 1133

genetic selection marker

kanamycine streptomycine

Pseudomonas sp. CAP 1133 KS(StrI, KanI)

Pseudomonas

sp. CAP 1133 KS streptomycine

100 μg/L, kanamycine

50 μg/L

Fig. 4-15

Pseudomonas sp. CAP 1133KS

10

33%

10

가

가

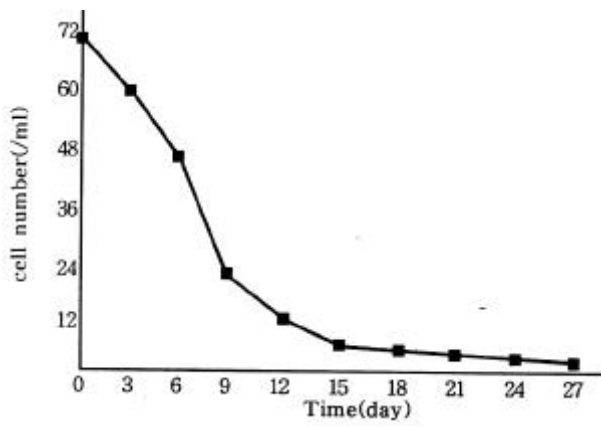


Fig. 4-15. Remani ning test of antagonist *Pseudomonas* sp. CAP 1133 KS in apple leaf

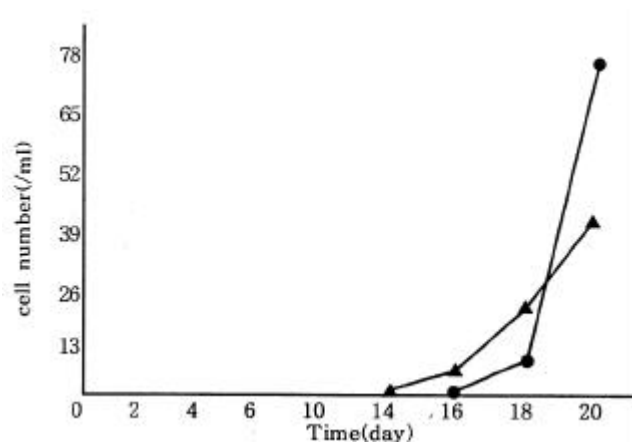


Fig. 4-16. Survival test of *Pseudomonas* sp. CAP 1133 KS in spray apple leaf with agricultural medicine. - ; antracol, - ; borudo.

13.

가

6-12 20

Fseucononas sp. CAP 1133KS

genetic selection marker

(kanamycine, streptomycine)

kanamycine streptomycine

가

. Fig. 4-16

16

Fseucononas sp. CAP 1133KS

6-12

18

16

, 6-12

18

가

14.

30cm

20cm

2 (1, 2)

. *Valsa ceratocperna*() *Glonerella*

cingulata()

48

7

. plate 4-19 4-20

Valsa

ceratocperna()

E. subtilis CAP 134(A), *E. subtilis* CAP 141(B),

E. subtilis CAP 1207(C), *E. subtilis* CAP 1132(D)

가

가

7

. *E. subtilis* CAP 134(A), *E. subtilis* CAP

141(B), *Fseucononas* sp. CAP 1133(E)

