

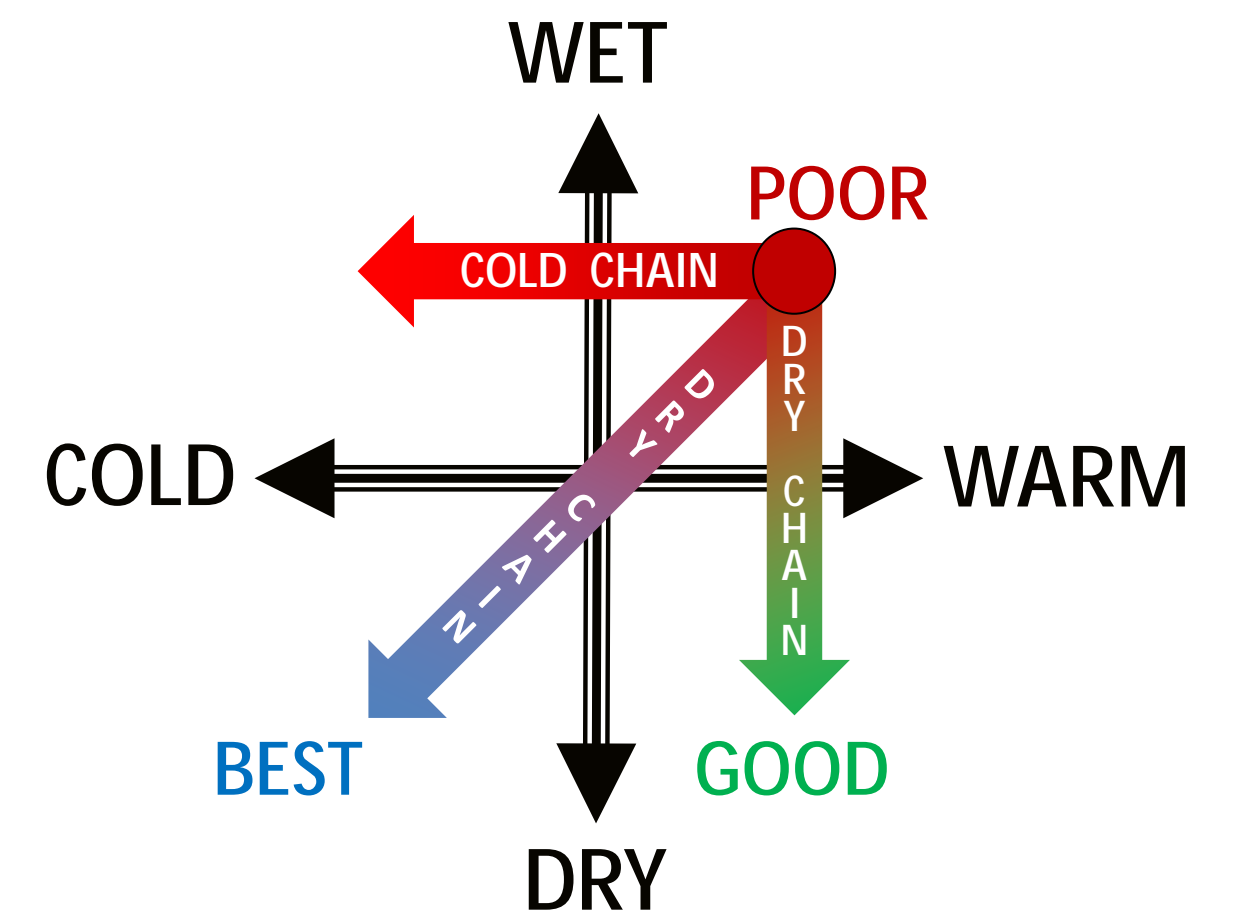


The Dry Chain Can Maintain Seed Quality in Humid Regions



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In humid regions, the major factor contributing to loss of seed viability is lack of adequate drying. Seeds (and other dry commodities) must be dried soon after harvest to preserve quality. Once dry, they must be packaged to prevent reabsorption of water due to ambient high humidity. We have termed this the “DRY CHAIN” in analogy to the cold chain for fresh produce. However, once dry products are hermetically packaged, they do not need to be refrigerated and no further energy input is needed to maintain their quality during storage.



