

HYG-5818

Hot Water and Chlorine Treatments to Eradicate Bacterial Plant Pathogens from Vegetable Seeds

Table 1. Hot Water Treatment.

Seed	Water Temperature		Minutes
	F	C	
Brussels sprouts, eggplant, spinach, cabbage, tomato	122	50	25
Broccoli, cauliflower, carrot, collard, kale, kohlrabi, rutabaga, turnip, cucumber	122	50	20
Mustard, cress, radish	122	50	15
Pepper	125	51	30
Lettuce, celery, celeriac	118	47	30