

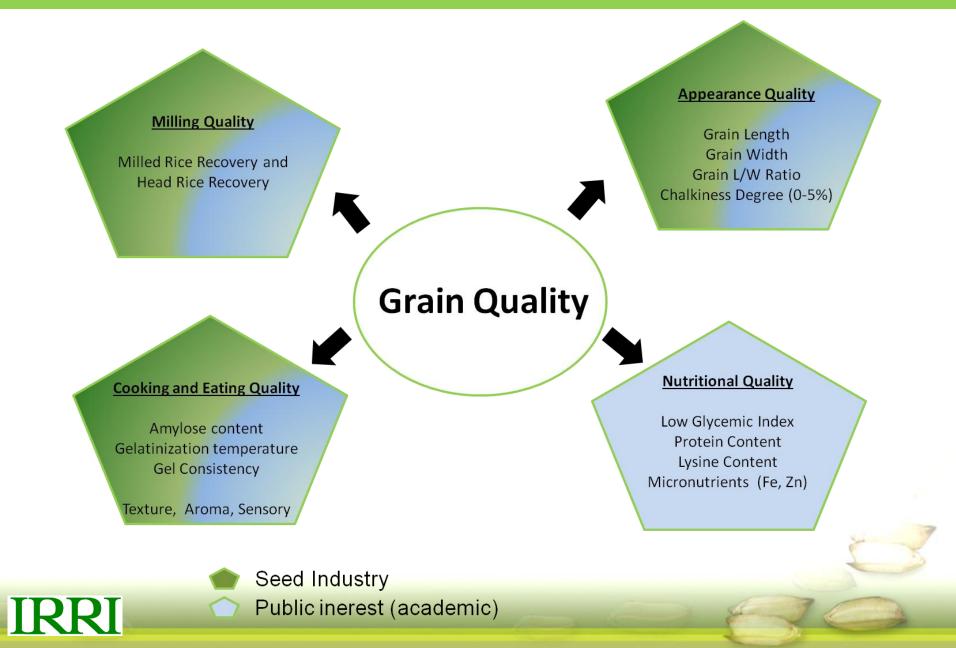
Rice Grain Quality

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IRRI, Los Banos, March 26th, 2015

Rice Science for a Better W©rld

Market opportunities for grain quality classes:



Hybrid rice and grain quality

Hybrid rice is an important market segment in seed industry grown from 1% in 2003 to 40% in 2012 in USA alone. Trend is similarly overwhelming in developing countries too.

Key benefits of hybrid rice is substantial elevation of yield by 15-20% not only under ambient conditions but also under challenging environments and thus good economic returns.

Yield advantage has to be met with acceptable grain quality – a key to ensure success.

Farmers has to meet higher price tag for hybrid rice and thus demands better revenues and one major avenue is improving grain quality with high yield stability.



Hybrid rice and grain quality

The major challenge we observe in hybrids is reduced head rice recovery (HRR) and enhancement of chalk

In F1 hybrids we have to deal with segregation in filial endosperm where key grain quality parameters such as HRR, as well amylose and cooking quality is highly variable.

Consumption of whole grain in rice need to deal with genetic segregation of endosperm for grain quality attributes.

How can we overcome the problems ?

- Uniform amylose for improving cooking quality
- Reducing chalk and improving head rice recovery



Grain quality parameters are affected by environment during seed development

	0-8 DAF Determines grain length mainly by pericarp growth			29-32 DAF			
Control			Determin storage p	Embryo desiccation			
	4-8 DAF		Role of aleurone in accumulating lipids, antioxidants, and micronutrients				
	Determin es en dosperm sin k stren gth		•				
	0		12	16	20	24 28	J J L L L L L L L L L L L L L L L L L L
Under stress	0-8 DAF	9-16 DAF		17-22 DAF	23-30 DAF		
	No prominent evidence of g impact under stress	Chalkformation is triggered		Alteration in starch structure	Early trigger of embryo desiccat	ion	
	En dosperm cellularization i and thus reducing grain wid	Impairment in starch (amylose) accumulation		(amylose- amylopectin ratio) Storage proteins are affected	Early trigger of programmed cel death in en dosp		
	Reduced sink strength (lowered endosperm cells)		Reduced seed filling duration (altered storage composition)			Impact dormar	

