

#### Drying seeds and produce

A novel and smart way of drying and storage of seeds and produce

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Growing world population

Reduction of arable land

Limitation of primary resources

Increased stress on agriculture

Producing more food?



#### 1/3 of the food produced worldwide is wasted









FOOD WASTE is a major worldwide problem



of all edible food produced worldwide is wasted or lost each year. That is 1/3 of the food produced annually.





#### A well known principle in postharvest handling of fresh produce.

Practiced routinely on a worldwide scale with enormous impacts and proven results. However, it requires large infrastructural investment and continuous energy input to maintain refrigerated transport and storage facilities. As a concept is essentially unrecognized as a postharvest strategy.

Implementing the dry chain has a greater potential impact than the cold chain, with minimal infrastructure and no energy inputs after initial drying.

#### Cold chain concept

#### Dry chain concept



## Considerations

- Maximum sun drying is often insufficient for storage
- Sun drying is not possible during rainy season
- Losses due to rodents, insects and birds
- Deterioration of quality and nutritional value
- Fungal infections & mycotoxins, health risks
- Humidity has a negative impact on temperature tolerance



## **DryStore** application

Supported by seed companies, improving farming quality















## Drying beads











# Drying Beads, a continuous improvement



### DryBox & DrumDry











#### Some results on storage & germination



# Impact on insects, fungi & bacteria and thus on mycotoxins and aflatoxin



## Thank You for the Attention



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