

**[BPI ADMINISTRATIVE ORDER NO. 20, S. 2005,
June 02, 2005]**

**REVISED SEED AND FIELD STANDARDS FOR THE PRODUCTION
OF HYBRID (F1) SEEDS AND HYBRID RICE PARENTAL SEEDS (A
OR CMS LINE, B OR MAINTAINER LINE, AND R OR RESTORER
LINE)**

Pursuant to the provisions of the Implementing Rules and Regulations of R.A. 7308, otherwise known as the Seed Industry Development Act of 1992, Article II, Section 3C, and upon approval of the National Seed Industry Council the following standards and procedures are to be adopted to ensure the quality of hybrid (F1) and parental seeds (A or CMS line, B or Maintainer line and R or Restorer line):

1. The general requirements of seed certification applicable to all crops like hybrid rice (F1) and hybrid rice parental seeds (A/B/R line) as adopted by the National Seed Quality Control Service are basic together with the succeeding specific requirements.
2. The production area must have fertile soil adapted for parental lines, with sufficient irrigation and efficient drainage system, not shaded and has no previous record of serious incidence of pests and diseases.
3. The production area must undergo at least four series of inspections to be conducted by duly trained official seed inspectors during the seed production process at the following stages:
 - a. transplanting - to ensure that proper row orientation, appropriate distance of planting and number of seedlings per hill are followed;
 - b. maximum tillering before heading - to check whether off-types and other varieties are properly removed;
 - c. flowering stage - to ensure that all possible sources of contamination are rogued; off-types should be actually computed to have strong basis for rejection (if after the inspection and the off-types are not removed, the field should be rejected);
 - d. harvest time - to ensure that the R lines (male parent) are harvested ahead and taken out of the field before harvesting A line (seed parent);
4. Report of inspection should be submitted one week after each inspection to the National Seed Quality Control Services, who has jurisdiction over the area.
5. During processing and storage, proper cleaning and bagging must be observed to maintain general cleanliness/sanitation and prevent mechanical mixtures of varieties.