



# Role of Fungi in Seed Deterioration

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# What is seed quality?

What do we want from our seeds?

- Uniform successful germination





# What we do not want to see



Weedy crop

Uneven maturity



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Diseased crop



# What is seed quality?

- Specific aspects – in forgoing sessions (details & how to measure)
- Here focus is on effect of Fungi

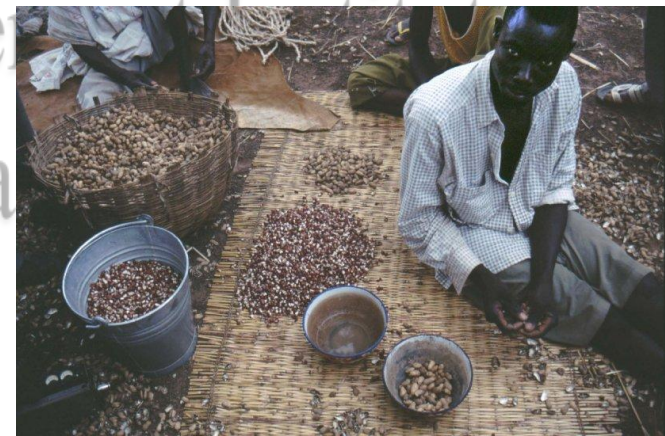
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## Paths of seed infection

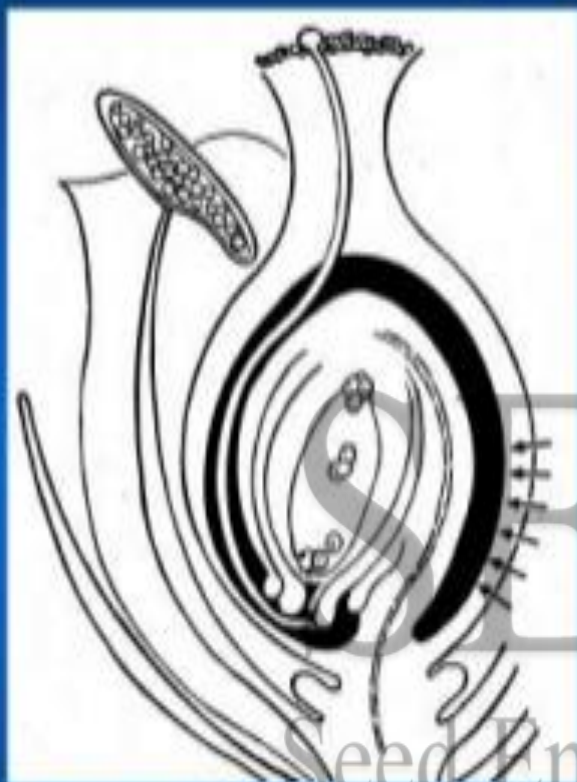
- Active infection - Systemic infection
- Contamination in the field, during harvesting, threshing, processing and storage
  - The pathogen may then be carried with the seeds in these ways





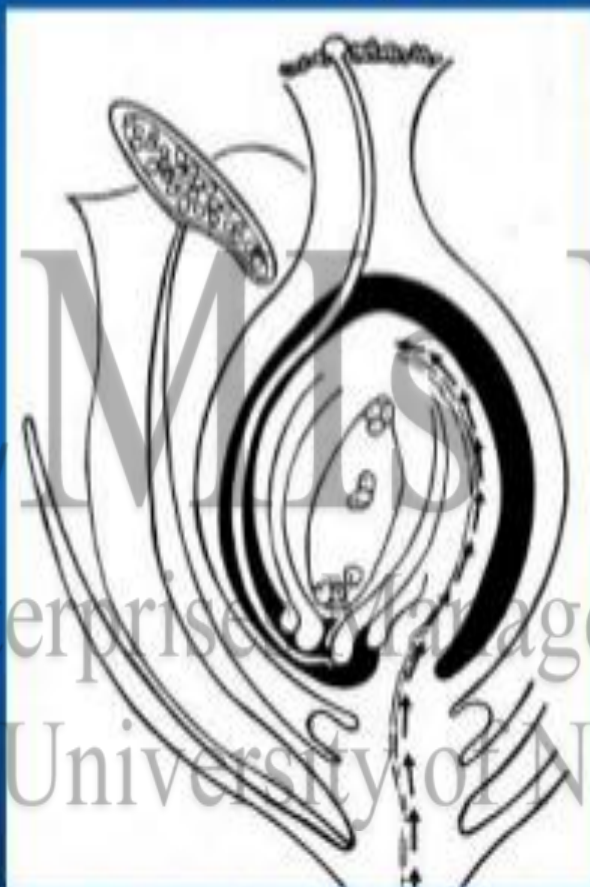
# Routes of active seed infection

A. Penetration through ovary wall



E.g.: *Cladosporium variabile* (spinach),  
*Botrytis* spp. (onion)