가

가

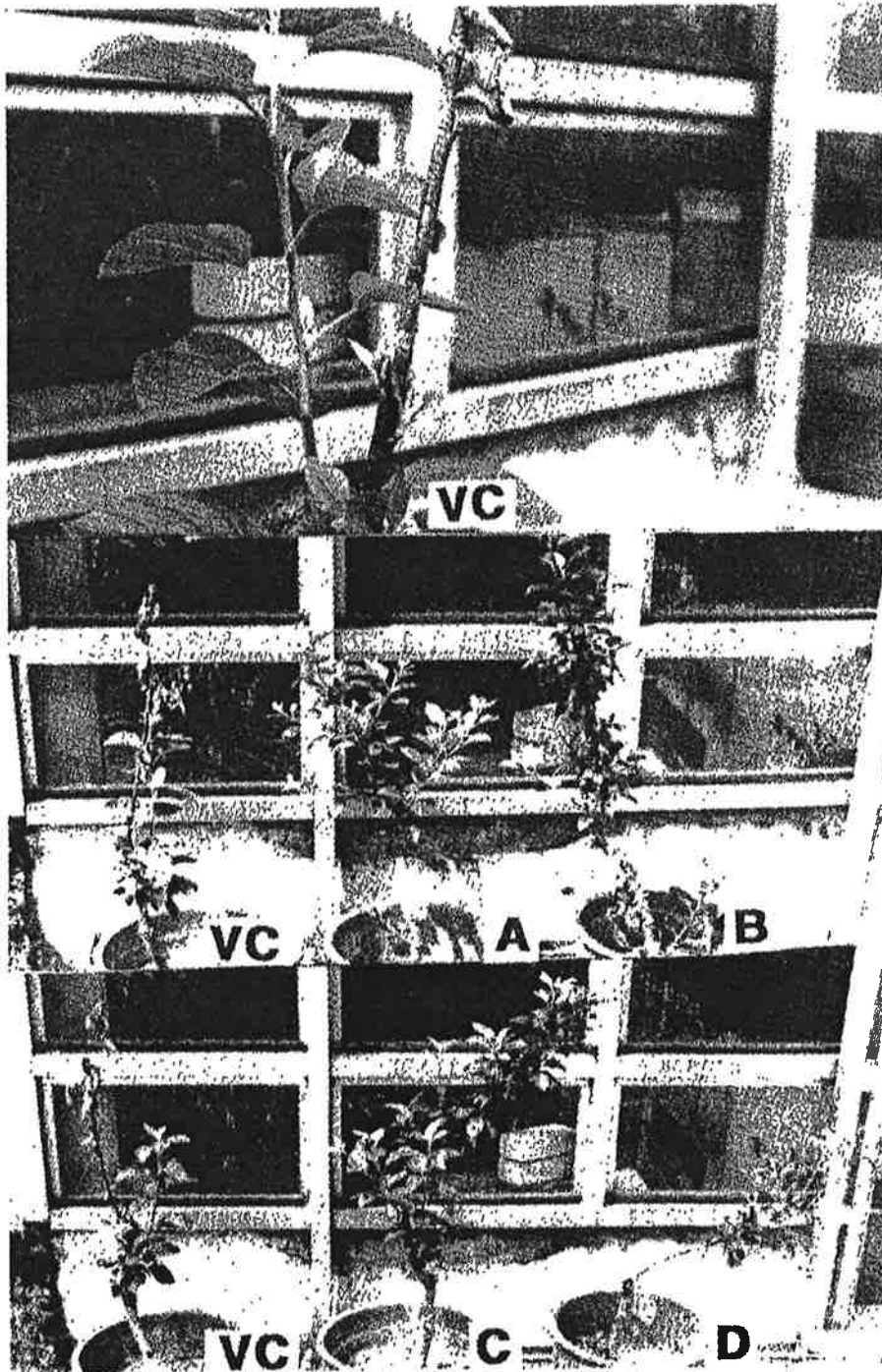


plate 4-19. Effect of antagonistic *Bacillus subtilis* CAP 134(A), *Bacillus subtilis* CAP 141(B), *Bacillus subtilis* CAP 1207(C) and *Bacillus subtilis* CAP 1132(D) on canker by *Valsa ceratosperma*(VC).



plate 4-20. Effect of antagonistic *Bacillus subtilis* CAP 134(A), *Bacillus subtilis* CAP 141(B), *Pseudomonas* sp. CAP 1133(E) on canker by *Glomerella cingulata*(GC).

1: *G. cingulata* treated and antagonist spreaded

2: Antagonist spreaded and *G. cingulata* treated

15. *Botryosphaeria dothidea* *Glomerella cingulata*

가

4가

가

. 7

Bacillus subtilis CAP134, CAP141, CAP1132,

Pseudomonas sp CAP1133

Jonagold

가

가 가

.

