

Agriculture et Agroalimentaire Canada

Seed disinfection: have all options been explored?

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Is it possible to produce pathogen-free seed?







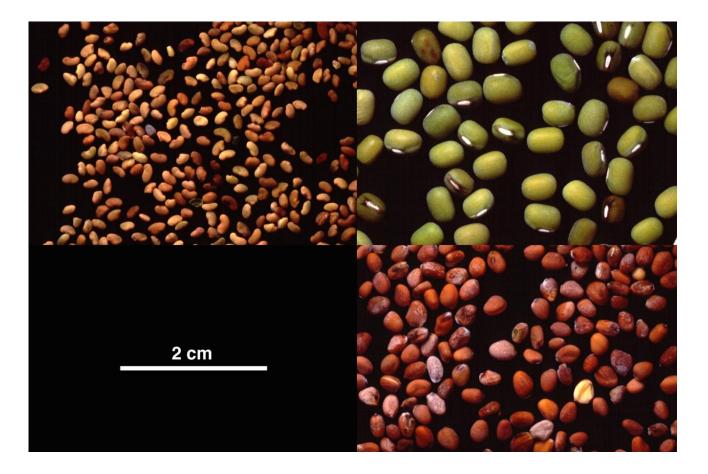






Not likely....

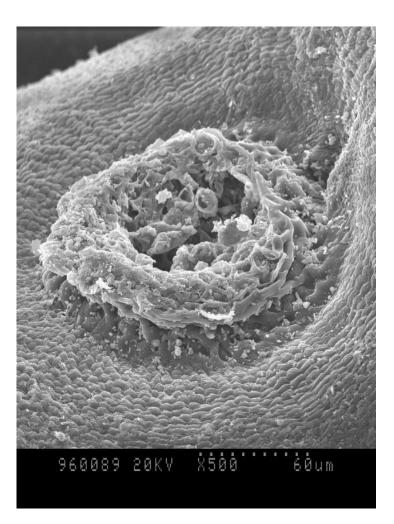
The problem:



Different sizes, shapes, vigor, resistance to disinfection

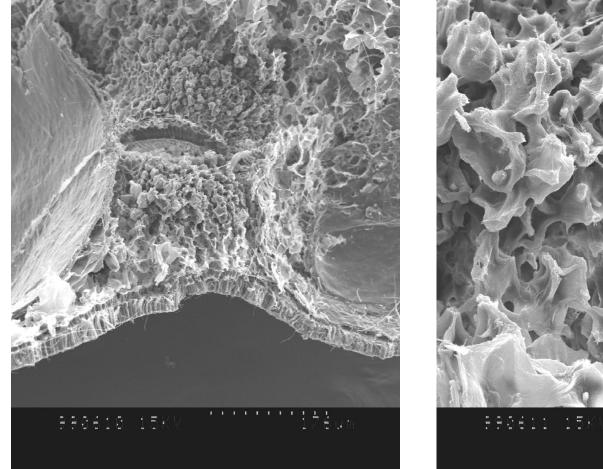
Seeds up close.....

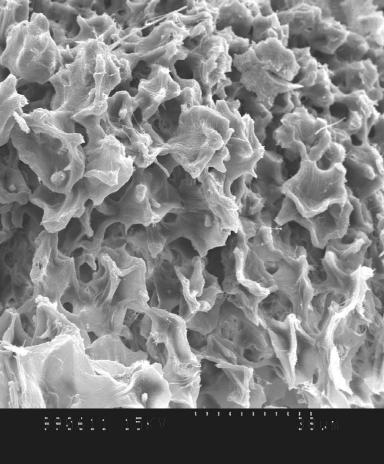




Alfalfa

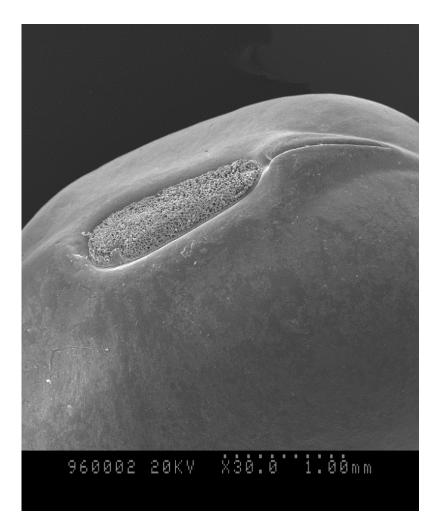
Seeds up close.....

