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利用揉面特性鉴定小麦 1BL/1RS 易位系

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摘要: 1BL/1RS 易位系曾广泛用于小麦农艺性状改良, 但对加工品质有明显的负面影响。利用 404 份 F₅ 至 F₈ 高代品系(试验 I)和 175 份山东省主栽品种及高代品系(试验 II), 研究 1BL/1RS 易位对小麦揉面参数的影响, 分析不同高低分子量蛋白亚基(HMW/LWM-GS)背景下 1BL/1RS 的揉面特性, 探讨利用揉面特性鉴定 1BL/1RS 易位系的方法。结果表明, 1BL/1RS 易位系的揉面时间、峰值带宽及峰后 1 min 带宽显著低于非 1BL/1RS 易位系, 而衰落角和带宽比(峰值带宽/峰后 1 min 带宽)显著高于非 1BL/1RS 易位系, 说明 1BL/1RS 易位导致小麦的揉面特性显著变劣。易位系的揉面谱带的主要特征为峰后 1 min 谱带急剧衰落并变窄, 带宽比显著增大, 而非 1BL/1RS 易位系的峰后谱带衰落、变窄平缓或者稳定时间较长, 带宽比较小。带宽比 1.6 可作为判断易位系的有效指标, 即大于或等于 1.6 为 1BL/1RS 易位系, 小于 1.6 为非 1BL/1RS 易位系, 准确率达 85.2%(试验 I)和 96.8%(试验 II)。尽管优质 HMW-GS 背景对 *Glu-B3j* (1BL/1RS 易位系)的揉面特性有一定正向补偿作用, 但品质特性仍显著劣于其他 *Glu-B3* 位点, 带宽比表现尤为突出。因此, 揉面特性不仅能测定育种材料的面团流变学特性, 而且还能有效鉴别 1BL/1RS 易位系。

关键词: 普通小麦; 1BL/1RS 易位; 揉面特性

Identification of 1BL/1RS Translocation Based on Mixograph Parameters in Common Wheat

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Abstract: 1BL/1RS translocation has been widely used for improving agronomic performance and disease resistance in wheat (*Triticum aestivum* L.), however, it has strong negative effect on processing quality. To develop a method for 1BL/1RS translocation identification with mixograph parameters, 404 advanced lines from 146 crosses in 2005–2006 (experiment I) and 175 advanced lines and main cultivars of Shandong province (experiment II) in 2005–2006 and 2006–2007 cropping seasons were used in this study. All materials were sown under irrigation condition in a randomized complete design with 1 replication in Jinan. The genetic effect of 1BL/1RS translocation on mixograph parameters was investigated. The variations of mixograph parameters under different combinations of the high molecular weight glutenin subunits (HMW-GS) and low molecular weight glutenin subunits (LMW-GS) were also analyzed. 1BL/1RS translocation lines showed significantly shorter mixing time, less bandwidth of peak and bandwidth after 1 min peak, and higher angle of descent and the bandwidth ratio (the ratio of bandwidth of peak/bandwidth after 1 min peak) in comparison with non-1BL/1RS translocation lines. It indicated that the 1BL/1RS translocation has deleterious effects on mixograph parameters. Mixograph of the 1BL/1RS translocation was characterized with the bandwidth sharply declining and narrowing after 1 min peak, and increasing the bandwidth ratio, whereas the bandwidth of non-1BL/1RS translocations declined gently after 1 min peak or had a longer mixing tolerance, and had a little variation about the bandwidth ratio. Furthermore, 85.2% (experiment I) and 96.8% (experiment II) accuracies were achieved in grouping the 1BL/1RS translocation and

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non-1BL/1RS translocation on the basis of the band width ratio, i.e., 1BL/1RS translocation line had a value more than or equal to 1.6, and non-1BL/1RS translocation line had a value smaller than 1.6. Although the *Glu-B3* alleles showed better quality parameters when HMW-GS 5+10 was presented, it was still the most unfavorable allele on mixograph parameters among all *Glu-B3* alleles. Therefore, mixograph parameters could be used to determine the rheological properties and the presence of 1BL/1RS translocation.