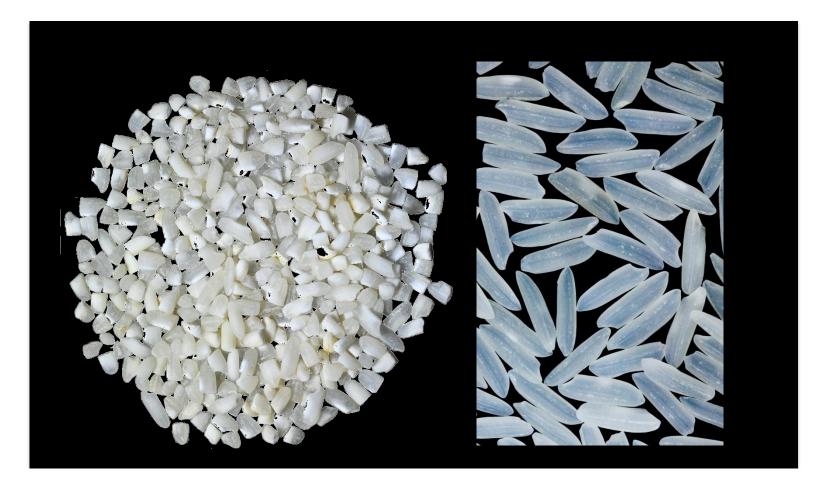
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Grain quality:

Physical traits role in breeding



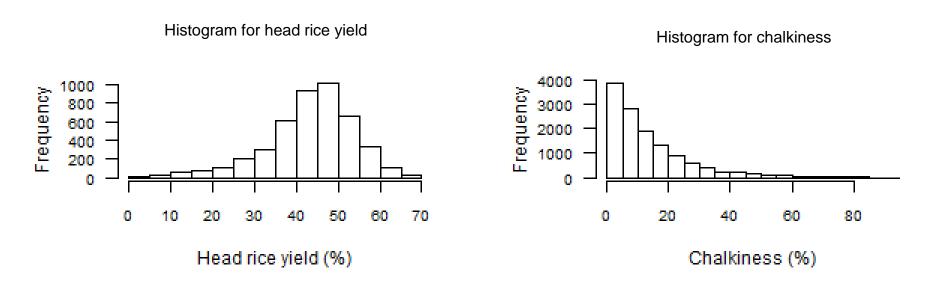
Food security in rice: How can we improve head rice yield recovery through genetics ?



Post harvest loss prevention + Grain Quality = Milled rice yield



Grain quality repository from 100,000 lines: represent huge Genetic diversity



R. Anacleto R. Jiminez



What we know about chalk ?

Chalkiness is the opaque portion of the white endosperm that is associated with loose packing of starch. Chalk is associated with high levels of damage to the kernel and hence results in low milling yields

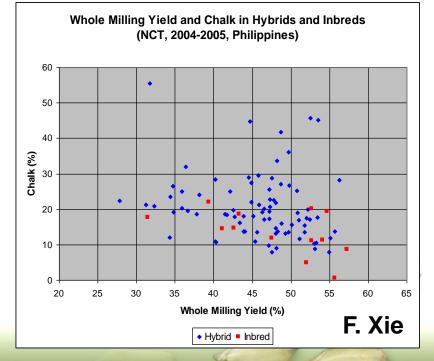
chalk relevance in hybrid rice ?

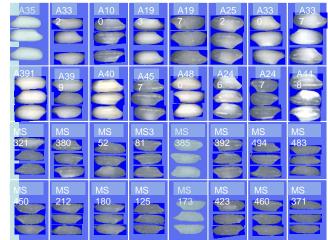
We need to work towards reducing Chalk in hybrids.

IKKI

•Select better germplasm with reduced chalk under multi-environments as source of inbreds for creating hybrids

•Utilize functional markers to reduce chalk





Genetic basis of chalk

Chalk phenotype is induced by abiotic stress impact, all of those traits impose direct consequence on chalk trait.

More than 140 QTLs were reported for the character chalkiness on chromosomes 1, 2, 4, 5, 8, 10 and 11, mostly among Asian cultivars (Tan et al. 2000, Li et al. 2003a, Wan et al. 2005).

Many of them are not reproducible either due to
(i) environmental influences and/or
(ii) specialized genetic background used in bi-parental mapping population.

IRRI is using GWAS strategies to identify diagnostic markers to reduce chalk in rice breeding programs.