가.

4-24

Plate 4-21 4-26

141 . Pseudomonas sp CAP 1133 E. subtilis CAP
subtilis CAP 1132가 B. subtilis CAP141 B.
가

Table 4-24.

	(%)			
E. subtilis CAP 134	40.0	60.0	50.0	50.0
B. subtilis CAP 141	20.0	70.0	70.0	30.0
B. subtilis CAP 1132	50.0	60.0	30.0	70.0
pseudomonas sp CAP 1133	30.0	70.0	40.0	60.0
0	60.0	40.0	50.0	50.0



Plate 4-21:



Plate 4-22: A: *B. subtilis* CAP 1132

B: *B. subtilis* CAP 1132

* : :



Plate 4-23: A

B

* ,



Plate 4-24. A *Pseudomonas* sp CAP 1133

B *Pseudomonas* sp CAP 1133

* ,



Plate 4-25. A *B. subtilis* CAP 141
 B *B. subtilis* sp CAP 141

*

,



Plate 4-26. A *B. subtilis* CAP 134
 B *B. subtilis* CAP 134

*

,

1998 : , ,
 - in vivo bioassay

20 μ l (10⁴/ml)
 5 3mm
 6 100%
 18mm 6 50%
 (plate 4-27 4-29).

가

가



plate 4-27. In vivo suppressive effect by culture broth of *Bacillus subtilis* CAP 134 against *P. expansum*. Apple were soaked with and without the culture broth of *B. subtilis* CAP 134. The spot of upper edge per apple were nicked with the tip of sterile tooth-nick and 20 μ l aliquot of spore suspension of *P. expansum* was placed at each spot.



plate 4-28. In vivo suppressive effect by culture broth of *Bacillus subtilis* CAP 1207 against *B. dothidea*. Apple were soaked with and without the culture broth of *B. subtilis* CAP 1207. The spot of upper edge per apple were picked with the tip of sterile tooth-pick and 20ul aliquot of spore suspension of *B. dothidea* was placed at each spot.



plate 4-29. In vivo suppressive effect by culture broth of *Bacillus subtilis* CAP 134 against *Glomerella cingulata*. Apple were soaked with and without the culture broth of *B. subtilis* CAP 134. The spot of upper edge per apple were picked with the tip of sterile tooth-pick and 20ul aliquot of spore suspension of *G. cingulata* was placed at each spot.

. 가

Table 4-25 Plate 4-30 A · B

100%

Pseudomonas sp CAP1133 *B. subtilis* CAP 147

B. subtilis CAP 141 *B. subtilis* CAP1132가 가

가

가

. Plate 4-31, A, B, C, D

Table 4-25.

가

	(%)		(%)	
<i>B. subtilis</i> CAP 134	40.0	66.0	50.0	50.0
<i>B. subtilis</i> CAP 141	40.0	60.0	0	100
<i>B. subtilis</i> CAP 1132	20.0	80.0	60.0	40.0
<i>Pseudomonas</i> sp CAP 1133	30.0	70.0	0	100
0	50.0	50.0	60	40



Plate 4-30. A

B

가



Plate 4-31. 8: A *Pseudomonas* sp CAP 1133 가 :
 B *B. subtilis* CAP 141 가 :
 C 가 :
 D 가 :



Plate 4-32.

4
A: 1 ,
B: 2 ,

(*Marssonia mali* (Blotch))

1997

Table 4-26

		6 17	6 28	7 8	8 4
A		15.3%	30.9	33.5	40.7
B		35.3	61.5	80.4	100
B	<i>B. subtilis</i> CAP 134	35.3	61.5	80.4	100
	<i>B. subtilis</i> CAP 141	20.7	52.8	75.6	100
	<i>B. subtilis</i> CAP 1132	13.4	42.3	62.7	100
	<i>pseudomonas</i> CAP 1133	11.6	46.7	70.9	100
C		5.3	8.9	12.5	17.6

Table 4-26. Incidence of *Marssonia mali* by antagonistic *Bacillus subtilis* sp. in the leaves of spur of Fuji apple variety (%)

A:
B:
C:

Table 4-27.