Sun or air-drying is generally unable to dry seeds sufficiently in humid climates.



Seeds are harvested at moisture contents that are too high for safe storage, so further drying is required before storage.

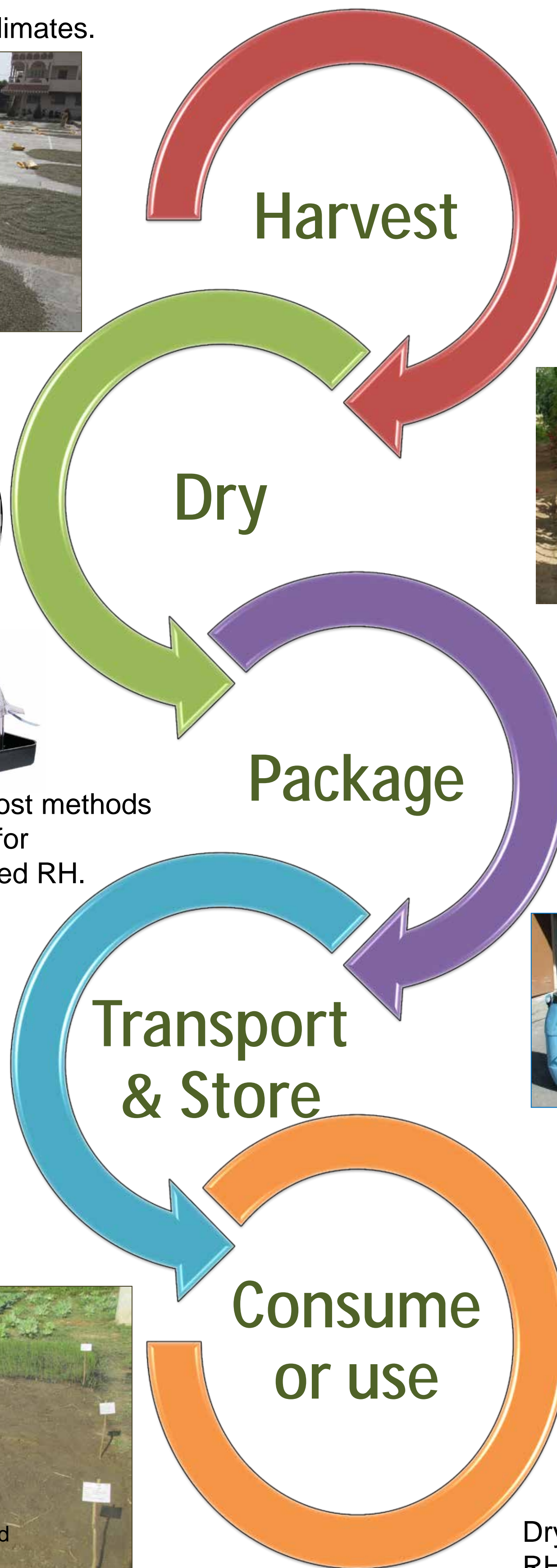
Drying beads are used by Dr. Budhathoki for drying and storage of hybrid tomato seed in Kathmandu, Nepal.



Drying Beads (desiccant) can dry seeds to low moisture contents for safe storage.



Simple, low-cost methods are available for monitoring seed RH.



Dry seeds should be packaged in hermetic containers.

