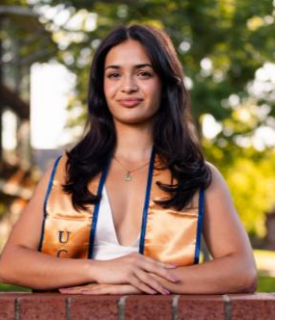


Breeding For Healthier Wheat: Investigating the Genetic Basis of Grain Quality

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Introduction

- Approximately 75% of all US grain products are produced using wheat flour. (USDA, ERS)
- Wheat based products made with white flour can spike blood sugar quickly, which can increase risk for diabetes and obesity over time. (Li et al., 2022)

Glycemic Index Chart

Low GI 55 or less	Medium GI 56 to 69	High GI 70 or greater

Figure 1. The glycemic index measures carbohydrate containing foods on a scale of 0 to 100 based upon how quickly they can increase blood sugar levels. Created using Canva.com.

- Currently, only about 20% of wheat grown in North Carolina goes to the milling and baking market.

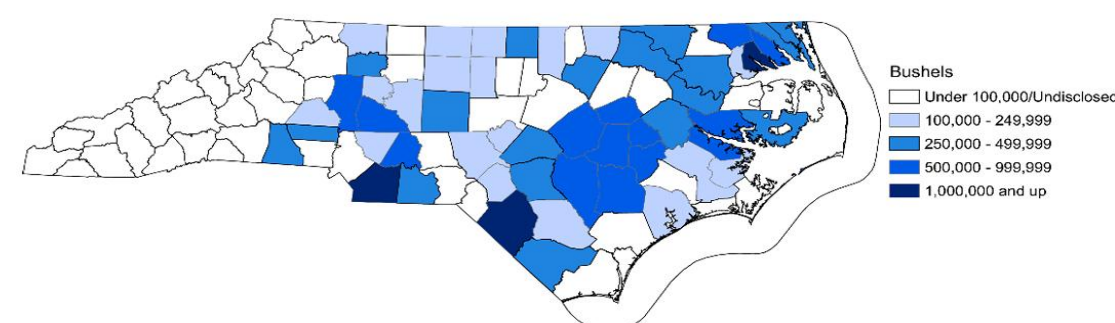


Figure 2. Winter wheat production (bushels/acre) by county in North Carolina in the year 2023. Adapted from USDA NASS.

Whole Wheat Flour vs. White Flour

- Whole wheat flour is rich in fiber, protein, vitamins, minerals, antioxidants, and phytochemicals and has a nutty taste.
- Most of the nutrients present in whole wheat are removed when it is refined to make white all-purpose flour.
- Refined white flour has an improved texture, better baking functionality, and a longer shelf life than whole wheat flour.

