

1 **Use of spike moisture content to define physiological maturity and**  
2 **quantify progress through grain development in wheat and barley**

3

4 **Corinne Celestina<sup>a\*</sup>, Maxwell T Bloomfield<sup>a</sup>, Katia Stefanova<sup>b</sup>, James R Hunt<sup>a</sup>**

5 <sup>a</sup>Department of Animal Plant and Soil Sciences, AgriBio Centre for AgriBiosciences, La Trobe  
6 University, 5 Ring Road, Bundoora, VIC 3086, Australia.

7 <sup>b</sup> SAGI West, School of Molecular and Life Sciences, Curtin University, Perth, WA 6102, Australia.

8 \*Corresponding author. E-mail address: c.celestina@latrobe.edu.au

9

10 A single measurement is useful for determining how far a crop has progressed through grain  
11 development, and whether it has reached physiological maturity. Grain development is commonly  
12 assessed using subjective, qualitative methods that describe the look and feel of the kernel or the color  
13 of the straw. Physiological maturity in cereal crops can be determined more accurately by the grain  
14 moisture content, but the moisture content of whole spikes is potentially quicker and easier to assess  
15 compared to individual kernels, and with a greater degree to accuracy. The dry matter and water  
16 content of whole spikes of 5 wheat and 5 barley cultivars sown at six times of sowing was determined  
17 at weekly intervals throughout the period of grain development from anthesis to harvest ripeness.  
18 Using regression analysis, it was determined that the spike moisture content at physiological maturity  
19 was 43% (95% CI 41-45%) for wheat and 50% (95% CI 49-51%) for barley, irrespective of  
20 differences in cultivar morphology, phenology and growing conditions. We demonstrate that  
21 progression through kernel development in wheat and barley can be assessed objectively and  
22 quantitatively using spike moisture content and provide guidelines to accurately determine the grain  
23 development stage using spike moisture.

24 **Keywords**

25 Grain development, grain filling, physiological maturity, moisture dynamics.

26

## 27 **Introduction**

28 Accurate knowledge of the timing of physiological maturity in wheat and barley is critical for both  
29 researchers and grain growers. Physiological maturity corresponds to the cessation of dry matter  
30 accumulation in the grain; at this point, grain fill is complete and maximum dry matter, and thus yield,  
31 is reached (Bewley and Black 1994; Calderini *et al.* 2000). This is distinct from harvest maturity or  
32 harvest ripeness, which occurs at a moisture content considerably lower than at physiological maturity  
33 (Bewley and Black 1994). Knowing exactly when physiological maturity occurs would increase the  
34 accuracy with which this key stage of development can be measured in phenological studies and  
35 would improve confidence around pre-harvest management decisions. However, published methods  
36 for estimating physiological maturity tend to be highly subjective and not repeatable because they rely  
37 on the interpretation of qualitative morphological traits. For example, Zadoks' decimal code (Zadoks  
38 *et al.* 1974; Tottman and Broad 1987) aligns physiological maturity with the hard dough stage (Z87)  
39 when the contents of the kernel are dry and the exterior can be dented by a fingernail. Others align  
40 this stage with the absence of green color in the peduncle, chaff or kernel (Bell and Fischer 1994;  
41 McMaster 1997).

42 The moisture content (or water percentage) of grain kernels, expressed as a percentage of total grain  
43 fresh weight, is one method by which physiological maturity in wheat and barley can be quantitatively  
44 estimated with greater accuracy and precision. It has been found that there is a universal relationship  
45 between grain moisture content and grain dry weight that applies to many crops, including the  
46 temperate cereals (Slafer *et al.* 2014). That is, crops of a given species growing under non-stressful  
47 conditions will reach physiological maturity at a similar grain moisture content (Slafer *et al.* 2014;  
48 Menendez *et al.* 2019). Grain moisture has the benefit of being quantitative, objective, and easy to  
49 measure in the laboratory (using the gravimetric method) or field (using a commercial grain moisture  
50 meter).

51 Grain moisture at physiological maturity has been found to occur at approximately 38% kernel  
52 moisture content in wheat (*Triticum aestivum*) (Calderini *et al.* 2000; Alvarez Prado *et al.* 2013) and  
53 48% kernel moisture content in two-row barley (*Hordeum vulgare*) (Alvarez Prado *et al.* 2013).  
54 However, published estimates of kernel moisture content at the key development stages vary by as  
55 much as  $\pm 10\%$  in wheat and barley: moisture at the end of anthesis could range from 70-80%, and at  
56 physiological maturity could range from 33-45% in wheat and 35-52% in barley (Schnyder and Baum  
57 1992; Calderini *et al.* 2000; Pepler *et al.* 2006; Bingham *et al.* 2007; Alvarez Prado *et al.* 2013;  
58 González *et al.* 2014).

59 Most authors have studied this relationship using individual grains dissected from the center of the  
60 spike (Schnyder and Baum 1992; Saini and Westgate 1999; Calderini *et al.* 2000; Bingham *et al.*  
61 2007; Alvarez Prado *et al.* 2013; González *et al.* 2014), but only Bingham *et al.* (2007) has compared  
62 individual grains to whole intact spikes inclusive of rachis, husks and grains. Bingham *et al.* (2007)  
63 noted that the moisture dynamics of whole spikes followed a similar to pattern to individual grains,  
64 but occurred over a narrower range of moisture contents. This is due to two reasons. First, the intact  
65 spike contains non-grain architectural components that will affect the relative proportions of dry  
66 matter and water. Second, grains in different positions on the spike do not flower, fill and mature at  
67 the same time and rate (Baillot *et al.* 2018). The fact that whole spikes develop over a smaller range  
68 of moisture contents suggests that this metric might serve as a more robust measure of grain  
69 development stage compared to the moisture content of individual kernels. Additionally, measuring  
70 moisture content of whole spikes would be quicker and easier than doing so with individual grains as  
71 it does not require a sample to be threshed (Menendez *et al.* 2019).

72 This field experiment aimed to characterize the moisture dynamics of whole intact wheat and barley  
73 spikes during the grain development phase and identify the spike moisture content that corresponded  
74 to physiological maturity for both species. A phenologically diverse selection of five wheat and five  
75 barley cultivars were sown on six different dates over an 11-week period to generate a broad range of  
76 environments in which to observe grain development from anthesis to harvest ripeness. The  
77 identification of critical moisture content values of whole spikes complements the work of others who

104 studied the same process in individual kernels and enables the publication of objective, quantitative  
105 guides to progression through grain development and timing of physiological maturity that are based  
106 on measurement of spike moisture.

## 107 **Method**

### 108 *Site, treatments and agronomy*

109 This study was opportunistically undertaken on a sub-set of treatments of a larger field experiment  
110 designed to measure crop development in a diverse range cultivars over a broad range of sowing  
111 dates. The field experiment was conducted in 2019 at the Melbourne Polytechnic Farm at Yan Yean in  
112 central Victoria (37°32'37.6"S, 145°05'40.0"E) where long term average annual rainfall is 660 mm  
113 (April-October growing season rainfall 460 mm; Bureau of Meteorology station no. 086131). Plot size  
114 was three rows wide by 1.80 m long with a target plant density of 50 seeds per metre and row spacing  
115 of 20 cm. Plots were sown in a north-south direction with 100 kg/ha flutriafol-treated  
116 monoammonium phosphate. In the complete field experiment there were 96 genotypes, 64 wheat  
117 (*Triticum aestivum*) and 32 two-row barley (*Hordeum vulgare*), sown at 8 times of sowing: 5 March,  
118 1 April, 15 April, 1 May, 15 May, 31 May, 14 June and 16 July 2019. The experiment layout  
119 consisted of 8 blocks randomly allocated to each time of sowing. Partially replicated design, *p*-  
120 design, (Cullis *et al.* 2006) was used, where for each time of sowing 78 randomly selected genotypes  
121 (52 wheat and 26 barley) were replicated 1¼ times, 12 randomly selected genotypes (8 wheat and 4  
122 barley) were replicated 1⅛ times and 6 control genotypes (4 wheat and 2 barley) were replicated 1½  
123 times. Of the 96 genotypes sown in the complete field experiment, a subset of 10 commercially  
124 available cultivars (5 wheat and 5 barley) were selected for weekly sampling of spikes from anthesis  
125 to physiological maturity (Table 1). These subset cultivars were selected to represent the diverse range  
126 of phenology types and development speeds in the complete experiment, thus they included both  
127 winter and spring types (*i.e.* do or do not require a period of vernalization to trigger reproductive  
128 development) and varied from very quick (~115 days to heading) to mid (~130 days to heading) to  
129 slow (~150 days to heading) in their development. Four of the five wheat cultivars were hard white

Deleted:

131 milling quality with awns, and one (SQP Revenue) was red feed quality and awnless. All barley  
132 cultivars were two-row and had awns.

