

Training in organic seed quality & health

Module 12: **Seed maturity and harvest**

Unit 12.2: When to harvest

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Topic

12.1 – Introduction & Seed vigour, maturation and protection

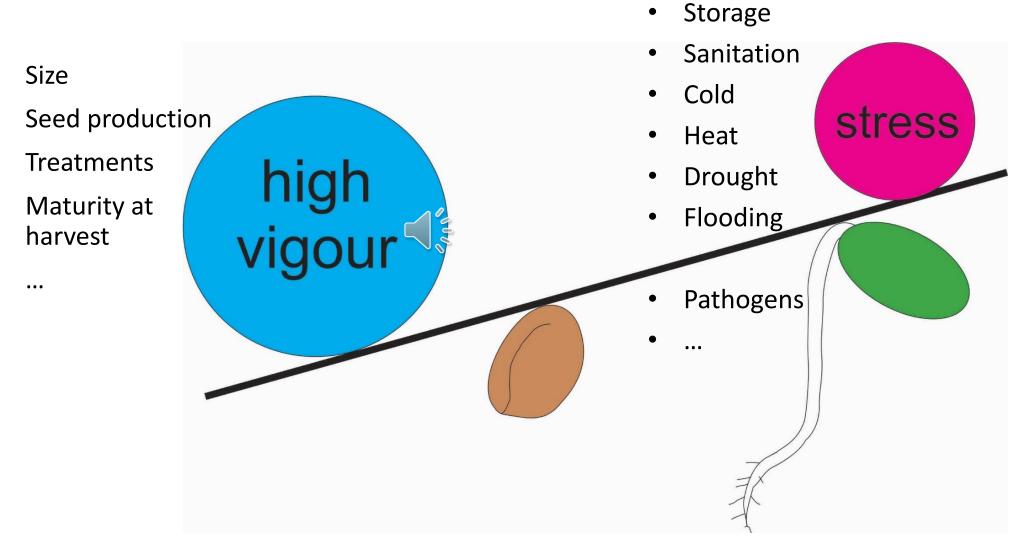
12.2 – When to harvest

13.1 – Why and how to dry seeds

13.2 – Optimising storage conditions



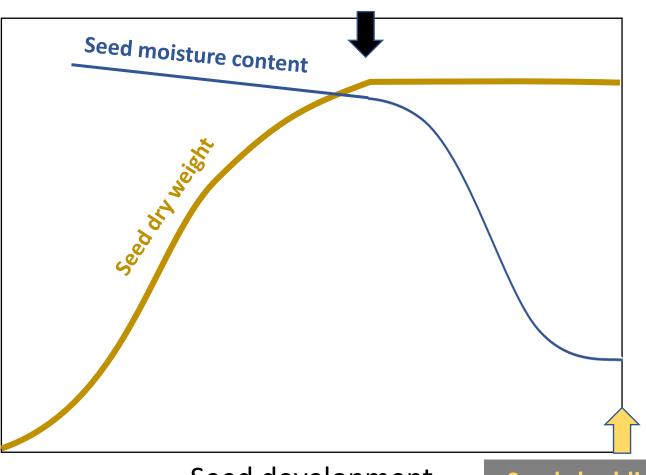
Seed vigour





Seed maturation

Physiological maturity



Seed filling with storage proteins, oils and starch ends at 'Physiological maturity'

The connection' with the mother plant for the import of nutrients ends at PM

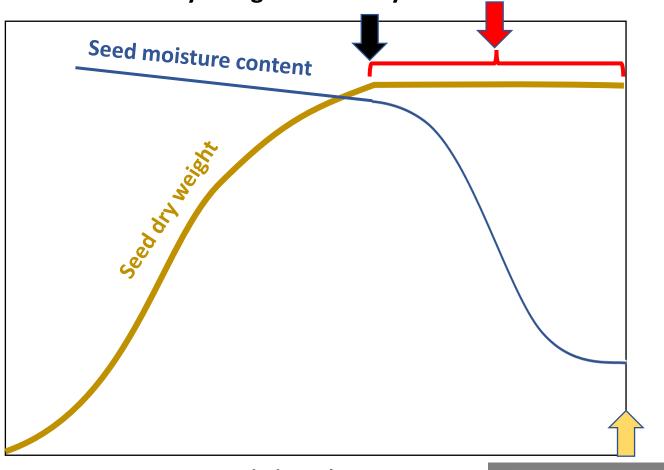
Seed development

Seed shedding



Seed maturation





Seed development

Seed shedding

Seed filling with storage proteins, oils and starch ends at 'Physiological maturity'