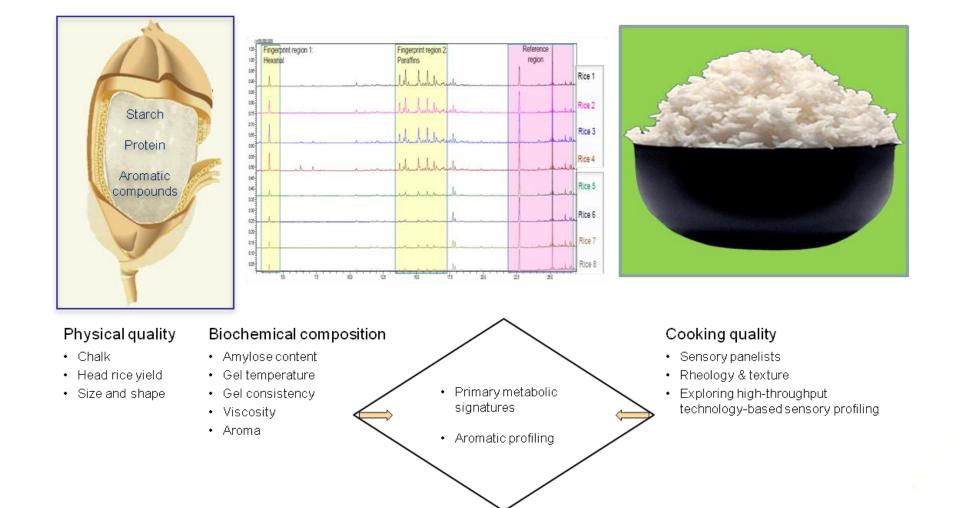


Grain quality:

Cooking quality role in breeding

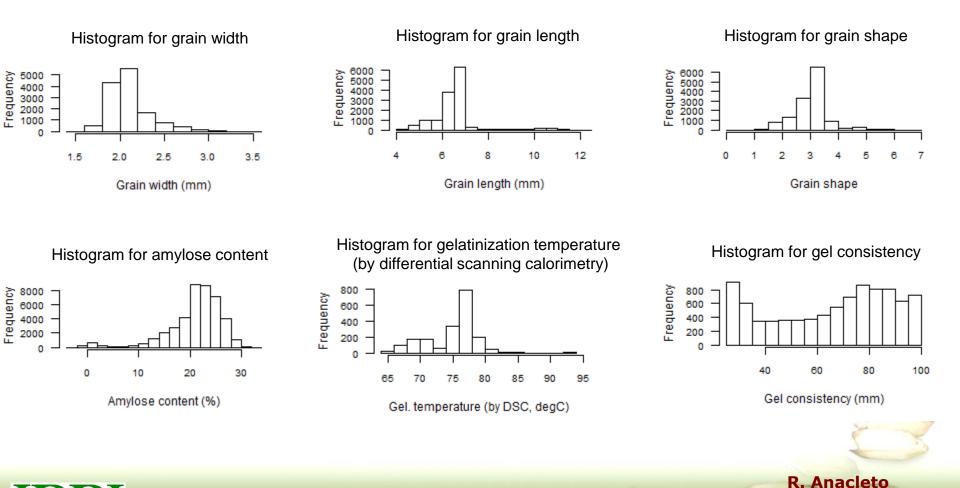


Phenotyping platforms for evaluating grain quality @ IRRI





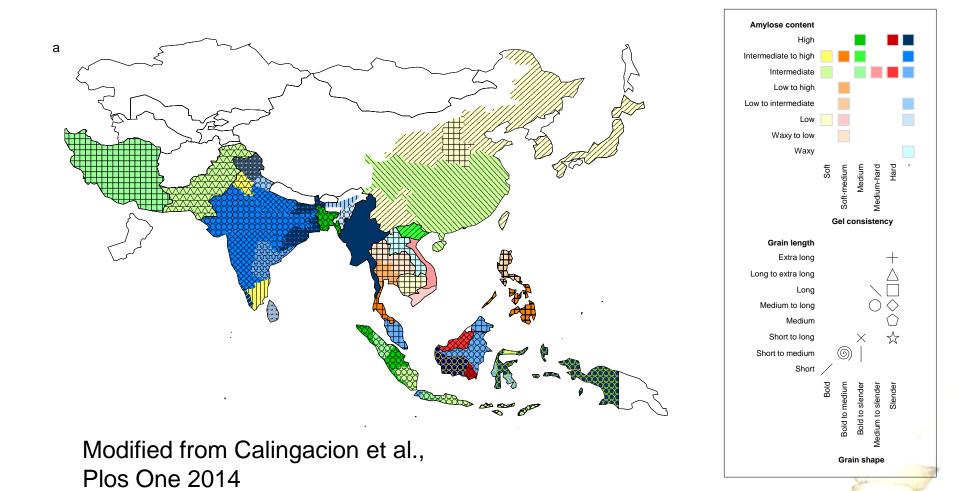
Grain quality repository from 100,000 lines: represent huge Genetic diversity



