# Implementing Drying Systems to Preserve Seed Quality

#### Kent J. Bradford, Lead Pl University of California, Davis

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### **Collaborators**

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#### Collaborators



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Soma Mallick (Bangladesh) ROM THE AMERICAN PEOPLE

#### Humid Conditions in Tropical Regions Cause Rapid Loss of Seed Viability

Ambient conditions in tropical regions often exceed 75% RH and 30°C, resulting in rapid seed deterioration in open storage.

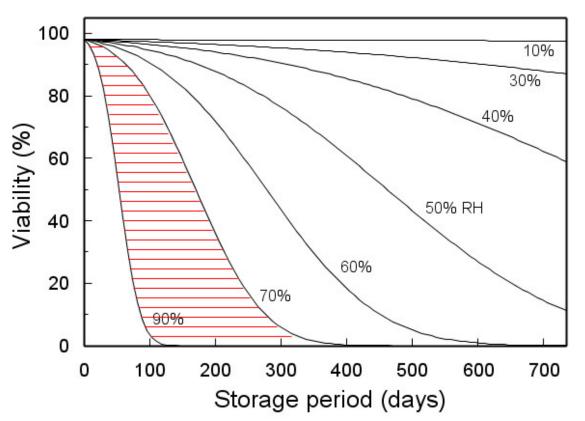






# *High Relative Humidity Shortens Seed Storage Life*

Pepper 30°C



Seeds are very sensitive to the ambient relative humidity (RH) of the air.

Seed storage life is dramatically reduced at high RH.





#### Traditional Drying Methods Cannot Reduce Seed Moisture Sufficiently under Humid Conditions



Seeds equilibrate with air humidity. Air drying cannot reduce seed moisture content to safe storage levels in humid climates.

Nepal



India





# Alternative: Drying with Desiccants

Desiccants can be used to absorb moisture from seeds.

Current desiccants have drawbacks that have prevented their widespread use for seed drying and storage.

Novel seed drying beads based on zeolites (molecular sieves) make it feasible to efficiently dry and store seeds at low RH.

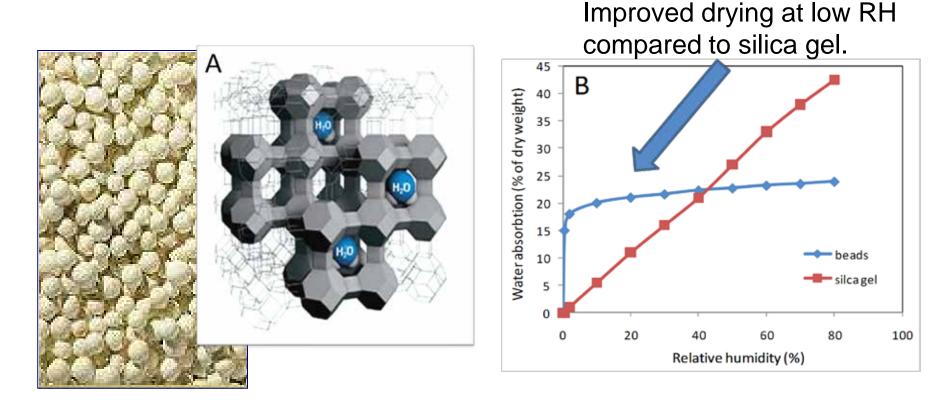






#### **Novel Desiccant Has Unique Properties**

Zeolite desiccant beads absorb only water and bind it tightly until released by heating.

