NURSERY, PLANTING, AND MAINTENANCE

Online Training of Hydroponic Vegetable Cultivation

Lembang, 28 Mei 2021

Lecturer Team ICAT Lembang



Professional Competitiveness Entrepreneurship



1 Nursery

1) Seed preparation

- Certified
- ☐ Expired date
- ☐ We have to do germination test:
 - ➤ Minimum seed viability is 90%
 - Growing healthy and normal
 - > Free from pest and disease
 - > Fresh green stem and leaves
 - > Healthy roots
 - > The seeds are grow uniformly







Process 1:

Soft seeds such as kale, spinach, lettuce, and caisim

Soaked seeds

Lukewarm water

± 15 minute

Hard seeds such as chilies, peppers, watermelon, and melon

Soaked seeds

Lukewarm water

+ 1 hour

The seeds are ready to go straight sowing on the planting medium before germinating



Process 2:

Soft seeds such as kale, spinach, lettuce, and caisim

Soaked seeds

Lukewarm water,

+ 1 minute

Discard the
soaking water

Moisten with
tissue

2-4 days

Benih keras seperti cabai, paprika, dan seledri

Soaked seeds

Lukewarm water, + 1 minute Discard the soaking water

Moisten with tissue

8-10 days

After the seeds germinate, will be moved to growing media

2) Seed Treatment

- ☐ Seed Treatment applied to seeds that have not received treatment from the producer.
- ☐ Seed Treatment aims to avoid pests, fungi and bacteria during the nursery.
- ☐ Seed Treatment can use pesticides, insecticides, fungicides and bactericides.



☐ How to apply the pesticides:

- ➤ Dry method : pesticides are mixed directly with the seeds, usually in powder.
- ➤Wet method : pesticides, in the form of powder or liquid, mixed with water, then the seeds are soaked in a pesticide solution.



- ☐ Fungicide dosage / concentration
 - ➤ Can use the recommended dosage/concentration listed on the packaging.
 - ➤ If using liquid pesticides (wet method) = 2 ml / 1 liter of water for 1 kg of seed.
 - ➤ If using powder pesticides (wet method) = 2 g / 1 liter of water for 1 kg of seed.
 - ➤ If using powder pesticides (dry method) = sprinkle evenly until the entire surface of the seeds is covered.

3) Hydroponic Media

- Does not contain nutrients
- ☐ Clean and aseptic
- Porosity is good
- ☐ Have an ability to keep the water
- Does not contain tree sap
- ☐ Does not contain oil
- Does not contain coloring agent
- Does not contain hazardous and toxic materials



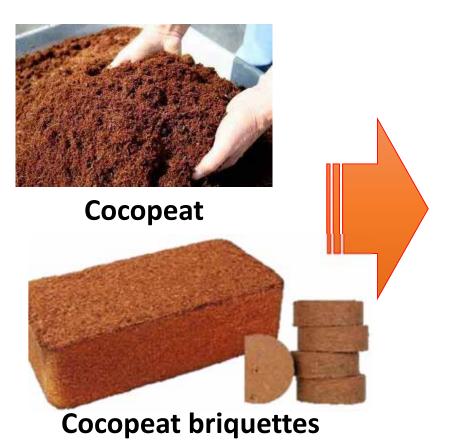
Alternative Growing Media on Hydroponic Technology







