Newly registered fungicides and pre-mixtures are highly effective on non-wounded fruit. They can be used as a resistance management strategy. Only fungicides containing a DMI (FRAC 3) are effective after wound-inoculation.

The addition of a spray oil or stickers (e.g., Nu-Film P) enhances the efficacy of some fungicides; whereas wetting agent surfactants are less effective.

Application at higher volumes (130-160 gal) is beneficial for protecting fruit inside clusters from brown rot (comparative research done previously).

• Aspergillus spp. contamination was determined to be superficial on rehydrated fruit and only developed after several weeks of incubation at high relative humidity.
• Surface sterilization of dried fruit helps to reduce contamination.
• Thus, the most important strategies to prevent fungal growth (including Aspergillus spp.) from developing on the fruit are: proper drying (71-85°C or 160-185°F dry heat) and dry and well-ventilated storage facilities.
• Improper storage and non-sanctioned practices of wetting down fruit may lead to un-wanted mold growth.
• Subsequent steam sanitation before processing will further minimize risks from contamination by Aspergillus species.