International Workshop
Modelling quality traits and their genetic
variability for Wheat
18-21 July Clermont Ferrand

Genetic determination of protein quality in wheat grain

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Clermont Ferrand

Genetic determination of protein quality in wheat grain

Genetic aspects of wheat storage proteins

Wheat storage proteins and quality

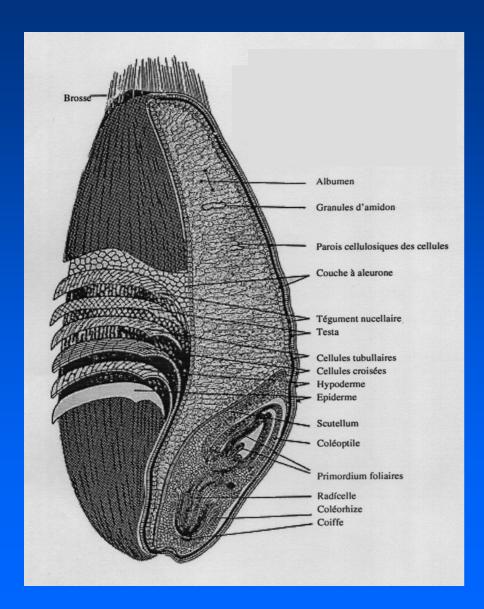
Quantitative variations of wheat storage proteins

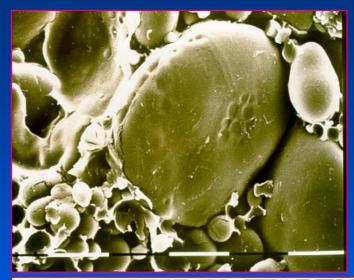
Some other proteins involved in quality

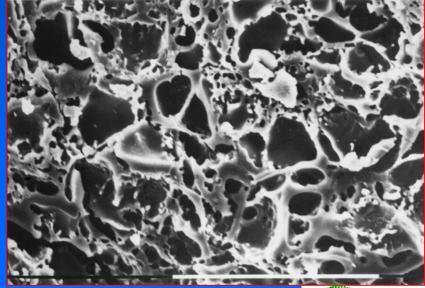




Wheat endosperm and Protein matrix









Wheat Endosperm Proteins

Protein type	Solubility	% flour protein	Characteristics	
Albumins	Water	10	Enzymes and	
			cell structure	
Globulins	NaCl 0.5M	10	MWs 5 – 100 kDa	
Gliadins	Alcohol	35-45	Monomeric	
			MWs 30 – 80 kDa	
Glutenins	SDS		Polymeric	

10-15

20-30

MWs 75 -120 kDa

MWs 25 - 45 kDa

HMW-GS

LMW-GS

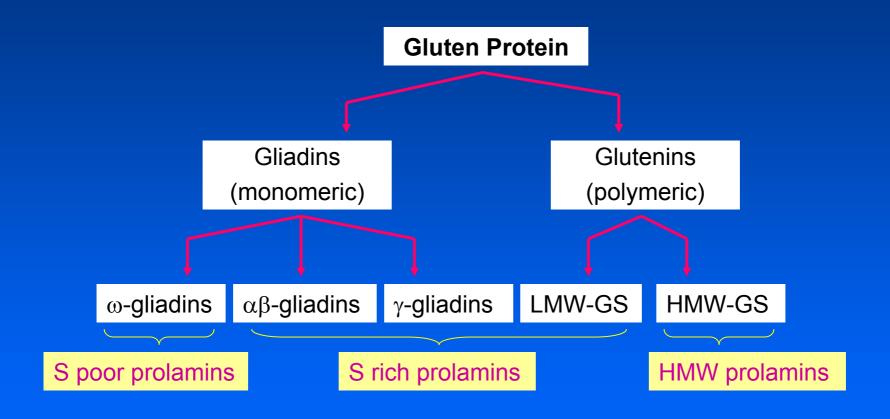
+ R. A.

Soluble proteins

Storage proteins



Gluten protein classification



From Shewry P. et al. 1986



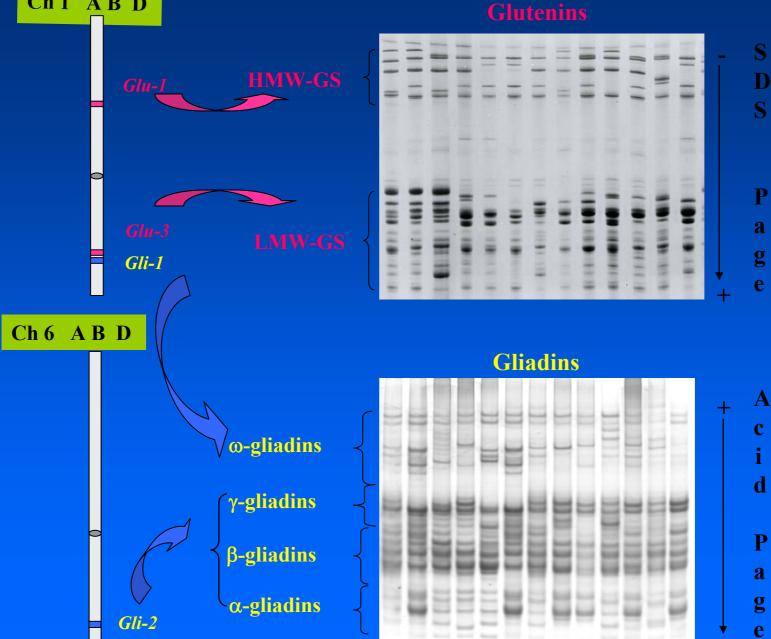
Genetic determination of protein quality in wheat grain