Rockwool











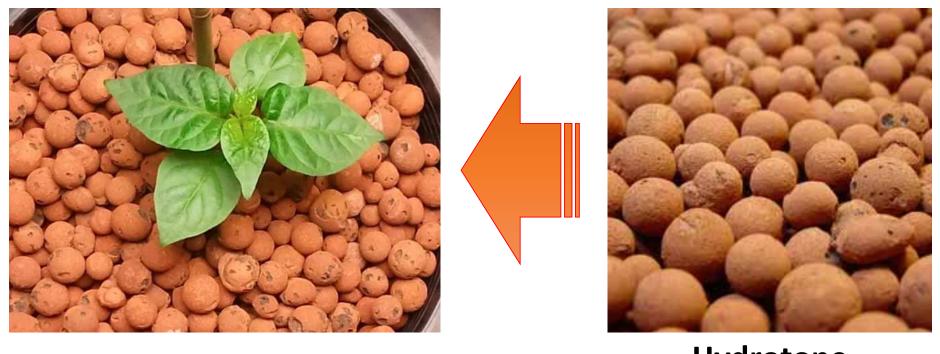
Husk Charcoal







Cocogrow

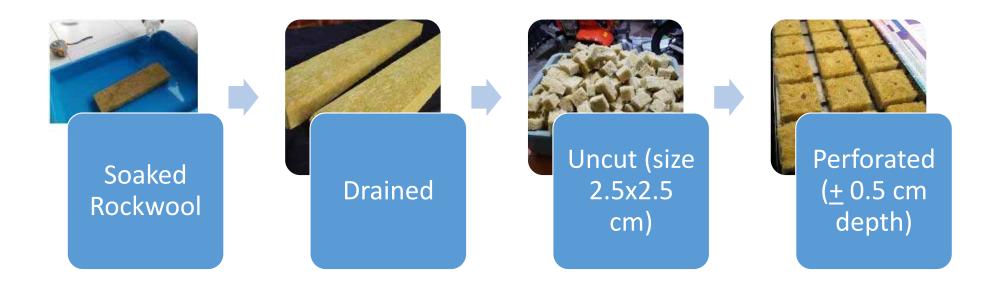


Hydrotone



Hydrogell

Preparation of Rockwool Growing Media



4) Nursery House

- ☐ It aims to protect plants from temperature, humidity, light intensity, rainfall, and pests and diseases.
- ☐ It can be made of materials with a bamboo, wood, mild steel, or pipe framework.
- ☐ Ideally, the roof and walls of the Nursery House are made of Ultra Violet (UV) plastic material.





- ☐ Inside the nursery House, there are seedbed racks.
- ☐ Seedling racks are placed at a height that is not in direct contact with the soil.
- ☐ Seedling shelves are intended to prevent the seeds from microorganisms in the soil.



- ☐ Seedling racks also facilitate the process of caring for seeds while in the nursery.
- ☐ Seedling racks can be made of bamboo, wood, mild steel, paralon pipes, or a combination of these materials.



5) Media Sterilization

☐ Sterilization using chemicals

➤ The planting media was soaked with fungicides and bactericides 2 g / 1 liter of water or 2 ml / 1 liter of water, for 1-2 hours and then drained.

☐ Sterilization by "steaming"

The planting medium is "steamed" using a steamer pan, autoclave drum, or other steamer, for 1 hour, then cool down.





6) Technique of Planting Seeds

- ☐ Prepare a good seedling location (temperature, humidity, light intensity and rainfall are controlled).
- ☐ Prepare a seed tray to store the seedling media.
- ☐ Prepare the seedling media that has been selected and "sterilized".
- ☐ "Spray" the seedling medium with clean water. Make sure all of the media is wet.



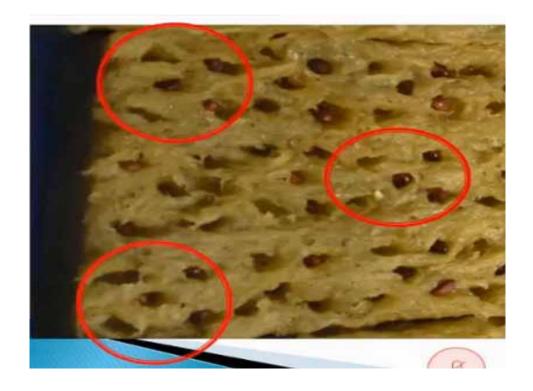
- Make the planting hole based on the size of the seed of the plant. Make sure the planting hole is not too wide and too deep.
- ☐ Plant the seeds into the hole in the seed medium. Make sure that each seedling hole contains only 1 plant seed.
- ☐ Cover the planting hole (if not using Rockwool).
- Water again. Make sure the planting medium is not too wet.
- ☐ While in the nursery, make sure the conditions of the planting media are always wet.



Spinach seeds



Kangkoong seeds



Lettuce seeds





1) Pre Planting

- ☐ Make sure the seeds that will be transplanted have met their age.
- ☐ The age for transplanting ranged from 7 to 21 days, depending on the type of crop commodity and the location where it was grown.
- Make a selection of seeds before the planting process. Make sure that only seeds that grow healthy and normal are planted.



