How can we reduce the nitrogen requirement for breadmaking wheats?



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Background

Grain protein content is an important quality trait

- UK millers require breadmaking wheats containing 13% protein
- Higher levels are required for special uses
- 10 tonnes of grain at 13% protein contains 228 kg N
- If we assume 80% N recovery in grain and 50 kg/Ha residual soil N this requires about 235 kgN/Ha

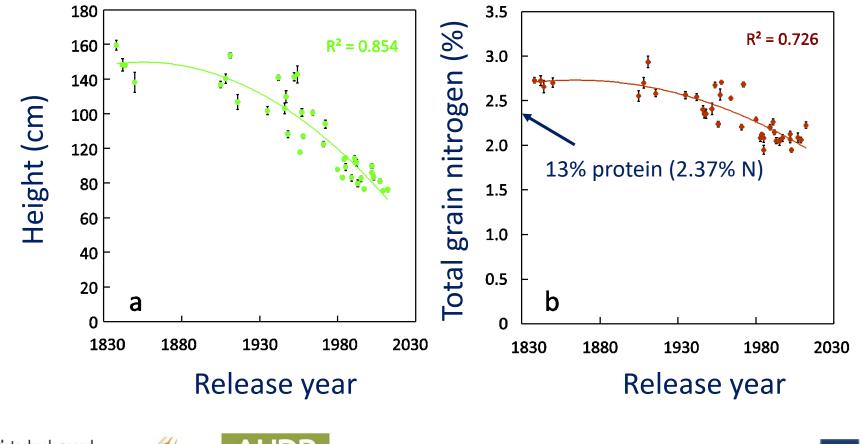




Modern high yielding wheats have reduced heights and lower protein contents

Height

Protein





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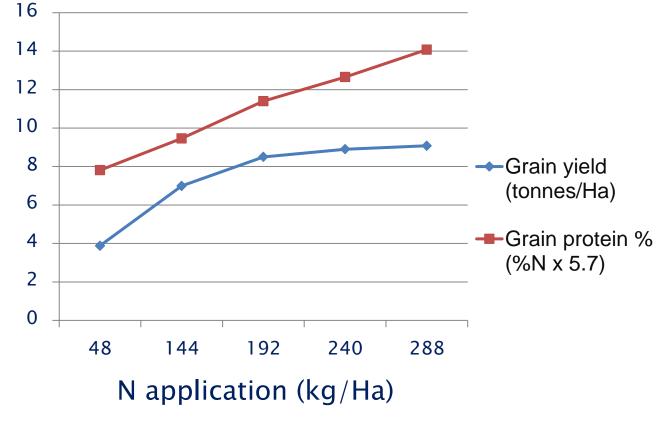








The high grain protein requirement for bread making results in N applications above the optima for yield and N use efficiency





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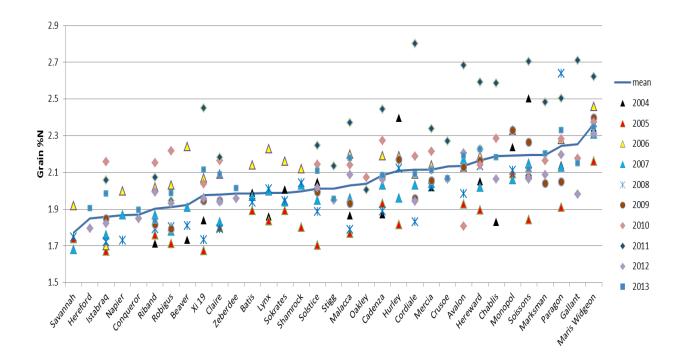








Cultivars vary in their grain N contents



Data for 33 UK cultivars grown at least 2 years between 2004 and 2013 at 200 kg N/Ha varieties





Developing new types of wheat with good bread making quality at low protein content

BBSRC LINK/AHDB Project: 1 Jan 2016 to 31 Dec 2019

Academic Partners

RRes: Malcolm Hawkesford, Abby Wood, Till Pellny

JIC: Simon Griffiths

CBRI: Clothilde Baker, Simon Penson

Breeders DSV, KWS, Saaten Union, Secobra, Limagrain

Milling and baking Hovis Ltd., Heygates, Whitworth Bros, ADM, Warburtons, ATC

Agronomy Agrii



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Low protein wheat for bread making

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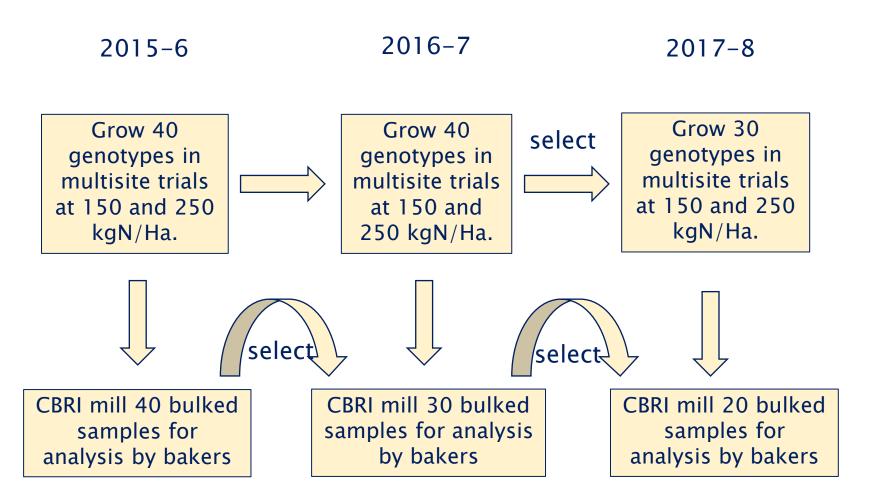
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Strategy









