

稻米食用品质的力学指标主成分分析

张洪霞 马小愚

黑龙江八一农垦大学

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摘要: 采用主成分分析的方法,以米饭的力学指标为依据,评价稻米的食用品质。从样本相关矩阵出发,对稻米7个品系米饭的主要力学指标进行分析,根据累积贡献率达到80.8%以上,确定了反映稻米食用品质的2个主成分,并获得各品种的主成分得分值,进行了食用品质分析,其结果与实际相接近,表明应用主成分分析的方法利用米饭的力学指标评定稻米的食用品质具有准确性和可行性。 On the basis of mechanical indexes of cooked rice grain, the taste quality of brown rice was evaluated by principal component analysis method. The main mechanical indexes of 7 varieties of cooked rice grain were determined from the specimen correlation matrix. According to more than 80.8% of the cumulative variance proportion, the two principal components were established for reflecting the taste quality of brown rice. Finally, the principal component values of varieties were obtained and the taste quality was analyzed. The results are similar to practical phenotypes, and it shows that the method of principal component analysis is more exact and feasible by the mechanical indexes of cooked rice grain.

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