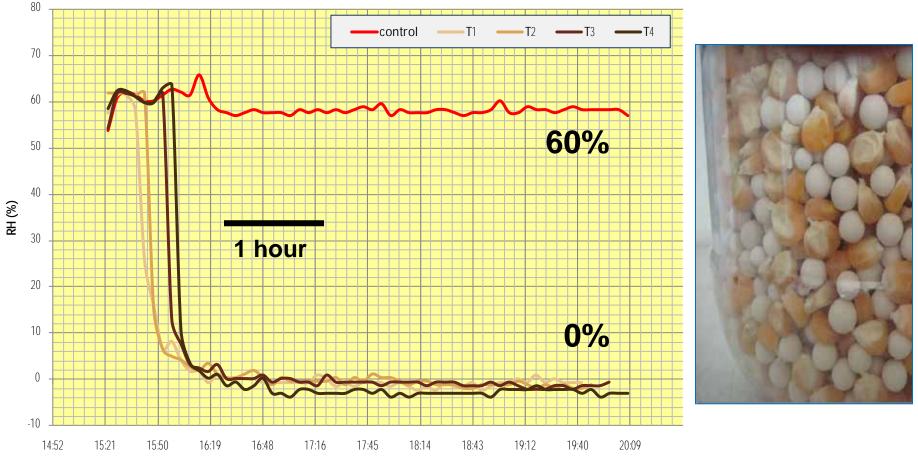






#### Beads Efficiently Reduce Air RH without Heat

RH air during cucumber trial on 6 November 2008 - TSA



Time





#### **Bead Reactivation for Reuse**



Heat beads at 200°C for 2 h.

Cool briefly in covered container until safe to handle.



#### Package for storage in airtight containers.



Can also be reactivated using other heat sources.





#### Local Hermetic Containers and Packaging



https://ag.purdue.edu/ipia/pics/





# Indicating Containers (DrumDry)



Hygrometer



Indicator (silica gel)







# Indicating Containers (BoxDry)



Dry seed

Moist seed







# Monitoring Relative Humidity

- Monitoring RH is as essential to the "dry chain" for seeds as a thermometer is to the "cold chain" for fresh produce.
- We are distributing the both dataloggers and inexpensive meters for monitoring of RH to our collaborators.
- RH indicator strips are even cheaper and may be adequate.



# Technology Support Package



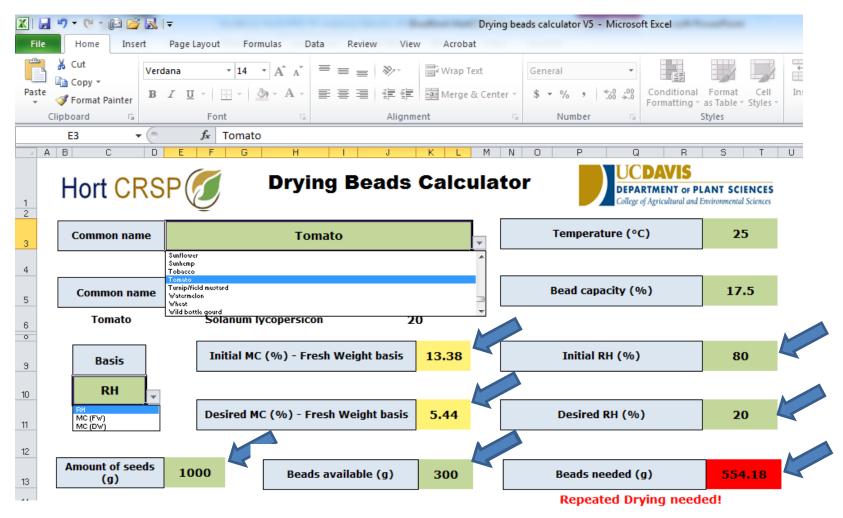
#### www.dryingbeads.org

- Basic information on drying and storage methods to preserve quality
- Practical application protocols for using drying beads
  - Electronic, print and video
  - Visually based
  - Multiple languages

- Charts and calculation tools
- Technical information
- Research reports and publications
- Diverse applications
- Educational events calendar
- Sources and distributors
- Contacts

