

Bayer Vegetable Seeds in Peru



Peru has proven over the course of many years to be a reliable location for vegetable seed production. Its ideal climate and multi-season production windows allow Bayer to produce high-quality seed that our customers need and have come to expect, in timeframes that fit your operations.

We understand the uncertainty in the industry today, and we want to share with you why Bayer's Peru location is an important and reliable source for seed.



About Bayer Peru

- // The Ica facility in Peru is a home farm for Bayer and has been owned and operated since 1997, allowing for direct long-term oversight of employees, production and safety practices for more than 20 years.
- // The Ica facility is located approximately 300 kilometers south of Lima, along the coast and in the middle of the Villacuri desert (arid zone).

The Ica desert environment is a natural greenhouse:

- // Latitude -14.06 South / Altitude is 430 ASL.
 - // Temperature maximum/minimum: Summer (35°/18°C) / Winter (28°/10°C)
 - // Day Length: Summer (13 hours) / Winter (12 hours)
 - // Relative Humidity: maximum 90%, minimum 40%
- // For 10 years, our tomatoes and tomato rootstock have been produced under Good Seed and Plant Practices (GSPP) certification. As part of GSPP certification, Bayer completes regular audits by official bodies entrusted by the Agriculture Ministries of France and the Netherlands.

Seeds produced at the site:

- // Tomatoes
 - // Melons
 - // Watermelon (seedless and seeds)
 - // Cucumber
 - // Cauliflower
 - // Peppers
 - // Sweet corn
- // The Ica facility is isolated from other farming operations, making it an ideal location to reduce the risk of pests or disease spread.

Rigorous Testing & Safety Culture

- // The Ica facility employs a Phyto Pathologist from the Bayer Field Inspections Team who is trained to identify early signs of pests and diseases and can leverage Bayer's global Phyto Pathology support team if needed.
- // Everyone entering the site receives phytosanitary training. Employees receive continuous phytosanitary trainings throughout the production season/year.
- // Employees and visitors check all of their belongings at the entrance to the facility to minimize the potential for contaminants or other foreign matter entering the site.
- // Employees are provided with breakfast and lunch and no food is brought into the location, helping to reduce the risk of cross-contamination.
- // Everyone entering the facility practices rigorous safety standards. Each employee is required to complete three changes of clothing before going into the crop, including several disinfection points between them. While most employees remain in one building for the entire day, they must repeat the disinfection process when entering a different building.
- // All tomato plants are grown in substrate allowing them to begin growing in a clean environment and eliminating risk of contamination from soil.
- // Diagnostic capabilities at the site allow the team to monitor the crop regularly taking samples for testing as needed. Plants are tested continuously throughout the growth process, including before and after pollination.
- // All tomato and seed lots are sampled and tested using the ELISA method, the recognized industry standard for testing for Tobamoviruses.
- // The Peru National Plant Protection Organization conducts regular inspections to check for Tobamoviruses and other diseases during the crop cycle.