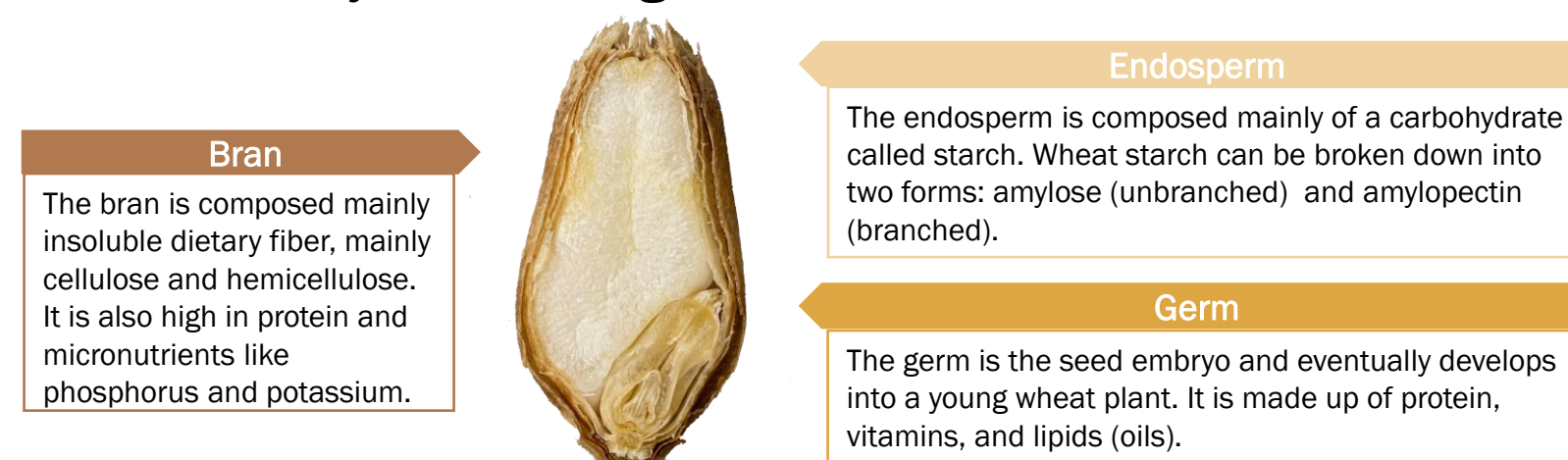


Figure 3. Cross section of a wheat kernel. Image Credit: Shailesh Acharya.

Objectives

- Identify significant SNP-trait associations and quantitative trait loci (QTL) underlying twelve key grain quality traits.
- Introgress traits from low-glycemic and low-gluten wheat varieties into North Carolina germplasm.

Genotyping-By-Sequencing (GBS) and Bioinformatics Pipeline

- This project utilized a collection of modern wheat lines from collaborative nurseries representing germplasm from the Southeastern United States.
- The DNA of each line is extracted and undergoes GBS which uses restriction enzymes to cut fragments of the DNA before sequencing.
- After sequencing, the GBS reads are aligned to the reference genome and single nucleotide polymorphisms (SNPs) are identified.

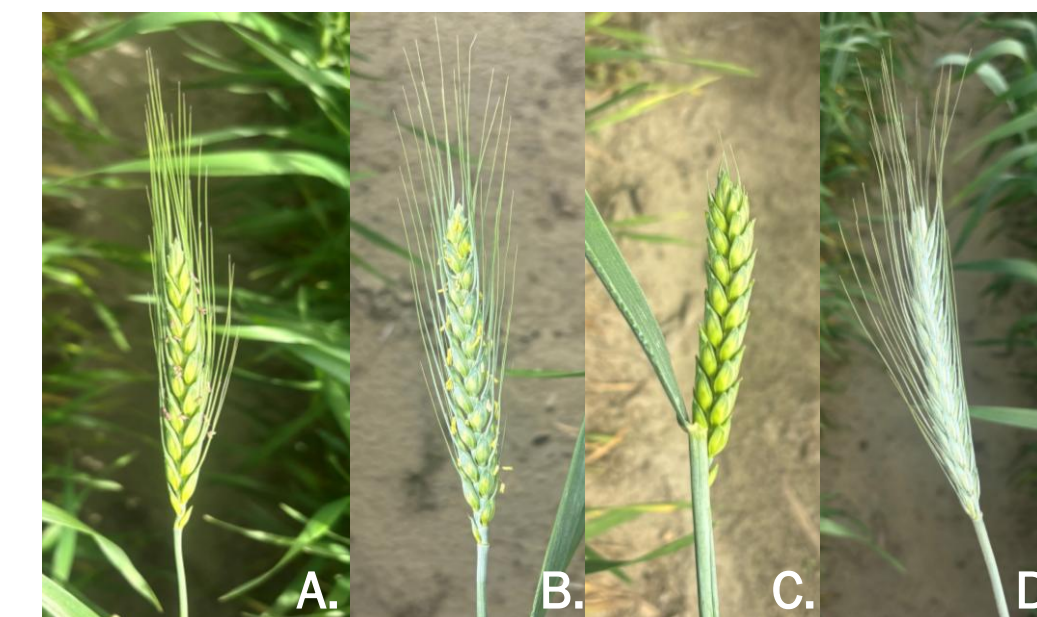


Figure 5. Heads of wheat in various stages of development from the NCSU yield trials.

