



**UNIVERSITI PUTRA MALAYSIA**

**DETERMINATION OF HYDRATION WINDOW FOR  
CRYOPRESERVATION OF THREE CITRUS SPECIES**

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**DETERMINATION OF HYDRATION WINDOW FOR  
CRYOPRESERVATION OF THREE CITRUS SPECIES**

**By**

**Amyita Witty Ugap**

**Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia,  
in Fulfilment of the Requirement for the Degree Master of Science**

**April 2008**



## **DEDICATION**

This manuscript is especially dedicated to my parents, Ugap Ganai and Moureen Dasim, to my brothers; Collin, Rayner, Melven and Earven, to my sisters; Flourita, Adriana, Viviana and Rozyiana and to my dear friend, Andrew Kong.

An abstract of the thesis presented to the Senate of Universiti Putra Malaysia as partial fulfilment of the requirements for the degree of Master of Science.

**DETERMINATION OF HYDRATION WINDOW FOR  
CRYOPRESERVATION OF THREE CITRUS SPECIES**

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**Chairman : Associate Professor Uma Rani Sinniah, PhD**

**Faculty : Agriculture**

The objective of this study was to determine the optimal hydration window for successful cryopreservation of *Citrus madurensis*, *C. grandis* and *C. reticulata* seeds in relation to their tolerance to desiccation and freezing.

Initially, seed tolerance to desiccation and freezing were empirically investigated based on the seed survival, before and after freezing in liquid nitrogen (LN). Seeds were desiccated in a laminar air flow (LAF) (55% RH) and over silica gel (SG) (5% RH) for different periods (0, 12, 24, 36, 48, 60, 72, 96 and 120 hours). The dehydration rates were similar for both methods employed for the first 48 hours of desiccation but differed thereafter, with seeds desiccated using SG reaching water content below  $0.10 \text{ gH}_2\text{O.g}^{-1}$  fresh weight (fw) earlier than using LAF. Significant decline in seed survival was observed with decrease in water content of the three citrus species. Water content for desiccation sensitivity ( $\text{WC}_{\text{DS}}$ ) measured as the water content when significant decline in survival was observed.  $\text{WC}_{\text{DS}}$  for seeds desiccated in LAF was 0.14, 0.18 and  $0.07 \text{ gH}_2\text{O.g}^{-1}$  fw for *C. madurensis*, *C. grandis* and *C. reticulata*, respectively. As for SG, it was 0.17, 0.23 and  $0.08 \text{ gH}_2\text{O.g}^{-1}$



<sup>1</sup> fw for *C. madurensis*, *C. grandis* and *C. reticulata*. In relation to freezing tolerance, the water content at the highest survival achieved or termed the high moisture freezing limit (HMFL) was 0.09, 0.13 and 0.11 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. madurensis*, *C. grandis* and *C. reticulata* when seeds were desiccated in LAF. As for seeds desiccated over SG, the HMFL was 0.10 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. madurensis* and 0.08 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. grandis* and *C. reticulata*. This resulted in WC<sub>DS</sub> having greater value than HMFL. Therefore WC<sub>DS</sub> was determined based on 50% reduction in seed survival and the values were 0.07 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. madurensis* and 0.06 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. grandis* and *C. reticulata* when desiccated in LAF. As for SG, it was 0.06, 0.08 and 0.05 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. madurensis*, *C. grandis* and *C. reticulata*. Seeds exposed to LN, subsequent to desiccation to ~0.10 gH<sub>2</sub>O.g<sup>-1</sup> fw water content using the LAF resulted in better survival (40 – 50%) as compared to SG (<40%). However, the water content obtained would depend on the initial water content and the seed-to-seed variation.

In the second study, seeds were equilibrated over various saturated salt solutions (8 – 92% RH) at 25°C for three weeks to allow seeds to reach their equilibrium water content in order to minimize seed-to-seed variation. Seed desiccation sensitivity was measured based on the water content at which 50% survival was achieved (WC<sub>50</sub>) using the fitted pattern of the desiccation sensitivity model which ranged between 0.06 – 0.11 gH<sub>2</sub>O.g<sup>-1</sup> fw for the three citrus species. The expression of water content in terms of water activity obtained from water sorption isotherm showed that irrespective of the water content for desiccation sensitivity the water activity was similar (~0.65). As for seed freezing tolerance, a high variation was observed between seeds of the citrus species when measured as HMFL (HMFL=0.13, 0.15 and

