

**Impact of the antifungal protein PgAFP on the proteome and patulin production
of *Penicillium expansum* on apple-based medium.**

Josué Delgado^{a*}, Ana-Rosa Ballester^b, Luis González-Candela^b, Félix Núñez^a

^aFood Hygiene and Safety, Meat and Meat Products Research Institute, Faculty of Veterinary
Science, University of Extremadura, Avenida de la Universidad s/n, 10003, Cáceres, Spain

^bInstituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC). C. Catedrático Agustín
Escardino 7, Paterna, 46980, Valencia, Spain

*Corresponding author: Tel.: +34 927 251 425; e-mail address: jdperon@unex.es

Abstract

Apples are prone to be contaminated with *Penicillium expansum*, which produces the mycotoxin patulin, posing a risk for human health. Antifungal treatments are required to control this fungal pathogen, although consumers demand products free of synthetic additives. Then, the use of antifungal proteins produced by moulds represents a novel and promising strategy. Although its inhibitory effect on *P. expansum* has been reported, the impact of these proteins on patulin production has been scarcely studied, pointing to a possible patulin overproduction. The aim of this work was to evaluate the effect of the antifungal protein PgAFP on the proteome and patulin biosynthesis of *P. expansum* grown in apple-based agar, intending to decipher these effects without the apple *in vivo* physiological response to the fungal infection. PgAFP increased the production of patulin on three of the five *P. expansum* strains evaluated. The proteome of the PgAFP-treated *P. expansum* showed five proteins involved in patulin biosynthesis in higher abundance (fold change 2.8-9.8), as well as proteins related to pathogenicity and virulence that suggest lower ability to infect fruits. Additionally, several proteins associated with oxidative stress, such as glutathione peroxidase, redoxin, or heat shock proteins were found in higher abundance, pointing to a response against oxidative stress elicited by PgAFP. These results provide evidence to be cautious in applying this antifungal protein in apples, being of utmost relevance to provide knowledge about the global response of *P. expansum* against an antifungal protein with many shared characteristics with others. These findings significantly contribute to future studies of assessment and suitability of not only these antifungal proteins but also new antifungal compounds.

Keywords: biocontrol; antifungal proteins; proteomics; oxidative stress

1. Introduction

Apples and their based products are produced and consumed worldwide. The total production of apples in 2019 in the world was over 85 million Tm (FAO, 2019), being an important economic source for many geographical areas. The period in which the apples can be consumed greatly depends on the presence of postharvest diseases. In fact, it has been estimated losses of about 25 % in developed countries and up to 50 % in developing countries when postharvest handling and storage conditions are not optimal (Nunes, 2012). One of the main biological hazards that contaminates and spoils these fruits is the mould *Penicillium expansum*, which is able not only to infect them but also to produce toxic secondary metabolites, mycotoxins, such as patulin.

Patulin is a polyketide lactone that provokes various health disorders, such as neurological, gastrointestinal, and immunological adverse effects (Pal et al., 2017), having been considered as possibly genotoxic by the World Health Organization (WHO, 2005). The level of this mycotoxin found in apple or apple-based products has reached up to 328.5 µg/kg in the European Union (Ostry et al., 2018), being much higher than those levels considered as safe by international regulators (European Commission, 2002; FDA, 2005; WHO, 2005). Strategies to counteract *P. expansum* infection include the use of synthetic chemicals (Amiri and Bompeix, 2011; da Rocha Neto et al., 2016). However, the growing trend regarding consumer's demand for products free of artificial preservatives leads to the use of natural and low environmental impact treatments, such as those based on biocontrol agents, mainly yeasts and bacteria (Agirman and Erten, 2020; Ren et al., 2021). Additionally, the use of antifungal proteins against *P. expansum* in apples has recently been evaluated (Delgado et al., 2019a; Gandía et al., 2021). These are small, cationic and cysteine-rich proteins, with antifungal effects on a variety of mould species (Delgado et al., 2015a; 2016b). Their effects on *P. expansum* virulence in apples are moderately effective, although their impact on patulin production is less documented and

the available data point to patulin overproduction (Delgado et al., 2019a). This fact highlights that the inhibitory effect of any antifungal treatment should be evaluated both on the fungal biomass reduction as well as the impact on the secondary metabolite profiles, particularly when this antifungal activity is assessed on very well-known mycotoxin producer moulds.

The mould's response to any antifungal treatment is affected by the interaction of external factors, such as the fruit-pathogen interaction, where the former attempts to impede fungal colonisation (Buron-Moles et al., 2015). In this sense, it is well known that during the interaction between the pathogenic mould and apple, the generation of ROS by infected apples is one of the measures to hamper the fungal burden (Torres et al., 2006). These external factors make it difficult to unveil the isolated effect of the antifungal compound on *P. expansum*. Under these circumstances, it is required the use of highly controlled variables that could only be reached in an *in vitro* study, in contrast to natural systems that could hide these effects (Crowther et al., 2018).

As far as we are aware, there is only one available study regarding the effect of the antifungal protein PgAFP on patulin production by *P. expansum*, linked to a high ROS generation (Delgado et al., 2019a), although the whole impact of this protein on the mould is not known yet.

Proteomic analyses have been proved to be efficient tools for understanding the impact of antifungal compounds on moulds (Delgado et al., 2019b; M. Li et al., 2020; Y. Wang et al., 2021). The proteome changes elicited by PgAFP on *P. expansum*, in parallel to patulin overproduction under highly controlled conditions, would serve to understand the global impact of this antifungal protein on this fruit pathogenic mould.

Thus, the aim of this work was to evaluate the impact of PgAFP on the patulin production of five *P. expansum* strains as well as to unveil the proteome changes in one of these strains which overproduced patulin in response to PgAFP.

2. Material and methods

2.1 Microorganisms and culture conditions

Penicillium allii-sativi CECT 20922 (formerly *Penicillium chrysogenum* RP42C) isolated from dry-cured ham (Acosta et al., 2009) was used as a source of the antifungal protein PgAFP. This protein was assayed upon five *Penicillium expansum* strains (Table 1), which previously showed susceptibility against PgAFP (Delgado et al., 2019a). Each strain was 3-point inoculated on potato dextrose agar (PDA) plates and incubated for 10 days at 25 °C. Then, spores were harvested by addition of 4 mL of phosphate buffer saline (PBS) [0.32 g of NaH₂PO₄ (Scharlab, S.L.), 1.09 g of Na₂HPO₄ (Scharlab, S.L.), 9 g of NaCl (Scharlab, S.L.), 1 L of distilled water], scraping the plate surface with a glass spatula. Conidia concentrations were determined using a Thoma counting chamber Blaubrand® (Brand, Germany), visualising them in a microscope (NIKON, Japan) and adjusted to 10⁵ spores/mL.

