

## LENTIL SAMPLING PROTOCOL

### FIELD PROCEDURE

1. Familiarize the field team with the **Precautionary Notes on Avoiding Contamination**.
2. When plants begin to turn yellow and the lower pods turn brown to yellow–brown but still contain sufficient moisture to toughen the pods, randomly select 10 lentil plants in the field for sampling. (Because pods can easily shatter, closely monitor the lentil plants as harvest time approaches). Harvest lentils by cutting or swathing. (Note: Swathing should not be done during a hot, dry time of day).

### IN THE LABORATORY

3. Store samples in a dry location to reduce the moisture content to around 14% before threshing. If necessary, dry lentils in air dryers heated to no more than 43°C, to minimize the cracking of seed coats. Natural air drying has advantages over heated air, but a proper system design is necessary. Irrespective of the drying method, good airflow is required through the seed, which usually means that thinner layers of the seed must be used in this process.
4. Thresh the lentils. If using a commercial thresher, to prevent cracking, use a slower cylinder speed and set the concaves wider than for harvesting. Initial wind and sieve settings for wheat may be used. To avoid contamination, ensure that the thresher parts that may come into contact with the sample are rust-free.
5. Clean seed of foreign matter. Collect a representative sample of approximately 5 grams (refer to *Collecting a Representative Sample* and Figure 1 in **Precautionary Notes on Avoiding Contamination**). Package the samples in clean, new, properly labeled, paper #1 coin envelopes, and store them in a clean, dry, insect-free location until ready for analysis.

*For more information, contact:*

Dr. Ashutosh Sarker, HarvestPlus Lentil Crop Leader (a.sarker@cgiar.org)

or

Dr. James Stangoulis (james.stangoulis@flinders.edu.au)