Keywords: Common wheat (*Triticum aestivum* L.); 1BL/1RS translocation; Mixogram characteristics

1BL/1RS 易位系具有良好的抗逆性、适应性和丰产性, 是外缘种质用于小麦育种最成功的范例, 曾在国内外小麦生产中发挥过重要作用^[1]。国际玉米小麦改良中心(CIMMYT)约 45% 的高代品系属于该易位类型^[2]。我国 20 世纪 80 年代后育成的小麦品种中 38% 为 1BL/1RS 易位系, 目前主栽品种中 1BL/1RS 的频率高达 44.6%, 其中北方冬麦区和黄淮冬麦区的频率更高^[3-4]。

尽管 1BL/1RS 易位对小麦农艺性状有重要正向作用, 但对加工品质有显著的负面影响, 主要表现为面团发黏, 面团强度显著降低^[5-6]。Burnett 等^[7]研究表明, 1BL/1RS 易位能提高籽粒蛋白质含量, 降低 SDS 沉降值, 但对籽粒硬度、降落值及戊聚糖含量无显著影响。Moreno-Sevilla 等^[8]发现来自“Rawhide”背景的 1BL/1RS 品系具有较高的蛋白质含量和类似非 1BL/1RS 易位系的揉面时间, 但耐揉性较差。Martin 和 Carrillo^[9]却认为 1BL/1RS 易位对蛋白质含量和粉质参数的影响主要与品种的遗传背景有关。

小麦高分子量谷蛋白亚基(HMW-GS)和低分子量谷蛋白亚基(LMW-GS)组成对加工品质有重要影响, 已成为品质改良中亲本选配和后代选择的重要指标。HMW-GS 能解释面筋强度和黏弹性变异的 18%~55%^[10], 其中亚基 1、7+8 和 5+10 对面筋强度有正向作用, 2*和 17+18 对面团延展性有正向效应^[1], 而 N、7+9 和 2+12 对加工品质有显著的负向效应^[4]。LMW-GS 约占麦谷蛋白的 60%^[12], 对小麦品质也有重要决定作用^[13]。*Glu-A3d* 和 *Glu-B3d* 亚基对加工品质贡献最大, *Glu-A3e* 和 *Glu-B3j* 亚基导致品质显著变劣^[14-15]。然而, *Glu-1* 和 *Glu-3* 位点对和面特性存在加性和互作效应^[16], 应综合考虑 HMW-GS 和 LMW-GS 对小麦加工品质的影响。

1BL/1RS 易位的鉴定方法很多, 如籽粒贮藏蛋白的 SDS-PAGE 和 Acid-PAGE、细胞学鉴定、染色体分带、GISH、FISH、高效液相色谱、单克隆抗体和 PCR 等, 其中 SDS-PAGE 和 PCR 检测应用最为普遍, 但这些方法在传统的小麦品质育种中仍未完全普及, 国内育种单位应用更少。揉混仪(Mixograph)

主要用于评价小样品的面团特性, 与国内常用的粉质仪(用样品量 150~200 g, 需调节吸水率 2~3 次, 6~8 份 d^{-1})相比, 具有分析快(每天 50 份)、用样少(10 g)和指标可靠等优点^[17], 在美国、加拿大、澳大利亚和 CIMMYT 的小麦品质检测及分离世代优质品系选择中广泛应用。本研究旨在通过分析不同 HWM/LWM 背景下 1BL/1RS 易位对小麦揉面参数的影响, 探讨利用揉混仪鉴定 1BL/1RS 易位系的可行性, 为提高品质育种效率提供理论依据。

1 材料与方 法

1.1 供试材料和试验设计

2005—2007 年连续两个生长季在山东济南进行田间试验, 共设置 2 个试验, 均为 1 次重复, 随机排列, 行长 4.0 m, 行距 0.3 m, 株距 0.05 m。试验 I 选用高代品系 404 份, 于 2005—2006 年度种植; 试验 II 选用山东省主栽品种和山东省农业科学院作物研究所高代品系 175 份, 于 2005—2006 年度(1 行区)和 2006—2007 年度(6 行区)种植。这些材料遗传基础丰富, 基本反映了山东省小麦育种材料的现状。

试验地肥力中等, 田间管理按当地试要求, 收获籽粒用于揉面参数测定。

1.2 DNA 提取及 1BL/1RS 鉴定

每个高代品系选取有代表性的种子 3 粒, 用锤子砸碎后放入 1.5 mL 离心管中, 按 Lagudah 等^[18]的方法分别提取基因组 DNA。利用 1RS 特异的 SCAR 标记(AF1/AF4)对品系进行扩增^[19], PCR 体系和程序参见文献^[20], 以 1.5% 琼脂糖凝胶电泳检测 1RS 特异引物扩增产物, 缓冲体系为 1×TAE 溶液, 80 V 电压电泳 1 h, 溴化乙锭染色 0.5 h, ChemiDoc XRS System 扫描成像并存入计算机。根据每品系 3 个籽粒 DNA 的检测结果判断该品系的易位类型。