Genetic aspects of wheat storage proteins



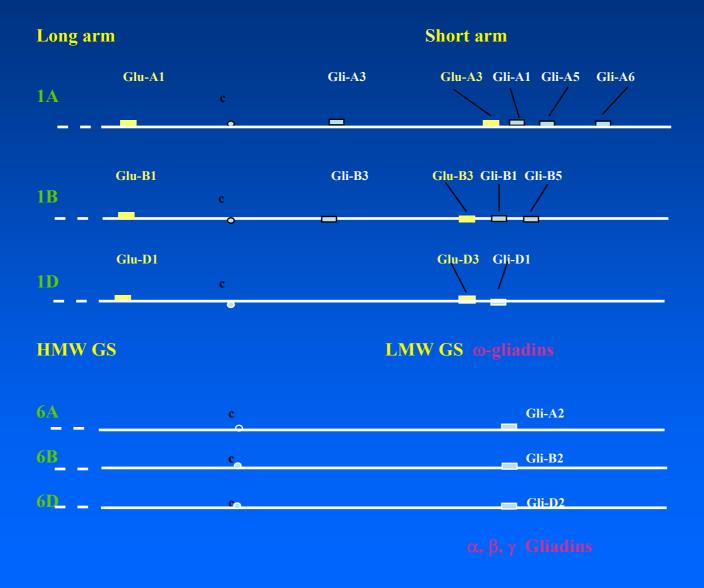


Wheat storage protein diversity Ch 1 A B D



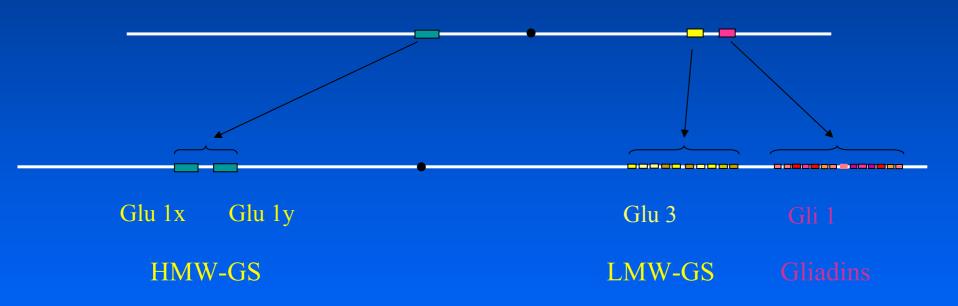


Main locus involved in synthesis of wheat endosperm storage proteins



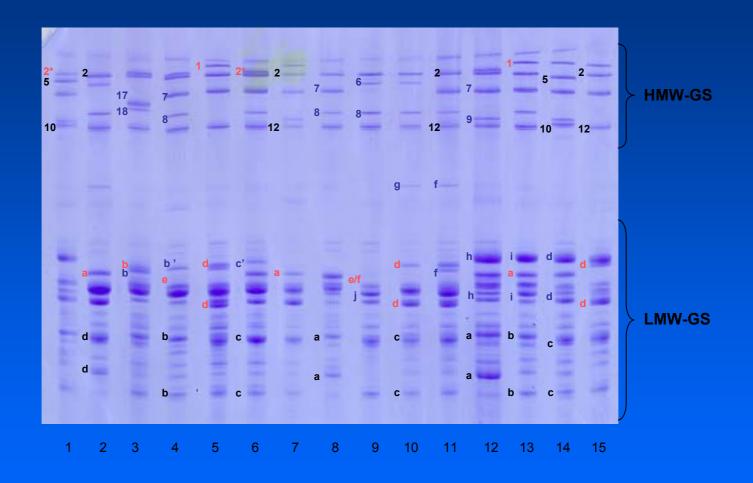


WSPs are encoded by clusters of genes





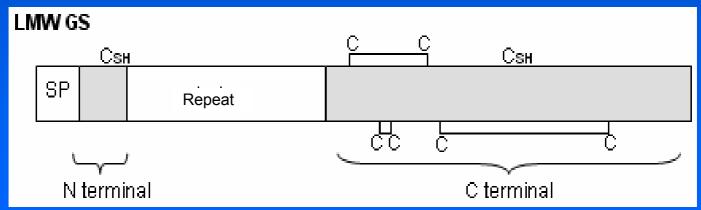
Some alleles of HMW-GS and LMW-GS





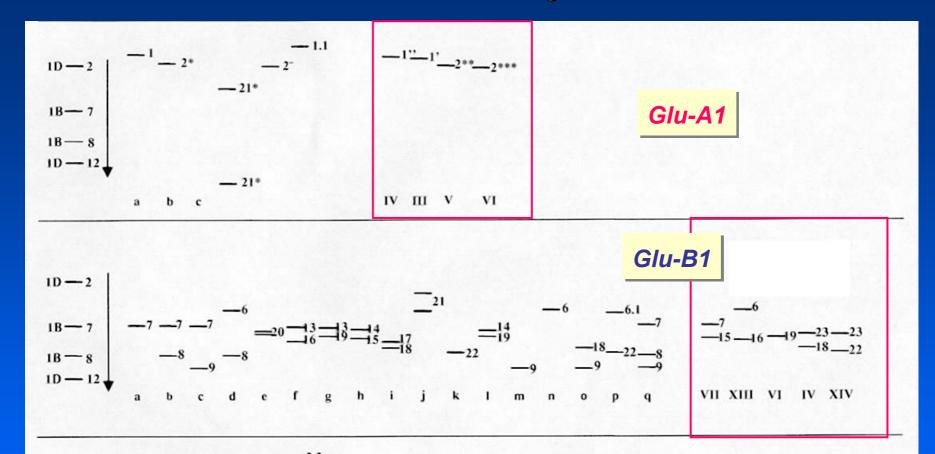
Structural diversity of the glutenin subunits