133 <Table 1>

#### 134 *Measurements*

135 Rainfall and temperature at the field site was monitored from the first time of sowing (5 March 2019)  
136 to the date of final spike collection (19 December 2019). Daily rainfall was measured using a manual  
137 rain gauge and air temperature was monitored at 0.5 h intervals with two Tinytag Plus 2 data loggers  
138 (Gemini Data Loggers, Chichester, UK) housed in radiation shields at 1.2 m above the soil surface.

139 Collection of spikes in each plot began when anthesis was observed and continued until harvest  
140 ripeness, which was judged to be when the grain was hard and dry and unable to be dented by  
141 fingernail and the peduncles were completely devoid of chlorophyll (Z92; Zadoks *et al.* 1974). In  
142 wheat, anthesis was defined as when anther extrusion was observed in one floret in the middle of the  
143 spike (Kirby and Appleyard 1987). For barley cultivars, spike collection began at awn peep as a proxy  
144 for anthesis, because many barley cultivars flower inside the leaf sheath well before heading (Alqudah  
145 and Schnurbusch 2017). Five representative spikes were collected from each plot every Monday in the  
146 early afternoon (1200 to 1400 h) and placed in a hermetic plastic bag for transport to the laboratory.

147 The fresh weight (FW, g) and qualitative grain development stage of each spike was recorded  
148 immediately upon returning to the laboratory. The qualitative grain development stage (Z69 flowered,  
149 Z71 watery ripe, Z73 early milk, Z75 medium milk, Z77 late milk, Z83 early dough, Z85 soft dough,  
150 Z87 hard dough and Z92 fully ripe) was evaluated on a central kernel of each spike as per Zadoks *et*  
151 *al.* (1974) and Tottman and Broad (1987). Spikes were then oven dried at 70°C for 72 hours and the  
152 dry weights (DW, g) were recorded.

153 Any spikes that were compromised during the period of grain development, such that normal grain  
154 expansion, filling and ripening processes did not occur (e.g. frost- or heat-affected plants or cultivars  
155 flowering outside the optimal period that aborted grain fill), were excluded from the analysis because  
156 stressors that shorten grain-filling duration are known to disrupt the normal patterns of grain

157 development (Rondanini *et al.* 2007). In addition, no spikes were harvested from the first or final  
158 times of sowing.

### 159 *Data analysis*

160 Temperature data were used to calculate thermal time accumulation after anthesis, measured as degree  
161 days ( $^{\circ}\text{Cd}$ , *i.e.* the mean daily temperature) using a base temperature ( $T_{\text{min}}$ ) of  $9.2^{\circ}\text{C}$  and maximum  
162 temperature ( $T_{\text{max}}$ ) of  $35.4^{\circ}\text{C}$  (Porter and Gawith 1999). Because of the close association between  
163 heading and anthesis dates at Yan Yean in 2019 ( $\pm 5$  days), heading date was used as a proxy for  
164 anthesis date, and was calculated as the date on which 50% of the population had reached full head  
165 emergence in wheat (Z59) or first awns visible in barley (Z49) (Zadoks *et al.* 1974).

166 Spike water content ( $WC$ , g) of each sample was calculated as  $WC = FW - DW$  where  $FW$  is spike  
167 fresh weight (g) and  $DW$  is spike dry weight (g). Spike water concentration, hereafter referred to as  
168 moisture content ( $M$ , %) of each sample was calculated as  $M = (WC \div FW) \times 100$ . Non-linear  
169 regression analysis was carried out to describe the dynamics of  $DW$ ,  $FW$ ,  $WC$  and  $M$  over thermal  
170 time after anthesis. Curve fitting was done for wheat and barley separately in a sequential manner  
171 with increasing complexity using cultivar as grouping factor. The sequent models were compared by  
172 assessing the statistical significance of the change in any two sequent models and by comparing the  
173 percentage variance accounted for by each of the models. Fresh weight was modelled using a  
174 quadratic-by-quadratic function presented by the equation  $y_i = a + \frac{b+cx_i}{1+dx_i+gx_i^2} + \varepsilon_i$  where  $y_i$  is the  
175 measured trait  $FW$  and  $x_i$  is the thermal time after anthesis. Dry weight and moisture were both  
176 modelled using a Gompertz curve of equation  $y_i = a + ce^{-b(x_i-m)} + \varepsilon_i$  where  $y_i$  is the measured trait  
177  $DW$  or  $M$  and  $x_i$  is the thermal time after anthesis. Water content was modelled using a Gaussian  
178 curve presented by the equation  $y_i = a + \frac{b}{\sqrt{2\pi}} e^{-\frac{(x_i-m)^2}{2s^2}} + \varepsilon_i$  where  $y_i$  is the measured trait  $WC$  and  $x_i$  is  
179 the thermal time after anthesis. For all models  $\varepsilon_i$  is the error term associated with the non-linear  
180 regression model.

181 Maximum spike dry weight for each cultivar at physiological maturity ( $\overline{MaxDW}$ , g) was estimated by  
182 fitting a split-line (broken stick) regression of the form  $y_1 = a_1 + b_a x$ ,  $y_2 = a_2$  to the relationship

209 between spike moisture ( $M$ ) and dry weight ( $DW$ ) and identifying the breakpoint at which dry weight  
210 reached a maximum. This breakpoint defines the maximum dry weight reached by a given cultivar;  
211 below this threshold value the grain is still accumulating dry matter. The value for  $MaxDW$  estimated  
212 using this method was approximately equal ( $\pm 0.20$  g) to the mean dry weight of spikes for each  
213 cultivar harvested at the fully ripe grain development stage (Z92).

214 By standardizing differences in final spike dry weight and expressing it as a function of moisture, the  
215 moisture content at which physiological maturity was reached in wheat and barley could be estimated.  
216 Relative spike dry weight ( $RSDW$ , %) was calculated as  $RSDW = (DW \div MaxDW) \times 100$ . Moisture  
217 content at physiological maturity was estimated by fitting a split-line (broken stick) regression of the  
218 form  $y_1 = a_1 + b_a x$ ,  $y_2 = a_2$  to the relationship between spike moisture ( $M$ ) and relative spike dry  
219 weight ( $RSDW$ ) and identifying the breakpoint at which 100% relative spike dry weight was reached.  
220 This breakpoint defines moisture content at physiological maturity; at moisture contents below this  
221 threshold value the spike has not reached physiological maturity. This was calculated separately for  
222 each cultivar and then collectively for each species.

223 All regression analyses and curve fitting were carried out in Genstat 20 (VSN International 2019).  
224 Figures were created in Microsoft Excel and R (R Core Team 2013) using the packages *ggplot2*  
225 (Wickham 2018), *gridExtra* (Auguie 2017) and *RColorBrewer* (Neuwirth 2014).

## 226 **Results**

### 227 *Seasonal conditions and anthesis dates sampled*

228 Average daily air temperature experienced by plants during development was affected by sowing date  
229 and cultivar development speed, effectively creating a variable range of environments for observing  
230 cereal phenology and grain development in the ten cultivars studied (Fig. 1). Rainfall conditions in  
231 2019 were non-limiting for development with 418 mm of total annual rainfall and 386 mm of this  
232 falling within the growing season from the start of April to the end of November. An additional 18  
233 mm of irrigation was applied on 6 March, 18 March, 4 April and 17 April to assist seedling  
234 establishment in the earlier times of sowing.