R. Jiminez



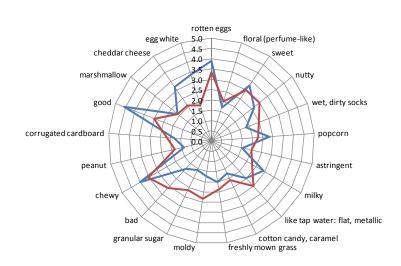
IRRI's Breeding material matching regional quality preferences

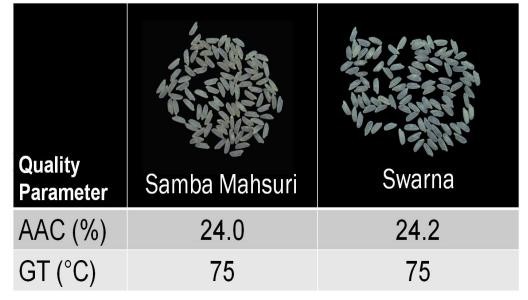




R. Anacleto N. Sreenivasulu How to bridge grain quality measures with Sensory preferences ?

What distinguishes these two mega varieties



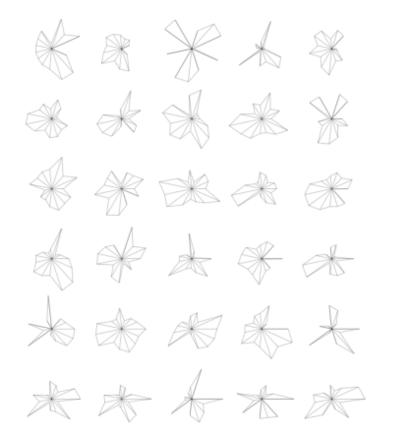


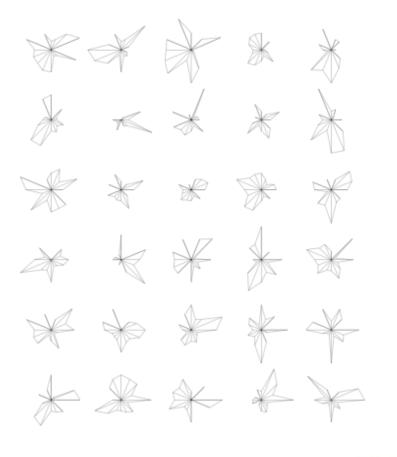
13/16 panelists were able to differentiate the two varieties in a sensory.





Sensory profiles of 30 rice varieties representing diversity for quality





(Aroma and taste)

(Texture)



Aroma profiling

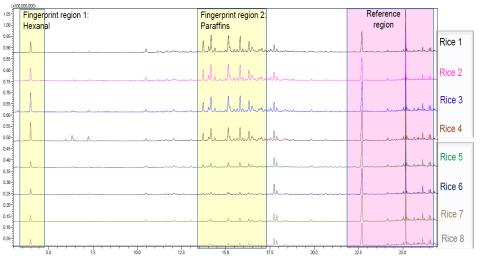


Sniffing aroma released from uncooked milled rice treated with KOH.