(%) (8 4)

	A	B	C			
			<i>E. subtilis</i> CAP141	<i>E. subtilis</i> CAP134	<i>Pseudomonas</i> CAP1133	<i>E. subtilis</i> CAP1132
5% Duncan Multiple Range Test	1.4	1.0	34.0	17.6	10.8	9.1

A :

B :

C :

20 30cm 가
가 . *Pseudomonas* CAP1133 *E.*
subtilis CAP1132 가 *E. subtilis* CAP134
E. subtilis CAP141 34%

Table 4-28.

가	8	10	A	<i>B. subtilis</i> CAP 134 2X	<i>B. subtilis</i> CAP 134 2X	<i>Pseudomonas</i> CAP134 2X	<i>Pseudomonas</i> CAP134 2X
						39.3	38.7
	9	9	6.5	11.8	12.3	11.5	10.8
	10	15	38.9	59.0	59.4	60.1	62.2

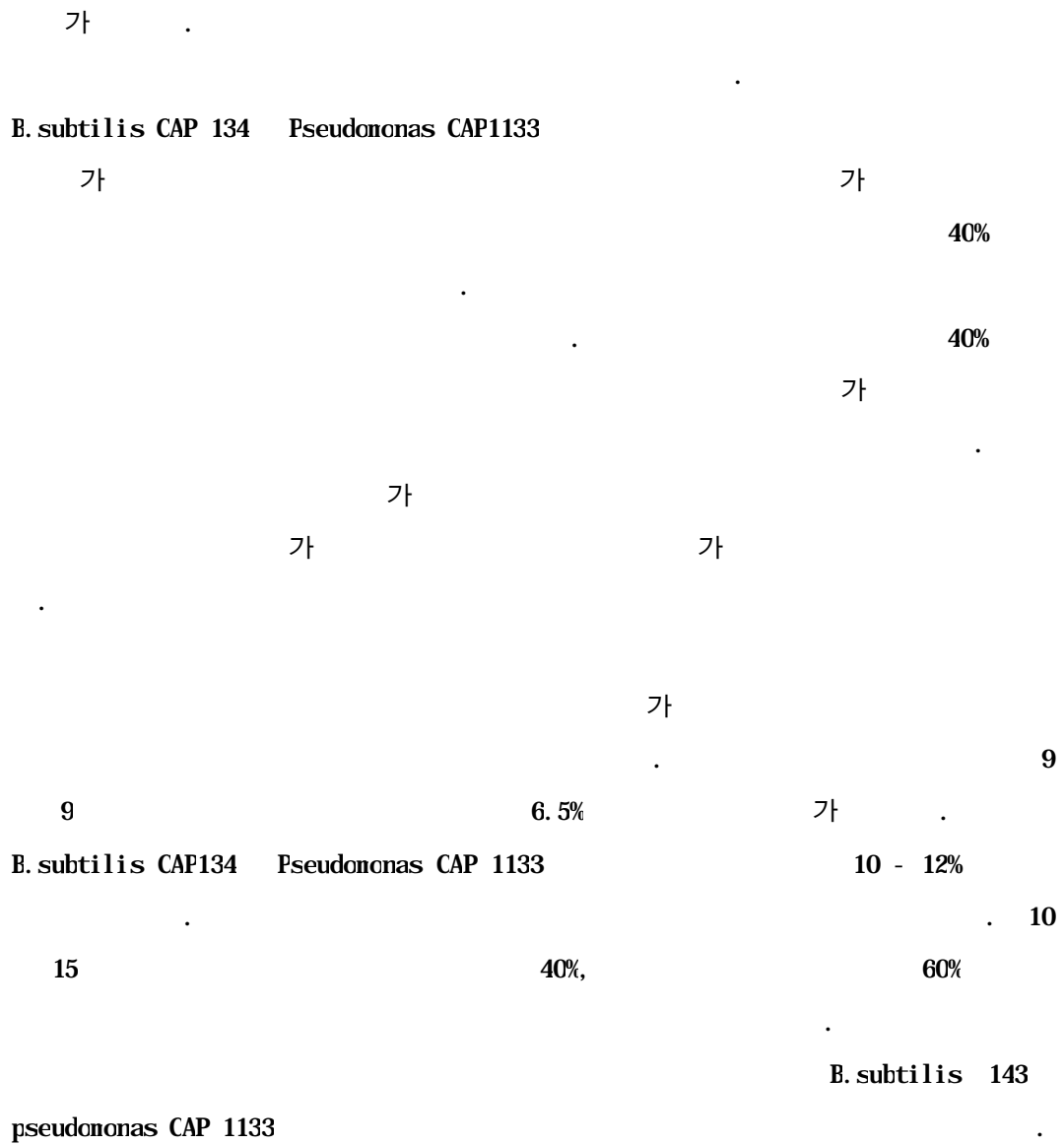
Duncan Multiple Range Test (5%)