B. Systemic infection via vascular system



E.g.: Vascular wilt fungi,  
endophytes

C. Penetration through floral parts



E.g.: *Ustilago nuda* (grains)  
*Cucumber mosaic virus*

From Maude (1996)



# Pollen tube entry into seed

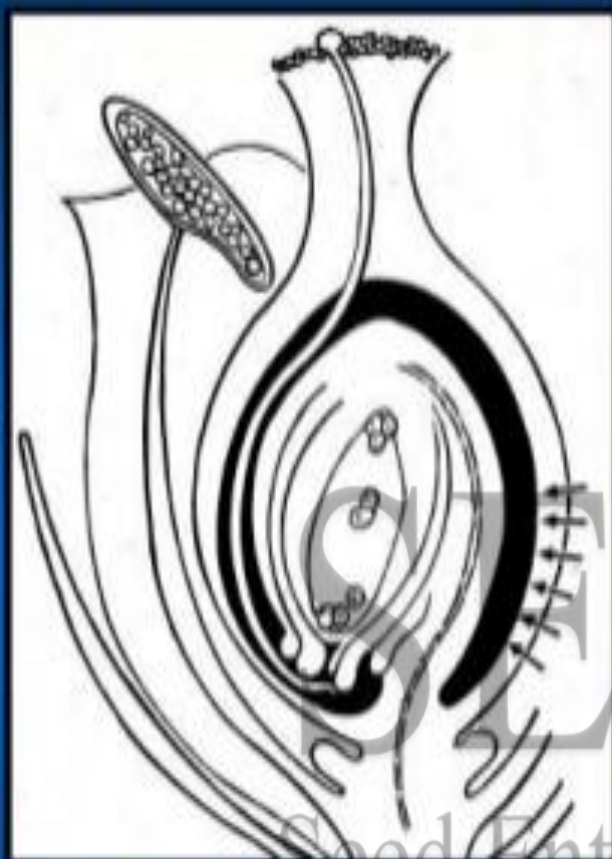
Examples:

1. loose smut of small grains
2. CMV in spinach

Certification programs,  
host resistance,  
systemic fungicides



# Indirect infection via flower or fruit



- Weak necrotrophs:
  - *Botrytis cinerea* - infected petals remain attached to developing fruit
- Aggressive necrotrophs:
  - Attack floral parts directly
  - e.g., *Ascochyta pisi*, *Alternaria brassicicola*



- Fleshy fruits (e.g., Solanaceae) - seed attached to central placenta
  - infect via calyx - placenta - funicle - embryo
- Umbelliferae & Liliaceae - flowers exposed in umbels
- Seed transmission is typically discontinuous (infection outside embryo)
  - affected by intrinsic & environmental conditions





# Impact of seed borne fungi on seeds and seedlings - 1

- Seeds carry a wide range of fungal contaminants
- Depending on
  - ✓ effectiveness of storage conditions
  - ✓ Climaticthe (a) **level** and (b) **type** of contamination will vary



# Impact of seed borne fungi on seeds and seedlings - 2

- Based on in vitro seed inoculation tests, categories of fungi observed are those that are:
  1. pathogenic only to seeds and have no obvious impacts on the germlings
  2. pathogenic only to the germlings
  3. pathogenic both to seeds and the emerging germlings
  4. production of harmful mycotoxins
  5. more or less harmless and
  6. germination promoters





# Seed deterioration due to fungal invasion - 1

- Seed **discoloration**
  - ✓ Is not the only symptom of infection
- Reduction in germination and vigor index
- Some produce **metabolites** which have biochemical effects on seeds:
  - ✓ Reduction in seed content (decreased percentage of protein, carbohydrates, fat, fiber, ash content) and seed health.
  - ✓ Fungi use seed content for growth