2.2 PgAFP purification

P. allii-sativi CECT 20922, PgAFP producer, was inoculated into malt extract broth (20 g/L malt extract, 20 g/L glucose, and 1 g/L peptone; MEB), pH was adjusted at 4.5, and statically incubated for 21 days at 25 °C. PgAFP was isolated and concentrated from the cell-free medium by fast protein liquid chromatography (FPLC), with a cationic exchange column HiTrap SP HP (Amersham Biosciences, Uppsala, Sweden), further purified with a HiLoad 26/60 Superdex 75 gel filtration column for FPLC (Amersham Biosciences), and concentrated in 50 mM sodium phosphate buffer (pH 7.0) containing 0.15 M NaCl, as previously described (Acosta et al., 2009; Rodríguez-Martín et al., 2010).

A pooled stock solution of PgAFP was measured by the Lowry method (Lowry et al., 1951), sterilised through 0.22 µm acetate cellulose filters (Fisher Scientific, United Kingdom), and stored at –20 °C until use.

2.3 Culture medium, inoculum, and experimental settings

An apple-based culture medium prepared as previously described (Delgado et al., 2019a) was used as a substrate to test the production of patulin by *P. expansum* and to collect mycelia for proteome analyses. Briefly, lyophilized apple powder (30 g/L) and bacteriological agar (20 g/L) were dissolved by stirring and sterilised at 121 °C for 16 min. Once the medium was cooled at 50 °C, three batches were prepared: a) PgAFP was added to reach a final concentration of 40 µg/g, b) the same molar concentration (60 µM) of H₂O₂ (30 % wt, Sigma Aldrich, Madrid, Spain), as a positive pro-oxidant control, and c) an untreated control. Every batch was poured into 55 mm diameter Petri dishes and kept at room temperature for two hours. Once the agar was solidified, a sterile sheet of cellophane was placed on every plate intended to be sampled for proteomic analysis to prevent cross-contamination between the apple matrix and the fungal biomass, as previously described (Delgado et al., 2019b). To assess patulin production, one hundred µL of the conidia stock solution (section 2.1) of the five *P. expansum* strains was spread onto the apple-based agar medium with a glass rod, and plates were incubated for 15 days at 25 °C. Three plates per strain were analysed (n=3) . The strain CMP-1 was selected for proteomic analysis given that it was the strain whose patulin overproduction was higher in response to PgAFP (section 3.1). For that purpose, five independent apple-based medium plates treated with PgAFP and another set of five plates used as non-treated control were overlaid with cellophane membranes and inoculated with the CMP-1 strain. After an incubation period of 10 days at 25 °C, mycelium from each individual plate was collected and stored for proteomic analyses. This sampling date was chosen to be performed before that to patulin quantification since the PgAFP mechanism of action is deployed before mycotoxin overproduction.

2.4 Patulin and mycelia sampling

Samples from the five *P. expansum* strains assayed, subjected to the three treatments: Control, PgAFP and H₂O₂, were taken. Around 1 g of sample (mycelium+culture medium from

the edge to the centre of the plate, across one of its diameters) was collected from every plate (n=3 per strain and treatment) with a sterile scalpel and transferred to a 45 mL plastic tube. The samples were kept at - 20 °C until their extraction.

Those plates inoculated with *P. expansum* CMP-1 for proteomic analyses, control and PgAFP treatments were sampled at day 10. Around 300 mg of mycelium from every plate surface (n = 5 per treatment) were flash-frozen in liquid nitrogen and stored at - 80 °C until proteome extraction.

2.5 Patulin extraction

Ethyl acetate (2 mL) was added to *c.a.* 1 g of mycelium+apple agar where *P. expansum* CMP-1 grew (Delgado et al., 2019a). The 45 mL plastic tube was vortexed for 2 min and centrifuged at 4192 *g* for 5 min. One mL from the supernatant was transferred to a new tube and evaporated to dryness under a gentle stream of nitrogen. Samples were kept at -20 °C until resuspension to be analysed.

2.6 Patulin quantification

Patulin was analysed as previously described (Delgado et al., 2019a), with some modifications. Briefly, a uHPLC system, Thermo Scientific (United Kingdom) Dionex UltiMate 3000 coupled to a Q exactive Plus (Thermo Scientific, Germany) was used. The column was a Thermo Fisher Accucore Aq C18 reversed-phase column (150 × 2.1 mm) 2.6 µm particle size. The mobile phase consisted of 0.1% formic acid (solvent A) and 0.1% formic acid-acetonitrile (solvent B). The injection volume was 5 µL and the flow rate was set at 0.3 mL/min. The analysis was done in an isocratic gradient of 10% B. MS detection of patulin was performed using the ion 155.0266 *m/z*, with a mass tolerance of 5 ppm, in ESI+ ionization mode. The total run time was 7 min, being the patulin detected at 1.6 ± 0.2 min. Signals were processed by FreeStyle (Thermo Scientific, Germany).

Standard solutions of patulin (from 0.1 to 100 µg/mL) were used to build a calibration curve by uHPLC-MS/MS. This curve revealed a linear relationship ($R^2 \geq 0.995$) between the detector response and the amount of patulin standard (Sigma Aldrich, Spain).

2.7 Proteomic analysis

The mycelium from *P. expansum* CMP-1 (control and PgAFP treatments, n=5 per treatment) was lysed and partially run in SDS-PAGE and in-gel digested, as previously described (Álvarez et al., 2021). A total of 2 µg from every sample were analysed using a Q-Exactive Plus (Thermo Scientific, Germany) coupled to a Dionex Ultimate 3000 RSLCnano (Thermo Scientific). The gradient used ranged from 8 to 30% B (A: 0.1% formic acid (FA), B: acetonitrile, 0.1% FA) for 4 h on an Acclaim PepMap RSLC C18, 2 µm, 100 Å, 75 µm i.d. × 50 cm, nanoViper column (Thermo Scientific), thermostated at 45 °C in the oven compartment. Data were collected using a Top15 method for MS/MS scans (Delgado et al., 2017, 2016b; Dolan et al., 2014). Label-free comparative proteome abundance and data analysis were performed using MaxQuant software (v. 1.6.15.0; <https://www.maxquant.org/>) (Cox and Mann, 2008), with Perseus (v. 1.6.14.0) applied to organise the data and conduct statistical analysis. Carbamidomethylation of cysteines was set as a fixed modification, while oxidation of methionines and acetylation of N-terminals were set as variable modifications. Database searching was performed against a *P. expansum* protein database downloaded from Uniprot (<https://www.uniprot.org/>). The maximum peptide/protein false discovery rates (FDR) were set to 1% based on comparison to a reverse database. The label-free quantitative algorithm (LFQ) was used to generate normalised spectral intensities and infer relative protein abundances (Luber et al., 2010). Proteins that matched with a contaminant database or the reverse database were removed from the list of proteins, as were those proteins only detected in one treatment with only two or fewer replicates. Quantitative analysis was performed using a *t*-test to compare the PgAFP treatment to the control ($p < 0.05$). Qualitative analysis was also

performed to detect proteins found in at least three replicates of a particular treatment but undetectable in the compared treatment. For enrichment analysis, the proteins were evaluated through ClueGO v. 2.5.7 (Bindea et al., 2009). To define term-term interrelations and functional groups based on shared genes between the terms, the Kappa score was established at 0.4. Three GO terms and 4% of genes covered were set as the minimum required to be selected. The p -value was corrected by Bonferroni step down and set as $p \leq 0.05$.