가

1998

Table 4-7

Table 4-28



(*B. subtilis* CAP 134, *B. subtilis* CAP 141, *B. subtilis* CAP 1207, *B. subtilis* CAP 1132, *Pseudomonas* CAP 1133)

(Fig. 4-40)



**사라병 방제용
길항미생물제**

효능	부패병, 탄저병
효과	부러병, 푸른곰팡이병
용법	100~1,000배 희석하여
용량	7일 간격으로 연면살포
함유 결핵균	<i>Bacillus subtilis</i> CAP134 <i>Bacillus subtilis</i> CAP141 <i>Bacillus subtilis</i> CAP1207 <i>Bacillus subtilis</i> CAP1132 <i>Pseudomonas</i> sp. CAP1133 각 1.0×10^7 cfu/ml 이상
시정방법	냉암소에 보관

시제품의 품질관리 규격

구분	결과
외관 - 색택 - 냄새	<ul style="list-style-type: none"> ▶ 담황색 또는 황갈색 ▶ 약한 배지향
저장안정성 - 약효보증 기간 - 저장온도	<ul style="list-style-type: none"> ▶ 25℃, 6개월 보관: 1.0×10^7 cfu/ml 이상 ▶ 10℃이하, 1년 보관: 1.0×10^6 cfu/ml 이상
물리화학적 - pH - 가비중	<ul style="list-style-type: none"> ▶ 7.5~8.0 ▶ 1.0g/ml

plate 4-39.

5

1

가

가

가

가

가

가

N/Ca

Cork Spot

가

NH₄ K, Ca, Mg

K Ca Mg

K 가

. N

가 N

1% 0.4%

K

가

.

K

가

가

10 ‘ 가 ’ ,
 .
 40 .
 40 .
 ‘ 가 ’ 30 7 27 , 3 3
 . 1 1
 3 .
 (KM)
 0.1N NaOH
 NaOH .
 530nm . 10
 (가 =5, =4, =3,
 =2, =1) .
 HPLC .
 (80% , 80
 3) - () - (10,000rpm, 0 , 30) - (0.45μm
) - - -
 (0.45μm) - 50μℓ - ()-
 (MeOH: H2O: TEA=2: 2: 1) - (MeOH: H2O: TEA: FITC = 7: 1: 1: 1) - 20
 - HPLC . HPLC
 coulm Aminoquant (2.1 × 200mm) 50 ,
 . Detector UV 254nm .

3

1. 가

‘ 가 ’ (5-1) 214 223g,
 0.28 0.32% 14.0 14.6,
 3.24 3.81 μ g 가 ,
 . 4.2 4.8
 가
 . 0.50 0.58kg
 . ‘ ’
 , , 가
 가 가 .

2. 가

‘ 가 ’ (5-2) Ca
 , 0.026 0.029% 0.027%
 . K Mg
 0.033 0.035%, 0.011 0.012% 가 .
 ‘ ’ Ca 0.028 0.032% 0.028%
 . K
 0.042% , 0.036, 0.033% Mg
 가 .
 Ca 가
 K
 . Mg 가 .
 ‘ 가 ’ (5-1)

Ca

Ca

Ca

K

가

K

3.