Deleted:

262 <Figure 1>

263 The subset of cultivars chosen for spike collection had viable spikes harvested from plants sown at the  
264 second through to the seventh time of sowing, corresponding to flowering dates ranging from 19 July  
265 (Emu Rock sown 1 April) to 3 November (SQP Revenue sown 14 June) in wheat, and from 8 August  
266 to (Rosalind sown 1 April) to 15 October (Oxford sown 14 June) in barley (Fig. 2). Each cultivar  
267 displayed distinctive patterns of development depending on its relative sensitivity to day length and  
268 requirement for vernalization. The ten cultivars reached anthesis and physiological maturity on  
269 different dates depending on their individual phenology and sowing date. The number of days from  
270 sowing to anthesis ranged from 109-185 days in wheat and 108-175 days in barley, and from sowing  
271 to physiological maturity ranged from 161-208 days in wheat and 147-189 days in barley.

272 <Figure 2>

### 273 *Dynamics of spike development after anthesis*

274 All wheat and barley cultivars showed common patterns of grain development despite differences in  
275 phenology, flowering date, grain filling duration and spike size (Fig. 3). For all cultivars, the initial  
276 grain expansion period was accompanied by a rapid increase in spike fresh weight, which was  
277 overlapped and followed by the grain filling period where dry weight increased. The cessation of dry  
278 weight gain was followed by a period of maturation drying where water content rapidly declined.

279 On average, fresh weight, dry weight and water content of wheat spikes reached a maximum at a  
280 higher value compared to barley spikes (mean weight 3.5, 2.2 and 2.0 g compared to 2.5, 1.4 and 1.3  
281 g, respectively). Fresh weight and water content peaked around 200-250°Cd after anthesis and were  
282 followed by the peak in dry weight at physiological maturity, 500-600°Cd after anthesis. The  
283 dynamics of spike moisture were best described by fitting quadratic-by-quadratic functions to fresh  
284 weight over time, Gompertz functions to dry weight over time and Gaussian functions to water  
285 content over time (Fig. 3, Table 2).

286 The quadratic-by-quadratic curve reflects the pattern observed for fresh weight, as a cubic curve with  
287 an asymmetric maximum falling to an asymptote. For wheat the model with separate linear



291 parameters  $a$ ,  $b$  and  $c$  for each cultivar and common parameters  $d$  and  $g$  was the best fit, whereas the  
292 five barley cultivars were more diverse and required a model with separate parameters for each  
293 cultivar. These patterns are reflected in the percentage variance accounted for by the model of each  
294 crop, 77.5% for barley and 67.7% for wheat. The spikes of SQP Revenue peaked at a higher fresh  
295 weight and achieved this peak sooner after anthesis when compared to the other wheat cultivars. The  
296 barley cultivar Oxford also peaked earlier than the other cultivars, but at a comparatively lower  
297 maximum fresh weight.

298 Dry weight over thermal time was best described by a Gompertz curve with a positive parameter  $b$  to  
299 specify rate of growth. The best model for barley had common non-linear parameters  $b$  and  $m$  but a  
300 separate shift parameter  $a$  and scale parameter  $c$  for each cultivar, whereas the best model for wheat  
301 had all separate parameters due to the greater variability between cultivars. The dynamics of dry  
302 weight over time were similar for all barley cultivars. In contrast, the wheat cultivars Bolac, Whistler  
303 and Emu Rock grouped together, followed by Derrimut, but SQP Revenue had different parameters  
304 and peaked earlier at a higher dry weight. The model for barley accounted for 79.6% of the  
305 variation and similarly 78.4% of the variation in dry weight was explained for wheat.

306

307 The most appropriate curve to model water content was the bell-shaped Gaussian curve. This trait  
308 varied between the cultivars of each species and was modeled with separate parameters  $a$ ,  $b$ ,  $s$  and  $m$   
309 for each cultivar of wheat and barley. SQP Revenue was notably different to the other wheat cultivars  
310 in all parameters, peaking at a higher water content sooner after anthesis. The barley cultivars were  
311 more consistent and reached maximum water content at similar thermal time after anthesis.

312 The model for water content in the wheat varieties explained 74.9% of the variation and for  
313 barley varieties, respectively 75.1%.

314 <Figure 3>

315 <Table 2>

316 Maximum spike dry weight at physiological maturity as estimated by split-line regression was highest  
317 in the winter wheat SQP Revenue ( $2.41 \pm 0.04$  g), followed by Emu Rock ( $2.32 \pm 0.08$  g), Derrimut  
318 ( $2.25 \pm 0.07$  g), Bolac ( $2.01 \pm 0.05$  g) and then Whistler ( $1.95 \pm 0.05$  g). In barley, winter cultivar

345 Cassiopée ( $1.48 \pm 0.03$  g) had the highest maximum spike dry weight followed by Fleet ( $1.48 \pm 0.03$   
346 g), Westminster ( $1.45 \pm 0.02$  g), Rosalind ( $1.28 \pm 0.02$  g) and then Oxford ( $1.27 \pm 0.02$  g).

347 For both wheat and barley, the increase in spike dry weight over time was accompanied by a  
348 sigmoidal decrease in spike moisture content (Fig. 4). Spike moisture over thermal time was best  
349 described by a Gompertz curve with a negative parameter  $b$  to specify the rate of decay; in this case,  
350 the rate of moisture loss or maturation drying (Table 2). For both wheat and barley, the best model  
351 had separate parameters for  $a$ ,  $b$ ,  $c$  and  $m$  for each cultivar. The curves fit explained extremely well  
352 the moisture dynamics in time and accounted for 96.2% of the variation for wheat and 95.5% for  
353 barley. Barley cultivars had *ca.* 4% higher moisture content than wheat cultivars at all stages of grain  
354 development. At anthesis, spike moisture content was *ca.* 63% in wheat and *ca.* 68% in barley.  
355 Moisture decreased continuously during the grain expansion, filling and ripening phases and reached  
356 a minimum of *ca.* 5% in both species once maturation drying was complete. Maximum grain dry  
357 weight was approached when spike moisture had declined to <50% in wheat and <55% in barley.  
358 These patterns of spike moisture after anthesis were well described using Gompertz growth functions  
359 (Fig. 4, Table 2) and demonstrate the consistency in spike moisture content within species compared  
360 to the other parameters.

361 <Figure 4>

362 *Spike moisture content at qualitative grain development stages*

363 Spike moisture content continuously declined as wheat and barley cultivars progressed through the  
364 grain development stages from anthesis to fully ripe (Fig. 5). Moisture content at each grain  
365 development stage, from milk through to dough and then ripening, was found to vary by 10-25%. For  
366 example, spikes judged to be in the soft dough stage in wheat corresponded to moisture contents  
367 anywhere in the range of 20 to 45%; moisture contents that spanned medium milk to fully ripe stage.  
368 Although the trend of declining moisture content was clear it was not reasonable to define the  
369 moisture content that was characteristic of a given stage due to the variability observed and the fact  
370 that any given moisture content could relate to several grain development stages concurrently.

399 <Figure 5>

400 *Modelling spike moisture content at physiological maturity*

401 Spike moisture content at physiological maturity was found to be  $42.9 \pm 0.7\%$  ( $R^2 = 64\%$ ,  $n = 775$ ) for  
402 wheat and  $49.8 \pm 0.3\%$  ( $R^2 = 77\%$ ,  $n = 1065$ ) for barley (Fig. 6, Table 3). Considering 95%  
403 confidence intervals of the breakpoint of the fitted functions, spike moisture content at physiological  
404 maturity ranged from 41-45% for wheat and 49-51% for barley.

405 Amongst the wheat cultivars, the breakpoint which defined moisture content at physiological maturity  
406 was similar for Derrimut, Bolac, Emu Rock and SQP Revenue, which reached maximum dry weight  
407 at 40-43% moisture. In comparison, the fast winter wheat Whistler reached maturity at a considerably  
408 higher moisture content of 51%. There was less difference between barley cultivars, with all five  
409 reaching physiological maturity at 46-52% spike moisture content (Table 3).