0.10 gH<sub>2</sub>O.g<sup>-1</sup> fw for *C. madurensis*, *C. grandis* and *C. reticulata*). When determined by thermal analyses, the unfreezable water content (WC<sub>U</sub>) of *C. madurensis*, *C. grandis* and *C. reticulata* were 0.19, 0.20 and 0.15 gH<sub>2</sub>O.g<sup>-1</sup> fw as indicated by Differential Thermal Analysis (DTA) and it was 0.11, 0.14 and 0.09 gH<sub>2</sub>O.g<sup>-1</sup> fw when determined by Differential Scanning Calorimetry (DSC). The DTA was not sensitive enough to detect freezable water at lower water contents. A highly significant correlation was found for those species between the WC<sub>U</sub> and the HMFL. The values for WC<sub>U</sub> (DSC) and HMFL coincided indicating that the removal of all freezable water is absolutely essential for the survival of the three citrus species studied. Therefore, the use of DSC for determination of WC<sub>U</sub> is reliable. Seeds desiccated in 70 – 80% RH consistently resulted in removal of freezable water.

Total lipid content in seeds was determined in order to see the relationship between seed total lipid content and WC<sub>U</sub>. The amount of total lipid content in the three citrus species studied differed significantly, namely 41.9% fw for *C. madurensis*, 30.7% fw for *C. grandis* and 48.6% fw for *C. reticulata* but was negatively correlated to WC<sub>U</sub>. The negative correlation can be explained by the equation;  $WC_U = 30.41 - 0.47x$ . Therefore, the possibility of obtaining the safe water content for cryopreservation of citrus species is based on total lipid content.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Master Sains.

**PENENTUAN JULAT KANDUNGAN AIR YANG OPTIMUM UNTUK  
PENGKRIOWETAN TIGA SPESIES CITRUS**

oleh

**Amyita Witty Ugap**

**April 2008**

**Pengerusi : Professor Madya Uma Rani Sinniah, PhD**

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Kajian ini dijalankan untuk menentukan julat kandungan air yang optimum untuk pengkriowetan (HWC) bagi *Citrus madurensis*, *C. grandis* dan *C. reticulata* berdasarkan ketoleransian biji benih terhadap pengeringan dan penyejukan.

Pada permulaannya, kajian secara empirikal dijalankan untuk menentukan kemandirian biji benih, sebelum dan selepas didedahkan kepada cecair nitrogen. Pengeringan dijalankan di dalam kebuk aliran laminar (LAF) (55% RH) dan di dalam desikator yang terkandung gel silika (SG) (5% RH) untuk jangkamasa yang berbeza (0, 12, 24, 36, 48, 60, 72, 96 dan 120 jam). Kadar pengeringan biji benih adalah sama bagi kedua-dua jenis pengeringan untuk 48 jam yang pertama, di mana kandungan air kurang daripada  $0.10 \text{ gH}_2\text{O.g}^{-1} \text{ fw}$  dicapai lebih awal apabila SG digunakan berbanding pengeringan menggunakan LAF. Kemandirian biji benih berkurangan dengan penurunan kandungan air selepas pengeringan. Nilai kandungan air bagi sensitiviti terhadap pengeringan ( $\text{WC}_{\text{DS}}$ ) adalah berdasarkan kepada kemerosotan awal kemandirian biji benih. Bagi pengeringan menggunakan LAF,  $\text{WC}_{\text{DS}}$  adalah 0.14, 0.18 dan  $0.07 \text{ gH}_2\text{O.g}^{-1} \text{ fw}$  bagi *C. madurensis*, *C. grandis* dan *C.*