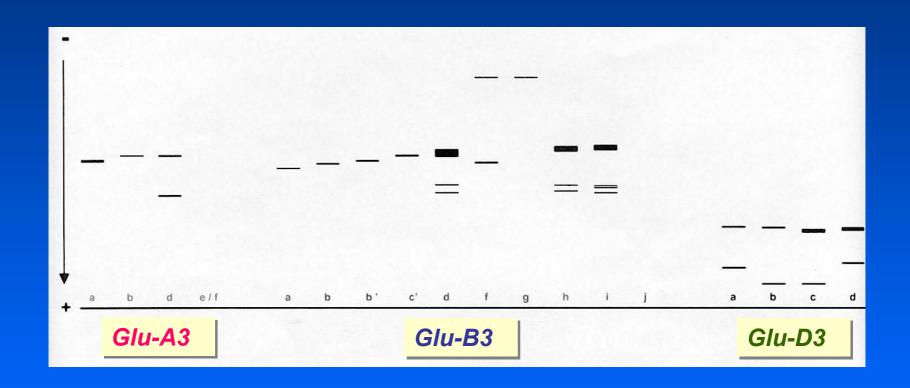
Main alleles encoding HMW-GS



Glu-D1

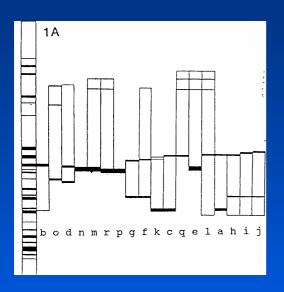


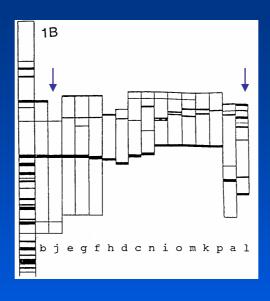
Allelic diversity of the LMW-GS

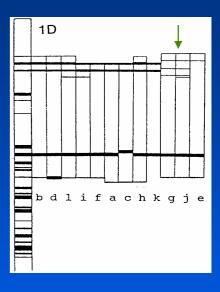


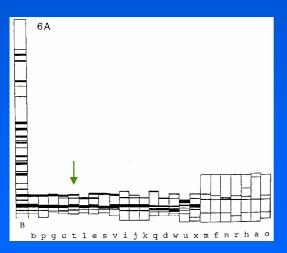


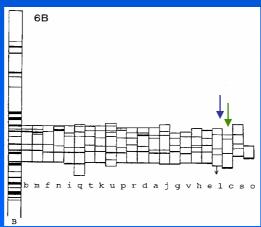
Allelic diversity of Gliadins

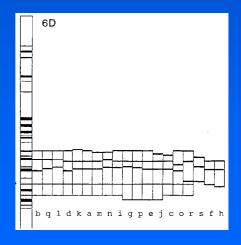






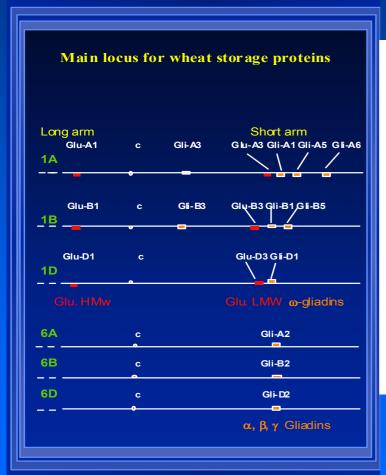








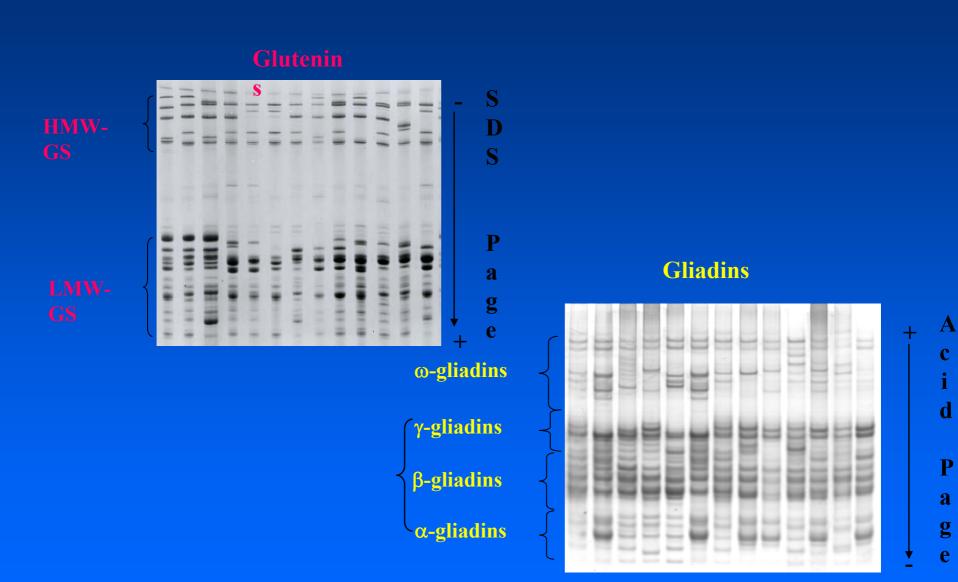
Allelic diversity of wheat storage proteins



	HMW-GS			LMW-GS		ω-Gliadins			
Cultivars	Glu-A1	Glu-B1	Glu-D1	Glu-A3	Glu-B3	Glu-D3	Gli-A1	Gli-B1	Gli-D
'Abo'	С	b	d	a	b	С	k	b	b
'Aboukir'	c	b	d	a	g	b	k	f	f
'Aiglon'	c	a	d	ef	g	c	f	e	b
'Albatros'	c	b	a	d	f	c	0	e	b
'Alpe'	b	b	d	a	b	c	b	b	b