410 <Figure 6>

411 <Table 3>

## 412 **Discussion**

413 The results of this study demonstrate that progression through kernel development and timing of  
414 physiological maturity in wheat and barley can be determined in a repeatable, objective and  
415 quantitative manner using spike moisture content. Despite large differences in phenology,  
416 morphology and growing conditions, all cultivars of wheat and barley followed the same predictable  
417 pattern of grain development and exhibited the same relationship between relative spike dry weight  
418 and moisture content as has been observed for individual kernels (Bewley and Black 1994; Slafer *et*  
419 *al.* 2014). The pattern of grain development of all cultivars, visualized in terms of changes in spike  
420 fresh weight, dry weight and water content, followed the characteristic three-phase model of grain  
421 expansion, filling and ripening described by Bewley and Black (1994). Dynamics of fresh weight, dry  
422 weight and water content over thermal time were modelled by quadratic-by-quadratic functions,  
423 Gompertz functions and Gaussian functions, respectively. In the initial expansion phase immediately

Deleted:

425 following anthesis, kernels rapidly accumulated water and some solids to reach maximum kernel size  
426 and fresh weight (Bewley and Black 1994). This was followed by a grain filling phase, characterized  
427 by the deposition of solids until maximum grain dry weight is reached at physiological maturity.  
428 During the maturation drying phase the kernels ripened and fresh weight and water content declined  
429 (Bewley and Black 1994). When differences in final spike dry weight were standardized, all cultivars  
430 displayed the same bi-linear pattern whereby relative spike dry weight reached a maximum at a given  
431 moisture content (Slafer *et al.* 2014). Our results showed that physiological maturity in wheat and  
432 barley is reached at 43% and 50% spike moisture content, respectively.

433 Whole spikes of wheat and barley were observed to follow a similar pattern of development to  
434 individual kernels, but over a narrower range of moisture contents. This is in agreement with a  
435 previous study by Bingham *et al.* (2007) where whole intact barley spikes mimicked the pattern of  
436 individual kernels, but at comparatively lower moisture content. We observed moisture content in  
437 wheat spikes of 61-65% at anthesis declining to 43% at physiological maturity, and in barley spikes of  
438 67-69% at anthesis declining to 50% at physiological maturity. These ranges of moisture are indeed  
439 narrower than published values for individual wheat kernels (70-80% moisture at anthesis declining  
440 to 30% at physiological maturity; Calderini *et al.* 2000; Alvarez Prado *et al.* 2013) and barley kernels  
441 (70-80% moisture at anthesis declining to 48% at physiological maturity; Bingham *et al.* 2007;  
442 Alvarez Prado *et al.* 2013). These differences in whole spike and individual kernel moisture dynamics  
443 occur because the whole spike comprises non-kernel components (e.g. rachis, glumes, awns) that  
444 dilute the effect of the kernels on overall spike moisture. This is also why barley cultivars in the  
445 present study were consistently observed to have smaller spikes but greater moisture content than  
446 wheat cultivars: the spike of two-row barley has simpler architecture compared to the spike of wheat,  
447 resulting in the barley kernels themselves contributing proportionally more to spike weight and  
448 moisture content.

449 All five barley cultivars reached physiological maturity at approximately the same threshold moisture  
450 content of ~50%, regardless of whether they were winter or spring habit. However, there was some  
451 variation amongst the wheat cultivars, with Whistler reaching physiological maturity at a threshold

452 moisture content of 51%, much higher than the other four cultivars at ~43%. There was no indication  
453 why this was the case for Whistler as it was not the only winter wheat cultivar, nor did it vary from  
454 the expected patterns of grain development observed in all other cultivars. These findings suggest that  
455 there may be within-species variation in moisture dynamics that were not captured in the present  
456 study. However, this variation may not be due to obvious morphological differences between  
457 cultivars, as the red-grained awnless cultivar SQP Revenue reached physiological maturity at similar  
458 moisture content to the white-grained awned spring wheat cultivars in this study, despite clear  
459 differences in spike moisture dynamics. It would be valuable for future studies to investigate a more  
460 diverse range of wheat and barley cultivars and look for factors explaining differences in moisture  
461 dynamics during grain development. Nevertheless, moisture contents in the range of 41-45% for  
462 wheat and 49-51% for barley were found to be a robust indicator of physiological maturity in these  
463 species.

464 It may also be valuable for future studies to compare the effects of standardizing spike size on  
465 predictions of moisture content at physiological maturity. Variation in relative spike dry weights,  
466 ranging from 50-150% of maximum spike dry weight for a given cultivar, reflects the wide range of  
467 spike sizes sampled in the field. Differences in spike size and weight can occur both between and  
468 within cultivars: between cultivars, due to differences in breeding and pedigree; and within cultivars  
469 due to differences in growing conditions, flowering date, grain filling rate or duration and yield  
470 components (Slafer 2003; Baillot *et al.* 2018). Spike weight could be normalized by adjusting for the  
471 number of spikelets or grains per spike to control for this inherent source of variation.

472 It is possible to estimate the grain development stage of wheat and barley qualitatively using the  
473 scales of development defined by Zadoks *et al.* (1974), Feekes (Large 1954) and others. However, the  
474 subjective and qualitative nature by which the stages of grain development are described and  
475 evaluated results in uncertainty around identification of each stage and therefore variability in the  
476 moisture content that corresponds to a given stage. It was clear from this study that it is not possible to  
477 conclusively identify a value of moisture content that defines each qualitative development stage due

504 to the large degree of variability observed. For this reason, it is necessary to define objective and  
505 quantitative methods of assessing grain development that are reliable and repeatable.

506 Given that kernel (Calderini *et al.* 2000; Alvarez Prado *et al.* 2013) and spike moisture contents at the  
507 beginning and end of grain development have now been estimated, it is possible to publish guidelines  
508 to accurately determine the progress of a wheat or barley crop through the grain development phase  
509 with a single measurement of kernel or spike moisture (Table 4). In this way, subjective observations  
510 of grain development that are defined in the Zadoks' decimal code (Zadoks *et al.* 1974; Tottman and  
511 Broad 1987) and elsewhere (e.g. Large 1954; Calpouzoz *et al.* 1976; Lancashire *et al.* 1991; Bell and  
512 Fischer 1994; McMaster 1997) can be replaced with objective assessments of moisture content that  
513 clearly define the start and end of this phase. The moisture content of a sample of threshed grain or  
514 whole spikes can be measured in the laboratory using the gravimetric method (as per this study) or in  
515 the field using a grain moisture meter. Note that the guide to grain development presented in Table 4  
516 is not applicable to plants that do not follow normal patterns of grain development, such as those  
517 affected by frost and heat stress.

518 <Table 4>

## 519 **Conclusion**

520 We have demonstrated that progression through kernel development in wheat and barley can be  
521 assessed objectively and quantitatively using spike moisture content. This method should improve  
522 accuracy and repeatability of assessments in agronomic studies of crop development. It could also be  
523 used as a method to more accurately time pre-harvest management decisions like the application of  
524 desiccants. Whole spikes are easier to sample and assess compared to individual kernels and have a  
525 smaller range of moisture contents between anthesis and physiological maturity. Grain development  
526 begins immediately after anthesis when the whole spike is at 61-65% (wheat) or 67-69% (barley)  
527 moisture. As the kernels expand, fill and ripen, the moisture content of the spike declines. Spike  
528 moisture contents in the range of 41-45% for wheat and 49-51% for barley can be used to indicate that  
529 the crop has reached physiological maturity.

Deleted:

531 **Conflict of Interest**

532 The authors declare no conflicts of interest.

533 **Acknowledgements**

534 We acknowledge investment from the Grains Research and Development Corporation (ULA00011 –  
535 National Phenology Initiative) and Statistics for the Australian Grains Industry (CUR00026).

536 **References**

537 Alqudah AM, Schnurbusch T (2017) Heading date is not flowering time in spring barley. *Frontiers in*  
538 *Plant Science* **8**, 1–4. doi:10.3389/fpls.2017.00896.

539 Alvarez Prado S, Gallardo JM, Serrago RA, Kruk BC, Miralles DJ (2013) Comparative behavior of  
540 wheat and barley associated with field release and grain weight determination. *Field Crops*  
541 *Research* **144**, 28–33. doi:10.1016/j.fcr.2012.12.018.

542 Auguie B (2017) gridExtra: Miscellaneous Functions for ‘Grid’ Graphics. R package version 2.3. (At:  
543 <https://cran.r-project.org/web/packages/gridExtra/index.html>).

544 Baillot N, Girousse C, Allard V, Piquet-Pissaloux A, Le Gouis J (2018) Different grain-filling rates  
545 explain grain-weight differences along the wheat ear. *PLoS ONE* **13**, 1–15.  
546 doi:10.1371/journal.pone.0209597.

547 Bell MA, Fischer RA (1994) Guide to Plant and Crop Sampling: Measurements and Observations for  
548 Agronomic and Physiological Research in Small Grain Cereals. Wheat Special Report No. 32.  
549 (Mexico, D.F.)