Gc-MS/MS platform





C. Llorente R. Jiminez



Aroma-inducing compounds differentiating aromatic rice from non-aromatic rice

Name	Rice 1	Rice 2	Rice 3	Rice 4	Rice 5	Rice 6	Rice 7	Rice 8
Butanediol								
Butanediol isomer								
1-Hexanol								
2-Propyl-1-pentanol or Ethylhexanol								
Hexanal								
Heptanal								
Nonanal								
Octanal								
3-Ethyl-3,5,5-								
trimethylcyclohexanone								
2-Heptanone + Xylene isomer								
C10=1								
C12=1								
Ethylbenzene								
Xylene								
Oxime-, methoxy-phenyl								
2-Acetyl-1-pyrroline								
Thujene or Monoterpene								
1,2,3-Trimethylbenzene								
2-n-Pentylfuran								
Dichlorobenzene								
Limonene or Monoterpene								
A10 Naphthalene								
A11 1-Methylnaphthalene								
Longifolene or Sesquiterpene								
Heptylcyclohexane								

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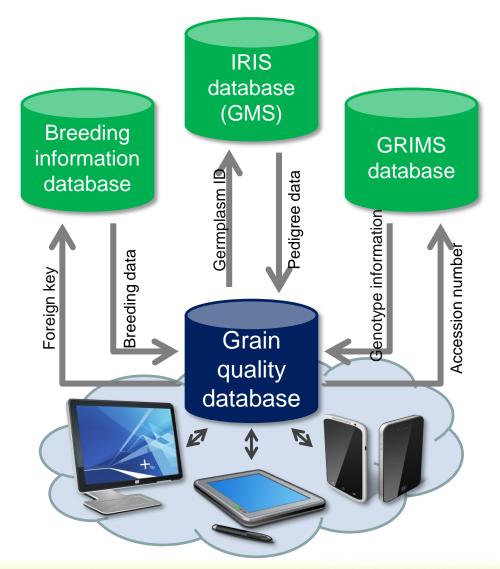


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How can we breed diffferent quality classes using postgenomic resources?



Specialty rice with health and nutritional benefits with good eating quality for high-value markets

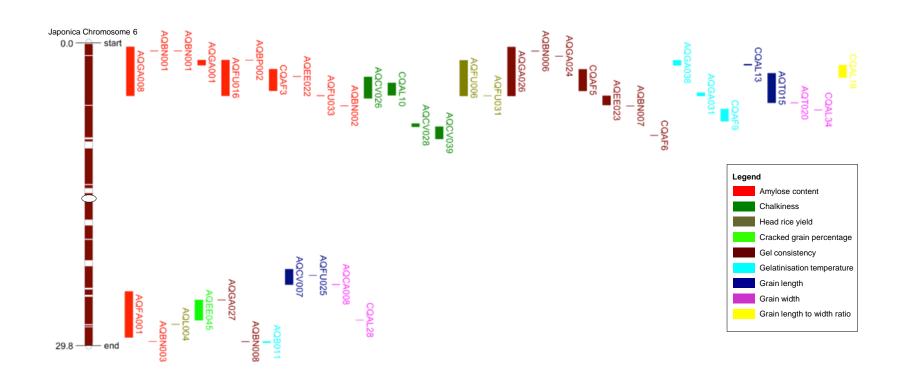


IRRI

Genetic basis of grain quality

- Repository contains ~150,000 phenotypic data
- Ideal data-mining resource for multidiscipline research at IRRI
- Mining initial data, we captured 3000 core collection (1000 gene bank + 2000 breeding lines) representing maximum variation among grain quality traits (premium as well health and nutritional attributes)
- Comprehensive grain quality phenotyping for 26 traits done from multi-seasons
- Genome wide association studies to define the genetic basis of grain quality for health and nutritional attributes

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Research Focus to restructure rice breeding for quality segments

Capturing quality oriented market demand

- Market survey of consumer preferences: emphasizing the importance of grain quality segment
- Define country/zone based mega varieties profiling on quality parameters
- Deriving strategies to restructure breeding programs quality focus

Grain Quality Relevance to Rice Breeding

- Genetic diversity within the IRRI developed breeding material for identifying superior lines for grain quality fitting to various market niches
- Validate grain quality measures through sensory profiling driving indicators of consumer preferences
- Phenotypic assessments of grain quality preferences through metabolic signatures
- Identification of diagnostic markers reflecting quality segments using 3K genomes (medium quality and premium quality with emphasis on consumer preferences)
- Incorporating integrative knowledge in marker assisted selection and genomic selection technologies to hasten the progress in rice breeding pipelines and fine tune premium quality in high yielding background

Sensory evaluation as a tool in understanding rice grain quality (Move beyond amylose)

 Utilizing objective sensory evaluation approaches to establish descriptive profiles of rice for eating quality and to provide more comprehensive definition of grain quality

IRRI

Platform to address grain quality issues in rice