'Alto'	c	b	d	a	g	c	k	f	b
'Alvina'	c	b	d	a	С	c	k	b	b
'Ami'	c	b	d	a	c'	c	0	b	b
'Apexal'	c	c	d	a	g	c	b	e	b
'Apollo'	c	d	a	d	j	c	0	1	b
'Apostole'	c	i	a	ef	g	b	b	f	g
'Arbon'	c	d	a	a	b	c	a	b	b
'Arcane'	c	b	a	a	g	b	a	f	f
'Arche'	c	d	a	d	g	С	0	f	b
'Arcole'	c	b	c	d	g	С	0	f	b
'Arfort'	b	i	d	a	b	a	b	b	b
'Aristide'	b	a	d	a	c'	c	b	b	j
'Armada'	c	d	a	ef	f	С	m	g	b
'Arminda'	c	a	a	a	g	С	f	f	b
'Armur'	c	c	d	a	g	С	k	f	b
'Arsenal'	a	d	a	a	g	a	f	e	b

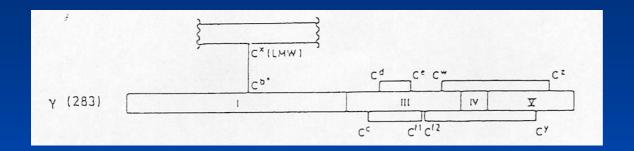


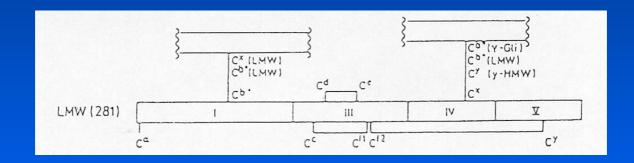
How these Wheat Storage Proteins are assembled?

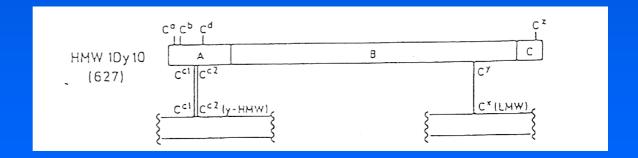




Covalent SS links between wheat storage proteins

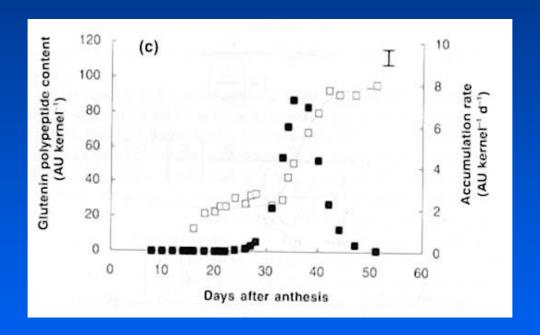








SDS insoluble glutenin polymer formation in developing grains of wheat, (cv: Soissons)