The connection' with the mother plant for the import of nutrients ends at PM

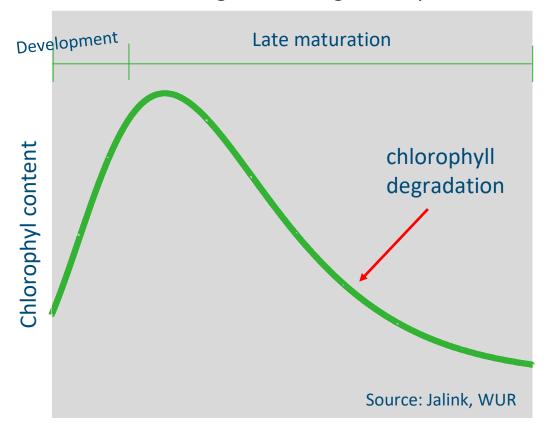
Thereafter the seed switches to the production of protective mechanisms

This is the late seed maturation stage



Degradation of chlorophyll during the late seed maturation phase

Most seeds are green during development





Days after fertilisation





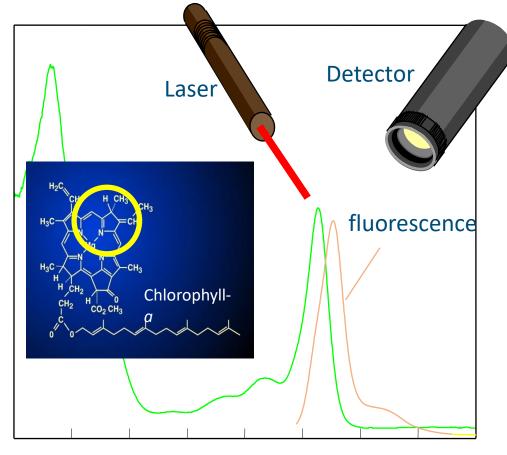
Seed maturity with cabbage seeds



Seeds from Brassica oleacea (Steven Groot)



Absorbance

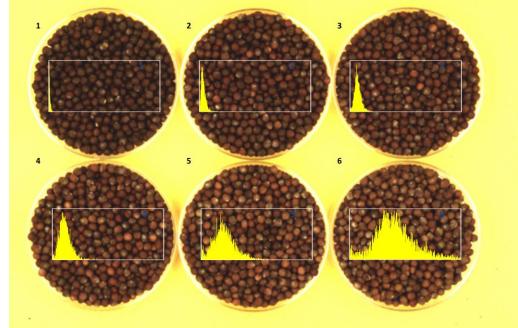


550 600 650 700 750 500 Wavelength [nm]

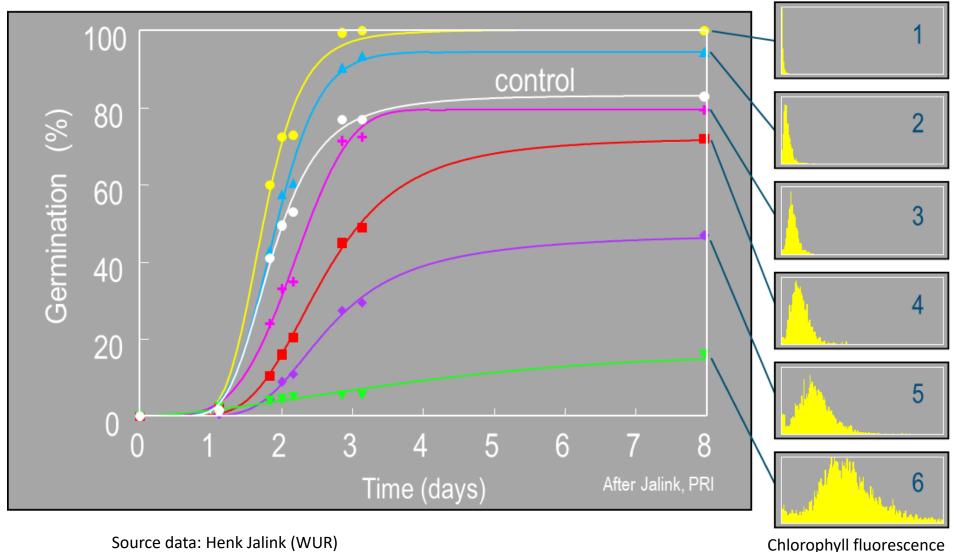
Source: Jalink, WUR







Germination of cabbage seeds of different maturity level







Harvest seeds from fruit crops?

With fruit crops, by nature, seed maturation is synchronised with fruit maturation

• Tomato, sweet pepper, chili's, cucumber, melons, apples, ...





Harvest seeds from fruit crops?

