研究论文

硫对不同类型春小麦湿面筋和沉降值及氨基酸的效应

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收稿日期 2002-9-23 修回日期 2003-4-12 网络版发布日期 接受日期

摘要 以6个不同品质类型春小麦为材料,在不同氮水平下,研究施硫对湿面筋、沉降值及氨基酸的调节效应。结果表明,高氮条件下(施尿素128 kg/hm2),施硫可提高湿面筋含量和沉降值,对高蛋白品种作用更明显。低氮(施尿素60 kg/hm2)条件下施硫,除辽10的湿面筋和沉降值均降低外,其它品种表现湿面筋含量降低而沉降值提高。高蛋白品种在氮供应较充足条件下,硫才能发挥改善各项品质指标的作用,否则,氮将成为硫发挥作用的限制因素。氮施用水平较高时,硫可提高不同品种的总氨基酸和含硫氨基酸含量,且含硫氨基酸与湿面筋和沉降值呈正相关。

关键词 春小麦 湿面筋 沉降值 氨基酸

分类号 S512

Effects of Sulphur on Wet Gluten, SDS-Sedimentation Value and Amino Aci d in Spring Wheat Cultivars with Different Quality

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Abstract The effects of nitrogen and sulphur on wet gluten and SDS-sedimentation value and amino acid were studied by using six cultivars with different quality. Under high nitrogen application (urea 128 kg/hm2), the wet gluten and SDS-sedimentation value could be increased by sulphur application, especially for the cultivars with high grain protein content. In lower nitrogen treatment (urea 60 kg/hm2), the wet gluten content was decreased by sulphur application, but increased in SDS-sedimentation value except Liao10. It suggested that nitrogen level would be a factor of sulphur effect on grain quality. The total contents of amino acid and sulphur – amino acid in grain were increased by sulphur application under the condition of high hitrogen level, and the positive correlation between sulphur-amino acid and wet gluten and SDS-sedimentation value were found. Thus the grain quality could be improved.

Key words Spring wheat; Wet gluten SDS-sedimentation value Amino acid

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