From Carceller JL, Aussenac T., Aust. J. Plant Physiol 2001, 28; 193-201 reproduced with permission



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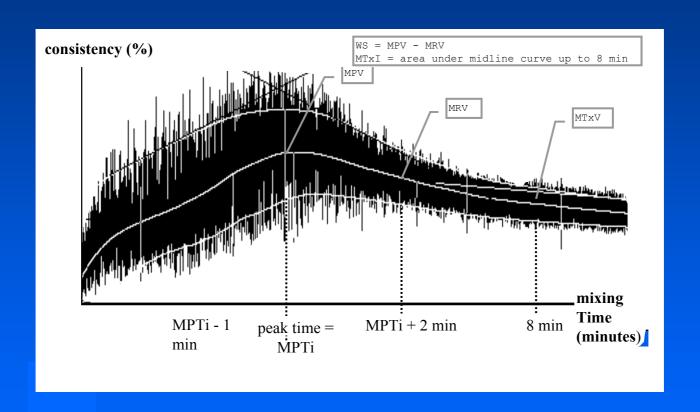
Wheat gluten proteins as part of the bread making quality







Mixographe





Comparison of alleles effects for phenotypic values of dough strength

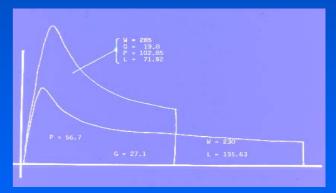
Locus	Strength
GluA1	2* = 1 > null
GluB1	$17-18 \ge 13-16 \ge 7-9 = 7-8 \ge 7 = 6-8$
GluD1	5-10 ≥ 3-12 = 2-12 ≥ 4-12
GluA3	a = d = f ≥ e
GluB3	$b' \ge d = c = c' = b = g > i > f \ge j$
GluD3	$a \ge b = d = c$
GliA2	$t \ge k = r = f = g = j \ge l = b = p$

 $m > b \ge r \ge h = o = g \ge ae = l = ac$

GliD2 $m = e \ge a = h = v = g = n$

GliB2







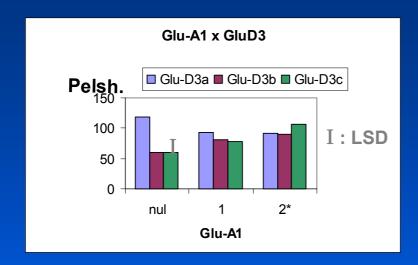
Comparison of alleles effects for phenotypic values of dough extensibility

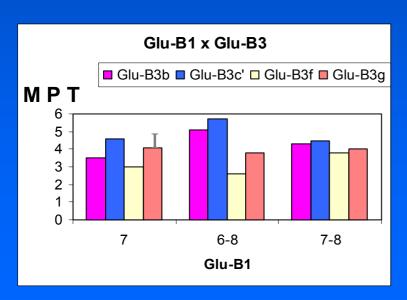
```
Locus
                   Extensibility
GluA1
        nsd
GluB1 13-16 \ge 7-8 = 7-9 = 17-18 \ge 7 \ge 6-8
GluD1 nsd
GluA3 d = a = f \geq e
GluB3 i \ge b' \ge c = c' = g > b = f = d > j
GluD3
       nsd
GliA2 b = t \ge k = g = l \ge p = r = f = j
GliB2 ae \ge m \ge g = 0 = h = ac \ge b = r = l
GliD2
         nsd
(nsd: not significantly different)
```

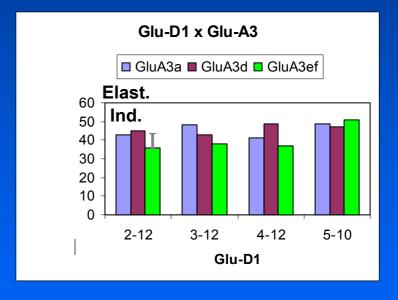
From: Branlard G., Dardevet M., Saccomano R., Lagoutte F., Gourdon J. Euphytica, 2001, 119, 59-67



Interactions between Glu-1 and Glu-3 loci

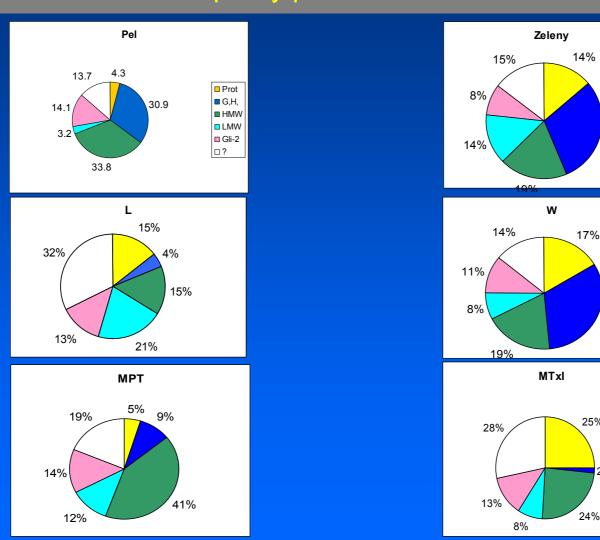








Part (R2) of Protein content, G. Hardness, HMW, LMW GS and α , β , γ -gliadins in the genotypic variations of six bread wheat quality parameters