2) Planting Techniques

- ☐ Plant in the morning or evening, or when the weather is not hot.
- ☐ Try to keep the plants from sinking too much into the net pot or other growing media.
- ☐ Make sure no plant leaves touch the pipe.
- ☐ Make sure the flow of nutrients is smooth and normal.





1) Nutritional Control

Nutrition check

Dense concentration



Nutritional enhancement

Substitution of nutrients

Nutrient manufacture











TDS/EC Meter

2) Labeling

Name and period of the plant

Plant:

Seedling date:

Transfer date:

Estimated harvest:

Example:

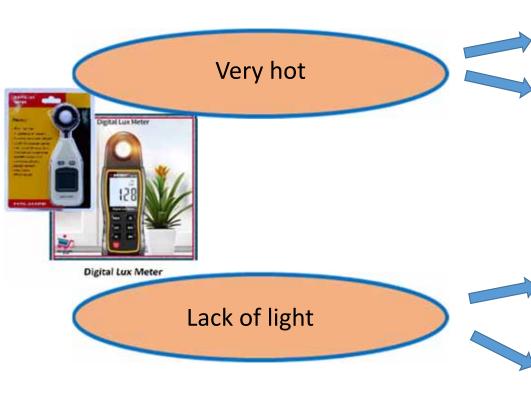
Kangkoong

Seedling: 2/12

Transfer: 6/12; 13/12; 20/12

Estimated harvest: 27-30 Des

3) Set the Lighting



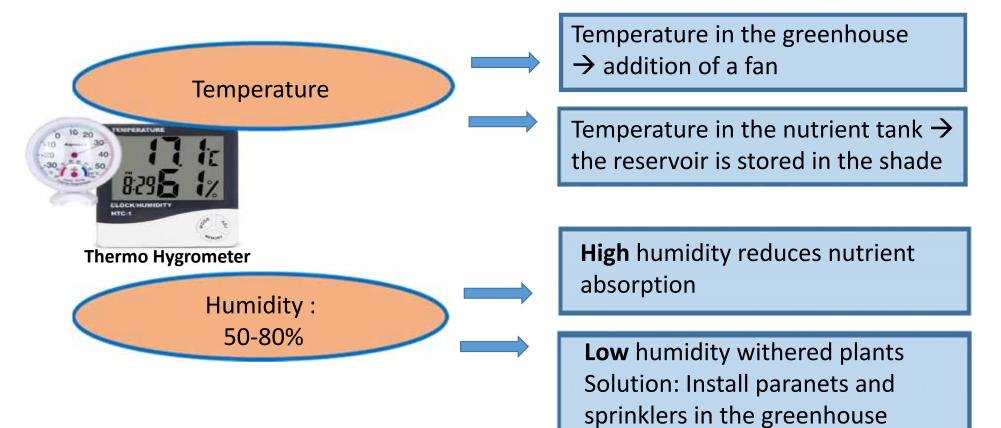
Install a paranet/shade net

Causes wilting and a bitter taste of vegetables

- Move it into a place of sufficient light
- Adding LED lights (wasteful of electricity)

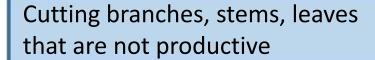
Causes wilting, etiolation and less than optimal growth