(5-4)

15

arginine, proline, tyrosine, glutamic acid

12, 14

glutamic acid, alanine,

arginine, aspartic acid,

alanine

14

arginine, phenylalanine, serine

glycine, threonine, phenylalanine

가

‘ 가 ’

(5-5)

9

glutamic acid, arginine,

phenylalanine

30

12

가

8

, glutamic acid, proline, phenylalanine, arginine

, valine

proline, aspartic acid, methionine, valine

glutamic acid, tyrosine

(5-1)

(5-6)

threonine, glutamic acid, phenylalanine, arginine

proline, phenylalanine, aspartic acid tytosine

Table 5-1. 가

Treatment		Fruit wt (g)	Firmness (kg)	Soluble solids (°Brix)	Acidity (%)	Anthocyanin ($\mu\text{g}/\text{cm}^2$)	Sensory value
Cultivar	Nutrients						
Tsugaru	Cattle bones soupy	213ax	0.55a	13.2a	0.30a	3.82a	4.5a
	Karukiw	230a	0.58a	13.0a	0.32a	3.24b	4.2a
	Control	226a	0.50a	13.1a	0.30a	3.33b	4.3a
Fuji	Cattle bones soup	361a	0.70a	12.8a	0.37a	2.30a	4.6a
	Karuki	378a	0.78a	12.4a	0.32a	2.16a	4.2a
	Control	358a	0.72a	12.2a	0.35a	2.24a	4.4a

8 24

Table 5-2. 가 ' 가 ' . (%)

30				
Ca	0.039	0.026	0.029	0.027
K	0.035	0.036	0.033	0.034
Mg	0.011	0.012	0.011	0.011
Ca	1.114	1.212	1.314	1.130
K	1.511	1.623	1.520	1.501
Mg	0.162	0.173	0.158	0.164

Table 5-3. 가 ' 가 ' . (%)

30				
Ca	0.020	0.028	0.032	0.028
K	0.031	0.042	0.036	0.033
Mg	0.011	0.012	0.011	0.008
Ca	1.004	1.012	1.114	1.060
K	1.511	1.823	1.520	1.601
Mg	0.162	0.173	0.158	0.164



plate 5-1. 가 가

Table 5-4. (mg/Mℓ)

1. Aspartic acid	0.804	-	2.989	3.069	0.275
2. Threonine	-	-	-	1.639	0.791
3. Serine	0.942	-	0.315	7.871	-
4. Glutamic acid	1.017	2.371	2.341	5.800	-
5. Proline	2.301	0.001	2.327	1.001	0.150
6. Glycine	0.686	0.903	1.454	0.804	1.534
7. Alanine	0.956	1.280	1.690	-	-
8. Cystein	0.496	-	2.786	-	-
9. Valine	0.951	1.028	0.927	3.177	0.203
10. Methionine	0.835	0.865	1.384	2.249	0.074
11. Isoleucine	-	0.674	-	-	-
12. Leucine	0.825	0.787	2.220	3.402	0.099
13. Tyrosine	1.114	0.311	2.041	-	-
14. Phenylalanine	0.816	0.821	2.143	12.400	0.423
15. Histidine	-	-	-	3.115	0.249
16. Lysine	1.054	0.708	2.332	0.091	0.091
17. Arginine	2.361	0.012	4.974	18.285	0.108

:

⋮

.

.

