

Title Desiccation tolerance in coffee seeds (*Coffea arabica* L.).  
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#### **Abstract**

Laboratory trials were conducted to evaluate desiccation tolerance of coffee cv. Rubi seeds harvested at different stages of maturity (characterized as green, yellow and red). The treatments consisted of conventional drying, drying under controlled air humidity in chambers with saturated salt solution (Higrostat) and without drying. Seed vigour and viability were reduced due to drying. Seed vigour increased from the green to the yellow stage. The accumulation of heat-stable proteins was correlated with the level of desiccation tolerance of seeds harvested at different stages. Sucrose was not a limiting factor for the acquisition and/or induction of desiccation tolerance; glucose, raffinose and stachyose were not detected in embryos of developing seeds.