

Seafood Processing Waste For Nutrition and Disease Control in Organically-Grown Potatoes.

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Every year in the Maritimes, seafood processing waste requires disposal. Field trials maintained using organic protocols have been established at the Harrington Research Farm to determine the suitability of raw and composted seafood processing wastes as soil amendments in potato production. Yields from plots receiving raw lobster waste have been similar to or greater than those for control plots receiving synthetic fertilizer. In addition, the severity of black scurf, caused by *Rhizoctonia solani*, has been significantly ($P=0.05$) lower on tubers from plots receiving raw lobster waste than on tubers from other treatments in some years. Raw and composted lobster wastes used as soil amendments have also been shown to alter microbial populations in favour of those that have chitinolytic and antibiotic activity against soil-borne potato pathogens. More research is needed to explore the full potential of seafood wastes as a source of potato nutrition and control of diseases caused by soil-borne pathogens, particularly for organic production systems.

Key Words: potato, lobster processing waste, yield, *Rhizoctonia solani*, chitinolytic

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