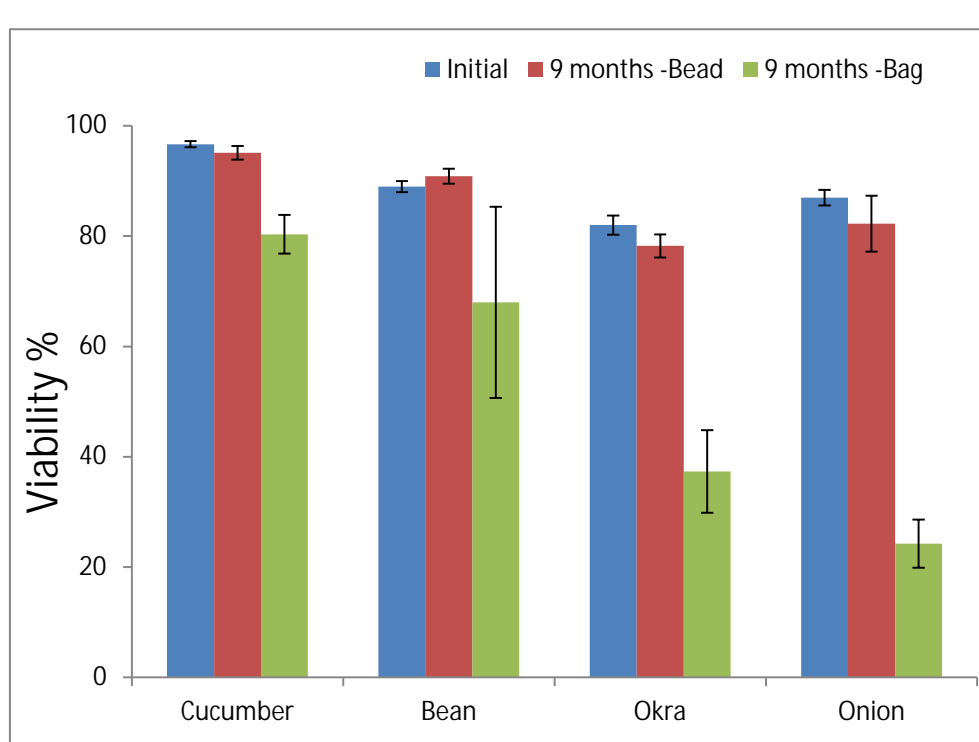


Bead stored

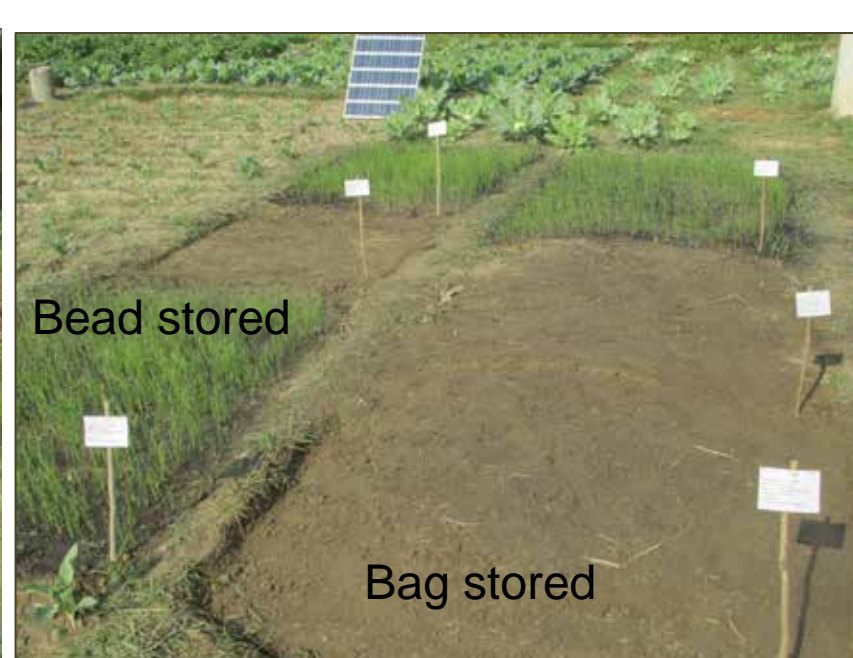


Bag stored

Drying seeds below 40% RH prevents damage from storage insects.



Drying beads and hermetic storage maintained vegetable seed viability at multiple locations in Nepal.



Field trial following onion seed storage.



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