4) Check Temperature and Humidity

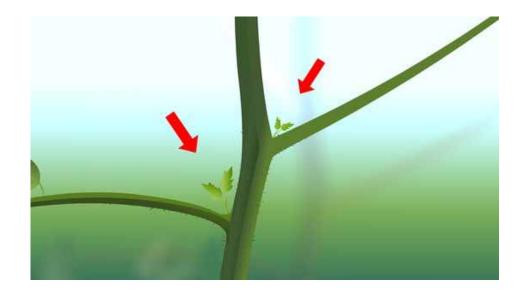


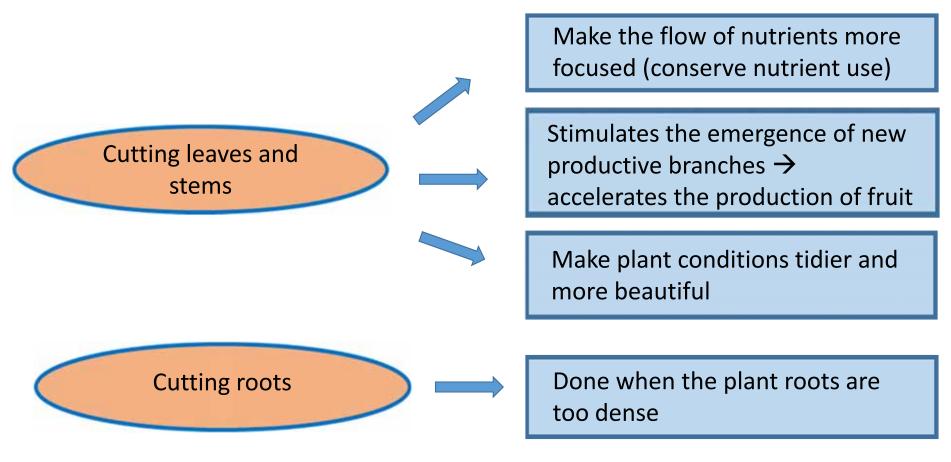
5) Pruning or Thinning

Fruit vegetables/
Fruit plants

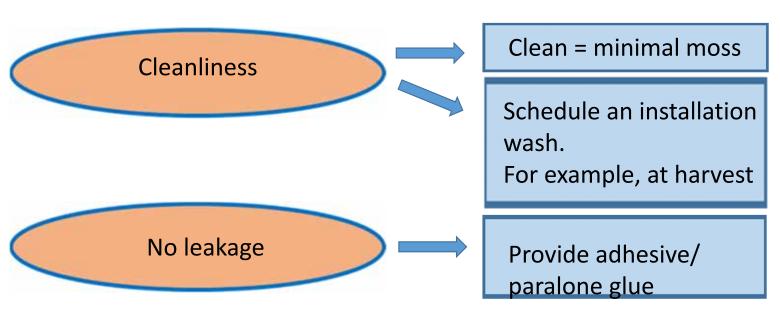


For example: tomatoes, melons, watermelons, eggplants, peppers





6) Monitor the Installation





7) Pest Control



Using vegetable pesticides

Extracts of neem leaves, soursop leaves, garlic, betel leaf, tobacco, lemongrass

Use traps

The bottle is painted with light color (eg yellow), the impraboard is smeared with glue

Natural Pest Control



Yellow Trap

Advantages of Vegetable Pesticides

- Environmentally friendly because vegetable pesticides have organic material that is easily biodegradable.
- ❖ Vegetable pesticide residues are easily biodegradable.
- ❖ Non-toxic to humans.
- Materials and processes for making pesticides are easily available.
- ❖ Do not poison or damage plants.
- The manufacturing cost is relatively cheap.
- The use of vegetable pesticides provides added value.

Lack of Vegetable Pesticides

- The spraying performance of vegetable pesticides is not as fast as chemical pesticides.
- Evaporates easily because of the high intensity of the sun.
- ➤ Storage doesn't last long.
- ➤ Vegetable pesticide raw materials are available in large quantities.
- ➤ Low toxicity.

Garlic Extract (almost all types of pests (90%) can eradicated, both pests on leaves and planting media

Materials

- 5-6 pieces of garlic
- 1 teaspoon galangal
- 1 teaspoon cloves
- 1 liter of water
- Diswashing liquid soap
- Methylated spirits

Tools

- Grater
- Pestle
- Bucket
- Mixer
- Filter/soft cloth

How to make

Grate the garlic and galangal \rightarrow put in a container

Mash the cloves, then mix with the grated garlic and galangal

Pour 1 liter of water, mix well, then save for one day or until the waste of the material settle

Filter the solution using a filter or soft cloth, mix with methylated spirits, and mix well

Let stand for a while, then store in a tightly closed bottle

Mix 0.25 liters of solution with 1 tablespoon of liquid soap and stir well, then put it in the sprayer

How to use

Application

 Spray onto the base of the affected plant in the afternoon/evening

Prevention

Just spray every two weeks

8. Use of stakes

Support so that the grown plant stems do not fall



Calculating Hydroponic Nutritional Needs (AB MIX)