2.8 Statistical analysis

SPSS software v. 26 (IBM Corporation, USA) was used for patulin data analysis. After testing their normality, these datasets showed a non-normal distribution. Thus, the non-parametric tests Kruskal-Wallis and Mann-Whitney U were performed. The statistical significance was established at $p \leq 0.05$.

3. Results

3.1 Patulin production

To determine patulin production, five different *P. expansum* strains were grown on intact apple-based agar or the same medium supplemented with either H_2O_2 or PgAFP. The production of this mycotoxin greatly depended on both the strain and the composition of the medium, varying from 0.5 $\mu\text{g/g}$ for MD-8 to 60 $\mu\text{g/g}$ for T01 after 15 days of incubation at 25 °C (Figure 1). Two strains, MD-8 and NRRL6231, produced low amounts of patulin and the presence of H_2O_2 or PgAFP resulted in even lower production. On the contrary, strains d1 and T01 produced above 20 $\mu\text{g/g}$ of patulin on non-supplemented apple-agar and the presence of H_2O_2 increased this production. The level of patulin produced by strains d1 and T01 was even higher in the presence of PgAFP. Strain CMP-1 showed a somewhat intermediate behaviour; in the absence of any stressor, the level of patulin was very low, similar to those produced by strains MD-8 and NRRL6231. It slightly increased when H_2O_2 was added and increased

drastically in the presence of PgAFP to circa 3000% with respect to patulin production on apple-agar medium, whereas the rise in strains d1 and T01 was about 200%.

3.2 Proteomic results

To better understand the impact of PgAFP on *P. expansum* biology, the proteome composition of the mycelium of CMP-1 from both untreated and PgAFP-supplemented apple-based media was analysed. This strain was used for proteomic analysis because it is the one that showed the largest induction in patulin production in response to the application of the PgAFP protein. After processing raw data, 1528 unique *P. expansum* proteins were identified (Supplementary Table 1). Among them, 124 increased in abundance and 113 decreased (t -test, adjusted $p < 0.05$) in presence of PgAFP. The qualitative analysis showed 26 proteins only found in the mycelium of *P. expansum* treated with PgAFP and 1 protein only found in the non-treated control. In subsequent sections, we describe the identified proteins classified into three different groups: patulin, virulence and stress-related proteins.

3.2.1 Patulin related proteins

Six proteins involved in the patulin biosynthesis pathway were detected (Table 2). Not surprisingly, five of them were found significantly higher ($p < 0.05$) in *P. expansum* treated with PgAFP, whose fold change was between 2.88 and 9.80. They were PatE, PatF, PatN, PatD and PatB. The remaining detected protein involved in this pathway, PatO, was found in the five PgAFP-treated biological replicates and solely in one out of the five non-treated biological control replicates (Supplementary Table 1). However, the statistical analysis failed to reveal this protein as differentially expressed. Additionally, a patulin biosynthesis-related protein, acetyl-coenzyme A synthetase, was found in higher abundance ($p < 0.05$) in the PgAFP-treated *P. expansum* with a fold change of 1.52 (Supplementary Table 1, data showed as Log₂). Finally,

a protein related to acetyl-CoA synthesis, acetyltransferase, a component of the pyruvate dehydrogenase complex, was also found in higher relative quantity ($p<0.05$, fold change 1.67).

3.2.2 Virulence/pathogenicity related proteins

Proteins previously reported as involved in *P. expansum*'s virulence or pathogenicity, and found altered in quantity ($p<0.05$) after the PgAFP treatment, have been collected in Table 3. Cell wall degrading enzymes (CWDE) such as alpha-amylase and endo-polygalacturonase (Levin et al., 2019) were found in higher relative abundance, whilst a pectin lyase fold/virulence factor was found in reduced in quantity (Bradshaw et al., 2021; Jurick et al., 2020). An endo-chitosanase and a chitinase were found lowered in quantity by the PgAFP treatment. The protein t-SNARE (Bradshaw et al., 2021), was also found reduced by the effect of PgAFP. An amidase protein (Jurick et al., 2020), was only found in the PgAFP treated samples, and the glucose-methanol-choline oxidoreductase showed higher abundance in PgAFP-treated samples. Interestingly, the peptidase S8/S53, subtilisin/kexin/sedolisin, also involved in *P. expansum* virulence (Levin et al., 2019), was found among the total proteins identified but it was on the verge of the set statistical threshold ($p=0.0508$, fold change 0.6) to be considered as discriminant.

3.2.3 Stress-related proteins

Several stress-related proteins were found altered by the addition of PgAFP. The protein thioredoxin was found reduced ($p<0.05$) by the effect of the antifungal protein, fold change 0.65, whilst glutathione peroxidase was increased ($p<0.001$) by 3.07-fold (Supplementary Table 1, data showed as Log₂). The relative quantity of the protein redoxin augmented ($p<0.05$) with a 1.79-fold change. Other three proteins: lactoylglutathione lyase, glutathione S-transferase/chloride channel, C-terminal and oxidoreductase, N-terminal were found in lower quantity ($p<0.05$) after the treatment, with a common fold change of *c.a.* 0.77. Also, two heat

shock proteins were increased ($p<0.05$) by the presence of PgAFP: heat shock protein 70 family and heat shock chaperonin-binding, with a fold change of 1.33 and 1.2, respectively.

3.3 Gene ontology (GO) results

Results from a GO enrichment analysis ($p<0.01$) of proteins that increased in quantity by the effect of PgAFP, both quantitatively ($p<0.05$) and qualitatively, are depicted in Figure 2. Slightly more than half of the annotated proteins (52.17%) were included in the Golgi-associated vesicle group and 30.43% of the PgAFP-induced proteins belonged to nucleotide binding. Each of the organonitrogen compound biosynthetic process and carboxylic acid metabolic process groups represented 6.52%. Each of the remaining two groups represented 2.17% of the total enriched proteins of this analysis.