## Seed deterioration due to fungal invasion - 2

- Fungi produce humidity and raise temp during growth
  - ✓ Heating and mustiness
- Chemical and nutritional changes due to enzymatic activities
- Complete loss of seed

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# Some fungal metabolites - 1

Mycotoxin	Organism
Acetoxyscirpenediol	<i>Fusarium moniliforme, F. equiseti, F. oxysporum, F. culmorum, F. avenaceum, F. roseum, and F. nivale</i>
Acetyldeoxynivalenol	<i>Acetyldeoxynivalenol Fusarium moniliforme, F. equiseti, F. oxysporum, F. culmorum, F. avenaceum, F. roseum, and F. nivale</i>
Acetylneosolaniol	<i>Fusarium moniliforme, F. equiseti, F. oxysporum, F. culmorum, F. avenaceum, F. roseum, and F. nivale</i>
Acetyl T-2 toxin	<i>Fusarium moniliforme, F. equiseti, F. oxysporum, F. culmorum, F. avenaceum, F. roseum, and F. nivale</i>
Aflatoxin	<i>Aspergillus flavus, A. parasiticus</i>
Aflatrem	<i>Aspergillus flavus</i>
Altenuic acid	<i>Alternaria alternata</i>
Alternariol	<i>Alternaria alternata</i>
Austdiol	<i>Aspergillus ustus</i>
Austamide	<i>Aspergillus ustus</i>

## Some fungal metabolites - 2

Mycotoxin	Organism
Oxalic acid	<i>Aspergillus niger</i>
Patulin	<i>Aspergillus clavatus</i> , <i>Penicillium expansum</i> , <i>Botrytis</i> , <i>P. roquefortii</i> , <i>P. claviforme</i> , <i>P. griseofulvum</i>
Penicillic acid	<i>Aspergillus ochraceus</i>
Penitrem	<i>Penicillium crustosum</i>
Fusaric acid	<i>Fusarium moniliforme</i>
Fusarin	<i>Fusarium moniliforme</i>
Neosolaniol	<i>Fusarium moniliforme</i> , <i>F. solani</i> , <i>F. culmorum</i> , <i>F. avenaceum</i> , and <i>F. roseum</i>
Nivalenol	<i>Fusarium moniliforme</i> , <i>F. equiseti</i> , <i>F. oxysporum</i> , <i>F. culmorum</i> , <i>F. avenaceum</i> , <i>F. roseum</i> , and <i>F. nivale</i>
NT-2 toxin	<i>Fusarium moniliforme</i> , <i>F. equiseti</i> , <i>F. oxysporum</i> , <i>F. culmorum</i> , <i>F. solani</i> , <i>F. avenaceum</i> , <i>F. roseum</i> , and <i>F. nivale</i>
Ochratoxin	<i>Aspergillus ochraceus</i> , <i>Penicillium viridictum</i>





# Management of fungal invasion in seeds - 1

- Seed selection protocol
- Thereafter to minimize the risk of fungi invasion, seeds have to be stored at low
  - ✓ Moisture content
  - ✓ Temperature and
  - ✓ Relative humidity
- Use of fungicides
- Aeration



# Management of fungal invasion in seeds - 2

- Moisture content is the most important factor affecting **fungal growth** and **metabolite production** in stored products
- Grain itself and the microbial contaminants respire slowly when stored dry
- However, if the water availability is increased to 15 –19% moisture content, spoilage fungi, particularly *Eurotium* spp., *Aspergillus*, and *Penicillium* sp. grow resulting in increase in
  - ✓ Respiratory activity
  - ✓ Temperature
  - ✓ Metabolite production
  - ✓ Colonization by thermophilic fungi and actinomycetes



# Management of fungal invasion in seeds - 3

- Relative humidity
  - ✓ Researches show that all storage fungi are completely **inactive below 62%** relative humidity and show very little activity,
  - ✓ About **75%** relative humidity **upwards**, the amount of fungi in a seed often shows an **exponential relationship** with relative humidity
  - ✓ Storage **bacteria** require at least **90%** relative humidity for growth and therefore only become significant under conditions in which fungi are already very active
    - ✓ E.g. Peanuts are stable at 70% relative humidity between 7 - 9% moisture content, at which conditions fungal growth is arrested





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