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Comparative methodology for assessing natural antifungal metabolites compared to synthetic compounds in grapevine

José Luis Padilla-Agudelo¹, Gustavo Cordero-Bueso¹, Ileana Vigentini², Gianluigi Cardinali³, María Hernández-Fernández¹, María Paz Villanueva-Llanes¹, and Jesús Manuel Cantoral¹

> 1. University of Cádiz, Microbiology Laboratory. Department of Biomedicine, Biotechnology and Health Public. Av. De la Republica Saharaui s/n 11510 Puerto real, Cádiz. Spain 2. University of Milan, Department of Biomedical, Surgical and Dental Sciences-One Health Unit. Vía Vanvitelli, 32 20129 Milan, Italy. 3. University of Perugia, DSF and CEMIN – University of Perugia, 06123 Perugia PG, Italy.

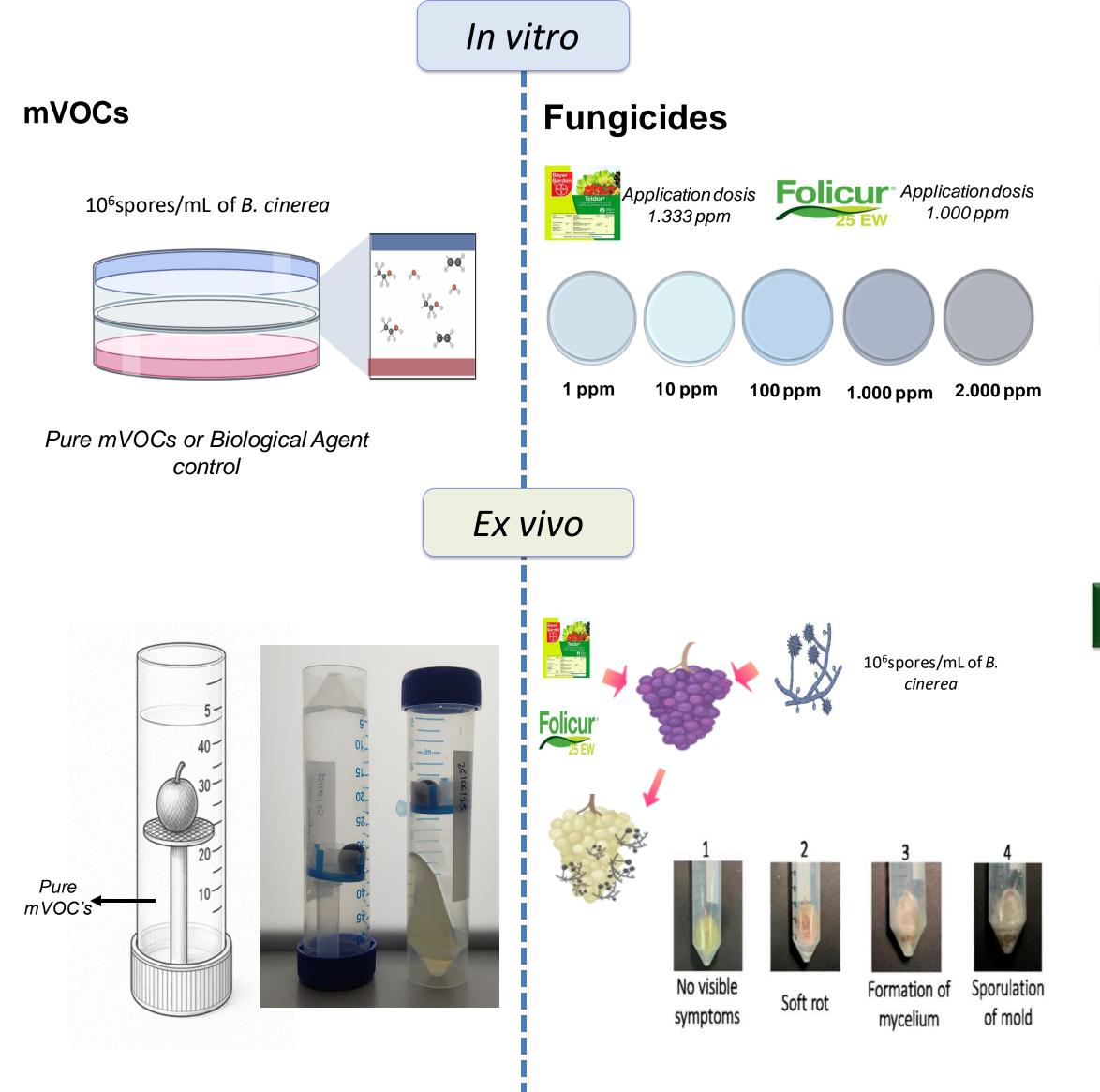
INTRODUCTION & AIM