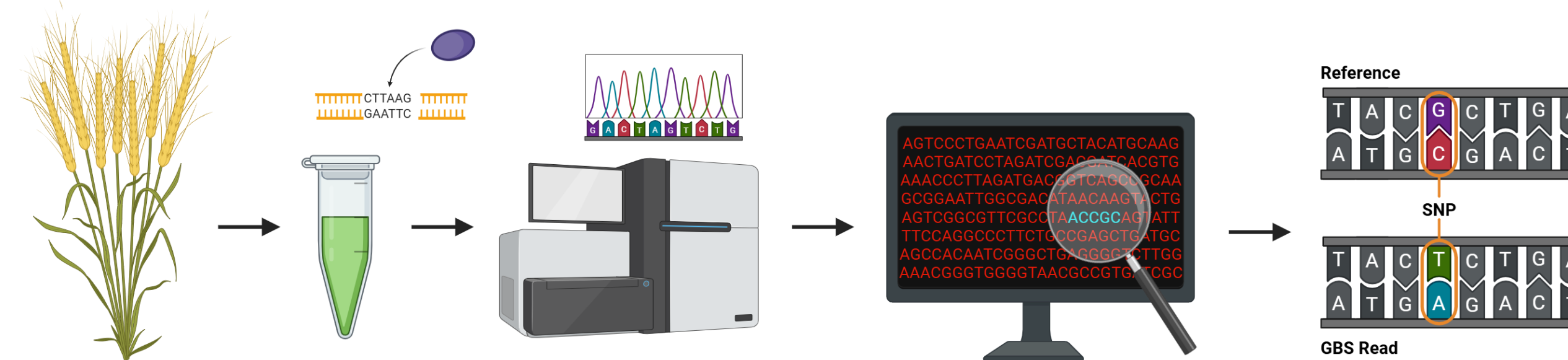


Figure 6. The GBS and Bioinformatics pipeline. Created using BioRender.com.

Results

- 52 significant SNP-trait associations were identified for eleven of the twelve grain quality traits, including key indicators for flour quality and gluten strength.