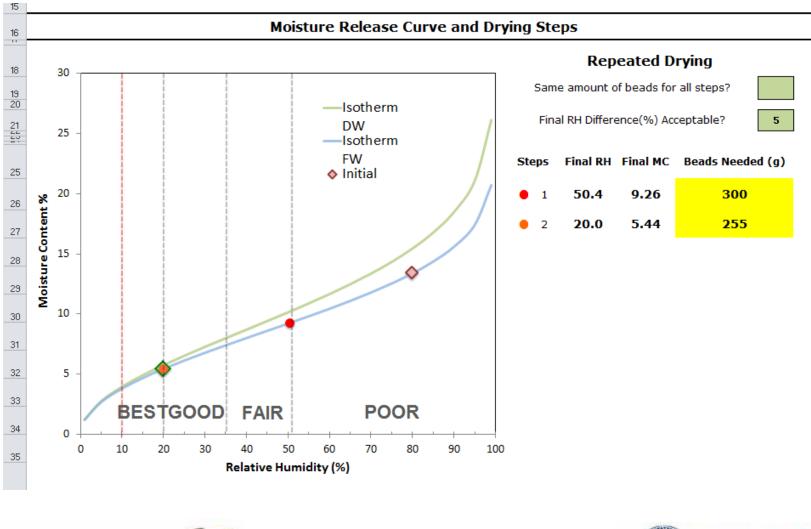






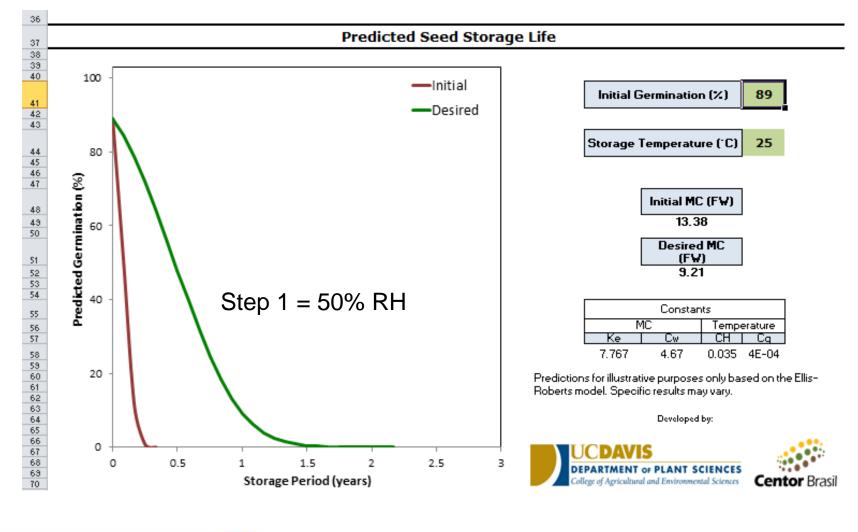






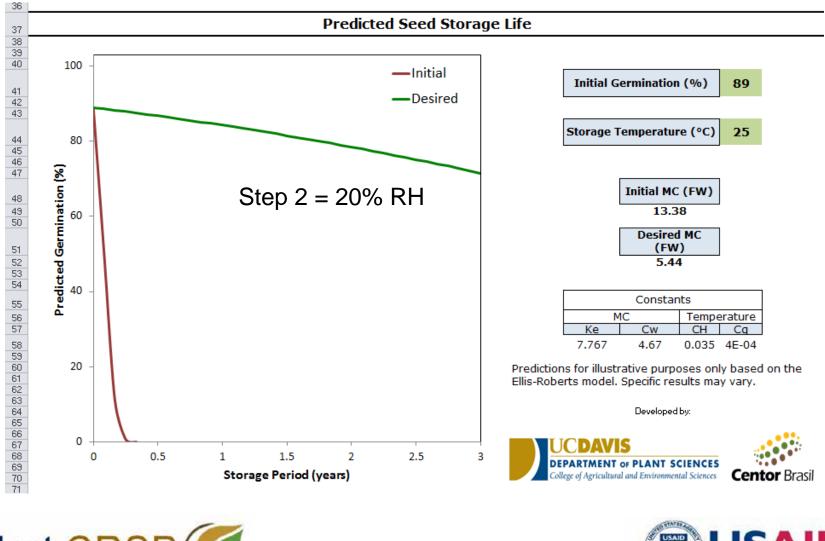
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# Trials and Demonstrations