Table 5-5. 가 ‘ 가 ’

(mg/g,)

		30			
1. Aspartic acid	-	-	-	-	-
2. Threonine	0.009	0.009	0.011	0.006	
3. Serine	-	-	-	-	
4. Glutamic acid	0.045	0.169	0.038	0.033	
5. Proline	0.015	0.048	0.047	0.026	
6. Glycine	-	-	-	-	
7. Alanine	-	0.003	0.003	0.002	
8. Cystein	-	0.001	0.001	0.001	
9. Valine	0.005	0.012	0.017	0.005	
10. Methionine	0.005	0.014	0.014	0.007	
11. Isoleucine	-	0.011	0.018	0.003	
12. Leucine	0.001	0.001	-	0.002	
13. Tyrosine	0.015	0.024	0.023	0.005	
14. Phenylalanine	0.016	0.038	0.025	0.012	
15. Histidine	-	-	-	-	
16. Lysine	-	-	-	-	
17. Arginine	0.034	0.058	0.050	0.027	
	0.145	0.388	0.247	0.129	
1. Aspartic acid	0.112	0.095	0.072	0.074	
2. Threonine	0.004	-	-	0.001	
3. Serine	-	-	-	-	
4. Glutamic acid	0.032	0.035	0.054	0.049	
5. Proline	0.007	0.028	0.009	0.010	
6. Glycine	0.003	0.009	0.007	0.005	
7. Alanine	0.001	0.004	0.004	0.003	
8. Cystein	-	-	-	-	
9. Valine	0.001	0.017	0.008	0.012	
10. Methionine	-	0.016	0.007	0.008	
11. Isoleucine	-	-	-	-	
12. Leucine	0.009	0.002	0.007	0.007	
13. Tyrosine	0.015	0.019	0.025	0.017	
14. Phenylalanine	0.012	0.036	0.018	0.016	
15. Histidine	-	0.015	0.017	0.014	
16. Lysine	-	-	-	-	
17. Arginine	0.004	0.0191	0.014	0.011	
	0.199	0.295	0.242	0.227	

Table 5-6. 가 ‘ ,
(mg/g,)

30				
1. Aspartic acid	-	-	-	-
2. Threonine	0.006	0.011	0.008	0.008
3. Serine	-	-	-	-
4. Glutamic acid	0.031	0.075	0.053	0.038
5. Proline	0.035	0.039	0.029	0.038
6. Glycine	-	-	-	-
7. Alanine	0.005	0.003	0.003	0.003
8. Cystein	-	-	-	-
9. Valine	0.007	0.006	0.006	0.011
10. Methionine	-	0.013	0.008	-
11. Isoleucine	-	0.010	0.018	0.008
12. Leucine	-	0.001	0.001	-
13. Tyrosine	0.015	0.016	0.018	0.022
14. Phenylalanine	0.019	0.024	0.015	0.028
15. Histidine	-	-	-	-
16. Lysine	-	-	-	-
17. Arginine	0.005	0.052	0.033	0.039
	0.108	0.249	0.192	0.195
1. Aspartic acid	0.048	0.430	0.041	0.044
2. Threonine	0.004	0.003	0.001	0.035
3. Serine	-	0.009	-	0.001
4. Glutamic acid	0.046	0.045	0.038	0.049
5. Proline	0.018	0.061	0.033	0.028
6. Glycine	0.011	0.013	0.009	0.013
7. Alanine	-	-	-	-
8. Cystein	0.003	0.014	0.021	0.002
9. Valine	0.004	0.028	0.032	0.035
10. Methionine	0.002	0.023	0.022	0.026
11. Isoleucine	-	-	-	-
12. Leucine	0.001	0.006	0.009	0.006
13. Tyrosine	0.027	0.025	0.019	0.031
14. Phenylalanine	0.012	0.045	0.032	0.054
15. Histidine	-	-	-	-
16. Lysine	-	-	-	-
17. Arginine	0.004	0.032	0.033	0.021
	0.180	0.734	0.290	0.345

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 2, 923-15, 158ng .M0-1 .
 arginine proline , , ,
 glutamic acid, arginine, arginine, glycine . ‘ 가 ’ ‘ ’
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 가 ‘ 가 ’ 가
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 가 ‘ 가 ’ glutamic acid,
 valine, leucine, phenylalanine , ‘ ’ glutamic acid
 arginine . ‘ 가 ’ aspartic acid, proline,
 methionine, phenylalanine , ‘ ’ proline, aspartic acid가
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