Baking performance overview

		N Level with better baking		N Level with better baking	
	Variety	performance	Variety	performance	
	JB Diego (UKG4)	Equal	Hereward (UKG1)	Equal	
oup 1	Skyfall (UKG1)	Low	Xi19 (UKG1)	High	Hungarian high protein
	Crusoe (UKG1)	Equal	Mv Lucilla (H)	Low	
	Gallant (UKG1)	Equal	Memory (G)	High	
	KWS Trinity (UKG1)	Equal	Rumor (G)	Equal	German low protein
	Cordiale (UKG2)	High	Nelson (G)	Equal	breadmaking
	KWS Lili (UKG2)	High	Hybery SU (Hybrid)	Equal	
	Paragon (UKSG1)	Equal	Apache (F)	Equal	
	Granary (UKSG2	High	Genius (DK)	Equal	Danish
	KWS Siskin (UKG2)	High	Paragon Stay Green	Equal	

UK Grou





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- Group 1 cultivars showed good and consistent baking performance at both nitrogen levels: Crusoe, Gallant, Rumor, Nelson and Genius
- Group 2 cultivars gave better performance at low nitrogen: Skyfall and
 Mv Lucilla





Conclusions

Groups 1 and 2 cultivars had

- higher %N
- GPD
- Higher dough elasticity (R/E)
- higher proportions of glutenins compared with gliadins
 Group 2 cultivars had
- higher proportions of high molecular weight glutenin polymers

Hence, good performance at low N fertiliser resulted from two factors:

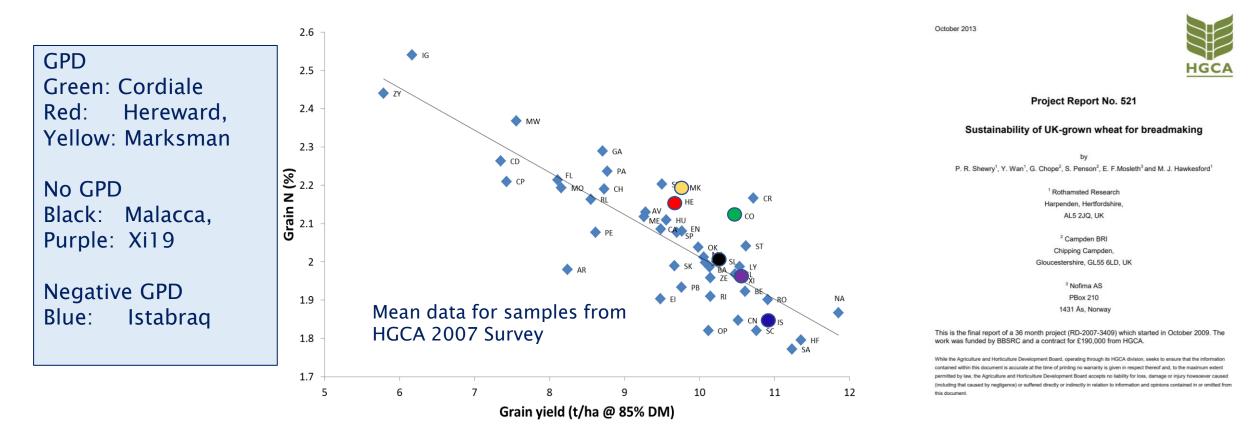
- efficient translocation of N into the grain (GPD)
- increased proportions of total glutenin and large glutenin polymers.







Some cultivars show Grain Protein Deviation (GPD) BBSRC IPA/AHDB Project (2009–2012)





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A novel approach to identify genes that determine grain protein deviation in cereals

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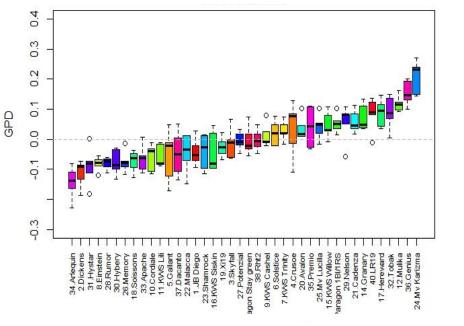




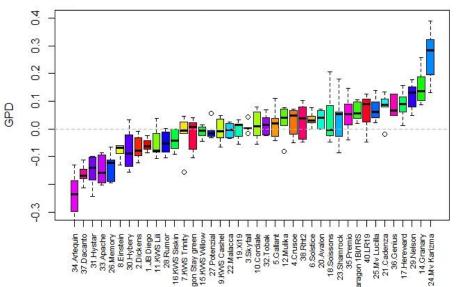


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2018: 40 cv and 5 sites

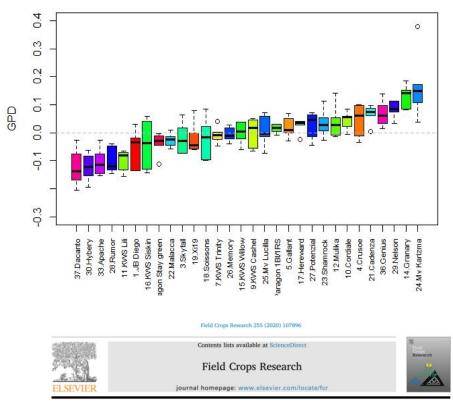


2018: 40 cv and 6 sites



GPD (means of sites) for 3 years

2018: 30 cv and 6 sites



Genetic variation and heritability of grain protein deviation in European wheat genotypes

Check for spdates

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Grain protein deviation in 2016 as means of cultivars

Hereward has significantly higher GPD than Malacca