Grapevine (Vitis vinifera) is a highly valuable fruit crop but is vulnerable to fungal pathogens like Botrytis cinerea, which threaten both yield and quality. Traditional management relies on synthetic fungicides, but their safety is questioned due to environmental impact, resistance development, and chemical residues on grapes. In contrast, microbial volatile organic compounds (mVOCs) present a promising solution (Choińska et al., 2020), as they have shown the ability to effectively inhibit harmful fungi while being environmentally friendly and free from residues (Li et al., 2024).

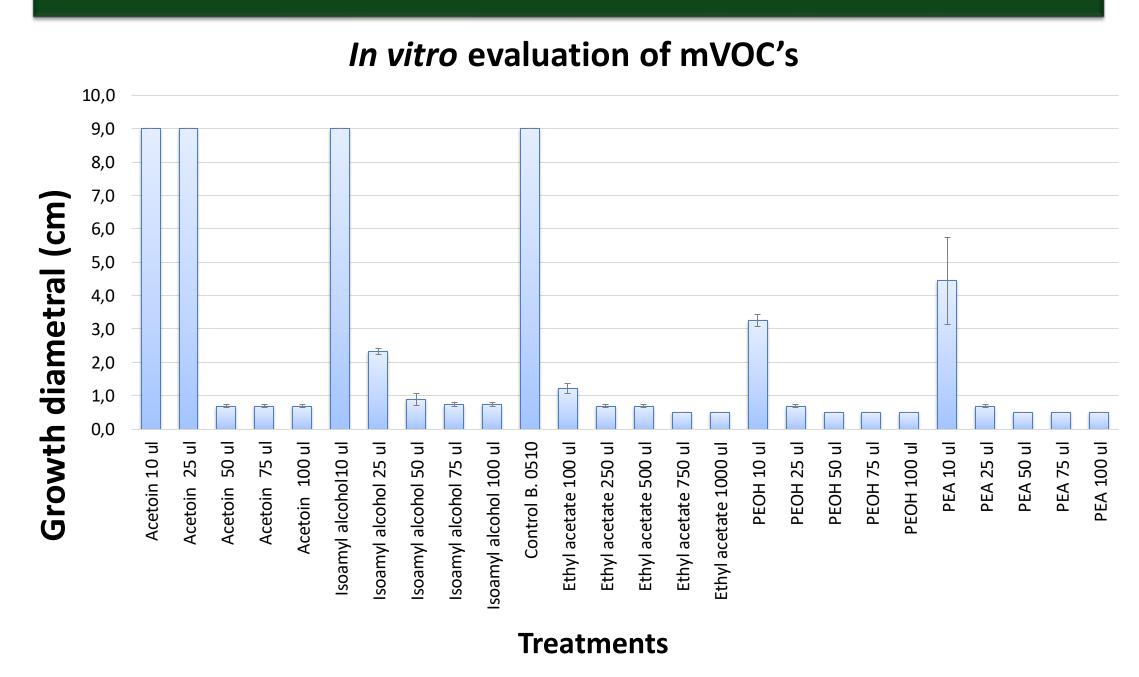
Despite this, comprehensive methodologies for comparing the effectiveness of mVOCs with conventional fungicides are currently lacking. This study seeks to establish a standardized approach for evaluating and contrasting the antifungal properties of selected mVOCs against synthetic fungicides. By doing so, we aim to promote the adoption of sustainable and eco-friendly disease management practices in viticulture.