1.3 用 SDS-PAGE 分析蛋白亚基

共分析试验 I 中 207 份品系。每品系选取 20 个饱满籽粒, 用 Foss Tecator 公司 Cyclotec1093 型旋风磨磨制全麦粉(0.5 mm 筛孔), 称取 0.040 g 样品, 用 SDS-PAGE 方法^[21]分析其醇溶蛋白和麦谷蛋白亚基

构成。

1.4 揉面参数的测定

采用 Quadrumat Junior(德国 Brabender 公司)磨制面粉, 过 60 目筛, 出粉率约 60%。

称取每一参试品系 10 g 面粉, 用揉面仪(美国 National MFG 公司), 按 54-40A(AACC 2000)方法测定揉面参数, 包括揉面时间、衰落角、峰值带宽、峰后 1 min 带宽和峰值带宽与峰后 1 min 带宽比(简称带宽比, bandwidth ratio)。

1.5 统计分析

利用 SAS(Statistical Analysis System)9.0 软件分析揉面参数的基本统计量, 并进行方差分析和多重比较。

2 结果与分析

2.1 1BL/1RS 易位系的检测

用 SDS-PAGE 电泳检测试验 I 品系(图 1), 以无黑麦碱标记(*Sec-1*)为非 1BL/1RS 易位品系, 同时具有 *Sec-1* 和 *Glu-B3j* 亚基的品系视为 1BL/1RS 易位系; 携带 *Sec-1* 而无 *Glu-B3j* 亚基的品系为杂合系。共检测出 151 个非易位系、50 个易位系和 6 个杂合系, 其中杂合系在本研究中不予考虑。

以济麦 20(非易位系)和济麦 21(易位系)为对照品种, 利用 SCAR 标记对 579 份材料(试验 I 和 II)进行 PCR 扩增, 凡扩增产物为 1.5 kb 者即为 1BL/1RS 易位系(图 2), 用此法检测出非 1BL/1RS 易位系 395

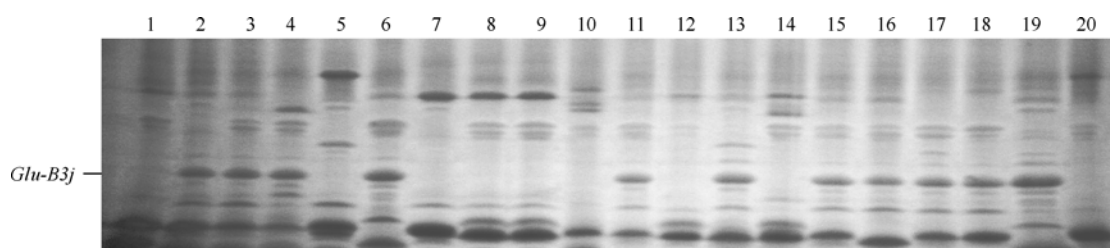


图 1 部分品系 1BL/1RS 易位系的 SDS-PAGE 鉴定结果

Fig. 1 Identification of 1BL/1RS translocation by SDS-PAGE

1 : Opata (*Glu-B3d*); 2 : 045254 (兰考 906/中优 16, *Glu-B3j*); 3 : 045331 (兰考 906/烟农 19, *Glu-B3j*); 4 : 045358 (兰考 906/烟农 19, *Glu-B3j*); 5 : 034378 (济麦 20/945139, *Glu-B3f*); 6 : 044184 (965261/烟农 19, *Glu-B3j*); 7 : 045399 (烟辐 188/藁城 8901, *Glu-B3d*); 8 : 044209 (965261/陕优 225, *Glu-B3d*); 9 : 035515 (百农 64/957054, *Glu-B3d*); 10 : Pavon (*Glu-B3h*); 11 : Seri (*Glu-B3j*); 12 : 044008 (安农 91168/济麦 20, *Glu-B3d*); 13 : 045769 (中优 9507/98 中 33, *Glu-B3j*); 14 : 044423 (B9814/954018, *Glu-B3d*); 15 : 035081 (皖麦 19/95(6)161, *Glu-B3j*); 16 : 035083 (皖麦 19/95(6)161, *Glu-B3j*); 17 : 035288 (95(6)161/98YS510, *Glu-B3j*); 18 : 035288 (95(6)161/98YS510, *Glu-B3j*); 19 : 035379 (兰考 147/运丰早 18, *Glu-B3j*); 20 : Pitic (*Glu-B3b*).