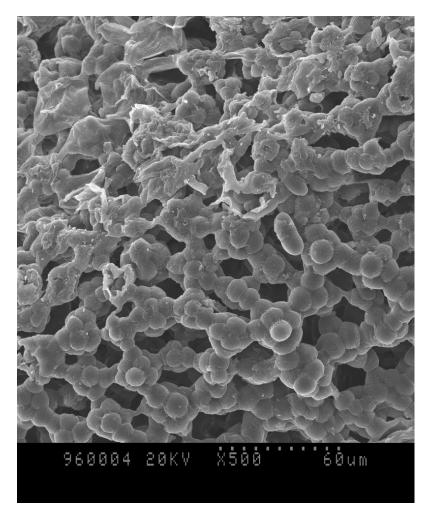




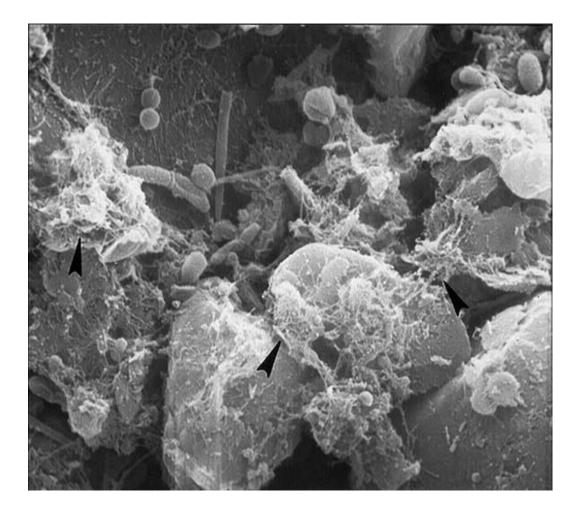
Alfalfa

Seeds up close.....



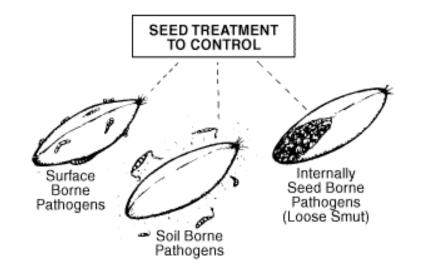


Mung



Bacteria attached to the surface of plant tissue

Industrial seed treatments



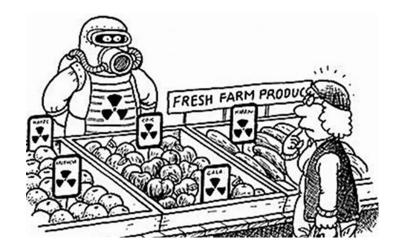
- Purpose is to control plant pathogens
- Chemicals used depend on seed type, target microorganisms, regulations
- Tend to be toxic compounds, seed cannot be used for food use

An alternative:

- Irradiation using gamma rays, electrons
- Advantage: treatment can penetrate the seed



but cost and other issues hamper application



Another alternative:



ThermoSeed[™], Incotec.

- Hot humid air, very short exposure times
- Treatment is effective against internalized pathogens
- Effective against foodborne pathogens?

Disinfection of sprouting seed:

 Recommended treatment: soaking in chlorinated water solution, 20,000 ppm (US) or 2,000 ppm (Canada)



Not 100% effective

Alternatives that have been investigated:

- Other chemicals hydrogen peroxide, alcohols, peroxyacetic acid, organic acids, surfactants, other sanitizers, "natural" antimicrobials
- Disinfection using gases
- Mild heat, either dry or wet
- No reliable, validated, single step seed disinfection treatment has been developed to date