A similar analysis for those proteins found in lower quantity after PgAFP treatment revealed the different groups of proteins found through this GO enrichment analysis ($p<0.01$) as shown in Figure 3. The cell wall component represented 28.57% of the proteins, and each of the groups pyrimidine-containing compound metabolic process, organophosphate metabolic process, branched-chain amino acid metabolic process, generation of precursor metabolites and energy and magnesium ion binding, were assigned 14.29% of the total of the enriched proteins found in lower quantity.

4. Discussion

Fungal infection of apples by *P. expansum* is not only characterised by fungal burden. A further matter of concern about this pathogen when grown in apples is the production of toxic metabolites, such as patulin. To successfully evaluate the suitability of a given antifungal compound, both fungal infection and mycotoxin production should be addressed, since biocontrol strategies have been mainly focused on hindering mould growth, instead of reducing mycotoxin production (Medina et al., 2017). The overproduction of patulin by three

out of the five *P. expansum* strains by the PgAFP antifungal treatment (Figure 1) points to a failure in one of the two aforementioned items to fulfil. The strain CMP-1, as previously reported, was among those increasing the production of patulin in the presence of PgAFP (Delgado et al., 2019a). This mycotoxin overproduction has been attributed to the PgAFP ability to induce ROS in sensitive moulds (Delgado et al., 2019a; Delgado et al., 2015b). However, the same concentration of a pro-oxidant compound, H₂O₂, usually found in apple tissue in response to fungal infection (Torres et al., 2006), did not lead to a similar level of patulin as that reached after PgAFP treatment, being strain CMP-1 the one that showed the most remarkable differences between PgAFP and H₂O₂. Thus, in general, the mechanism that PgAFP triggers on *P. expansum* leading to patulin overproduction seems to be different or stronger than that triggered by H₂O₂. This fact leads to be pessimistic about the potential use of this protein as antifungal treatment in apples, given that exerts an even more noxious effect on the production of patulin than those provoked by the naturally produced levels of H₂O₂ by apples in response to *P. expansum* infection (Buron-Moles et al., 2015).

The amounts of patulin found in our study are much higher than the maximum level allowed in drinks in the European Union, which is set to 0.05 µg/g (European Commission, 2006). We found patulin concentrations between 0.5 to 25 µg/g in control samples, and up to 60 µg/g when treated with PgAFP. These levels, although cautiously taken for being an *in vitro* assay, raise awareness about the necessity of biocontrol strategies to counteract this contamination, as well as the risk that the use of these antifungal proteins could entail despite the reported reduction in the fungal burden (Delgado et al., 2019a; Gandía et al., 2021).

Proteomics studies on *P. expansum* have contributed to a better comprehension of different biocontrol strategies on this fruit pathogen (Lai et al., 2014; Li et al., 2020). However, to the best of our knowledge, this is the first proteomic study for unveiling the *P. expansum* response upon treatment with an antifungal protein that triggers patulin overproduction.

As expected from the observed mycotoxin overproduction, several proteins involved in the biosynthesis of patulin were found in higher quantities when PgAFP was present in the medium. With regard to the involvement of these proteins in the *P. expansum* virulence, their implication has been contradictory.

The first studies conducted with gene knockout mutants lacking single genes that are required for the biosynthesis of patulin suggested that patulin production was not necessary for infection of apple fruits, as the mutants infected apple fruits as well as the parental strain (Ballester et al., 2015; Li et al., 2015). These results were obtained independently by two groups working with different *P. expansum* strains. However, other authors have shown that although patulin is not required to initiate the infection process, it may act as a cultivar-dependent aggressiveness factor for *P. expansum* (Snini et al., 2016). In this regard, it is worth mentioning that the CMP-1 strain showed reduced pathogenicity towards apple fruits in the presence of PgAFP, although the patulin levels were not assessed in those experiments (Delgado et al., 2019a). A similar result has recently been observed in a study comparing the effect of different antifungal proteins on the infection of apple fruits by the same *P. expansum* strain (Gandia et al., 2021). Our results suggest a lack of correlation between patulin production and *P. expansum* pathogenicity because the treatment with PgAFP triggered the production of patulin but at the same time reduced the infection capability of *P. expansum*. Nonetheless, the simple fact of patulin overproduction, being supported by a high relative quantity of proteins involved in its biosynthesis pathway, would hamper the use of this antifungal protein as a biocontrol agent.

Several CWDEs, considered as determinants of virulence and pathogenic success in the fungal colonisation of apples (Bradshaw et al., 2021), were found altered in quantity by PgAFP. Some of them were induced by PgAFP, whereas others were repressed. Thus, on one hand, alpha-amylase and endo-polygalacturonase were increased, as well as glucose-methanol-choline

oxidoreductase, C-terminal, being the latter described as relevant in the degradation of the apple cell wall during the early infection of apple tissues by this mould (Li et al., 2019). Although decreased, another protein pointing to this direction was an amidase, described in lower abundance in broth from a virulent wild type *P. expansum* (Jurick et al., 2020), which would lead to increased virulence.

On the other hand, the CWDE pectin lyase fold/virulence factor was reduced by the presence of PgAFP, as well as an endo-chitosanase and a chitinase. The protein t-SNARE, whose orthologs have been identified to affect pathogenesis and/or virulence (Dou et al., 2011; Li et al., 2017), were also found reduced by the action of PgAFP. These would be consistent with a lower virulence of *P. expansum* by the effect of PgAFP (Delgado et al., 2019a). Therefore, on average, the reaction of *P. expansum* to PgAFP did not show a clear relationship with either a virulent or an avirulent response, both lowering and increasing proteins linked to virulence or pathogenicity. However, it is worth to mention that this strain showed a lower infection capacity towards apple fruit when treated with PgAFP (Delgado et al., 2019a, Gandia et al., 2021), which suggests that the inhibition by PgAFP of CWDEs involved in pathogenicity has a deeper impact than the induction of other CWDEs.

An exacerbation of ROS as a primary reaction after *P. expansum* treatment with PgAFP (Delgado et al., 2019a) as well as in another sensitive mould, *Aspergillus flavus* (Delgado et al., 2015b) has been reported. Thus, proteins altered in quantity in PgAFP-treated *P. expansum* with biological significance in redox reactions were trawled. Glutathione peroxidase, outstandingly increased in abundance, plays a pivotal role on scavenging peroxides. In fact, it has been reported to be essential for ROS and antifungal tolerance in *Alternaria alternata* (Yang et al., 2016). Based on this reported tolerance function, *P. expansum* would be able to survive to PgAFP and its ROS production by this key protein. A glutathione S-transferase, found in lower quantity in the treated *P. expansum*, has been also reported to be decreased by

PgAFP on another sensitive mould, *A. flavus* (Delgado et al., 2015b). Additionally, two heat shock proteins were found to increase in quantity in response to PgAFP and its ROS induction. These proteins have been linked to a mechanism to neutralize the deleterious effects of ROS, induced by PgAFP, on moulds (Delgado et al., 2015b). Other proteins, such as catalase and superoxide dismutase, have been reported as an antioxidant response to ROS promoted by cinnamaldehyde in *A. flavus* and *P. expansum*, respectively (Sun et al., 2015; Wang et al., 2018). These authors described higher ROS rates in parallel to lower mycotoxin biosynthesis, after the cinnamaldehyde treatment. In our study, both proteins were identified (Supplementary Table 1) but without significant differences. This differential antioxidant response against two antifungal compounds could explain the discrepancies about the mycotoxin production from our results and those previously described.