1: Opata (*Glu-B3d*); 2: 045254 (Lankao 906/Zhongyou 16, *Glu-B3j*); 3: 045331 (Lankao 906/Yannong 19, *Glu-B3j*); 4: 045358 (Lankao 906/Yannong 19, *Glu-B3j*); 5: 034378 (Jimai 20/945139, *Glu-B3f*); 6: 044184 (965261/Yannong 19, *Glu-B3j*); 7: 045399 (Yanfu 188/Gaocheng 8901, *Glu-B3d*); 8: 044205 (965261/Shanyou 225, *Glu-B3d*); 9: 035515 (Bainong 64/957054, *Glu-B3d*); 10: Pavon (*Glu-B3h*); 11: Seri (*Glu-B3j*); 12: 044008 (Annong 91168/Jimai 20, *Glu-B3d*); 13: 045769 (CA9507/98 Zhong 33, *Glu-B3j*); 14: 044423 (B9814/954018, *Glu-B3d*); 15: 035081 (Wanmai 19/95(6)161, *Glu-B3j*); 16: 035083 (Wanmai 19/95(6)161, *Glu-B3j*); 17: 035288 (95(6)161/98YS510, *Glu-B3j*); 18: 035288 (95(6)161/98YS510, *Glu-B3j*); 19: 035378 (Lankao 147/Yunfengzao 18, *Glu-B3j*); 20: Pitic (*Glu-B3b*).

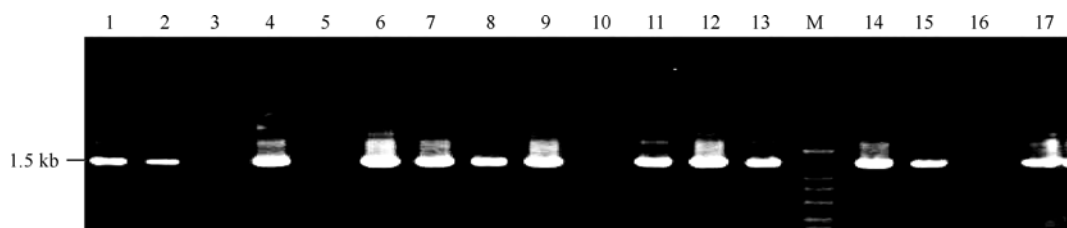


图 2 1BL/1RS 易位系的 PCR 检验

Fig. 2 Identification of 1BL/1RS translocation by PCR amplification

1 : 044170(965261/烟农19); 2 : 044184(965261/烟农19); 3 : 044186(965261/烟农19); 4 : 035354(鲁麦 14/百农64); 5 : 035357(鲁麦 14/百农 64); 6 : 045767(中优 9507/98 中 33); 7 : 045769(中优 9507/98 中 33); 8 : 044205(965261/陕优 225); 9 : 044206(965261/陕优 225); 10 : 045399(烟辐 188/藁城 8901); 11 : 045243(兰考 906/中优 16); 12 : 045248(兰考 906/中优 16); 13 : 045254(兰考 906/中优 16); M : 1 kb Plus DNA Ladder; 14 : 045257(兰考 906/中优 16); 15 : 035643(976261/964189); 16 : 济麦 20; 17 : 济麦 21。

1: 044170 (965261/Yannong 19); 2: 044182 (965261/Yannong 19); 3: 044184 (965261/Yannong 19); 4: 035354 (Lumai 14/Bainong 64); 5: 035357 (Lumai 14/Bainong 64); 6: 045767 (Zhongyou 9507/98 Zhong 33); 7: 045769 (Zhongyou 9507/98 Zhong 33); 8: 044205 (965261/Shanyou 225); 9: 044206 (965261/Shanyou 225); 10: 045393 (Yanfu 188/Gaocheng 8901); 11: 045243 (Lankao 906/Zhongyou 16); 12: 045248 (Lankao 906/Zhongyou 16); 13: 045251 (Lankao 906/Zhongyou 16); M: 1 kb Plus DNA Ladder; 14: 045257 (Lankao 906/Zhongyou 16); 15: 035643 (976261/964189); 16: Jimai 20; 17: Jimai 21.

个, 1BL/1RS 易位系 184 个, 分别占总检测品系的 68.2%和 31.8%。其中试验 I 品系的黑麦碱蛋白检测与分子标记检测结果完全一致, 说明 SDS-PAGE 或 SCAR 标记皆可对 1BL/1RS 易位进行准确鉴定。

2.2 1BL/1RS 易位对揉面特性的影响

表 1 表明, 在试验 I 和 II(两年平均值)中, 1BL/1RS 易位系的揉面时间、峰值带宽及峰后 1 min 处带宽显著低于非 1BL/1RS 易位系, 而衰落角和带宽比显著高于非 1BL/1RS 易位系, 差异均达 5%显著水平。说明 1BL/1RS 易位导致揉面特性显著变劣, 主要表现在面筋强度、弹性和耐揉性显著降低, 同时环境效应和遗传背景也影响小麦的揉面特性。