- Kenya
  - Spider plant, groundnut, green gram, amaranth, maize
- Tanzania
  - Amaranth, African eggplant, onion, green gram, nightshade, tomato
- Nepal
  - Cucumber, bean, okra, onion, tomato, pea, cauliflower, maize, rice, wheat
- Bangladesh
  - Tomato, chili, okra, soybean, green gram, radish, bittergourd
- India
  - Drying beads have been approved for research study by the Indian National Seed Program

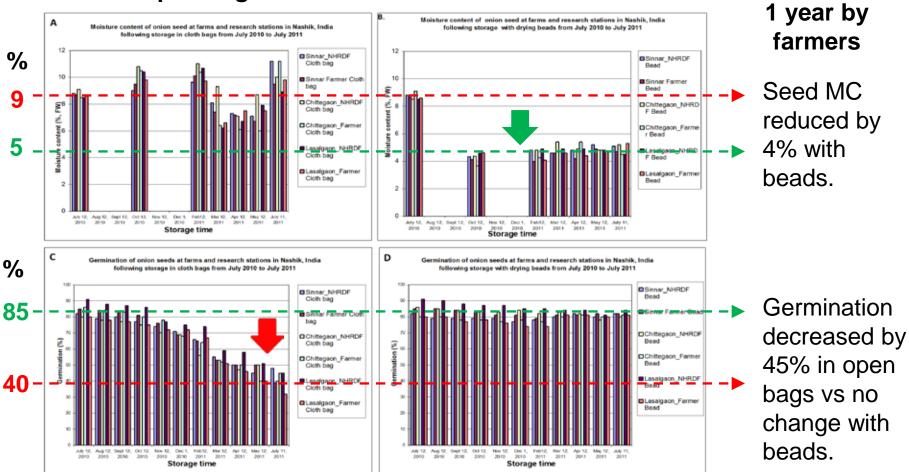




#### **Onion Seed Storage in India**

With beads

#### **Open bags**



1 year of storage

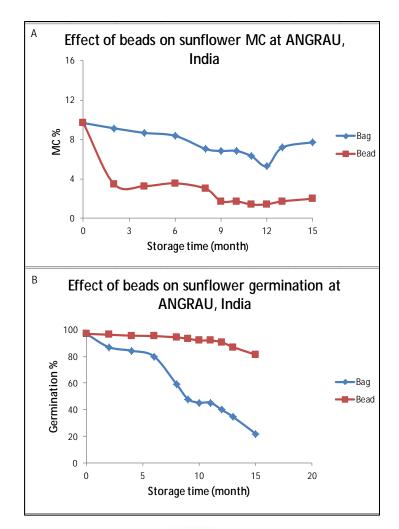


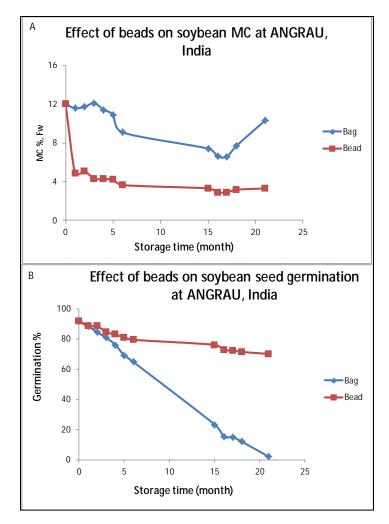
www.dryingbeads.org



Stored for

## Seed MC and Longevity

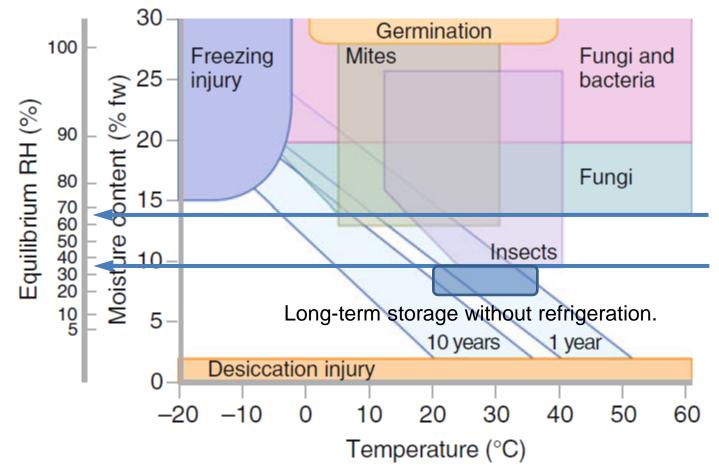








#### Safe Storage at Low Moisture Content



Drying below ~35% eRH prevents all storage pests, and the production of mycotoxins in stored commodities.





#### Drying Prevents Insect Damage





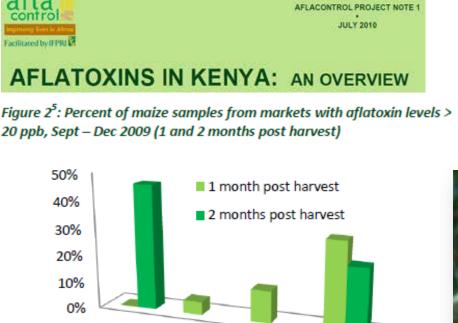
10 Pairs

Bead-dried seeds were not consumed by bruchids. Keshavulu Kunusoth, ANGRAU, Hyderabad, India





# Potential for Mycotoxin Reduction





• Mycotoxins (e.g., aflatoxin) can accumulate in storage.

Kisii

• Drying at harvest and maintenance of a "dry chain" could dramatically reduce postharvest losses and improve health.



Makueni

Embu

Mbeere

North



## Many Commodities Can Be Dried



Flowers, spices, fruits, vegetables, shrimp, meat, etc.





## Potential Economic Benefits

- Surveys and market analyses by Krishna Timsina (PhD student) and Ganesh Shivakoti (Co-PI) in Nepal indicate that preservation of seed quality would result in:
