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SPICIAL PROBLEM

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CACAO GERMINATION AS AFFECTED BY MOISTURE CONTENT AND COLD STORAGE TIME

A Special Problem

Presented to the Faculty of the

Don Severino Agricultural College

Indang, Cavite

Sp- 920

In Partial Fulfillment of the Requirements for the Degree of Bachelor of Science in Agriculture (BSA) Major in

Agronomy



by

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April, 1982

ABSTRACT

This study, "Cacao Germination as Affected by Moisture Content and Cold Storage Time", was conducted to determine the effect of seed moisture content and cold storage on the germination of cacao seeds. This was also conducted to determine the best moisture content that would give the highest percentage germination in cacao. All the data were analyzed statistically. It was observed that moisture content of the seed has a significant effect on cacao germination as well as a cold storage time.

Deterioration of cacao seeds could be affected by moisture content below 5% resulting to zero germination percentage. Ten percent moisture seemed to be the lowest tolerable for germination to be affected and three days at cold storage to attain the same.

Prolonging of seeds at cold storage and maintaining a moisture content of less than five percent is not
advisable to attain good germination.

TABLE OF CONTENTS

																					Page
BIOGR	APHIC	AL D	ATA	Α.					•	•			•	•						•	iii
ACKNO	WLEDG	MENT											•	•	•		•				iv
ABSTR	ACT				•			•			•				•	•				•	v
LIST	OF TA	BLES			•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	viii
LIST	OF FI	GURE	s.			•				•	•	•	•	•		•		•		•	ix
I	NTROD	UCTI	ON			•		•							•						_ 1
	Impo	rtan	ce	of	th	e	St	ud	У	•		•					•			•	2
	Obje	ctiv	es	of	th	e	St	ud	У			•		•	•		•	•			3
	Time	and	P1	ace	9 0	f	th	e	St	uo	ly										3
RI	EVIEW	OF	REL	ATE	ED	LI	TE	RA	TU	RE	}	•		•	•		•	•			4
M	ATERIA	ALS .	AND) ME	тн	OD	S	•	•		•						•	•		•	9
	Mate	rial	s,	٠					• ,	•			•							•	9
	Metho	ods			•	•	•	•												•	9
	Sel	lect.	ion	of	g.	la	nt	in	g	ma	te	ri	lal	s					•	•	9
	Pre	epar	ati	.on	of	S	oi	1 1	me	di	a	•	•	•	•	•			•	•	9
	Inc	cuba	tio	n c	f	th	e	se	ed	s	•	•				•	•	•	•		10
	Exp	peri	men	tal	. 1	ay	ou	t	•	•		•	•	•	•		•	•	•		10
	Pla	anti	ng		•	•	•		•	•	•	•	•	•	•		•	٠			11
	Sha	adin	g.			•		•	•	•	•	•	•		•		•	•	•	•	11
	Wat	teri	ng			•				۰					٠	•	٠	•	۰	•	11
	Wee	edin	g a	nd	cu.	lt	iv	at:	io	n	•	•		•	•	•	۰		٠	•	12
	Cro	מ ממ	rot	ect	io	n			•	0					٠	•	۰	•			12

					Page
Gathering of data		•	•		12
Statistically keynote for the experiment		•		•	12
DISCUSSION OF RESULTS	•		•	•	14
Percentage Germination	•		•	•	14
Height of Seedlings			•		19
Number of Leaves				•	21
SUMMARY, CONCLUSION AND RECOMMENDATION					23
Summary	•			•	23
Conclusion				•	24
Recommendation					24
BIBLIOGRAPHY	•	•	•	•	25
ADDENDIY					20

LIST OF TABLES

Table		Page
la.	Percentage Germination of Cacao Seeds as Affected by Varying Levels of Moisture and Days of Storage	17
lb.	Analysis of Variance for Percentage Germination of Cacao Seeds as Affected by Moisture Level and Storage Time	18
2.	Average Height (cm) of Cacao Seedlings One Month After Germination	20
3.	Number of Leaves per Plant After One Month	22

LIST OF FIGURES

Figure					Page
l.	Experimental Field Layout	•	•	•	29
2.	Germination Rate Taken at Weekly Interval for Four Weeks of Cacao Seeds as Affected by Moisture Content and Days of Cold Storage	•	•		31

CACAO GERMINATION AS AFFECTED BY MOISTURE CONTENT AND COLD STORAGE 1

by

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1/A Special Problem presented to the faculty of the Don Severino Agricultural College, Indang, Cavite, in partial fulfillment of the requirements for graduation with the degree of Bachelor of Science in Agriculture (BSA) Major in Agronomy. Contribution No. P.S. 82020-008. Prepared in the Plant Science Department under the supervision of Prof. Amornita T. Creus.

INTRODUCTION

Cacao (Theobroma cacao, Linn.), is one of the most profitable perennial crops not only in the Philippines but also in other countries. Cacao had gained popularity both locally and internationally because of its usefulness in making chocolate, candies, beverage, cake and other desserts. It is usually sold in powdered form, cholate pods, flavoring materials and in many forms of confectionaries.

However, local production of cacao has not kept up with the consumption. Because of this, much cacao is imported.

This crop is usually grown for seeds and for these to germinate, a favorable environment such as light, tempe-