2.3 对 1BL/1RS 易位系揉面图的鉴定及其验证分析

揉面谱带显示(图 3-A, B), 1BL/1RS 易位系的揉面时间较短, 峰值谱带较窄, 主要特征为峰后 1 min 谱带急剧变窄, 峰值带宽与峰后 1 min 带宽比值显著增大; 而非 1BL/1RS 易位系的峰后谱带变窄和平缓或者稳定时间较长, 带宽比值较小。

从试验 I 和 II 带宽比的频率分布图可以看出(图 4-A, B), 非 1BL/1RS 易位系的带宽比变异幅度较小, 主要集中在 1.2 处, 频率分别为 51.35%和 66.00%; 而 1BL/1RS 易位系的带宽比变异幅度较广, 离散程度较大, 进一步说明遗传背景的重要影响。1BL/1RS 易位系与非易位系的带宽比频率交叉于 1.6 处, 带宽比 ≥ 1.6 的品系中 1BL/1RS 易位系分别占 85.2%和 96.8%, 而 < 1.6 的非 1BL/1RS 易位系分别占 89.0%和 99.2%。说明揉面谱带峰后 1 min 左右带宽的变化趋势及带宽比 1.6 可作为判断 1BL/1RS 易位系的有效指标。因受遗传背景的影响, 034041(鲁麦 14/平丰 1 号)、045331(兰考 906/烟农 19)和 055471(946131/周麦 13)等 1BL/1RS 易位系相对其他 1BL/1RS 易位系的揉粉特性表现较好, 带宽比 < 1.6 ; 035270[95(6)161/西安 8 号]、035357(鲁麦 14/百农 64)和 045763(中优 9507/85 中 33)等非 1BL/1RS 易位系的揉粉特性较差, 也表现出类似 1BL/1RS 易位系的揉面谱带, 但频率仅占 11.0%和 0.8%。

表 1 1BL/1RS 易位系和非易位系的揉面参数比较

Table 1 Comparison of mixographic parameters between 1BL/1RS and non-1BL/1RS lines

试验# Exp. #	类型 Type	样本数 No. of samples	揉面时间 Mixing time (min)		衰落角 Angle of descent (°)		峰值带宽 Bandwidth of peak (cm)		峰后 1 min 带宽 Bandwidth after 1 min peak (cm)		带宽比 Bandwidth ratio	
			Mean \pm SD	Range	Mean \pm SD	Range	Mean \pm SD	Range	Mean \pm SD	Range	Mean \pm SD	Range
I	Non-1RS	262	2.8 \pm 1.4 a	1.0–9.8	12.1 \pm 7.4 b	1.5–50.0	2.6 \pm 0.6 a	1.1–4.3	2.0 \pm 0.6 a	0.3–3.7	1.3 \pm 0.5 b	1.0–5.0
	1BL/1RS	135	2.1 \pm 0.6 b	1.1–4.6	20.4 \pm 10.9 a	3.0–55.0	2.1 \pm 0.6 b	1.2–4.3	1.0 \pm 0.7 b	0.3–3.3	2.6 \pm 0.9 a	1.0–5.3
II	Non-1RS	126	3.4 \pm 1.7 a	1.5–10.8	7.9 \pm 4.0 b	0.5–18.0	2.2 \pm 0.4 a	1.3–3.5	1.9 \pm 0.3 a	1.1–3.0	1.2 \pm 0.4 b	1.0–3.2
	1BL/1RS	49	2.5 \pm 1.0 b	1.1–9.0	17.7 \pm 8.3 a	1.0–41.0	1.7 \pm 0.3 b	1.1–2.3	0.8 \pm 0.2 b	0.4–1.4	2.4 \pm 0.6 a	1.4–4.0

In experiment I, six heterozygous lines were not included. In experiment II, mean, standard deviation, and range of mixographic parameters based on averaged data from two years. Values followed by the same letter are not significantly different at the 0.05 probability level between the two types in each experiment.