  - Onion seed: \$35 per kg net increase in income and \$7.1 million national incremental return
  - Chili seed: \$514 per kg net increase in income and \$4.1 million national incremental return





#### **Demonstrations and Education**



Many local workshops have been conducted with farmers in the target locations.





# Community-Based Approaches

A key feature of drying beads is that they are only needed for a short period to absorb moisture, then can be removed, reactivated and reused.

A local agro-vet or seed vender could invest in beads and an oven and could "rent" the beads with the user only paying for the drying cost.

Similarly, a community or cooperative could invest in beads and an oven and lend beads to users who would return them for reactivation.





## International Workshops



- Invite a broad range of participants
  - Govt. agencies, NGOs, seed companies, researchers
- Demonstrate use of drying beads
- Invite additional collaborators
- Initiate new demonstrations and trials

#### **Completed international workshops:**

Dhaka, Bangladesh, 30 January 2012 \*Bangkok, Thailand, 7 February 2012 Nairobi, Kenya, 14-15 February, 2012 \*Bangkok, Thailand, 25-26 October 2012 \*Nairobi, Kenya, 9 May 2013

\*Associated with HortCRSP Innovation Centers





### Drying Beads Showcase Bangkok, Thailand October 25-26, 2012









Hort CRSP

#### HRH Princess MahaChakriSirindhorn







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