550 Bewley JD, Black M (1994) ‘Seeds: Physiology of Development and Germination.’ (Plenum Press:  
551 New York)

552 Bingham IJ, Blake J, Foulkes MJ, Spink J (2007) Is barley yield in the UK sink limited?. II. Factors  
553 affecting potential grain size. *Field Crops Research* **101**, 212–220.  
554 doi:10.1016/j.fcr.2006.11.004.

555 Calderini DF, Abeledo LG, Slafer GA (2000) Physiological maturity in wheat based on kernel water  
556 and dry matter. *Agronomy Journal* **92**, 895–901. doi:10.2134/agronj2000.925895x.

557 Calpouzios LR, Roelfs AP, Madson ME, Martin FB, Welsh JR, Wilcoxson RD (1976) A new model to  
558 measure yield losses caused by stem rust in spring wheat. Technical Bulletin 307.

559 Cullis BR, Smith AB, Coombes NE (2006) On the design of early generation variety trials with  
560 correlated data. *Journal of Agricultural, Biological, and Environmental Statistics* **11**, 381–393.  
561 doi:10.1198/108571106X154443.

562 González FG, Aldabe ML, Terrile II, Rondanini DP (2014) Grain weight response to different  
563 postflowering source:sink ratios in modern high-yielding Argentinean wheats differing in spike  
564 fruiting efficiency. *Crop Science* **54**, 297–309. doi:10.2135/cropsci2013.03.0157.

565 Kirby EJM, Appleyard M (1987) ‘Cereal Development Guide.’ (Arable Unit: Stoneleigh, Kenilworth)

566 Lancashire PD, Bleiholder H, van den Boom T, Langeluddeke P, Stauss R, Weber E, Witzemberger A  
567 (1991) A uniform decimal code for growth stages of crops and weeds. *Annals of Applied Biology*  
568 **119**, 561–601. doi:10.1111/j.1744-7348.1991.tb04895.x.

569 Large EC (1954) Growth stages in cereals. Illustration of the Feekes scale. *Plant Pathology* **3**, 128–  
570 129. doi:10.1111/j.1365-3059.1954.tb00716.x.

571 McMaster GS (1997) ‘Phenology, development, and growth of the wheat (*Triticum aestivum* L.)  
572 shoot apex: a review.’ (Elsevier Masson SAS) doi:10.1016/S0065-2113(08)60053-X.

573 Menendez YC, Botto JF, Gomez NV, Miralles DJ, Rondanini DP (2019) Physiological maturity as a  
574 function of seed and pod water concentration in spring rapeseed (*Brassica napus* L.). *Field*  
575 *Crops Research* **231**, 1–9. doi:10.1016/j.fcr.2018.11.002.

576 Neuwirth E (2014) RColorBrewer: ColorBrewer Palettes. R package version 1.1-2. (At:  
577 [https://CRAN.R- project.org/package=RColorBrewer/](https://CRAN.R-project.org/package=RColorBrewer/)).

578 Pepler S, Gooding MJ, Ellis RH (2006) Modelling simultaneously water content and dry matter



579 dynamics of wheat grains. *Field Crops Research* **95**, 49–63. doi:10.1016/j.fcr.2005.02.001.

580 Porter JR, Gawith M (1999) Temperatures and the growth and development of wheat: a review.  
581 *European Journal of Agronomy* **10**, 23–36. doi:10.1111/gcb.12389.

582 R Core Team (2013) R: A language and environment for statistical computing. (At: [https://cran.r-](https://cran.r-project.org/)  
583 [project.org/](https://cran.r-project.org/)).

584 Rondanini DP, Savin R, Hall AJ (2007) Estimation of physiological maturity in sunflower as a  
585 function of fruit water concentration. *European Journal of Agronomy* **26**, 295–309.  
586 doi:10.1016/j.eja.2006.11.001.

587 Saini HS, Westgate ME (1999) Reproductive development in grain crops during drought. *Advances in*  
588 *Agronomy* **68**, 59–96. doi:10.1016/S0065-2113(08)60843-3.

589 Schnyder H, Baum U (1992) Growth of the grain of wheat (*Triticum aestivum* L.). The relationship  
590 between water content and dry matter accumulation. *European Journal of Agronomy* **1**, 51–57.  
591 doi:10.1016/s1161-0301(14)80001-4.

592 Slafer GA (2003) Genetic basis of yield as viewed from a crop physiologist’s perspective. *Annals of*  
593 *Applied Biology* **142**, 117–128. doi:10.1111/j.1744-7348.2003.tb00237.x.

594 Slafer GA, Kantolic AG, Appendino ML, Tranquilli G, Miralles DJ, Savin R (2014) Genetic and  
595 environmental effects on crop development determining adaptation and yield. ‘Crop Physiology:  
596 Applications for Genetic Improvement and Agronomy. Second Edition’. (Eds V Sadras, D  
597 Calderini) pp. 285–319. (Academic Press) doi:10.1016/B978-0-12-417104-6.00012-1.

598 Tottman DR, Broad H (1987) The decimal code for the growth stages of cereals, with illustrations.  
599 *Annals of Applied Botany* **110**, 441–454. doi:10.1111/j.1744-7348.1987.tb03275.x.

600 VSN International (2019) Genstat for Windows 20th Edition. (At: <https://www.vsni.co.uk/>). 2019.

601 Wickham H (2018) ggplot2: Elegant Graphics for Data Analysis. R package version 2.2-1. (At:  
602 <https://cran.r-project.org/package=ggplot2/>).

603 Zadoks JC, Chang TT, Konzak CF (1974) A decimal code for the growth stages of cereals. *Weed*  
604 *Research* **14**, 415–421. doi:0.1111/j.1365-3180.1974.tb01084.x.

605

606 **Table 1.** Wheat and barley cultivars used in the experiment. Phenology type, qualitative development speed and days to  
607 heading (mean of all sowing dates) at Yan Yean shown in parentheses.

Wheat	Barley
Emu Rock (spring, very fast, 116)	Rosalind (spring, fast, 115)
Derrimut (spring, mid-fast, 122)	Fleet (spring, mid-fast, 119)
Bolac (spring, mid, 132)	Westminster (spring, mid, 125)
Whistler (winter, fast, 145)	Oxford (spring, mid-slow, 133)
SQP Revenue (winter, slow, 164)	Cassiopée (winter, slow, 143)

608

609 **Table 2.** Results of curve fitting to describe spike moisture dynamics in wheat and barley cultivars over thermal time after  
610 anthesis.