*reticulata*. Manakala bagi pengeringan menggunakan SG, ianya adalah 0.17, 0.23 dan 0.08 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. madurensis*, *C. grandis* dan *C. reticulata*. Bagi toleransi terhadap penyejukan, nilai kandungan air pada kemandirian biji benih yang tertinggi atau kandungan air bagi had penyejukan (HMFL) adalah 0.09, 0.13 dan 0.11 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. madurensis*, *C. grandis* dan *C. reticulata* apabila dikeringkan di dalam LAF. Bagi biji benih dikeringkan di atas SG, nilai HMFL adalah 0.10 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. madurensis* dan 0.08 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. grandis* dan *C. reticulata*. Ini menyebabkan nilai WC<sub>DS</sub> adalah lebih tinggi berbanding nilai HMFL. Oleh itu, nilai WC<sub>DS</sub> adalah berdasarkan kepada 50% kemerosotan biji benih selepas pengeringan dan nilainya adalah 0.07 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. madurensis* dan 0.06 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. grandis* dan *C. reticulata* apabila dikeringkan dalam LAF. Bagi pengeringan menggunakan SG, ianya adalah 0.06, 0.08 dan 0.05 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi *C. madurensis*, *C. grandis* dan *C. reticulata*. Biji benih yang dikeringkan kepada ~0.10 gH<sub>2</sub>O.g<sup>-1</sup> fw menggunakan LAF dan didedahkan kepada nitrogen cecair menunjukkan kemandirian yang lebih memuaskan (40 – 50%) berbanding SG (<40%). Namun, kandungan air tersebut dicapai bergantung kepada kandungan awal air dan variasi antara biji benih.

Dalam kajian yang kedua, biji benih citrus dikeringkan dalam beberapa larutan kimia tepu (8 – 92% RH) pada suhu 25°C selama tiga minggu untuk mencapai ekuilibrase dan perbezaan kandungan air di antara biji benih adalah minimum. Toleransi terhadap pengeringan diukur pada kandungan air apabila 50% kemandirian biji benih dicapai (WC<sub>50</sub>) berdasarkan corak pepadanan model sensitiviti pengeringan dan ianya adalah di antara julat 0.06 – 0.11 gH<sub>2</sub>O.g<sup>-1</sup> fw bagi ketiga-tiga spesies citrus tersebut. Penentuan nilai aktiviti air adalah berdasarkan kandungan air dari isoterma

penyerapan air menunjukkan kandungan air bagi toleransi terhadap pengeringan adalah hampir sama ( $\sim 0.65$ ) walaupun kandungan air asal adalah berbeza. Manakala toleransi terhadap cecair nitrogen adalah berbeza bagi setiap spesies citrus apabila diukur sebagai HMFL (HMFL=0.13, 0.15 dan 0.10  $\text{gH}_2\text{O}\cdot\text{g}^{-1}$  fw bagi *C. madurensis*, *C. grandis* dan *C. reticulata*). Apabila diukur menggunakan 'Differential Thermal Analysis' (DTA), kandungan air tak beku ( $\text{WC}_U$ ) bagi *C. madurensis*, *C. grandis* dan *C. reticulata* adalah 0.19, 0.20 dan 0.15  $\text{gH}_2\text{O}\cdot\text{g}^{-1}$  fw dan ianya adalah 0.11, 0.14 dan 0.09  $\text{gH}_2\text{O}\cdot\text{g}^{-1}$  fw apabila diukur menggunakan 'Differential Scanning Calorimetry' (DSC). DTA tidak boleh mengesan kehadiran air boleh beku pada kandungan air yang rendah. Korelasi di antara  $\text{WC}_U$  dan HMFL adalah sangat tinggi. Nilai  $\text{WC}_U$  (DSC) dan HMFL yang sama menunjukkan kepentingan mengeluarkan air boleh beku untuk kemandirian biji benih citrus. Oleh itu, penggunaan DSC untuk mengukur nilai  $\text{WC}_U$  adalah lebih tepat. Biji benih yang dikeringkan di antara 70 – 80% RH menyebabkan air boleh beku dikeluarkan dari biji benih.

Jumlah keseluruhan kandungan lipid dalam biji benih diukur untuk melihat kaitan di antara lipid dan  $\text{WC}_U$ . Ianya menunjukkan bahawa terdapat perbezaan kandungan lipid bagi setiap spesies citrus iaitu 41.9% fw bagi *C. madurensis*, 30.7% fw bagi *C. grandis* dan 48.6% fw bagi *C. reticulata* dan terdapat kaitan negatif di antara lipid dan  $\text{WC}_U$ . Korelasi negatif tersebut adalah berdasarkan formula;  $\text{WC}_U = 30.41 - 0.47x$ . Oleh itu, kebarangkalian untuk menentukan kandungan air yang selamat bagi pengkrioawetan biji benih citrus adalah melalui kandungan lipid.

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I certify that an Examination Committee has met on 17 April 2008 to conduct the final examination of Amyita Witty Ugap on her Master of Science thesis entitled “Determination of Hydration Window for Cryopreservation of Three Citrus Species” in accordance with Universiti Pertanian Malaysia (Higher Degree) Act 1980 and Universiti Pertanian Malaysia (Higher Degree) Regulations 1981. The committee recommends that the student be awarded the Master of Science.