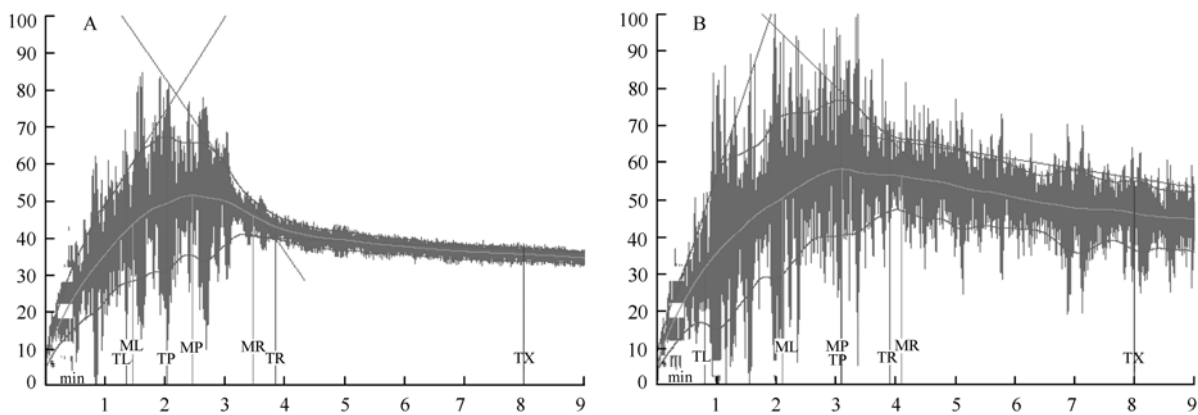


图 3 易位系(A)和非易位系(B)的揉面图谱

Fig. 3 Mixograms of 1BL/1RS translocation (A) and non-1BL/1RS type (B)

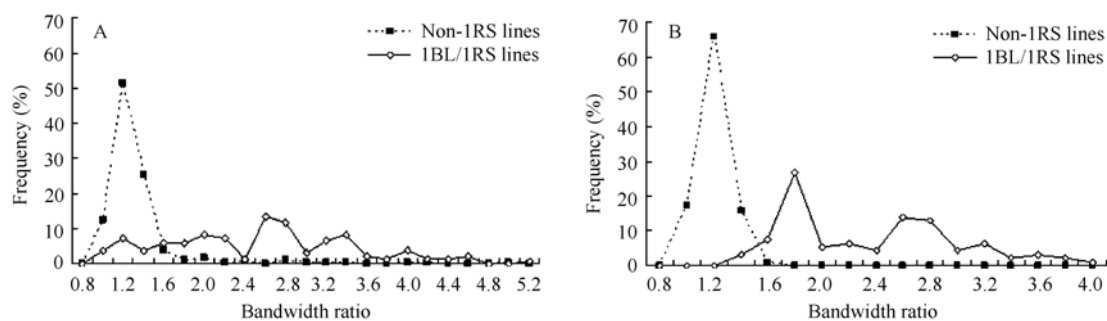


图 4 1BL/1RS 易位系和非易位系的带宽比分布频率
 Fig. 4 Frequency of mixogram parameters between 1BL/1RS and non-1BL/1RS
 A: experiment I; B: experiment II.

2.4 HMW-GS/LMW-GS 背景对揉面参数的影响

由表 2(试验 I)可以看出, *Glu-B3j* 对揉面参数的负向影响最大, 衰落角(24.5°)、峰值带宽(2.0 cm)、峰后 1 min 带宽(1.0 cm)和带宽比(2.7)的效应较其他亚基差异均达 5% 显著水平。此外, 7+9、2+12、

Glu-A3a 和 *Glu-A3b* 等亚基对揉面参数也有一定的负向影响。13+16、5+10、*Glu-A3d* 和 *Glu-B3b* 等亚基对揉面特性正向影响较大, 均表现揉面时间长、衰落角小、峰值带宽及峰后 1 min 处带宽较大、带宽比小。

表 2 HMW-GS/LMW-GS 变异背景下的揉面参数(试验 I)
 Table 2 Mean values for mixogram parameters of all genetic groups (experiment I)