<b>Fresh weight</b>				<b>Dry weight</b>				
Quadratic-by-quadratic, $y_i = a + \frac{b+cx_i}{1+dx_i+gx_i^2} + \varepsilon_i$				Gompertz curve, $y_i = a + ce^{-b(x_i-m)} + \varepsilon_i$				
Crop	Parameter	Estimate	SE	Crop	Parameter	Estimate	SE	
Barley	<i>d</i> cultivar Cassiopée	-0.00759	0.000742	Barley	<i>b</i>	0.012233	0.000545	
	<i>g</i> cultivar Cassiopée	2.08E-05	2.95E-06		<i>m</i>	161.24	3.12	
	<i>b</i> cultivar Cassiopée	-0.213	0.119		<i>c</i> cultivar Cassiopée	1.307		
	<i>c</i> cultivar Cassiopée	0.00334	0.000765		<i>a</i> cultivar Cassiopée	0.2783		
	<i>a</i> cultivar Cassiopée	1.039	0.169		<i>c</i> cultivar Fleet	1.303		
	<i>d</i> cultivar Fleet	-0.00763	0.00051		<i>a</i> cultivar Fleet	0.2751		
	<i>g</i> cultivar Fleet	1.90E-05	1.76E-06		<i>c</i> cultivar Oxford	1.079		
	<i>b</i> cultivar Fleet	-0.2229	0.0782		<i>a</i> cultivar Oxford	0.2813		
	<i>c</i> cultivar Fleet	0.002786	0.000528		<i>c</i> cultivar Rosalind	1.114		
	<i>a</i> cultivar Fleet	1.105	0.132		<i>a</i> cultivar Rosalind	0.2418		
	<i>d</i> cultivar Oxford	-0.00981	0.0011		<i>c</i> cultivar Westminster	1.322		
	<i>g</i> cultivar Oxford	3.33E-05	5.42E-06		<i>a</i> cultivar Westminster	0.2356		
	<i>b</i> cultivar Oxford	-0.3523	0.0828		Wheat	<i>b</i> cultivar Bolac	0.00993	0.00249
	<i>c</i> cultivar Oxford	0.003656	0.00068			<i>m</i> cultivar Bolac	162.6	22.5
	<i>a</i> cultivar Oxford	1.149	0.115			<i>c</i> cultivar Bolac	1.718	0.248
	<i>d</i> cultivar Rosalind	-0.00803	0.000843			<i>a</i> cultivar Bolac	0.415	0.183
	<i>g</i> cultivar Rosalind	2.26E-05	3.08E-06			<i>b</i> cultivar Derrimut	0.00767	0.00194
	<i>b</i> cultivar Rosalind	-0.2525	0.0919			<i>m</i> cultivar Derrimut	184.9	20.1
	<i>c</i> cultivar Rosalind	0.003088	0.000801			<i>c</i> cultivar Derrimut	2.323	0.338
	<i>a</i> cultivar Rosalind	0.922	0.154			<i>a</i> cultivar Derrimut	0.293	0.187
<i>d</i> cultivar Westminster	-0.0071	0.000564	<i>b</i> cultivar Emu Rock	0.01247	0.00229			
<i>g</i> cultivar Westminster	1.71E-05	2.03E-06	<i>m</i> cultivar Emu Rock	200.62	9.93			
<i>b</i> cultivar Westminster	-0.164	0.105	<i>c</i> cultivar Emu Rock	2.056	0.154			
<i>c</i> cultivar Westminster	0.002559	0.000518	<i>a</i> cultivar Emu Rock	0.4007	0.0751			
<i>a</i> cultivar Westminster	0.955	0.156	<i>b</i> cultivar Revenue	0.01867	0.00383			
Wheat	<i>d</i>	-0.00795	0.00029	<i>m</i> cultivar Revenue	161.1	10.2		
	<i>g</i>	2.18E-05	1.22E-06	<i>c</i> cultivar Revenue	1.464	0.118		

<i>b</i> cultivar Bolac	-0.2921	<i>a</i> cultivar Revenue	0.974	0.101
<i>c</i> cultivar Bolac	0.004043	<i>b</i> cultivar Whistler	0.00796	0.00229
<i>a</i> cultivar Bolac	1.462	<i>m</i> cultivar Whistler	122.5	43.7
<i>b</i> cultivar Derrimut	-0.5882	<i>c</i> cultivar Whistler	2.097	0.506
<i>c</i> cultivar Derrimut	0.004947	<i>a</i> cultivar Whistler	0.112	0.404
<i>a</i> cultivar Derrimut	1.757			
<i>b</i> cultivar Emu Rock	-0.8162			
<i>c</i> cultivar Emu Rock	0.005931			
<i>a</i> cultivar Emu Rock	1.817			
<i>b</i> cultivar Revenue	0.2377			
<i>c</i> cultivar Revenue	0.002159			
<i>a</i> cultivar Revenue	2.024			
<i>b</i> cultivar Whistler	-0.1517			
<i>c</i> cultivar Whistler	0.003868			
<i>a</i> cultivar Whistler	1.341			

#### Water Content

Gaussian curve,  $y_i = a + ce^{-b(x_i-m)} + \varepsilon_i$

#### Moisture

Gompertz curve,  $y_i = a + ce^{-e^{-b(x_i-m)}} + \varepsilon_i$

Crop	Parameter	Estimate	SE	Crop	Parameter	Estimate	SE
Barley	<i>s</i> cultivar Cassiopèe	104.46	6.32	Barley	<i>b</i> cultivar Cassiopèe	-0.01464	0.000908
	<i>m</i> cultivar Cassiopèe	211.53	3.15		<i>m</i> cultivar Cassiopèe	348.29	3.65
	<i>b</i> cultivar Cassiopèe	365.2	32.7		<i>c</i> cultivar Cassiopèe	59.4	1.35
	<i>a</i> cultivar Cassiopèe	0.0888	0.0599		<i>a</i> cultivar Cassiopèe	7.858	0.925
	<i>s</i> cultivar Fleet	107.67	5.59		<i>b</i> cultivar Fleet	-0.01182	0.000761
	<i>m</i> cultivar Fleet	226.04	2.87		<i>m</i> cultivar Fleet	372.04	4.08
	<i>b</i> cultivar Fleet	383.3	28		<i>c</i> cultivar Fleet	60.28	1.52
	<i>a</i> cultivar Fleet	0.1139	0.0506		<i>a</i> cultivar Fleet	7.521	0.973
	<i>s</i> cultivar Oxford	111.26	7.35		<i>b</i> cultivar Oxford	-0.01329	0.00075
	<i>m</i> cultivar Oxford	192.14	3.77		<i>m</i> cultivar Oxford	333.78	3.49
	<i>b</i> cultivar Oxford	317.1	33.4		<i>c</i> cultivar Oxford	61.11	1.4
	<i>a</i> cultivar Oxford	0.0743	0.0601		<i>a</i> cultivar Oxford	7.404	0.961
	<i>s</i> cultivar Rosalind	102.37	6.32		<i>b</i> cultivar Rosalind	-0.01121	0.000749
	<i>m</i> cultivar Rosalind	208.81	3.85		<i>m</i> cultivar Rosalind	340.48	4.08
	<i>b</i> cultivar Rosalind	289.2	24.9		<i>c</i> cultivar Rosalind	62.34	1.7

	<i>a</i> cultivar Rosalind	0.096	0.0459		<i>a</i> cultivar Rosalind	7.641	0.886
	<i>s</i> cultivar Westminster	108.72	6.8		<i>b</i> cultivar Westminster	-0.01328	0.000779
	<i>m</i> cultivar Westminster	219.02	3.22		<i>m</i> cultivar Westminster	355.65	3.72
	<i>b</i> cultivar Westminster	354	35		<i>c</i> cultivar Westminster	60	1.42
	<i>a</i> cultivar Westminster	0.1032	0.0643		<i>a</i> cultivar Westminster	7.79	1.02
Wheat	<i>s</i> cultivar Bolac	102.83	7.01	Wheat	<i>b</i> cultivar Bolac	-0.01836	0.00128
	<i>m</i> cultivar Bolac	210.79	4.36		<i>m</i> cultivar Bolac	353.38	3.2
	<i>b</i> cultivar Bolac	471.8	46.6		<i>c</i> cultivar Bolac	53.91	1.05
	<i>a</i> cultivar Bolac	0.1162	0.0835		<i>a</i> cultivar Bolac	8.301	0.735
	<i>s</i> cultivar Derrimut	106.69	9.34		<i>b</i> cultivar Derrimut	-0.01381	0.000902
	<i>m</i> cultivar Derrimut	218.68	5.18		<i>m</i> cultivar Derrimut	365.47	4.42
	<i>b</i> cultivar Derrimut	465.4	63.6		<i>c</i> cultivar Derrimut	56.48	1.46
	<i>a</i> cultivar Derrimut	0.178	0.112		<i>a</i> cultivar Derrimut	7.78	1.09
	<i>s</i> cultivar Emu Rock	77.48	7.43		<i>b</i> cultivar Emu Rock	-0.01559	0.00117
	<i>m</i> cultivar Emu Rock	243.32	5.03		<i>m</i> cultivar Emu Rock	378.19	5.22
	<i>b</i> cultivar Emu Rock	328.8	42.9		<i>c</i> cultivar Emu Rock	59.7	2.04
	<i>a</i> cultivar Emu Rock	0.4601	0.0908		<i>a</i> cultivar Emu Rock	5.03	1.77
	<i>s</i> cultivar Revenue	126.52	9.15		<i>b</i> cultivar Revenue	-0.01265	0.000968
	<i>m</i> cultivar Revenue	161.3	6.08		<i>m</i> cultivar Revenue	325.55	3.81
	<i>b</i> cultivar Revenue	803.1	83.2		<i>c</i> cultivar Revenue	63.35	2.14
	<i>a</i> cultivar Revenue	-0.041	0.118		<i>a</i> cultivar Revenue	5.37	1.01
	<i>s</i> cultivar Whistler	106.6	6.54		<i>b</i> cultivar Whistler	-0.01524	0.000885
	<i>m</i> cultivar Whistler	200.65	3.66		<i>m</i> cultivar Whistler	350.35	3.27
	<i>b</i> cultivar Whistler	547.6	51.6		<i>c</i> cultivar Whistler	59.33	1.21
	<i>a</i> cultivar Whistler	0.0682	0.0929		<i>a</i> cultivar Whistler	6.742	0.873

612 **Table 3.** Results of split-line regression analysis to estimate moisture content (M) at physiological maturity (100% RSDW).

