Effect of the essential oil of Cymbopogon nardus on Aspergillus flavus Link isolated from Sri Lankan paddy and rice

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ABSTRACT

Aspergillus flavus Link is a prominent pest of stored rice. Previous reports suggest that the essential oils could be used to control stored grain pests. The effect of *C. nardus* oil on the mycelial growth, sporulation and aflatoxin production was studied with the view of using this essential oil as a stored paddy/rice protectant against fungi.

Aspergillus flavus was isolated from paddy and rice samples obtained from the Kurunegala district. The frequency of occurrence of *A. flavus* was 2.4% - 83.5% and 0.22% - 1.3% in rice and paddy respectively.

The fungicidal efficacy of the oil of C. nardus evaluated in SMKY liquid medium indicated an increase in the inhibition of mycelial dry weight from 50% to 95% with the increase in the concentration of oil from 1.0 - 1.8 mg/ml. Minimum Inhibitory Concentration and Minimum Lethal concentration of the oil were 2 and 4 mg/ml respectively. No aflatoxin could be detected at or above 0.6 mg/ml of test oil in medium although the mycelial growth was not completely inhibited (p > 0.05).

Aspergillus flavus grown on Potato Dextrose Agar in McCartney bottles was subjected to the vapour action of oil (0.13 - 2.8 mg/ml) added to the sponges inserted underside of the lids. Complete fumigation effect on spores was noted at 2.8 mg/ml Therefore a potential exists in utilizing volatiles of *C nardus* as a function to control A. flavus stored paddy / rice. Investigations on the toxic and organoleptic aspects of oil treated grain samples are being carried out.

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