In addition to the aforementioned changes in the proteome, the global impact of PgAFP on the proteome of this sensitive *P. expansum* was assessed, and these variations were grouped by a GO enrichment analysis (Figures 2, 3). To the best of our knowledge, this is the first evaluation reported so far about the global changes produced by an antifungal protein on *P. expansum*, in parallel to its patulin overproduction. The most prominent group evidenced by ClueGO analysis among the proteins found in higher quantities was the Golgi-associated vesicle (Figure 3). According to their cellular location, PatB, PatD, PatF and PatN are localized in the cytosol and PatE is an extracellular protein located in the cell wall (Li et al., 2019). Thus they do not have an apparent relationship with the Golgi apparatus. However, PatB, PatE and PatO have putative signal peptides in their N-terminal extremities and several putative N-glycosylation sites, and they could enter the endoplasmic reticulum/Golgi secretory pathway (Barad et al., 2016). This relationship would explain the Golgi-associated vesicle proteins findings with some proteins involved in patulin biosynthesis.

Finally, the lower quantity of generation of precursor metabolites and energy proteins, grouped by ClueGO, is likely related to the inhibitory mechanism of PgAFP in the energy metabolism as previously reported in *A. flavus* (Delgado et al., 2015b).

It should be highlighted that all the results have been obtained from a highly controlled *in vitro* assay, without the involvement of a fruit physiological response. Thus, further analyses on diverse apple varieties, as well as different fruit maturation stages, deserve to be carried out to gather the information on the effect of PgAFP on *P. expansum* about ROS production and patulin production.

5. Conclusions

This work has revealed that the antifungal treatment PgAFP, under controlled conditions excluding the fruit physiology, generally induced the overproduction of patulin in *P. expansum*. The proteomic changes on the strain that showed the highest patulin overproduction were related to patulin biosynthesis and glutathione, whilst the impact on CWDEs that may act as virulence factors was variable. Thus, this fact should lead to being cautious to apply this antifungal protein in apples, although further *in vivo* assays should reveal the suitability of this tool. These proteomic analyses also pave the way to better comprehend how this mould is impacted by the isolated effect of PgAFP. Altogether, this information will serve to provide knowledge about the global response of *P. expansum* against an antifungal protein with many shared characteristics with other antifungal proteins, to be used in future studies of assessment and suitability of new antifungal compounds.

Funding: This research was funded by *Junta de Extremadura-Consejería de Economía, Ciencia y Agenda Digital* -, *Fondo Europeo de Desarrollo Regional-“Una manera de hacer Europa”* (grant number GR18056). Q-Exactive mass spectrometer to proteomic research was funded by the Spanish *Ministerio de Economía y Competitividad* (Ref. UNEX-AE-3394). The work was partially funded by FEDER/*Ministerio de Ciencia, Innovación y Universidades – Agencia*

413 *Estatad de Investigación* (Refs. AGL2017-28120-R, and RTI2018-093392-A-I00). *Ramón y*
414 *Cajal* postdoctoral contract (Ref. RyC2017-22009, MINECO and FSE) to A.-R.B. is also
415 acknowledged.

416 **Declarations of interest:** none.

417 **CRedit authorship contribution statement.** **Josué Delgado:** Conceptualisation, Methodology,
418 Investigation, Formal analysis, Writing – Original Draft, Visualisation, Funding acquisition. **Ana-**
419 **Rosa Ballester:** Writing - Review & Editing, Supervision, Visualisation. **Luis González-Candelas:**
420 Conceptualisation, Writing - Review & Editing, Visualisation. **Félix Núñez:** Conceptualisation,
421 Writing - Review & Editing, Supervision, Funding acquisition.

422 **References:**

- 423 Acosta, R., Rodríguez-Martín, A., Martín, A., Núñez, F., Asensio, M.A., 2009. Selection of
424 antifungal protein-producing molds from dry-cured meat products. *Int. J. Food Microbiol.* 135,
425 39–46. <https://doi.org/10.1016/j.ijfoodmicro.2009.07.020>
- 426 Agirman, B., Erten, H., 2020. Biocontrol ability and action mechanisms of *Aureobasidium*
427 *pullulans* GE17 and *Meyerozyma guilliermondii* KL3 against *Penicillium digitatum* DSM2750 and
428 *Penicillium expansum* DSM62841 causing postharvest diseases. *Yeast* 37, 437–448.
429 <https://doi.org/10.1002/yea.3501>
- 430 Álvarez, M., Delgado, J., Núñez, F., Cebrián, E., Andrade, M.J., 2021. Proteomic analyses reveal
431 mechanisms of action of biocontrol agents on ochratoxin A repression in *Penicillium nordicum*.
432 *Food Control* 129, 108232. <https://doi.org/10.1016/j.foodcont.2021.108232>
- 433 Amiri, A., Bompeix, G., 2011. Control of *Penicillium expansum* with potassium phosphite and
434 heat treatment. *Crop Prot.* 30, 222–227. <https://doi.org/10.1016/j.cropro.2010.10.010>
- 435 Ballester, A.R., Marcet-Houben, M., Levin, E., Sela, N., Selma-lázaro, C., Carmona, L.,
436 Wisniewski, M., Droby, S., González-candelas, L., Gabaldón, T., 2015. Genome , transcriptome ,

437 and functional analyses of *Penicillium expansum* provide new insights into secondary
 438 metabolism and pathogenicity. Mol. Plant-Microbe Interact. 28, 232–248.
 439 <https://doi.org/http://dx.doi.org/10.1094/MPMI-09-14-0261-FI>

440 Barad, S., Sionov, E., Prusky, D., 2016. Role of patulin in post-harvest diseases. Fungal Biol. Rev.
 441 30, 24–32. <https://doi.org/10.1016/j.fbr.2016.02.001>