Convert EC Units (µS / cm) to TDS Units (ppm) According to Several Versions

EC	Hanna	Eutech	Truncheon	CF
ms/cm	0.5 ppm	0.64 ppm	0.70 ppm	0
0.1	50 ppm	64 ppm	70 ppm	1
0.2	100 ppm	128 ppm	140 ppm	2
0.3	150 ppm	192 ppm	210 ppm	3
0.4	200 ppm	256 ppm	280 ppm	4
0.5	250 ppm	320 ppm	350 ppm	5
0.6	300 ppm	384 ppm	420 ppm	6
0.7	350 ppm	448 ppm	490 ppm	7
0.8	400 ppm	512 ppm	560 ppm	8
0.9	450 ppm	576 ppm	630 ppm	9
1.0	500 ppm	640 ppm	700 ppm	10
1.1	550 ppm	704 ppm	770 ppm	11
1.2	600 ppm	768 ppm	840 ppm	12
1.3	650 ppm	832 ppm	910 ppm	13
1.4	700 ppm	896 ppm	980 ppm	14
1.5	750 ppm	960 ppm	1050 ppm	15
1.6	800 ppm	1024 ppm	1120 ppm	16
1.7	850 ppm	1088 ppm	1190 ppm	17
1.8	900 ppm	1152 ppm	1260 ppm	18
1.9	950 ppm	1216 ppm	1330 ppm	19
2.0	1000 ppm	1280 ppm	1400 ppm	20
2.1	1050 ppm	1334 ppm	1470 ppm	21

2.2	1100 ppm	1408 ppm	1540 ppm	22
2.3	1150 ppm	1472 ppm	1610 ppm	23
2.4	1200 ppm	1536 ppm	1680 ppm	24
2.5	1250 ppm	1600 ppm	1750 ppm	25
2.6	1300 ppm	1664 ppm	1920 ppm	26
2.7	1350 ppm	1728 ppm	1890 ppm	27
2.8	1400 ppm	1792 ppm	1960 ppm	28
2.9	1450 ppm	1856 ppm	2030 ppm	29
3.0	1500 ppm	1920 ppm	2100 ppm	30
3.1	1550 ppm	1984 ppm	2170 ppm	31
3.2	1600 ppm	2049 ppm	2240 ppm	32

Recommended pH and Nutritional Concentration in Hydroponics

pH and PPM Tables for Leaf Vegetables			
Vegetable Name	рН	PPM	
Artichoke	6.5 – 7.5	560 – 1260	
Asparagus	6.0 - 6.8	980 – 1200	
Pre onion	6.5 - 7.0	980 – 1260	
Spinach	6.0 - 7.0	1260 – 1610	
Broccoli	6.0 - 6.8	1960 – 2450	
Brusell sprouts	6.5	1750 – 2100	
Endive	5.5	1400 – 1680	
Kailan	5.5 – 6.5	1050 – 1400	
Kangkoong	5.5 – 6.5	1050 – 1400	

pH and PPM Tables for Leaf Vegetables			
Vegetable Name	рН	PPM	
Cabbage	6.5 - 7.0	1750 – 2100	
Flower cabbage	6.5 - 7.0	1750 – 2100	
Pakcoy	7.0	1050 — 1400	
Mustard greens	5.5 – 6.5	1050 — 1400	
Bitter mustard greens	6.0 - 6.5	840 – 1680	
Celery	6.5	1260 – 1680	
Lettuce	6.0 - 7.0	560 – 840	
Silverbeet	6.0 - 7.0	1260 – 1610	

pH and PPM Tables for Fruit Vegetables			
Vegetable Name	рН	PPM	
Chili	6.0 - 6.5	1260 – 1540	
Peas	6.0 - 7.0	980 – 1260	
Okra	6.5	1400 – 1680	
Tomato	6.0 – 6.5	1400 – 3500	
Eggplant	6.0	1750 – 2450	
Cucumber	5.5	1190 – 1750	
Zucchini	6.0	1260 – 1680	

