

EXTRACTS OF AGRITO (*RHUS MICROPHYLLA* ENGELM. EX A. GRAY) FOR THE CONTROL OF PLANT PATHOGENIC FUNGI

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The greatest losses in crops in the field and postharvest stage are mostly produced by the attack of fungi. *Fusarium oxysporum* and *Corynespora cassiicola* are two devastating plant pathogenic fungi that infect several crops (e.g. tomato and cucumber). The conventional agriculture uses chemical pesticides; however, a large majority of crops are generating resistance, in addition to having a negative impact on health and the environment. The use of plant extracts has emerged as a natural alternative within the framework of organic agriculture, highlighting the plants of the Mexican Semidesert. In this context, the properties of agrito (*Rhus microphylla*), a plant used in the traditional medicine, have not been studied. Thus, the objectives of this work were: to evaluate the antifungal activity *in vitro* of aqueous (AE), ethanol (EE), and hydro-alcohol (HAE) extracts of berries of *R. microphylla* on *F. oxysporum* and *C. cassiicola*; and to characterize the extracts in the terms of total phenolic compounds (TPC) by Folin Ciocalteu and ultra-high-performance liquid chromatography (UHPLC) methods, and antioxidant activity expressed as the concentration required to obtain a 50% of inhibition of radical scavenging activity (IC₅₀). The EE showed the highest ($p < 0.05$) content of TPC (201.6 ± 3.3 mg gallic acid (GA) g⁻¹ extract), characterized by the presence of gallic acid (321.9 ± 4.0 mg L⁻¹) and *p*-cumaric acid + epicatechin (42.2 ± 2.9 mg L⁻¹); followed by HAE (151.0 ± 3.9 mg GA g⁻¹ extract), which mainly contains gallic acid and *p*-cumaric acid + epicatechin (98.6 ± 4.4 and 78.2 ± 1.5 mg L⁻¹, respectively); and AE (146.8 ± 0.1 mg GA g⁻¹ extract), in which gallic acid was detected at a concentration of 203.2 ± 0.7 mg L⁻¹. However, EE and AE did not present significant differences in the antioxidant activity, as both showed an IC₅₀ of 0.1 ± 0.0 mg mL⁻¹, while for HAE the IC₅₀ value was 0.2 ± 0.0 mg mL⁻¹. These results are interesting and support the antifungal behavior of the extracts. For both fungi, the antifungal activity was concentration-dependent and varied according to the fungus genera, being the EE that had a significant inhibition of 100% growth of both fungi from the concentration of 2500 mg L⁻¹. The HAE allowed an inhibition about 60% also at 2500 mg L⁻¹ for both fungi, and 100% of inhibition of *C. cassiicola* at 3000 mg L⁻¹. The AE exhibited the lowest ($p < 0.05$) antifungal effect with inhibition values of 20.8% ± 3.4 and 62.8% ± 1.5 at 3000 mg L⁻¹ for *F. oxysporum* and *C. cassiicola*, respectively. The EE and HAE of berries of *R. microphylla* are promising as a natural alternative to control phytopathogenic fungi in crops of commercial importance.

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