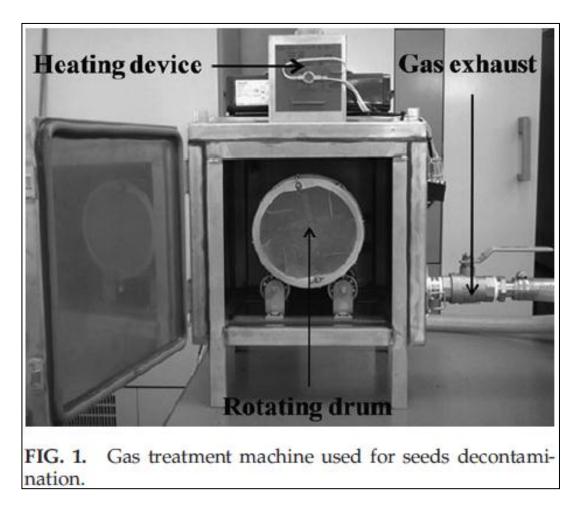
Disinfection using gases

Acetic acid



- Effective against Salmonella and E. coli O157:H7
- Mung bean germination rate not affected, but alfalfa reduced by 30%

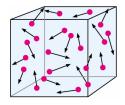
...but successful disinfection of alfalfa and radish seed without affecting germination rate was described recently



Nei et al.2011. Disinfection of radish and alfalfa seeds inoculated with *Escherichia coli* O157:H7 and *Salmonella* by a gaseous acetic acid treatment. Foodborne Pathog Dis. 8:1089-94.

Other gas phase antimicrobials

- Allyl isothiocyanate (mustard gas), cinnamaldehyde, thymol reduced Salmonella on alfalfa seed treated at 50°C for 12h
- None of the treatments completely eliminated Salmonella
- Germinations rates reduced with increasing length or severity of the treatments
- J. Food Prot. 64:442-450, 2001



Disinfection using mild heat



Seed Processing Holland BV

 In use for vegetable seed. Advantage: treatment penetrates the seed, no chemicals used

One company manufactures commercial equipment for heat treatment of sprouting seed

....but their own research suggests problems with germination rate and yield

- Alfalfa seed treatment: 85 °C for 9 s
- No survival of a generic *E. coli*
- Germination (73%) and yield (78.4%) less than controls

Food Sci. Technol. Res., 8:247-251, 2002



Commercial bean sprouting equipment:



Yung Soon Lih Food Machine Co. Ltd.

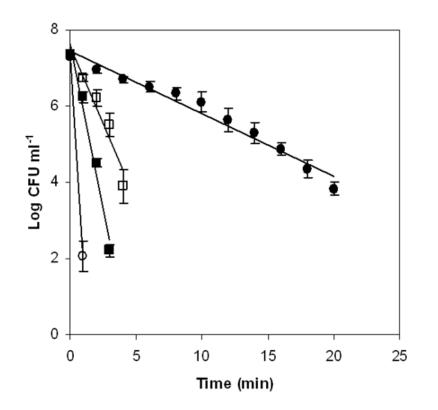
- Washing: Compress the air into water to stir the seeds, so that the small stalks and seeds will float on the water and easy to be removed.
- Sterilizing: Kill most bacteria and germs with 90°C. water in very short time.
- Cooling: Cool down the seeds with regular water

What does the evidence say about the efficacy of mild heat against human pathogens on sprouting seed?

Treatment	Seed type	Pathogen	Reduction	Reference
Presoak 15°C 15 min, soak at 50°C and treat at 85°C for 9 sec.	Alfalfa	<i>E. coli</i> ATCC 25922	> 5 log, neg. by enrichment	Food Sci. Technol. Res., 8:247–251, 2002
Dry heat, 50°C for 17 h	Alfalfa, broccoli	<i>E. coli</i> O157:H7	> 5 log, neg. by enrichment	J. Food Prot. 72:631-4, 2009
Dry heat, 50°C for 17 h	Radish, mung	<i>E. coli</i> 0157:H7	5 log, pos. by enrichment	J. Food Prot. 72:631-4, 2009
Dry heat, 50°C for 17 h followed by soaking in oxalic acid, phytic acid, ethanol	Alfalfa, broccoli, radish, mung	<i>E. coli</i> O157:H7	>5, enrichment results vary with seed type	J. Food Prot. 72:631-4, 2009