Cultivar	Breakpoint_X (M)	SE	Breakpoint_Y (RSDW)	SE	Slope	SE	95% CI	R <sup>2</sup>
All wheat	42.87	0.68	100.31	1.18	-3.033	0.123	40.61, 45.08	64.2
Bolac	41.68	0.61	100.00	2.38	-2.865	0.193	37.21, 46.86	61.6
Derrimut	40.25	2.67	100.00	2.89	-3.032	0.364	34.33, 44.28	69.6
Emu Rock	42.18	2.22	100.00	3.34	-3.257	0.327	36.57, 46.17	73.5
SQP Revenue	43.14	0.42	100.00	1.71	-2.232	0.137	39.30, 50.24	58.9
Whistler	50.86	0.48	100.00	2.52	-4.436	0.302	47.45, 55.31	58.7
All barley	49.79	0.27	99.60	0.73	-4.1319	0.0928	48.40, 50.55	77.1
Cassiopée	50.24	0.99	100.00	1.88	-4.245	0.283	48.27, 52.51	76.7
Fleet	52.19	1.02	100.00	1.69	-5.050	0.423	49.99, 54.08	74.4
Oxford	48.16	0.24	100.00	1.50	-3.639	0.133	46.35, 50.15	78.7
Rosalind	46.14	1.31	99.99	1.77	-3.362	0.242	44.18, 49.33	76.4
Westminster	48.96	0.98	100.00	1.71	-4.056	0.244	46.33, 50.73	79.9

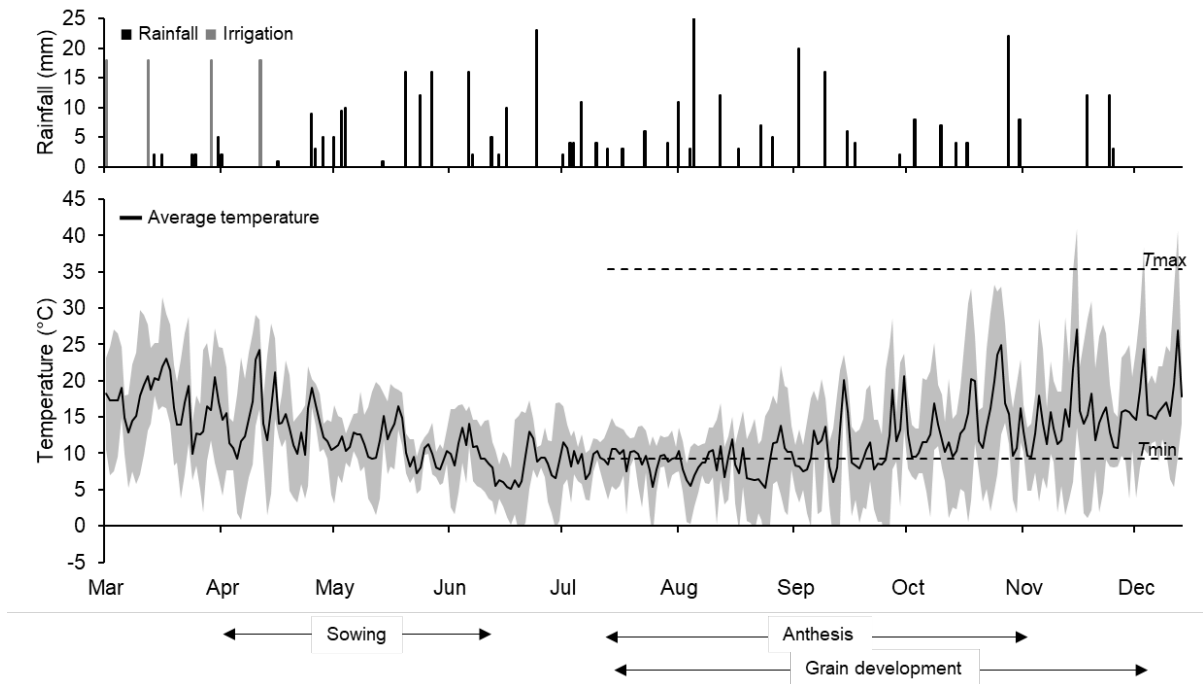
613

614 **Table 4.** Guide to grain development stage of wheat and barley based on moisture content of individual threshed kernels or  
 615 whole spikes. Values for spike moisture content are from this study. Values for kernel moisture content are from Alvarez  
 616 Prado *et al.* (2013) and Calderini *et al.* (2000).

Stage of development	Moisture content (water concentration, %)			
	Wheat		Barley	
	Kernel	Spike	Kernel	Spike
Anthesis complete; beginning of grain expansion	~70 - 80%	61 - 65%	~70 - 80%	67 - 69%
Grain filling 50% complete	56%	52%	62%	58%
Grain filling complete; physiological maturity	38%	43%	48%	50%
Grain ripening complete; harvest ripe	~12.5 - 20%	~12.5 - 20%	~12.5 - 20%	~12.5 - 20%

617





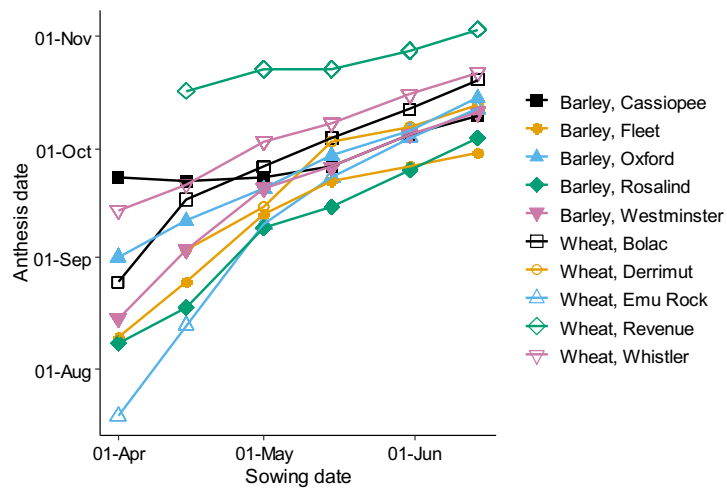
618

619

620

621

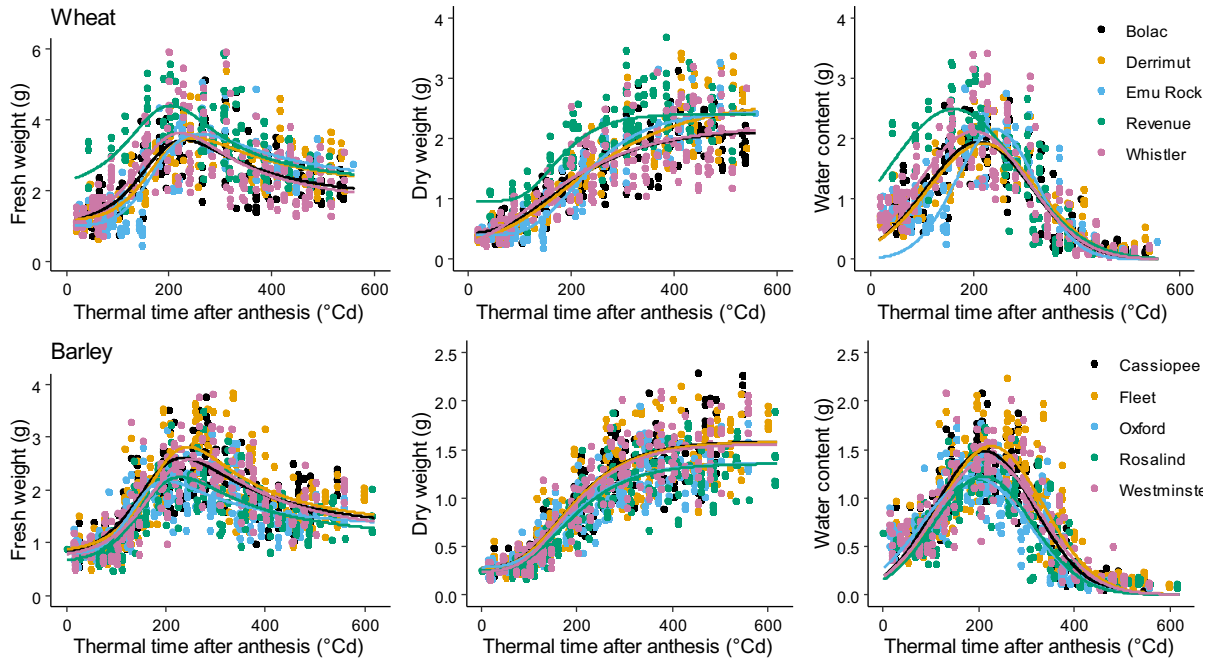
**Fig. 1.** Daily temperatures and rainfall at the Yan Yean field site in 2019 in relation to the periods of sowing, anthesis and grain development. Shaded area represents the range of daily minimum and maximum temperatures. Dashed lines represent the base ( $T_{min}$ , 9.2°C) and maximum ( $T_{max}$ , 35.4°C) temperatures for grain filling as per Porter and Gawith (1999).