30%

31%

25%

24%

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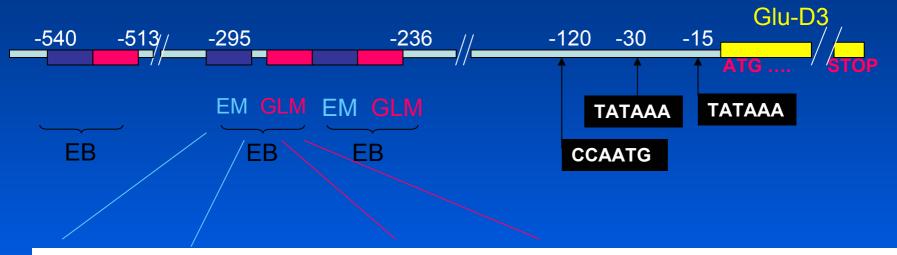
Wheat storage proteins and quality

Quantitative variations of wheat storage proteins





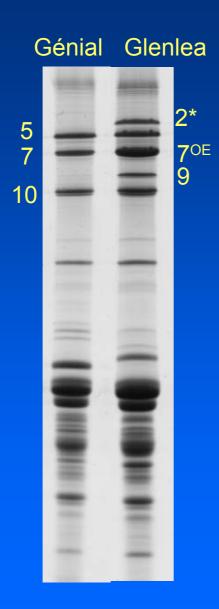
Regulation of the expression Promoter region of the LMW-GS Glu-3D



TGTAAAGTGATACTATCTTGATAAGTGTGTGACATGTAAAGTTAATAAGGTGAGTCATA



Quantitative variation of some HMW-GS

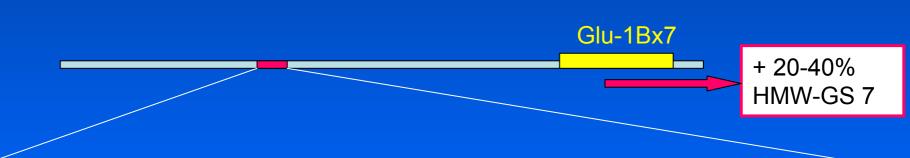






Regulation of the expression: Duplication of a sequence in promoter region



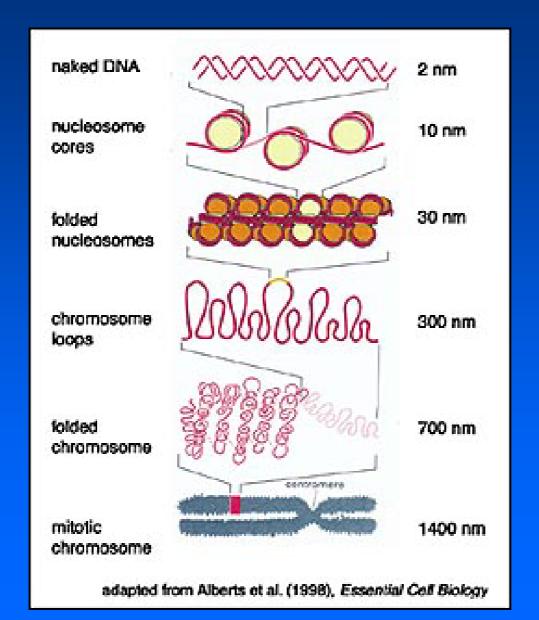


TTAAATATATTGTAAAATATTCCGGCAACAACTTGTGGGGGCCTTAAATATATTGTAAAATATTCCGGCAACAACTTGTGGGG

From :Juhász, G á rdonyi, Tamás, Bedő. 2003, Xth Int Wheat Genet Symp. Paestum, Italy 1348-1350