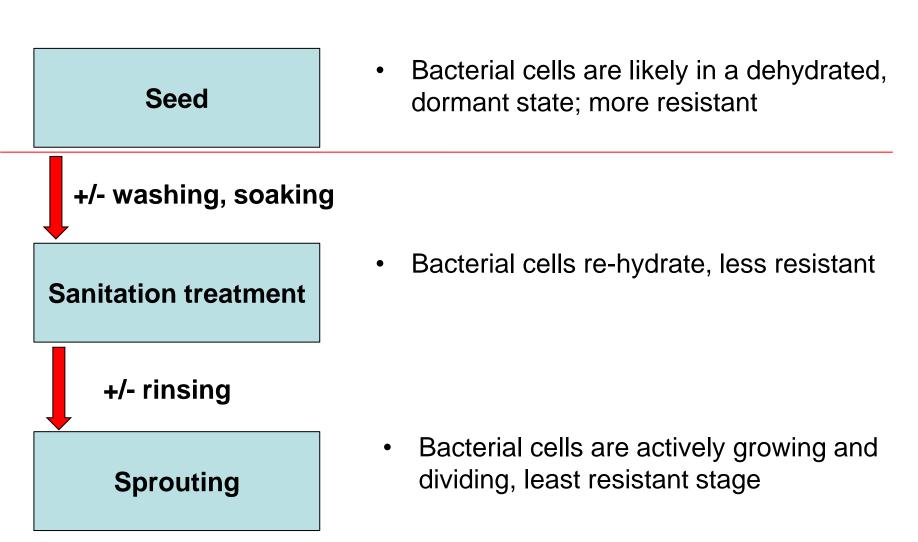
 Results vary with seed type, treatment (dry vs wet, pre-soaking), pathogen type **Destruction of bacteria by mild heat / antimicrobials**

Approach yields good results in some food systems.
Example: powdered infant formula

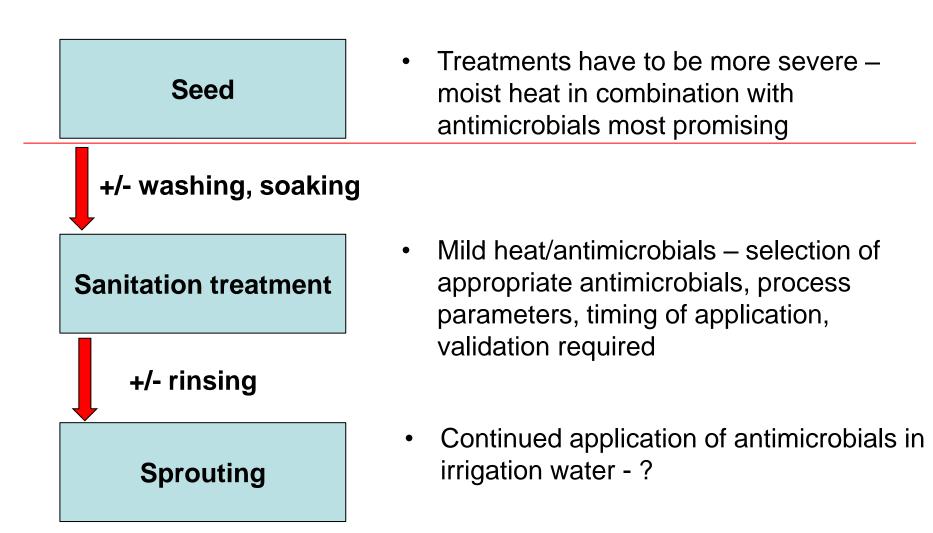


Inactivation of *Cronobacter* sakazakii at 58°C in rehydrated powdered infant formula containing vanillic acid (O), vanillin (\Box), and ethyl vanillin (\blacksquare).

Differences in the resistance of bacteria at different stages of the sprouting process



Possible strategies for disinfection at different stages of the sprouting process





- The value of treatments that employ moist heat or gases should be re-assessed for bulk sprouting seed disinfection
- Some interesting ideas have been explored in the past ten years but a validated, alternative seed disinfection treatment that can be applied at the production level remains elusive
- In both cases strategies that employ combined approaches should be examined in more detail

Thank you very much!