622

623 **Fig. 2.** Range of sowing and anthesis dates for the ten cultivars grown at Yan Yean in 2019 from which spikes were

624 harvested.



625

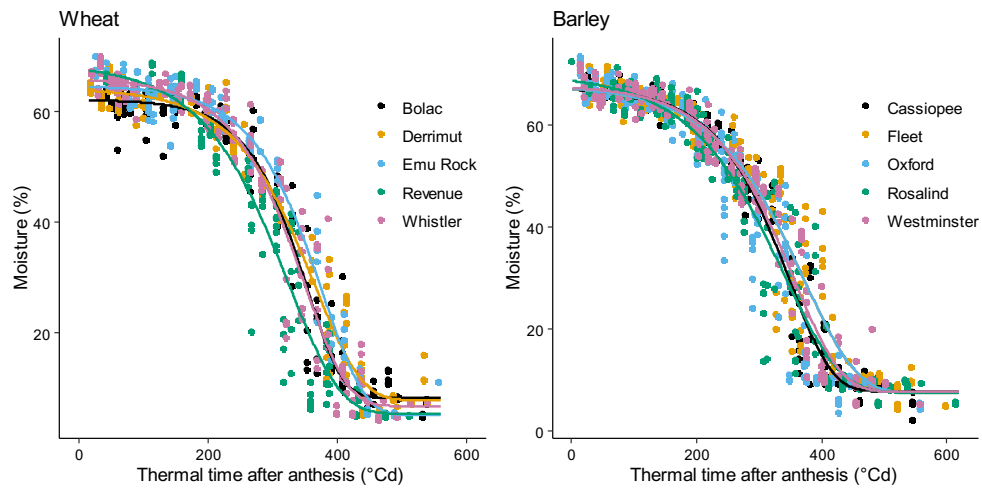
626

627

628

629

**Fig. 3.** Pattern of grain development showing the changes in whole spike fresh weight (FW), dry weight (DW) and water content (WC) during the grain development phase from anthesis to harvest ripeness. Fitted quadratic-by-quadratic functions to FW over thermal time ( $R^2$  wheat = 60%,  $R^2$  barley = 60%), Gompertz functions to DW over thermal time ( $R^2$  wheat = 78%,  $R^2$  barley = 80%) and Gaussian functions to WC over thermal time ( $R^2$  wheat = 75%,  $R^2$  barley = 75%) are shown.



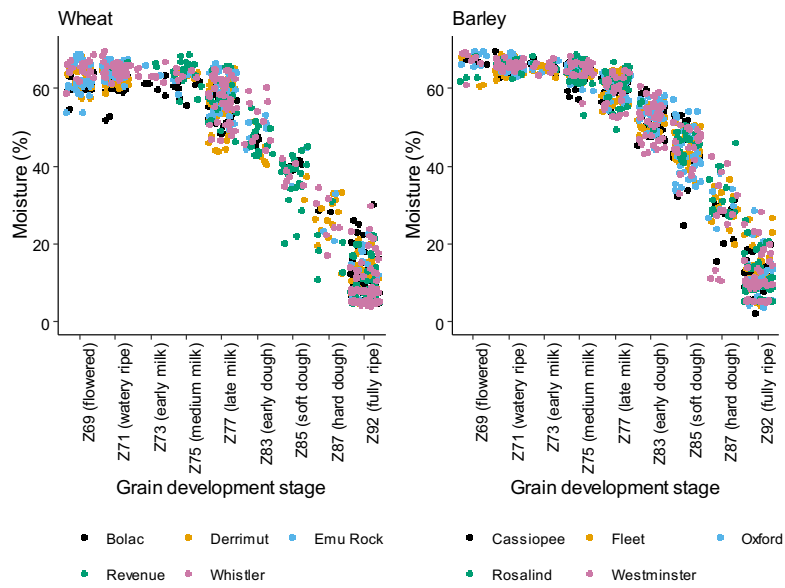
630

631

632

633

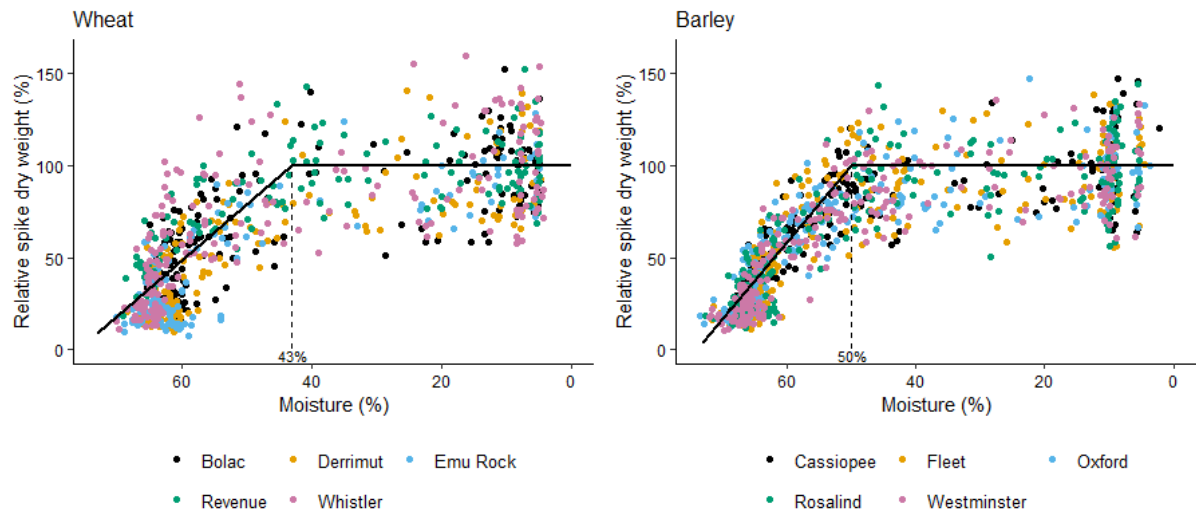
**Fig. 4.** Dynamics of dry weight (DW) and moisture content (M) of wheat and barley spikes as a function of thermal time during the grain development phase from anthesis to harvest ripeness. Fitted Gompertz functions are shown for wheat ( $R^2 = 96\%$ ) and barley ( $R^2 = 96\%$ ).



634

635 **Fig. 5.** Moisture content (M) of wheat and barley spikes at key qualitative grain development stages defined by Zadoks *et al.*

636 (1974).



637

638 **Fig. 6.** Relationship between moisture content (M) and relative spike dry weight (RSDW) of wheat and barley spikes during  
 639 grain development. The fitted functions show the split-line regression analysis of this relationship for wheat ( $R^2 = 64\%$ ,  $n =$   
 640  $775$ ) and barley ( $R^2 = 77\%$ ,  $n = 1065$ ). The dashed line indicates the spike moisture content corresponding to physiological  
 641 maturity of the pooled data (wheat  $42.9 \pm 0.7\%$ ; barley  $49.8 \pm 0.3\%$ ).