METHOD

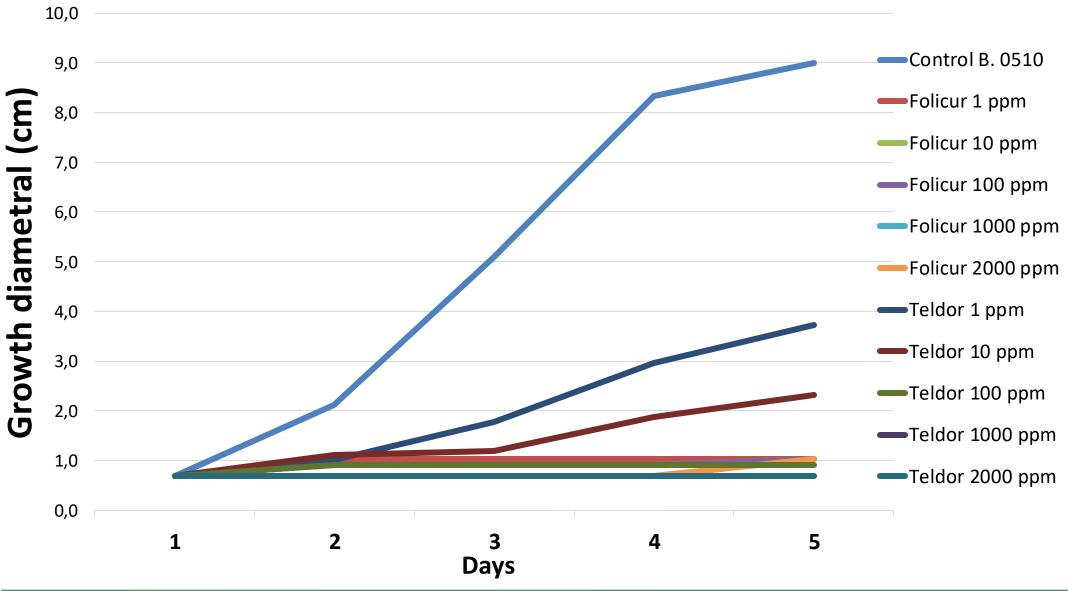
The antifungal activity of pure mVOCs and synthetic fungicides was tested in vitro (double-petri dish) and ex vivo (grape cv. Petit Verdot) against B. cinerea. mVOCs (ethyl acetate, isoamyl acetate, 2-phenethyl acetate, and 2-phenethyl alcohol) were compared with Teldor® and Folicur® (1–2000 ppm). Inoculated grapes were exposed to mVOCs in sealed tubes, and disease severity was rated on a 0-4 scale from "no symptoms" to "sporulation."



RESULTS & DISCUSSION



In vitro evaluation of fungicides



CONCLUSION

PEA and PEOH showed complete inhibition of *B. cinerea* at 0.5 g/L in both *in vitro* and ex vivo assays, demonstrating their strong antifungal potential. The proposed comparative methodology effectively evaluates natural metabolites alongside synthetic fungicides, providing a reliable framework for future studies. These results highlight the promise of mVOCs as sustainable, residue-free alternatives for integrated disease management in viticulture.

REFERENCES

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- Li N, Wang B, Cui X, et al (2024) Biocontrol activities of grey mould of grapes with the volatile organic compounds generated by yeast HXMG-1 isolated from grapes. J Plant Dis Prot (2006). https://doi.org/10.1007/s41348-024-00920-2





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