Onion black mould (187)

Photo 1. Black mould, *Aspergillus niger*, along the veins of an onion bulb.

Photo 2. Black mould, *Aspergillus niger*, on onion. The bulb on the left is showing large spore masses, whereas the mild infection on the right is mostly along the veins.

Photo 3. Black mould, *Aspergillus niger*, on garlic clove.

Summary

- Worldwide distribution. On seeds, bulbs, tubers, fruits and flowers of coconuts, maize, onion, peanuts, rice, and sorghum, and many other hosts. A cosmetic problem.

- A fungus, usually on organic matter in soil, attacks stored fruits, seeds, roots/tubers, if they are wounded. On onions, it infects dying leaves in the field after harvest; from there the bulbs become infected, often along the veins. It also infects onions when "topped" before storage, especially in hot, wet weather.

- Spread occurs as spores in the wind. The fungus is seed borne.

- Cultural control: well-drained land; ensure seed is clean, or treat in hot water (60°C for 15 min.); dry bulbs after harvest, before storage; varietal resistance (those with red scale leaves); collect trash and burn after harvest.

- Chemical control: seed treatment: mancozeb or thiram.

Common Name

Black mould, collar rot, neck rot

Scientific Name

Aspergillus niger

This mini fact sheet is a part of the app *Pacific Pests, Pathogens & Weeds*

The mobile application is available from the Google Play Store and Apple iTunes.