442 Bindea, G., Mlecnik, B., Hackl, H., Charoentong, P., Tosolini, M., Kirilovsky, A., Fridman, W.H.,
 443 Pagès, F., Trajanoski, Z., Galon, J., 2009. ClueGO: A Cytoscape plug-in to decipher functionally
 444 grouped gene ontology and pathway annotation networks. Bioinformatics 25, 1091–1093.
 445 <https://doi.org/10.1093/bioinformatics/btp101>

446 Bradshaw, M.J., Bartholomew, H.P., Fonseca, J.M., Gaskins, V.L., Prusky, D., Jurick, W.M., 2021.
 447 Delivering the goods: Fungal secretion modulates virulence during host–pathogen interactions.
 448 Fungal Biol. Rev. 36, 76–86. <https://doi.org/10.1016/j.fbr.2021.03.007>

449 Buron-Moles, G., Torres, R., Teixidó, N., Usall, J., Vilanova, L., Viñas, I., 2015. Characterisation
 450 of H₂O₂ production to study compatible and non-host pathogen interactions in orange and
 451 apple fruit at different maturity stages. Postharvest Biol. Technol. 99, 27–36.
 452 <https://doi.org/10.1016/j.postharvbio.2014.07.013>

453 Crowther, T.W., Boddy, L., Maynard, D.S., 2018. The use of artificial media in fungal ecology.
 454 Fungal Ecol. 32, 87–91. <https://doi.org/10.1016/j.funeco.2017.10.007>

455 da Rocha Neto, A.C., Luiz, C., Maraschin, M., Di Piero, R.M., 2016. Efficacy of salicylic acid to
 456 reduce *Penicillium expansum* inoculum and preserve apple fruits. Int. J. Food Microbiol. 221,
 457 54–60. <https://doi.org/10.1016/j.ijfoodmicro.2016.01.007>

458 Delgado, J., Acosta, R., Rodríguez-Martín, A., Bermúdez, E., Núñez, F., Asensio, M.A., 2015a.
 459 Growth inhibition and stability of PgAFP from *Penicillium chrysogenum* against fungi common

460 on dry-ripened meat products. Int. J. Food Microbiol. 205, 23–29.
 461 <https://doi.org/10.1016/j.ijfoodmicro.2015.03.029>

462 Delgado, J., Ballester, A.-R., Núñez, F., González-Candelas, L., 2019a. Evaluation of the activity
 463 of the antifungal PgAFP protein and its producer mould against *Penicillium* spp postharvest
 464 pathogens of citrus and pome fruits. Food Microbiol. 84, 1–10.
 465 <https://doi.org/10.1016/j.fm.2019.103266>

466 Delgado, J., Núñez, F., Asensio, M.A., Owens, R.A., 2019b. Quantitative proteomics of
 467 *Penicillium nordicum* profiles and ochratoxin A repression by protective cultures. Int. J. Food
 468 Microbiol. 308, 1–8. <https://doi.org/10.1016/j.ijfoodmicro.2019.108243>

469 Delgado, J., Owens, R.A., Doyle, S., Asensio, M.A., Núñez, F., 2016a. Manuscript title: antifungal
 470 proteins from moulds: analytical tools and potential application to dry-ripened foods. Appl.
 471 Microbiol. Biotechnol. 100, 6991–7000. <https://doi.org/10.1007/s00253-016-7706-2>

472 Delgado, J., Owens, R.A., Doyle, S., Asensio, M.A., Núñez, F., 2016b. Increased chitin
 473 biosynthesis contributes to the resistance of *Penicillium polonicum* against the antifungal
 474 protein PgAFP. Appl. Microbiol. Biotechnol. 100, 371–383. [https://doi.org/10.1007/s00253-](https://doi.org/10.1007/s00253-015-7020-4)
 475 015-7020-4

476 Delgado, J., Owens, R.A., Doyle, S., Asensio, M.A., Núñez, F., 2015b. Impact of the antifungal
 477 protein PgAFP from *Penicillium chrysogenum* on the protein profile in *Aspergillus flavus*. Appl.
 478 Microbiol. Biotechnol. 99, 8701–8715. <https://doi.org/10.1007/s00253-015-6731-x>

479 Delgado, J., Owens, R.A., Doyle, S., Núñez, F., Asensio, M.A., 2017. Quantitative proteomics
 480 reveals new insights into calcium-mediated resistance mechanisms in *Aspergillus flavus* against
 481 the antifungal protein PgAFP in cheese. Food Microbiol. 1–10.
 482 <https://doi.org/10.1016/j.fm.2017.03.015>

483 Dolan, S.K., Owens, R.A., O’Keeffe, G., Hammel, S., Fitzpatrick, D.A., Jones, G.W., Doyle, S.,
 484 2014. Regulation of nonribosomal peptide synthesis: bis-thiomethylation attenuates gliotoxin
 485 biosynthesis in *Aspergillus fumigatus*. Chem. Biol. 21, 999–1012.
 486 <https://doi.org/10.1016/j.chembiol.2014.07.006>

487 Dou, X., Wang, Q., Qi, Z., Song, W., Wang, W., Guo, M., Zhang, H., Zhang, Z., Wang, P., Zheng,
 488 iaobo, 2011. MoVam7, a conserved SNARE involved in vacuole assembly, is required for
 489 growth, endocytosis, ROS accumulation, and pathogenesis of *Magnaporthe oryzae*. PLoS One
 490 6. <https://doi.org/10.1371/journal.pone.0016439>

491 European Commission, 2002. Assessment of dietary intake of Patulin by the population of EU
 492 Member States 1–138.

493 European Commission, 2006. Commission Regulation (EC) No 1881/2006 of 19 December 2006
 494 setting maximum levels for certain contaminants in foodstuffs. Off. J. Eur. Union L364, 5–24.

495 Food and Agriculture Organization, FAOSTAT., 2019. URL
 496 <http://www.fao.org/faostat/es/#data>. Last accession: 15/07/2021

497 Food and Drug Administration, 2005. CPG Sec 510.150 Apple Juice, Apple Juice Concentrates,
 498 and Apple Juice Products - Adulteration with Patulin. URL [https://www.fda.gov/regulatory-](https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-510150-apple-juice-apple-juice-concentrates-and-apple-juice-products-adulteration-patulin)
 499 [information/search-fda-guidance-documents/cpg-sec-510150-apple-juice-apple-juice-](https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-510150-apple-juice-apple-juice-concentrates-and-apple-juice-products-adulteration-patulin)
 500 [concentrates-and-apple-juice-products-adulteration-patulin](https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-510150-apple-juice-apple-juice-concentrates-and-apple-juice-products-adulteration-patulin)

501 Gandía, M., Kakar, A., Giner-Llorca, M., Holzknecht, J., Martínez-Culebras, P., Galgóczy, L.,
 502 Marx, F., Marcos, J.F., Manzanares, P., 2021. Potential of antifungal proteins (AFPs) to control
 503 *Penicillium* postharvest fruit decay. J. Fungi 7, 449. <https://doi.org/10.3390/jof7060449>