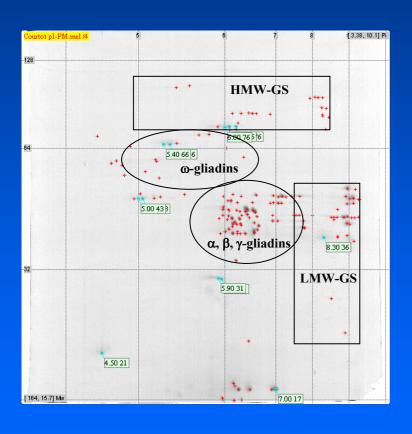


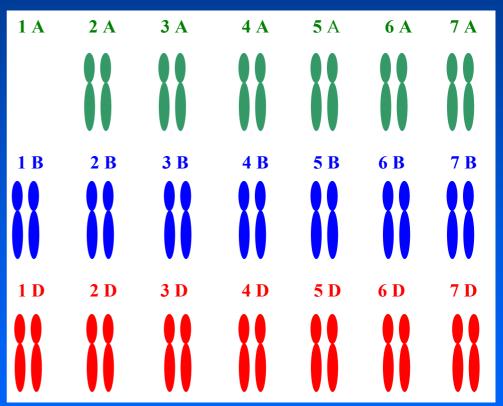
Regulation of the expression



Regulation of the quantitative expression of the different loci

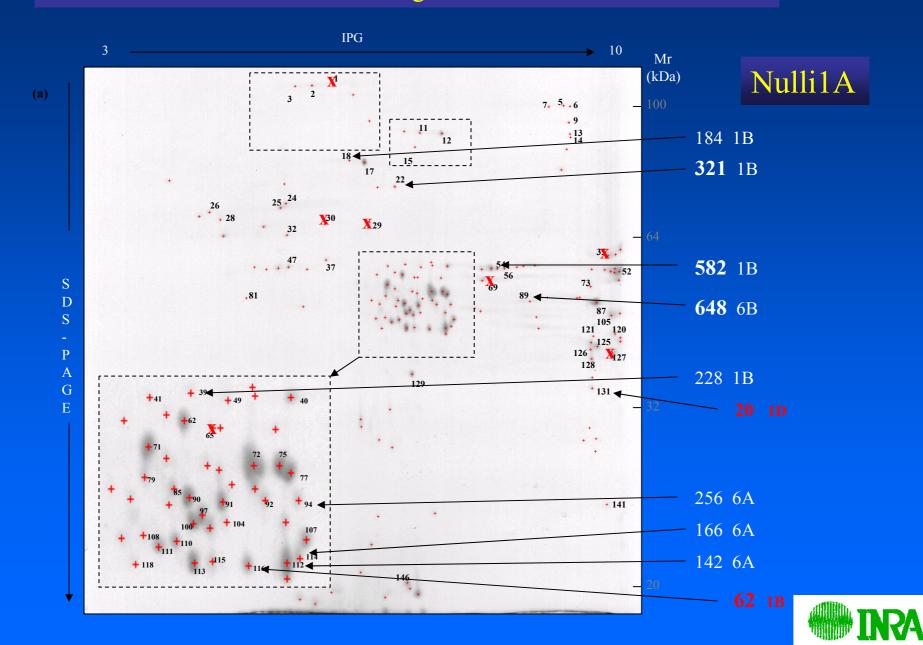
interactions between chromosomes (homologous and homeologous)



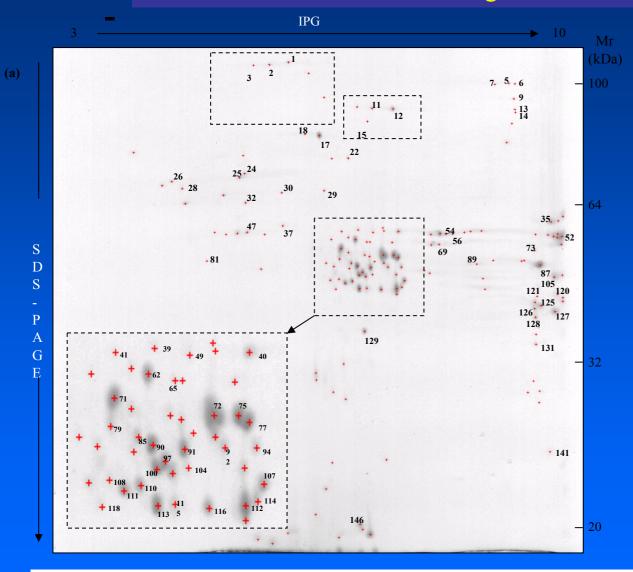




Regulation of the quantitative expression of the different loci interactions between homeologous chromosomes. cv Courtot



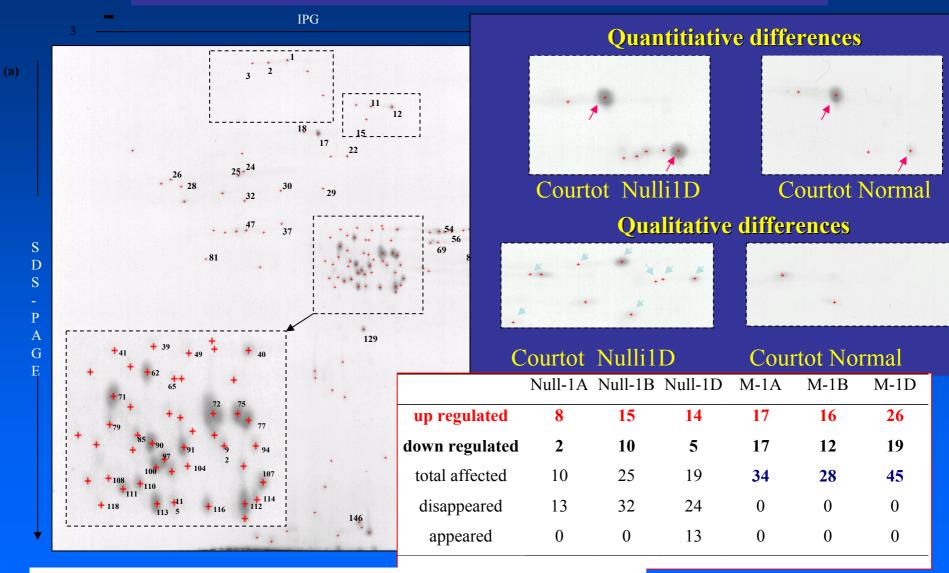
Regulation of the quantitative expression of the different loci interactions between homolgous chr and homeologous chr.