With fruit crops, by nature, seed maturation is synchronised with fruit maturation

 Tomato, sweet pepper, chili's, cucumber, melons, gourds, apples, ...

However, in some occasions by breeding for faster maturing fruits this synchronisation may have been lost.

With pumpkins it seems best to store the 'mature' fruits a period before seed extraction





When to harvest seeds from shedding seed crops?

At physiological maturity the seed has looses its 'connection' with the mother plant for the import of nutrients

Import of nutrients (sugars) to the seed stops

But the seeds are still metabolically active

Production of protective mechanisms

- Late Embryogenesis Abundant proteins
- Sugars in the cytoplasm to replace water
- Condensation of the DNA
- Production of anti-oxidants (vitamin E, polyphenols,...)
- Degradation of chlorophyll

Seed vigour



When to harvest seeds from shedding seed crops?

- The production of protective mechanisms for seed vigour requires enzyme activity and energy production, thus:
 - Time
 - Minimal moisture level

How to handle?

- Fast drying at harvest fixes the situation (at non-optimal protection)
- Slow drying can prolong the build-up of seed vigour
- ➤ Plants with fruits (!) can be harvested when the first seeds start to be dispersed, put the cut plants e.g. on a tarp, to dry slowly
 - But take care of mould growth!
- ➤ After some period, further drying is needed and the dry seeds can be retrieved from the fruits
- Size sorting can be used to remove the underdeveloped seeds.
- ➤ With many crops chlorophyll fluorescence can be used as a marker for testing and protocol development and even sorting



Photo: Steven Groot



When to harvest

recap

- Seed vigour is an important trait for crop establishment and yield
- Finishing the late maturation phase in seed development is essential for acquiring high seed vigour
- With most fruit crops fully mature seeds can be harvested coinciding with fruit maturity
- With crops where seeds are shed at maturity, the entire crop can be be cut once the first seeds are dispersed
- Dry the crop slowly, with the seeds covered by the fruit tissue. This will allow the seeds to continue some period with their metabolic activity and finish the induction of protective mechanisms
 - Be aware of the risks of moulds developing is drying is too slow
- After the slow drying a faster and more deep drying can be performed to allow seed extraction by threshing



Related Training Units & Modules

- 12.1 Seed vigour, maturation and protection
- 13.1 Why and how to dry seeds
- 13.2 Optimising storage conditions

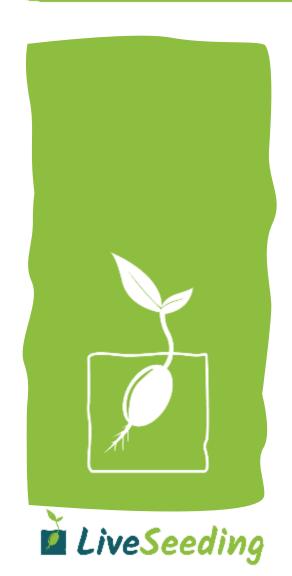
Other LiveSeeding training modules https://liveseeding.eu/trainings-summer-school/

For more information:

- LiveSeeding web page: https://liveseeding.eu/
- Steven P.C. Groot: https://www.researchgate.net/profile/Steven-Groot



Contributions



Scientific project management : Monika Messmer (FiBL-CH)

Project leader: Mariano Iossa (FIBL-EU)

Designer of training modules on the production of high-quality organic seed (modules 11 to 18): Stephanie Klaedtke and Stéphanie Mothes (ITAB)

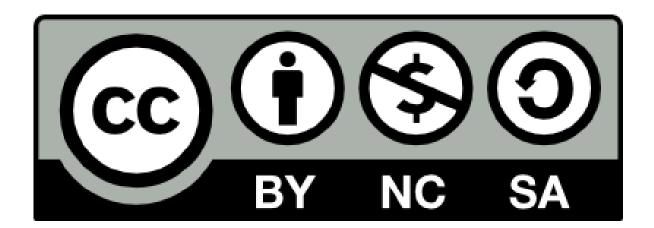
Authors of videos, questionnaires, exercices: module 11 Stephanie Klaedtke (ITAB), modules 12 et 13 Steven Groot (WUR & International Seed Academy), module 14 Gaspard de Tournemire and Stephanie Klaedtke (ITAB), Jan Kodde (WUR) and Valentin Gfeller (FiBL-CH) module 15 Jelena Baćanović-Šišić (Bingenheimer Saatgut AG) module 16 Mária Megyeri module 17 Györéné Kis Gyöngyi (ÖMKi) and Diego Guidotti (Aedit SRL) module 18 Maike Bender and Carl Vollenweider (Dottenfelderhof)

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