504 Jurick, W.M., Peng, H., Beard, H.S., Garrett, W.M., Lichtner, F.J., Luciano-Rosario, D., Macarisin,
 505 O., Liu, Y., Peter, K.A., Gaskins, V.L., Yang, T., Mowery, J., Bauchan, G., Keller, N.P., Cooper, B.,

506 2020. Blistering1 modulates *Penicillium expansum* virulence via vesicle-mediated protein
 507 secretion. Mol. Cell. Proteomics 19, 344–361. <https://doi.org/10.1074/mcp.RA119.001831>

508 Lai, T., Chen, Y., Li, B., Qin, G., Tian, S., 2014. Mechanism of *Penicillium expansum* in response
 509 to exogenous nitric oxide based on proteomics analysis. J. Proteomics 103, 47–56.
 510 <https://doi.org/10.1016/j.jprot.2014.03.012>

511 Levin, E., Kishore, A., Ballester, A.R., Raphael, G., Feigenberg, O., Liu, Y., Norelli, J., Gonzalez-
 512 Candelas, L., Wisniewski, M., Droby, S., 2019. Identification of pathogenicity-related genes and
 513 the role of a subtilisin-related peptidase S8 (PePRT) in autophagy and virulence of *Penicillium*
 514 *expansum* on apples. Postharvest Biol. Technol. 149, 209–220.
 515 <https://doi.org/10.1016/j.postharvbio.2018.10.011>

516 Li, B., Chen, Y., Zhang, Z., Qin, G., Chen, T., Tian, S., 2020. Molecular basis and regulation of
 517 pathogenicity and patulin biosynthesis in *Penicillium expansum*. Compr. Rev. Food Sci. Food
 518 Saf. <https://doi.org/10.1111/1541-4337.12612>

519 Li, B., Chen, Y., Zong, Y., Shang, Y., Zhang, Z., Xu, X., Wang, X., Long, M., Tian, S., 2019.
 520 Dissection of patulin biosynthesis, spatial control and regulation mechanism in *Penicillium*
 521 *expansum*. Environ. Microbiol. 21, 1124–1139. <https://doi.org/10.1111/1462-2920.14542>

522 Li, B., Liu, L., Li, Y., Dong, X., Zhang, H., Chen, H., Zheng, X., Zhang, Z., 2017. The FgVps39-
 523 FgVam7-FgSso1 complex mediates vesicle trafficking and is important for the development and
 524 virulence of *Fusarium graminearum*. Mol. Plant-Microbe Interact. 30, 410–422.
 525 <https://doi.org/10.1094/MPMI-11-16-0242-R>

526 Li, B., Zong, Y., Du, Z., Chen, Y., Zhang, Z., Qin, G., Zhao, W., Tian, S., 2015. Genomic
 527 characterization reveals insights into patulin biosynthesis and pathogenicity in *Penicillium*
 528 species. Mol. Plant-Microbe Interact. 28, 635–647.
 529 <https://doi.org/http://dx.doi.org/10.1094/MPMI-12-14-0398-FI>

530 Li, M., Chen, C., Xia, X., Garba, B., Shang, L., Wang, Y., 2020. Proteomic analysis of the
 531 inhibitory effect of chitosan on *Penicillium expansum*. Food Sci. Technol. 40, 250–257.
 532 <https://doi.org/10.1590/fst.40418>

533 Lowry, O.H., Rosebrough, N.J., Farr, L., Randall, R.J., 1951. Protein measurement with the folin
 534 phenol reagent. J. Biol. Chem. 193, 265–275.

535 Medina, A., Nik, S.M., Samsudin, P., Rodriguez-Sixtos, A., Rodriguez, A., Magan, N., 2017.
 536 Biocontrol of mycotoxins: dynamics and mechanisms of action. Curr. Opin. Food Sci. 17, 41–48.
 537 <https://doi.org/10.1016/j.cofs.2017.09.008>

538 Nunes, C.A., 2012. Biological control of postharvest diseases of fruit. Eur. J. Plant Pathol. 133,
 539 181–196. <https://doi.org/10.1007/s10658-011-9919-7>

540 Ostry, V., Malir, F., Cumova, M., Kyrova, V., Toman, J., Grosse, Y., Pospichalova, M., Ruprich, J.,
 541 2018. Investigation of patulin and citrinin in grape must and wine from grapes naturally
 542 contaminated by strains of *Penicillium expansum*. Food Chem. Toxicol. 118, 805–811.
 543 <https://doi.org/10.1016/j.fct.2018.06.022>

544 Pal, S., Singh, N., Ansari, K.M., 2017. Toxicological effects of patulin mycotoxin on the
 545 mammalian system: an overview. Toxicol. Res. Rev. Cite this Toxicol. Res 6, 764.
 546 <https://doi.org/10.1039/c7tx00138j>

547 Ren, Y., Yao, M., Chang, P., Sun, Y., Li, R., Meng, D., Xia, X., Wang, Y., 2021. Isolation and
 548 characterization of a *Pseudomonas poae* JSU-Y1 with patulin degradation ability and biocontrol
 549 potential against *Penicillium expansum*. Toxicon 195, 1–6.
 550 <https://doi.org/10.1016/j.toxicon.2021.02.014>

551 Rodríguez-Martín, A., Acosta, R., Liddell, S., Núñez, F., Benito, M.J., Asensio, M.A., 2010.
 552 Characterization of the novel antifungal protein PgAFP and the encoding gene of *Penicillium*
 553 *chrysogenum*. Peptides 31, 541–547. <https://doi.org/10.1016/j.peptides.2009.11.002>

554 Snini, S.P., Tannous, J., Heuillard, P., Bailly, S., Lippi, Y., Zehraoui, E., Barreau, C., Oswald, I.P.,
 555 Puel, O., 2016. Patulin is a cultivar-dependent aggressiveness factor favouring the colonization
 556 of apples by *Penicillium expansum*. Mol. Plant Pathol. 17, 920–930.
 557 <https://doi.org/10.1111/mpp.12338>

558 Sun, Q., Shang, B., Wang, L., Lu, Z., Liu, Y., 2015. Cinnamaldehyde inhibits fungal growth and
 559 aflatoxin B1 biosynthesis by modulating the oxidative stress response of *Aspergillus flavus*.
 560 Appl. Microbiol. Biotechnol. 1355–1364. <https://doi.org/10.1007/s00253-015-7159-z>

561 Torres, M.A., Jones, J.D.G., Dangl, J.L., 2006. Reactive oxygen species signaling in response to
 562 pathogens. Plant Physiol. 141, 373–378. <https://doi.org/10.1104/pp.106.079467>