位点 Locus	亚基/位点 Subunit/allele	样品数 No. of samples	揉面时间 Mixing time (min)	衰落角 Angle of descent (°)	峰值带宽 Bandwidth of peak (cm)	峰后 1 min 带宽 Bandwidth after 1 min peak (cm)	带宽比 Bandwidth ratio
<i>Glu-A1</i>	N	43	2.1 a	12.2 b	2.7 a	2.2 a	1.4 a
	1	151	2.3 a	17.3 ab	2.7 a	2.0 ab	1.7 a
	2*	7	2.1 a	22.7 a	2.6 a	1.5 b	1.8 a
<i>Glu-B1</i>	7+9	41	2.2 bc	20.2 a	2.2 b	1.3 b	2.1 a
	7+8	94	2.6 b	15.3 ab	2.8 a	2.2 a	1.6 ab
	6+8	14	1.7 c	12.8 ab	3.0 a	2.4 a	1.4 ab
	17+18	31	1.6 c	17.4 ab	2.8 a	2.2 a	1.3 ab
	14+15	12	1.5 c	19.3 a	2.8 a	1.9 ab	1.6 ab
	13+16	9	3.6 a	8.7 b	2.9 a	2.3 a	1.2 b
<i>Glu-D1</i>	2+12	108	2.0 b	19.5 a	2.6 a	1.8 b	1.9 a
	4+12	44	1.7 b	16.9 a	2.7 a	2.0 b	1.5 b
	5+10	49	3.3 a	9.1 b	2.9 a	2.4 a	1.3 b
<i>Glu-A3</i>	<i>Glu-A3a</i>	102	2.4 abc	16.9 ab	2.5 b	1.7 b	1.8 a
	<i>Glu-A3b</i>	37	1.5 c	22.2 a	2.6 ab	1.9 ab	1.8 a
	<i>Glu-A3c</i>	14	1.8 bc	14.8 ab	2.8 ab	2.2 ab	1.4 a
	<i>Glu-A3d</i>	44	2.6 ab	11.7 b	3.2 a	2.6 a	1.2 a
	<i>Glu-A3e</i>	4	3.3 a	8.5 b	2.8 ab	2.3 ab	1.3 a
<i>Glu-B3</i>	<i>Glu-B3b</i>	3	3.4 a	9.3 b	3.8 a	3.1 a	1.2 b
	<i>Glu-B3d</i>	47	2.9 ab	11.6 b	2.9 b	2.4 b	1.3 b
	<i>Glu-B3f</i>	61	2.4 abc	13.5 b	2.9 b	2.3 b	1.3 b
	<i>Glu-B3g</i>	8	2.8 ab	14.8 ab	3.3 ab	2.5 ab	1.3 b
	<i>Glu-B3h</i>	32	1.6 c	17.5 ab	2.8 b	2.2 b	1.3 b
	<i>Glu-B3j</i>	50	1.9 bc	24.5 a	2.0 c	1.0 c	2.7 a

In each locus, values followed by the same letter are not significantly different at the 0.05 probability level.

Glu-D1 和 *Glu-B3* 位点对小麦加工品质的贡献较大^[13,15]。以 *Glu-D1* 为例, 进一步分析 *Glu-B3* 位点在不同遗传变异背景下的揉面特性, 结果表明, *Glu-B3* 位点在 5+10 亚基背景下的揉面参数明显优于 2+12 亚基背景下的揉面参数(表3), 单个 *Glu-B3* 位点在相同 *Glu-D1* 内的揉面参数表现不一。*Glu-B3j* 亚基在 5+10 和 2+12 背景下整体表现揉面时间短、

衰落角大、峰值带宽及峰值后 1 min 带宽窄、带宽比值大, 其中 *Glu-B3j* 亚基的带宽比无论是在 2+12 亚基背景下, 还是在优质亚基 5+10 背景下均显著高于其他 *Glu-B3* 亚基的带宽比, 差异均达 5% 显著水平。在 *Glu-A1* 和 *Glu-B1* 背景下的分析结果同样表现出 *Glu-B3j* 亚基对揉面特性的负向影响, 对带宽比影响尤为突出(数据未列出)。

表 3 *Glu-D1/Glu-B3* 遗传背景下的揉面参数(试验 I)
Table 3 Mean values for mixographic parameters with *Glu-D1/Glu-B3* information (experiment I)

<i>Glu-B3</i> 位点 <i>Glu-B3</i> allele	和面时间		衰落角		峰值带宽		峰后 1 min 带宽		带宽比	
	Mixing time (min)		Angle of descent (°)		Bandwidth of peak (cm)		Bandwidth after 1 min peak (cm)		Bandwidth ratio	
	5+10	2+12	5+10	2+12	5+10	2+12	5+10	2+12	5+10	2+12
<i>Glu-B3b</i>	3.1 bc	—	9.5 b	—	4.2 a	—	3.4 a	—	1.2 b	—
<i>Glu-B3d</i>	3.8 ab	2.4 a	6.6 b	15.3 b	3.0 b	2.9 b	2.7 b	2.3 a	1.1 b	1.3 b
<i>Glu-B3f</i>	3.4 abc	2.2 a	7.6 b	15.3 b	3.1 b	2.9 b	2.8 ab	2.3 a	1.1 b	1.4 b
<i>Glu-B3g</i>	4.7 a	1.3 c	7.7 b	21.3 ab	3.2 b	3.6 a	2.6 b	2.5 a	1.3 b	1.4 b
<i>Glu-B3h</i>	2.6 bc	1.6 bc	8.3 b	20.4 ab	2.7 bc	2.7 b	2.3 b	2.2 a	1.2 b	1.4 b
<i>Glu-B3j</i>	2.1 c	1.9 ab	16.0 a	26.1 a	2.1 c	2.0 c	1.2 c	0.9 b	2.0 a	2.8 a