pH and PPM Tables for Fruit Plants			
Fruit Name	рН	PPM	
Blueberries	4.0 - 5.0	1260 — 1400	
Black currant	6.0	980 – 1680	
Red currants	6.0	1400 – 1680	
Melon	5.5 – 6.0	1400 – 1750	
Passion fruit	6.5	840 – 1680	
Pineapple	5.5 – 6.0	1400 – 1680	
Banana	5.5 – 6.5	1260 – 1540	
Papaya	6.5	840 – 1680	
Strawberry	6.0	1260 – 1540	
Watermelon	5.8	1260 – 1680	



pH and PPM Tables for Flower Plants			
Flower Name	рН	PPM	
African violet	6.0 - 7.0	840 – 1050	
Anthurium	5.0 - 6.0	1120 – 1400	
Antirrhinim	6.5	1120 – 1400	
Aphelandra	5.0 - 6.0	1260 – 1680	
Daisies	6.0 - 6.5	1260 – 1680	
Begonia	6.5	980 – 1260	
Bromeliads	5.0 – 7.5	560 – 840	
Caladium	6.0 – 7.5	1120 – 1400	



pH and PPM Tables for Flower Plants			
Flower Name	рН	PPM	
Canna	6.0	1260 – 2450	
Carnation	6.0	1260 – 2450	
Chrysanthemum	6.0 - 6.2	1400 – 1750	
Cymbidiums	5.5	420 – 560	
Dahlia	6.0 - 7.0	1050 – 1400	
Dieffenbachia	5.0	1400 – 1680	
Dracaena	5.0 - 6.0	1400 – 1680	
Ferns	6.0	1120 – 1400	



pH and PPM Tables for Flower Plants			
Flower Name	рН	PPM	
Ficus	5.5 – 6.0	1120 – 1680	
Freesia	6.5	700 – 1460	
Impatiens	5.5 – 6.5	1260 – 1400	
Gerbera	5.0 – 6.5	1400 – 1750	
Gladiolus	5.5 – 6.5	1400 – 1680	
Monstera	5.0 – 6.0	1400 – 1680	
Palms	6.0 - 7.5	1120 – 1400	
Roses	5.5 – 6.0	1050 – 1750	

pH and PPM Tables for Herbal Plants			
Herbal Name	рН	PPM	
Basil	5.5 – 6.5	700 – 1120	
Chicory	5.5 – 6.0	1400 – 1600	
Chives	6.0 - 6.5	1260 – 1540	
Fennel	6.4 - 6.8	700 – 980	
Lavender	6.4 - 6.8	700 – 980	
Lemon Balm	5.5 – 6.5	700 – 1120	
Marjoram	6.0	1120 – 1400	

pH and PPM Tables for Herbal Plants			
Herbal Name	рН	PPM	
Mint	5.5 – 6.0	1400 – 1680	
Mustard Cress	6.0 – 6.5	840 – 1680	
Parsley	5.5 – 6.0	540 – 1260	
Rosemary	5.5 – 6.0	700 – 1120	
Sage	5.5 – 6.5	700 – 1120	
Thyme	5.5 – 7.0	560 – 1120	
Watercress	6.5 - 6.8	280 – 1260	

pH and PPM Tables for Tuber Crops			
Tuber Name	рН	PPM	
Shallot	6.0 - 6.7	980 – 1260	
Garlic	6.0	980 – 1260	
Potato	5.0 - 6.0	1400 – 1750	
Radish	6.0 – 6.5	1260 – 1680	
Taro	5.0 – 5.5	1750 – 2100	
Sweet potato	6.0	980 – 1260	
Cassava	5.5 – 6.0	1400 – 1750	
Carrot	6.3	1120 – 1400	



1) Harvest Time

Has entered the harvest period

Each plant has a different harvest period

Do it when it's not too hot

Generally in the afternoon in order to reduce the risk of wilting and damage to plants

2) How to Harvest

Plant roots were included

- + Make the condition of vegetables stay fresh and last longer shelf life
- + Ensure plant certainty from hydroponics
- It is necessary to re-seed immediately, the harvest will take longer

Plant roots were excluded



- + Save on crop usage and can harvest faster
- Vegetable storage can not last long (except storage in the refrigerator)



Accompanied by roots and rockwool





Accompanied by a little root without rockwool