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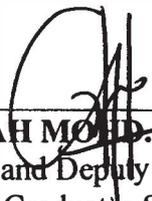
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This thesis was submitted to the Senate of Universiti Putra Malaysia and has been accepted as fulfillment of the requirement for the degree of Master of Science. The members of the Supervisory Committee were as follows:

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Date: 14 August 2008

## DECLARATION

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any other degree at UPM or other institutions.



AMYITA WITTY UGAP

Date: 17/6/08

## TABLE OF CONTENTS

	<b>PAGE</b>
<b>DEDICATION</b>	ii
<b>ABSTRACT</b>	iii
<b>ABSTRAK</b>	vi
<b>ACKNOWLEDGEMENTS</b>	ix
<b>APPROVAL</b>	xi
<b>DECLARATION</b>	xiii
<b>LIST OF TABLES</b>	xvii
<b>LIST OF FIGURES</b>	xx
<b>LIST OF PLATES</b>	xxii
<b>LIST OF ABBREVIATIONS</b>	xxiii
<b>CHAPTER</b>	
<b>1 INTRODUCTION</b>	<b>1</b>
<b>2 LITERATURE REVIEW</b>	<b>7</b>
2.1 The Botany of Citrus	7
2.1.1 The Classification of Citrus	7
2.1.2 The Origin and Distribution of Citrus	8
2.1.3 Uses of Citrus	9
2.1.4 Citrus in Malaysia	11
2.1.5 Citrus Industry Status in Malaysia	12
2.2 Germplasm Conservation	13
2.3 Seed Storage Behaviour	15
2.4 Seed Storage Behaviour of Citrus	17
2.5 Cryopreservation	19
2.6 Desiccation	21
2.7 Drying Rates	22
2.8 Ability to Tolerate Desiccation in Seeds	24
2.9 Hydration Window for Cryopreservation (HWC)	27
2.9.1 Low Limit (LL) of HWC	28
2.9.2 High Limit (HL) of HWC	29
2.9.3 Doubt about the Limit (The Definition of Low Limit, LL and High Limit, HL)	29
2.10 Water Characteristics	31
2.11 Lipids	33
2.12 Thermal Analysis	34
2.12.1 Differential Thermal Analysis (DTA)	35
2.12.2 Differential Scanning Calorimetry (DSC)	36
2.13 Freezing in Liquid Nitrogen	38
2.14 Thawing	39
<b>3 MATERIALS AND METHODS</b>	<b>40</b>
3.1 Study Layout	40
3.2 Seed Materials	41
3.3 Experimental Procedures	43



3.3.1	Extraction of Seeds	43
3.3.2	Preparation of Saturated Salt Solutions	45
3.3.3	Gerrmination Medium	45
3.3.4	Desiccation of Seeds	46
3.3.5	Freezing and Thawing Procedure	48
3.3.6	Gerrmination of Seeds	49
3.3.7	Thermal Analysis	50
3.3.8	Freeze Drying of Seeds	53
3.3.9	Total lipid content extraction	53
3.4	Measurement and Observation	57
3.4.1	Determnation of Water Content	57
3.4.2	Percentage Germination	58
3.4.3	Morphological Categorization	58
3.4.4	Determnation of Unfreezable Water Content	59
3.4.5	Determination of Desiccation Sensitivity Using a Model	60
3.4.6	Water Sorption Isotherm	61
3.4.7	Determnation of Total Lipid Content	61
3.5	Experiments	62
3.5.1	Experiment 1: The effects of drying on the desiccation tolerance and survival of three citrus species in liquid nitrogen	62
3.5.2	Experiment 2: The effects of desiccation and freezing on survival and calorimetric properties of tissue water in seeds of three citrus species	63
3.5.3	Experiment 3: Total lipid content and seeds survival in liquid nitrogen	64
3.6	Statistical Analysis	65
<b>4</b>	<b>RESULTS AND DISCUSSION</b>	<b>66</b>
4.1	Experiment 1: The effects of drying on the desiccation tolerance and survival of three citrus species in liquid nitrogen	66
4.1.1	The morphological description	66
4.1.2	The effect of drying methods on the rate of desiccation	68
4.1.3	Effects of desiccation under the laminar air flow (LAF) and over silica gel (SG) on the survival of <i>Citrus</i> species seeds following liquid nitrogen (LN) exposure	74
4.1.4	Measurement of water content for desiccation sensitivity ( $WC_{DS}$ ) and high moisture freezing limit (HMFL) of citrus seeds	85
4.2	Experiment 2: The effects of desiccation and freezing on survival and calorimetric properties of tissue water in seeds of three citrus species	89
4.2.1	Desiccation rate for three citrus seeds in saturated salt solutions (SSS)	89
4.2.2	Seed survival after desiccation over saturated salt solution (SSS) with and without exposure to liquid	95

