Cryopreservation of Winter Buds of Herbaceous Peony (*Paeonia lactiflora Pall.*) by Encapsulation-dehydration

Mi Jin Seo1, Jong Hee Shin1, Jae Keun Sohn1*

¹Department of Agronomy, Kyungpook National University, Daegu 702-701 ²Institute of Bioresources, Gyeoungbuk Provincial Agricultural Technology Administration, Andong 760-891

Objective

Our objectives were to determine a more simple and reliable protocol for cryopreservation of winter buds using encapsulation-dehydration in herbaceous peony.

Materials and Methods

- o. Plant materials: Winter buds of herbaceous peony (Paeonia lactiflora Pall.)
- o. Methods
 - 1) Pretreatment
 - o. Encapsulation-dehydration: encapsulation into 3% alginate-gel_bead→desiccation by air drying for 5h→cryopreservation and thawing→culture
- 2) Desiccation by air drying for 5h→put in 1, 2, 5, 15ml cryovials→cryopreservation→thawing in 40°C water bath for 5min→culture

Results and Discussion

Winter buds of herbaceous peony were successfully cryopreserved using the encapsulation-dehydration techique. The highest survival rate(88.0%) of cryopreserved winter buds was achieved when the encapsulated winter buds were hydrated for 5h by air drying. The survival rate of the winter buds cryopreserved by vitrification showed relatively low level of 60%. This encapsulation protocol using dormant winter buds appears to be promising as a method for the long-term conservation of herbaceous peony.

*Corresponding author: Jae Keun Sohn, TEL: 053-950-5711 E-mail: jhsohn@knu.ac.kr

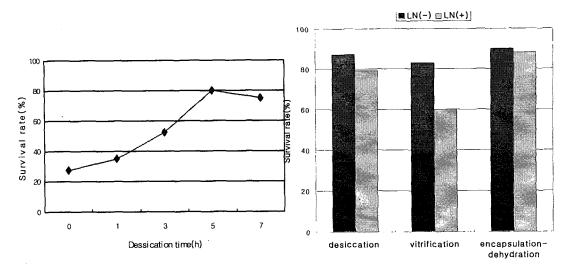


Figure 1. Effect of desiccation on the survival of cryopreserved winter buds in herbaceous peony.

Figure 2. Effect of desiccation, vitrification and encapsulation-dehydration on cryopreservation of winter buds in herbaceous peony.

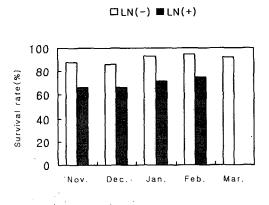


Figure 3. Seasonal variation in survival rate of cryopreserved winter buds.

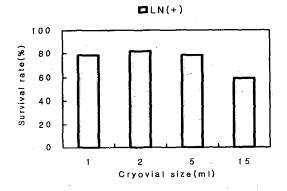


Figure 4. Changes in survival rate of cryopreserved winter buds according to cryovial size.



Figure 5. Shoot regeneration from cryopreserved winter buds by desiccation(A), vitrification(B) and encapsulation-dehydration(C).