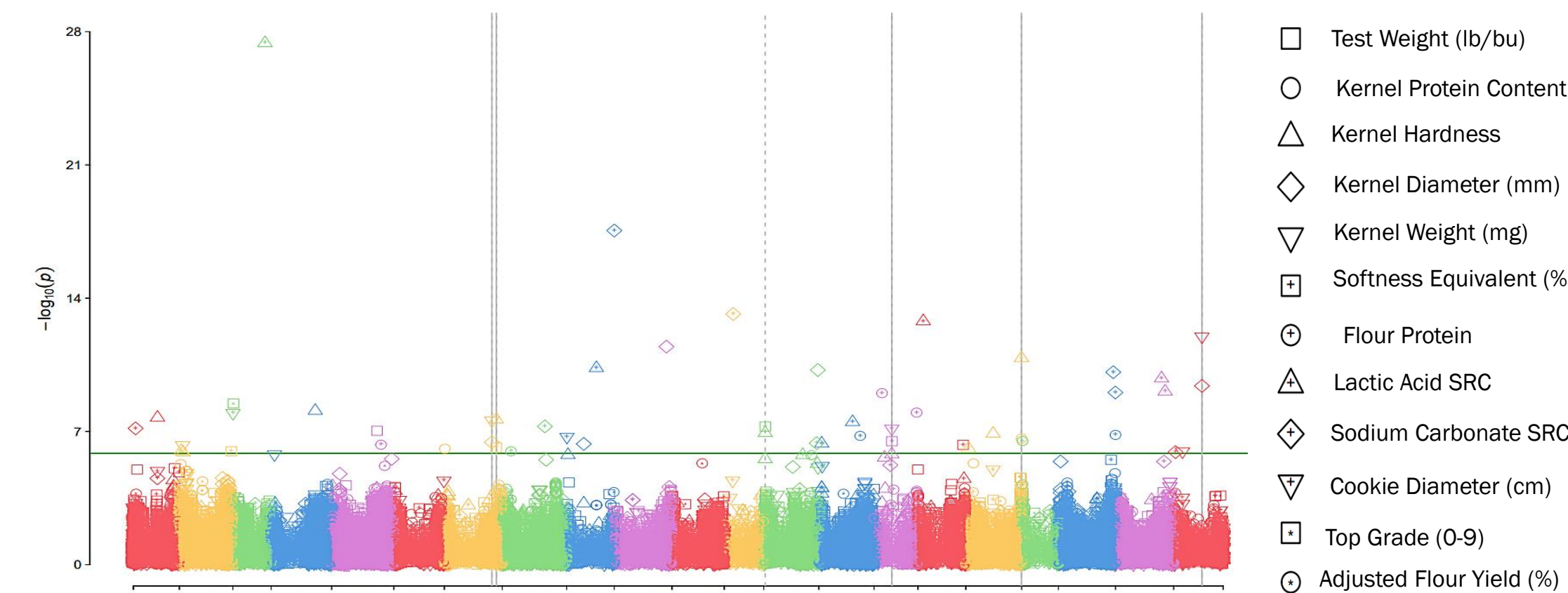
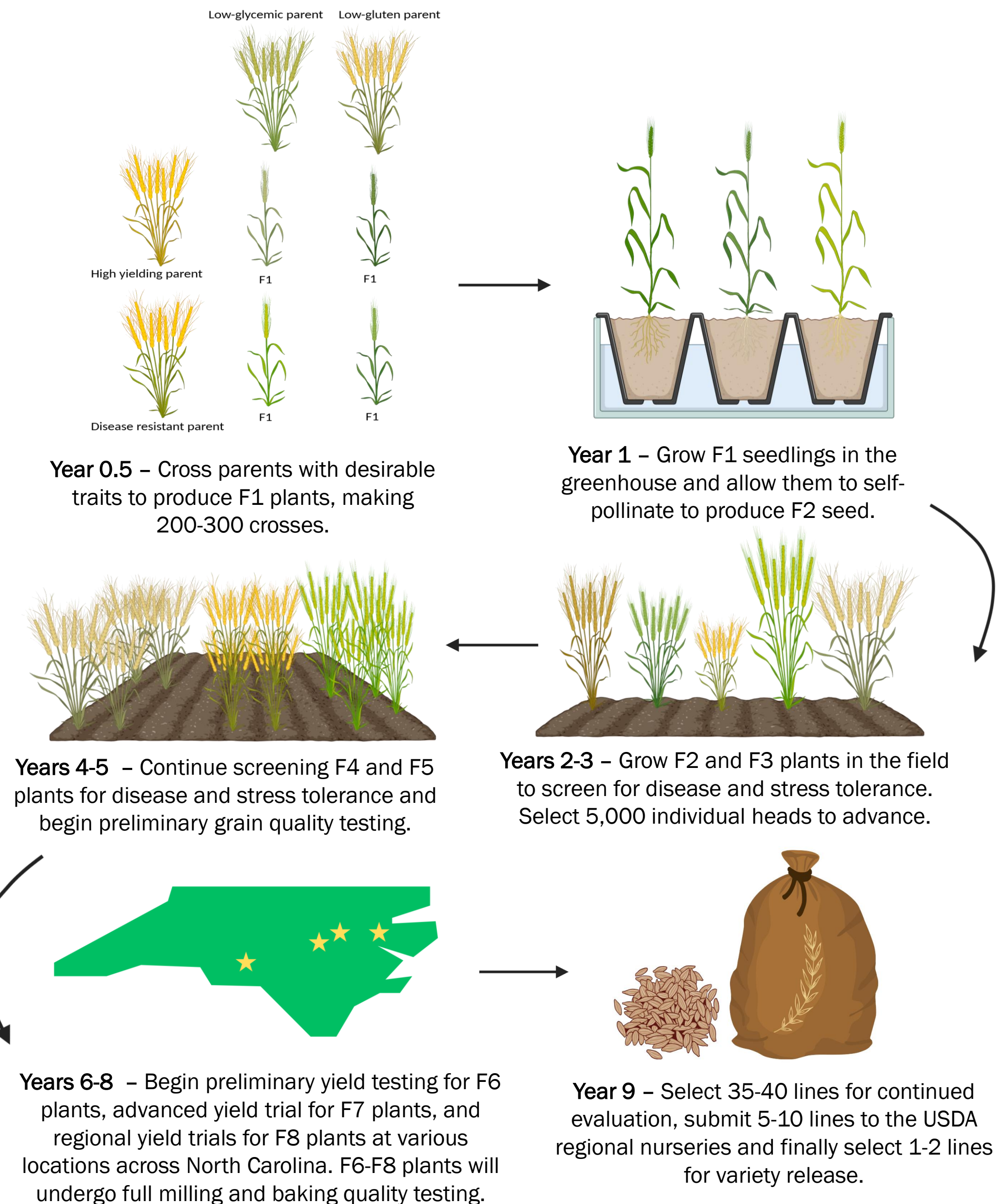


Figure 7. Manhattan plot identifying significant SNP-trait associations for the 12 grain quality traits. The dashed line indicates that two traits share a significant SNP in common. The solid line indicates that more than two traits share a significant SNP in common.

Grain Quality Crossing Block and Breeding Pipeline



Conclusion

- The identified SNP-trait associations will be used to support selection decisions in the grain quality crossing block, as well as future work in genomic selection and prediction models.

References and Funding