	nitrogen.	
4.2.3	Measurement of seed desiccation sensitivity – based on survival without exposure to liquid nitrogen	102
4.2.4	Measurement of seed freezing tolerance with exposure to liquid nitrogen	110
4.3	Experiment 3: Total lipid content and seeds survival in liquid nitrogen	129
4.3.1	Total lipid content of the three citrus species	129
4.3.2	The relationship between lipid and unfreezable water content ( $WC_U$ ) of the three citrus species	130
4.3.3	The relations between lipid content and the survival of citrus species seeds following to liquid nitrogen exposure	132
<b>5</b>	<b>GENERAL DISCUSSION</b>	<b>133</b>
<b>6</b>	<b>CONCLUSIONS</b>	<b>145</b>
	<b>BIBLIOGRAPHY</b>	<b>148</b>
	<b>APPENDICES</b>	<b>163</b>
	<b>BIODATA OF STUDENT</b>	<b>184</b>

## LIST OF TABLES

TABLE		PAGE
3.1	The amount of salts and water required for preparation of saturated salt solutions, to provide different relative humidity for equilibration of citrus seeds water content.	45
4.1	Mean seed water content, 100-seeds fresh weight, seed shape and size of the three citrus species studied.	66
4.2	Mean seed water content ( $\text{gH}_2\text{O.g}^{-1}$ fw) ( $\pm$ standard deviation) for seeds of the three citrus species desiccated for different periods using the laminar air flow (LAF) and silica gel (SG) method.	68
4.3	Percentage viability and survival of <i>C. madurensis</i> seeds before (-LN) and after (+LN) exposure to liquid nitrogen following desiccation to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) (a) in laminar air flow (LAF) and (b) over silica gel (SG).	75
4.4	Percentage viability and survival of <i>C. grandis</i> seeds before (-LN) and after (+LN) exposure to liquid nitrogen following desiccation to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) (a) in laminar air flow (LAF) and (b) over silica gel (SG).	78
4.5	Percentage viability and survival of <i>C. reticulata</i> seeds before (-LN) and after (+LN) exposure to liquid nitrogen following desiccation to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) (a) in laminar air flow (LAF) and (b) over silica gel (SG).	81
4.6	The water content for desiccation sensitivity ( $\text{WC}_{\text{DS}}$ , $\text{gH}_2\text{O.g}^{-1}$ fw), and high moisture freezing limit (HMFL, $\text{gH}_2\text{O.g}^{-1}$ fw) of the three citrus species seeds studied.	86
4.7	Mean water content ( $\text{gH}_2\text{O.g}^{-1}$ fw) ( $\pm$ standard deviation) of seeds of three citrus species after equilibration in very low, 8% (KOH), intermediate, 75% (NaCl) and high, 92% ( $\text{KNO}_3$ ) relative humidity environment for different days.	90
4.8	Mean seed water content (d.w.b and f.w.b) upon equilibration to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) over saturated salt solutions (SSS), and the corresponding percentage viability and survival of desiccated <i>C. madurensis</i> seeds before (-LN) and after (+LN) exposure in liquid nitrogen.	95
4.9	Mean seed water content (d.w.b and f.w.b) upon equilibration to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) over saturated salt solutions (SSS), and the corresponding percentage viability and survival of desiccated <i>C. grandis</i> seeds before (-LN) and after (+LN) exposure in liquid nitrogen.	96