— 表示数据缺失。字母不同表示差异在 0.05 显著水平。5+10 亚基背景下, 样本数为 3(*Glu-B3b*)、19(*Glu-B3d*)、11(*Glu-B3f*)、3(*Glu-B3g*)、3(*Glu-B3h*)和 10(*Glu-B3j*); 2+12 亚基背景下, 0(*Glu-B3b*)、24(*Glu-B3d*)、34(*Glu-B3f*)、4(*Glu-B3g*)、11(*Glu-B3h*)和 35(*Glu-B3j*)。

— denotes data not available. Values followed by the same letter are not significantly different at the 0.05 probability level. Genotypes in the group with HMW-GS 5+10 are 3 (*Glu-B3b*), 19 (*Glu-B3d*), 11 (*Glu-B3f*), 3 (*Glu-B3g*), 3 (*Glu-B3h*), and 10 (*Glu-B3j*). Genotypes with HWM-GS 2+12 are 0 (*Glu-B3b*), 24 (*Glu-B3d*), 34 (*Glu-B3f*), 4 (*Glu-B3g*), 11 (*Glu-B3h*), and 35 (*Glu-B3j*).

综上所述, 单个亚基对揉面特性影响不一致, *Glu-B3j* 对揉面参数表现负向效应最大; 尽管优质 HMW-GS 对 1BL/1RS 揉面参数的负向影响有一定补偿作用, 但其在 *Glu-B3* 位点中仍表现最劣。

3 讨论

揉面特性是小麦品质育种选择的关键指标之一, 国内外研究多集中于 1BL/1RS 易位对加工品质的影响^[4,22], 但对 1BL/1RS 易位系对揉面参数的研究较少。本研究表明, 易位系显著影响揉面时间、衰落角、峰值带宽和峰后 1 min 带宽及带宽比, 这与 Fenn 等^[23]和我们以前的结果^[6]基本一致。也有研究认为, 1BL/1RS 易位系主要减弱耐揉性, 对揉面时间没有明显影响^[24], 可能与材料的遗传背景、环境及基因型与环境互作有关。

本研究表明, 揉面谱带不仅能反映品系的面团流变学特性, 而且可有效鉴别 1BL/1RS 易位系, 为品质育种选择提供了有效的鉴定手段。蛋白组成对面团搅拌特征有着直接影响^[25], 特定谷蛋白亚基同揉混仪测得的流变学特征有着很大的关系^[26]。1BL/1RS 易位使 1BS 所编码的优质低分子量谷蛋白和醇溶蛋

白丢失, 1RS 携带 *Sec-1* 产生大量黑麦碱提高了水溶性蛋白的含量^[27], 促使面团黏度增加, 面筋强度减弱, 耐揉性变差, 以致揉面特性负向影响较大^[22]。

Glu-D1 和 *Glu-B3* 位点对小麦加工品质的贡献较大^[13,15], 单个 HMW-GS 对面筋强度的影响差异显著^[14]。本研究表明, 携带 13+16、5+10 或 *Glu-B3d* 品系的揉面特性显著优于其他亚基类型, 所有 *Glu-B3* 位点对优质 HMW-GS 背景下的揉面特性有所补偿, 1BL/1RS 易位系仍表现最劣。尽管 1BL/1RS 易位的加工品质受遗传背景影响^[24,28], 理论上讲选用优质互补亚基类型的易位系与非易位系进行组配, 能改善易位系的品质特性^[27], 但实践中却很难选育出加工品质优良的 1BL/1RS 易位品种^[22]。

4 结论

易位系的揉面谱带的主要特征为峰后 1 min 谱带急剧衰落并变窄, 带宽比显著增大, 而非 1BL/1RS 易位系的峰后谱带衰落、变窄平缓或者稳定时间较长, 带宽比较小。初步认为带宽比 1.6 可作为判断易位系的有效指标, 即大于或等于 1.6 为 1BL/1RS 易位系, 小于 1.6 为非 1BL/1RS 易位系, 准确率达 85.2%

(试验 I)和 96.8%(试验 II)。尽管优质 HWM-GS 背景对 1BL/1RS 易位系的揉面特性有一定正向补偿作用,但品质特性仍显著劣于其他 *Glu-B3* 位点,带宽比表现尤为突出。因此,揉面特性不仅能测定育种材料的面团流变学特性,而且还能有效鉴别 1BL/1RS 易位系。

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