

Method for treating fruits and vegetables for storage involves treating fruits and vegetables with a composition comprising strains of probiotic bacteria of the genus *Bacillus* spp., including the strain *Bacillus subtilis*. The composition of bacterial strains of the genus *Bacillus* spp. additionally contains the strains *Bacillus amyloliquefaciens*, *Bacillus licheniformis*, *Bacillus pumilus*, and *Bacillus megaterium*, and the agent is used in the form of a suspension of the specified strains in spore form at a concentration of 1.5×10^7 to 5×10^9 CFU/ml of suspension and a mass ratio of each of them of 20.0 ± 5.0 wt.%.