4.10	Mean seed water content (d.w.b and f.w.b) upon equilibration to various water contents ( $\text{gH}_2\text{O.g}^{-1}$ ) over saturated salt solutions (SSS), and the corresponding percentage viability and survival of desiccated <i>C. reticulata</i> seeds before (-LN) and after (+LN) exposure in liquid nitrogen.	97
4.11	Desiccation sensitivity as estimated by water content ( $\text{gH}_2\text{O.g}^{-1}$ fw) at which half of the initial viability was lost ( $\text{WC}_{50}$ ), estimated initial viability percentage ( $V_i$ ), specific parameter ( $\beta$ ) and proportion of variance explained by the sensitivity model ( $R^2$ ) of the three citrus species seeds studied.	106
4.12	Specific parameters of the simplified water sorption model ( $K'$ , $c$ , $k$ and $k'$ ) and proportion of variance explained by the regression model ( $R^2$ ) for the three citrus species.	109
4.13	Water content ( $\text{WC}_{50}$ ) and water activity ( $a_{w50}$ ) at which half of the initial viability was lost of three citrus species seeds studied.	110
4.14	Regression parameters of water contents (presence of freezable water in seed tissues), of the relationship between water content ( $\text{gH}_2\text{O.g}^{-1}$ fw) and exothermal temperature of seed samples of the three <i>Citrus</i> species studied, proportion of variance explained by the regression ( $R^2$ ) and probability ( $P$ ) of significance of each parameter.	118
4.15	Regression parameters, within the two regions of water contents (absence/presence of freezable water in seed tissues), of the relationship between water content ( $\text{gH}_2\text{O.g}^{-1}$ fresh weight) and enthalpy of melting transitions of seed samples of the three <i>Citrus</i> species studied, proportion of variance explained by the regression ( $R^2$ ), and probability ( $P$ ), of significance of each parameter.	124
4.16	The unfreezable water content ( $\text{WC}_U$ ) of the three citrus species seeds studied as measured by DTA and DSC.	126
4.17	Unfreezable water content ( $\text{WC}_U$ ) and its corresponding water activity ( $a_{wU}$ ) of three citrus species seeds studied.	128
4.18	Total lipid content of the three species studied.	129
4.19	The total lipid content for various other species as obtained from the literature.	130
5.1	The water content for desiccation sensitivity ( $\text{WC}_{DS}$ ), water content at 50% survival ( $\text{WC}_{50}$ ) and water activity ( $a_{w50}$ ) at which half of the initial viability was lost for three citrus species seeds studied.	141

5.2	The high moisture freezing limit (HMFL), unfreezable water content ( $WC_U$ ) and its corresponding water activity ( $aw_U$ ) of three citrus species seeds studied.	142
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## LIST OF FIGURES

FIGURE		PAGE
2.1	A diagrammatic representation of desiccation and its effect on seed moisture content.	21
2.2	Hydration Window for Cryopreservation (HWC), the safe window for successful cryopreservation.	28
4.1	Changes in seed water content ( $\text{gH}_2\text{O}\cdot\text{g}^{-1}\text{ fw}$ ) in relation to desiccation time using the laminar air flow (LAF) method for <i>C. madurensis</i> , <i>C. grandis</i> and <i>C. reticulata</i> .	71
4.2	Changes in seed water content ( $\text{gH}_2\text{O}\cdot\text{g}^{-1}\text{ fw}$ ) in relation to desiccation time using the silica gel (SG) method for <i>C. madurensis</i> , <i>C. grandis</i> and <i>C. reticulata</i> .	72
4.3	The variability for the level of desiccation sensitivity of citrus seeds desiccated using LAF and SG.	84
4.4	The variability for the level of freezing tolerance of citrus seeds desiccated using LAF and SG.	85
4.5	Drying patterns of seeds of three citrus species after equilibration over saturated salt solutions (SSS); KOH (8% RH), NaCl (75% RH) and KNO <sub>3</sub> (92% RH) to various water contents.	93
4.6	Survival of seeds as observed after equilibration over saturated salt solutions (SSS) to various water contents without exposure to liquid nitrogen and the water content at 50% survival (extrapolated line).	103
4.7	Survival of seeds as observed after equilibration over saturated salt solutions (SSS) to various water contents without exposure to liquid nitrogen (●) and the fitted pattern of the desiccation sensitivity model (solid line).	105
4.8	Water sorption isotherms of the three citrus species studied at 25°C.	108
4.9	Survival of seeds as observed after equilibration over saturated salt solutions (SSS) to various water contents after exposure to liquid nitrogen.	112
4.10	The cooling profiles of the three citrus species seed tissues at various water contents measured by differential thermal analysis.	114
4.11	The exothermal temperature of the three citrus species seeds as	117

a function of seed water content. The region of unfreezable water is shaded to emphasize the threshold moisture level between freezable water (○) and unfreezable water (□).