563 Wang, W., Liu, S., Deng, L., Ming, J., Yao, S., Zeng, K., 2018. Control of citrus post-harvest green
 564 molds, blue molds, and sour rot by the cecropin a-melittin hybrid peptide BP21. Front.
 565 Microbiol. 9, 1–9. <https://doi.org/10.3389/fmicb.2018.02455>

566 Wang, Y., Lin, W., Yan, H., Neng, J., Zheng, Y., Yang, K., Xing, F., Sun, P., 2021. iTRAQ proteome
 567 analysis of the antifungal mechanism of citral on mycelial growth and OTA production in
 568 *Aspergillus ochraceus*. J. Sci. Food Agric. jsfa.11140. <https://doi.org/10.1002/jsfa.11140>

569 World Health Organization, 2005. Children’s health and the environment. A global
 570 perspective.. URL
 571 [http://apps.who.int/iris/bitstream/handle/10665/43162/9241562927_eng.pdf?sequence=1&i](http://apps.who.int/iris/bitstream/handle/10665/43162/9241562927_eng.pdf?sequence=1&isAllowed=y&ua=1)
 572 [sAllowed=y&ua=1](http://apps.who.int/iris/bitstream/handle/10665/43162/9241562927_eng.pdf?sequence=1&isAllowed=y&ua=1)

573 Yang, S.L., Yu, P.L., Chung, K.R., 2016. The glutathione peroxidase-mediated reactive oxygen
 574 species resistance, fungicide sensitivity and cell wall construction in the citrus fungal pathogen
 575 *Alternaria alternata*. Environ. Microbiol. 18, 923–935. [https://doi.org/10.1111/1462-](https://doi.org/10.1111/1462-2920.13125)
 576 [2920.13125](https://doi.org/10.1111/1462-2920.13125)

577 Yang, Y., Zhao, H., Barrero, R.A., Zhang, B., Sun, G., Wilson, I.W., Xie, F., Walker, K.D., Parks,
578 J.W., Bruce, R., Guo, G., Chen, L., Zhang, Y., Huan, X., Tang, Q., Liu, H., Bellgard, M.I., Qiu, D.,
579 Lai, J., Hoffman, A., 2014. Genome sequencing and analysis of the paclitaxel-producing
580 endophytic fungus *Penicillium aurantiogriseum* NRRL 62431. BMC Genomics 15, 1–14.
581 <https://doi.org/doi:10.1186/1471-2164-15-69>

582

583 **Table 1.** Fungal strains used in this study.

Species	Strain	Origin	GenBank acc. No.	Reference
<i>Penicillium allii-sativi</i>	CECT 20922*	Spain	Not sequenced	(Rodríguez-Martín et al., 2010)
<i>Penicillium expansum</i>	CMP-1 (CECT 20906)	Spain	JQFX000000000.1	(Ballester et al., 2015)
<i>Penicillium expansum</i>	MD-8 (CECT 20908)	USA	JQFZ000000000.1	(Ballester et al., 2015)
<i>Penicillium expansum</i>	T01	China	AYHP000000000.1	(Li et al., 2015)
<i>Penicillium expansum</i>	NRRL 62431**	USA	ALJY000000000.1	(Yang et al., 2014)
<i>Penicillium expansum</i>	d1 (CECT 20907)	Israel	JQFY000000000.1	(Ballester et al., 2015)

584 *This strain was previously classified as *Penicillium chrysogenum*.

585 **This strain was previously classified as *Penicillium aurantiogriseum*.

586

587 **Table 2.** Proteins involved in the patulin biosynthesis pathway identified in the *P. expansum*
588 proteome. Fold change referred to changes in protein abundance provoked by 40 µg/g of
589 PgAFP on *P. expansum* grown on apple-based medium with respect to the untreated control.

Protein name	Protein ID	p value	Fold change.
Patulin synthase (patE)	A0A075TRK9	0.00527017	9.80
Patulin biosynthesis cluster protein (patF)	A0A075TR27	0.0149198	6.57
Isoepoxydon dehydrogenase (patN)	A0A075TRB3	0.0359649	4.00
Alcohol dehydrogenase (patD)	A0A075TMP0	0.0258044	2.88
Carboxylesterase (patB)	A0A075TXZ3	0.0311149	6.84
FAD-linked oxidoreductase (patO)	A0A075TR33	1*	5.53

590 * detected in the five PgAFP-treated biological replicates and solely in one out of the five non-
591 treated biological control replicates

592

593

594

595

Table 3. Proteins involved in virulence/pathogenicity identified in the *P. expansum* proteome. Fold change referred to changes in protein abundance provoked by 40 µg/g of PgAFP on *P. expansum* grown on apple-based medium with respect to the untreated control.

Protein group	Protein ID	p value	Fold change.
Protein name			
Cell wall degrading enzymes			
Alpha-amylase	A0A0A2KWC5	0.0190424	2.23
Pectin lyase fold/virulence factor	A0A0A2JWF1	0.00813428	0.39
Endo-polygalacturonase	A0A0A2J3W	0.0102587	3.4
Endo-chitosanase	A0A0A2IVN2	0.0266003	0.29
Chitinase	A0A0A2J7H8	0.00173259	0.43
Other virulence/pathogenicity related proteins			
t-SNARE	A0A0A2IAL4	0.0357122	0.54
Amidase	A0A0A2I946	-	Only PgAFP*
Glucose-methanol-choline oxidoreductase	A0A0A2KX84	0.0120758	2.97

* only detected in the PgAFP-treated biological replicates and non-detected in any of the non-treated biological control replicates

Figure captions

Figure 1. Patulin production by *Penicillium expansum* strains tested on apple-based agar and treated with 60 μ M H₂O₂ or 40 μ g/g of PgAFP. Asterisks denote significant differences ($p \leq 0.05$) of any treatment with the untreated control.

Figure 2. Gene Ontology enrichment analysis of increased proteins in relative abundance in *Penicillium expansum* CMP-1 after being grown for 10 days on apple-based agar and treated with 40 μ g/g of PgAFP. Percentage calculated from the number of terms per group. ** Statistical differences ($p < 0.01$).

Figure 3. Gene Ontology enrichment analysis of decreased proteins in relative abundance in *Penicillium expansum* CMP-1 after being grown for 10 days on apple-based agar and treated with 40 μ g/g of PgAFP. Percentage calculated from the number of terms per group. ** Statistical differences ($p < 0.01$).

Supplementary Table 1. *Penicillium expansum* CMP-1 proteins identified in this study along with fold change (Log₂ Student's T-test Difference, column AE) in red, and significance values (p) of each treatment in comparison to the non-treated control in violet. LFQ intensities (columns A-J and X-Z) are expressed as Log₂.