

研究论文

浙江省早籼稻蒸煮品质的品种、地点、品种×地点互作效应研究

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摘要 以浙江省1995年早籼稻品种区域试验6个试点参试品种蒸煮品质测定结果为材料, 用多元分析法探讨了糊化温度、胶稠度、直链淀粉含量3个蒸煮品质的品种(基因型)效应、地点效应、品种×地点互作和蒸煮品质间的相关关系, 剖析了各效应的相对重要性。分析结果表明, 蒸煮品质的3个性状均以品种效应为主, 而且依次以直链淀粉含量的品种间变异最大, 胶稠度次之, 糊化温度最小; 环境对糊化温度有较大影响。相关分析显示, 蒸煮品质间有相关关系, 且完全来自遗传(品种)效应。

关键词 [早籼稻](#) [蒸煮品质](#) [区域试验](#) [品种×地点互作](#) [多元分析](#)

分类号

**Analysis of Genotype and Site Effects and Genotype × Site Interaction for Cooking Qualities of Early Season Indica Rice Varieties in Zhejiang Province**

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**Abstract** The genotype, test site, genotype × site interaction on gelatinization temperature, gel consistency and amylose content as well as correlations among grain cooking qualities were analyzed by using multivariate analysis method for the regional trial of early season indica rice varieties in Zhejiang Province. The relative importance of the effects were also estimated. The results showed that the 3 cooking qualities were predominantly conditioned by genotype effect, where amylose content had the biggest inter-variety variance and gelatinization temperature the least. There was a large environmental effect on gelatinization temperature. Results of correlation analysis indicated these cooking qualities were correlated with each other and such correlations were derived from genetic effect.

**Key words** [Indica rice](#); [Cooking quality](#); [Regional trial](#); [Variety × Site interaction](#); [Multivariate analysis](#)

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