4.12	The heating thermograms of the three citrus seed samples at various water contents measured by differential scanning calorimetry.	120
4.13	The relationship between water content and enthalpy of melting transitions of the three citrus species seeds dried to various water contents.	123
4.14	Relationship between the high moisture freezing limit (HMFL) and unfreezable water content ( $WC_U$ ) of the three citrus species seeds.	127
4.15	The relationship between lipid content and the unfrozen water content of the seeds of three citrus species studied.	130
4.16	The relationship between lipid content and the unfrozen water content of the seeds of the citrus species and other species were studied.	131
5.1	Drying rates of the three citrus species seeds after desiccation in laminar air flow (LAF) and over silica gel (SG).	134
5.2	Survival percentage of the three citrus species after desiccation in laminar air flow (LAF) and over silica gel (SG).	134
5.3	Survival percentage of the three citrus species desiccated in laminar air flow (LAF) and over silica gel (SG) exposed to liquid nitrogen.	136
5.4	Survival pattern of the three citrus species after desiccation in laminar air flow, over silica gel and saturated salt solutions.	139

## LIST OF PLATES

PLATE		PAGE
2.1	Cross section of <i>C. limon</i> to show the different parts of the fruit.	9
2.2	Variations in fruit size, colour and appearances of fruits of different species within the genus <i>Citrus</i> . Bar = 1 cm.	12
3.1	Citrus fruits: (a) <i>Citrus madurensis</i> , (b) <i>Citrus grandis</i> and (c) <i>Citrus reticulata</i> . Bar = 1 cm.	42
3.2	Citrus seeds: (A) Whole seed and (B) Decorticated seed. Bar = 1 cm.	44
3.3	Seed placed on sterile petri dish before desiccation in laminar air flow.	46
3.4	Set up for seed desiccation over saturated salt solution in air tight glass jar.	48
3.5	Apparatus for the data acquisition for differential thermal analysis (DTA). Control of the freezing protocol and data acquisition were accomplished using a high speed and resolution interface card (Omega WB-AA1-B8) connected to a computer.	51
3.6	Sample pan furnace (Left - Sample and Right - Reference).	52
3.7	Covering the pan furnace with an aluminium cap.	52
3.8	Apparatus for the data acquisition for differential scanning calorimetry (DSC). Control of the freezing-warming protocol and data acquisition accomplished using a DSC connected to computer.	53
3.9	The Ultra Turax homogenizer used to homogenize the suspension.	54
3.10	The funnel with valve used to separate the water and solvent phase.	55
3.11	The evaporation system with temperature control and holds 12 bottles/vials.	56
3.12	The morphological categories of citrus seedlings. The above an example for <i>C. madurensis</i> but can be used for most citruses.	59

## LIST OF ABBREVIATIONS

%	Percentage
°C	Degree Celsius
DMRT	Duncan Multiple Range Test
DSC	Differential Scanning Calorimetry
DTA	Differential Thermal Analysis
dw	Dry Weight
e.g.	As an example/ for instance
etc.	et cetera/ and so on/ forth
fw	Fresh Weight
HL	High Limit
HMFL	High Moisture Freezing Limit
HWC	Hydration Window for Cryopreservation
<i>i.e.</i>	id est/ that is to say/ in other words
ISTA	International Seed Testing Association
LAF	Laminar Air Flow
LL	Low Limit
LN	Liquid Nitrogen
-LN	Without Freezing in Liquid Nitrogen
+LN	With Freezing in Liquid Nitrogen
RCBD	Randomized Complete Block Design
RH	Relative Humidity
SAS	Statistical Analysis System
SG	Silica Gel

<b>SSS</b>	<b>Saturated Salt Solution</b>
<b>viz.</b>	<b>As follows</b>
<b>WC<sub>50</sub></b>	<b>Water Content at which 50% survival was lost</b>
<b>WC<sub>DS</sub></b>	<b>Water Content for Desiccation Sensitivity</b>
<b>WC<sub>U</sub></b>	<b>Unfreezable Water Content</b>
<b>AOSA</b>	<b>Association of Official Seed Analysts</b>
<b>FAO</b>	<b>Food and Agricultural Organization of the United Nations</b>
<b>IBPGR</b>	<b>International Board for Plant Genetic Resources</b>