Dumur J, Jahier J, Bancel E, Laurière M, Bernard M, Branlard G 2004, Proteomics, 4, 2685-2695



Regulation of the quantitative expression of the different loci interactions between homolgous chr and homeologous chr.



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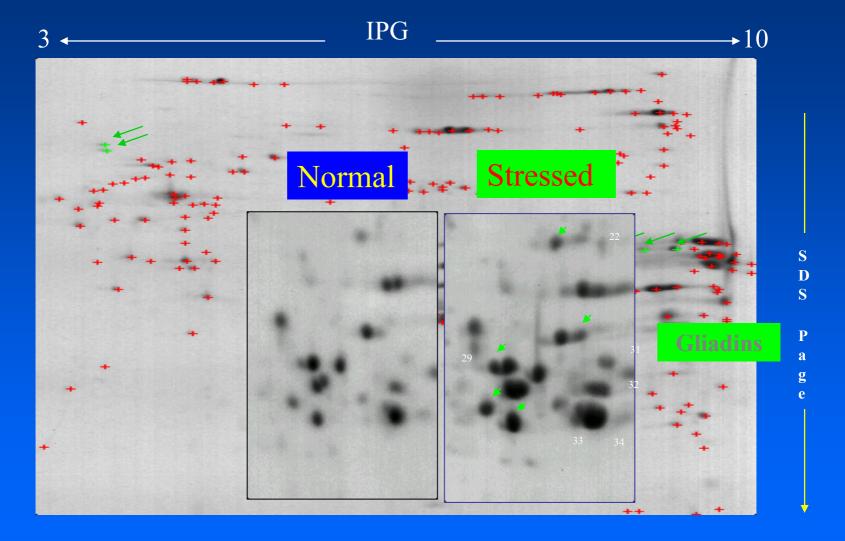


Effect of nullisomy and monosomy on the amount of wheat storage proteins as compared to the normal cultivar Courtot

Protein	Nullisomic	Monosomic	Courtot
Class	40 ch	41ch	42 ch
HMW-GS	NS		=
LMW-GS			=
Gliadins	NS	NS	=
Gliadins Glutenins		NS	=



Effect of warm temperature on wheat proteome at kernel maturity on cv Thésée





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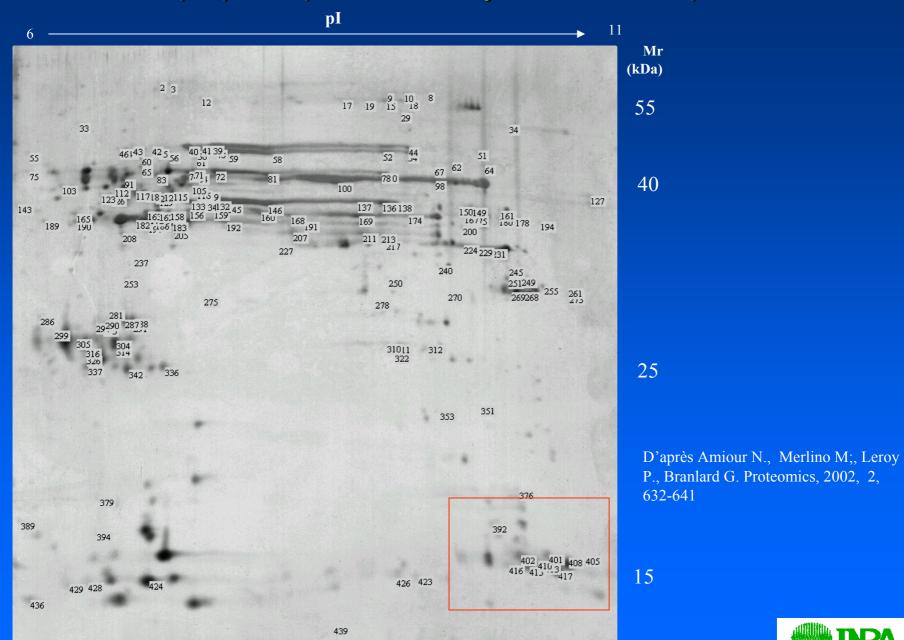
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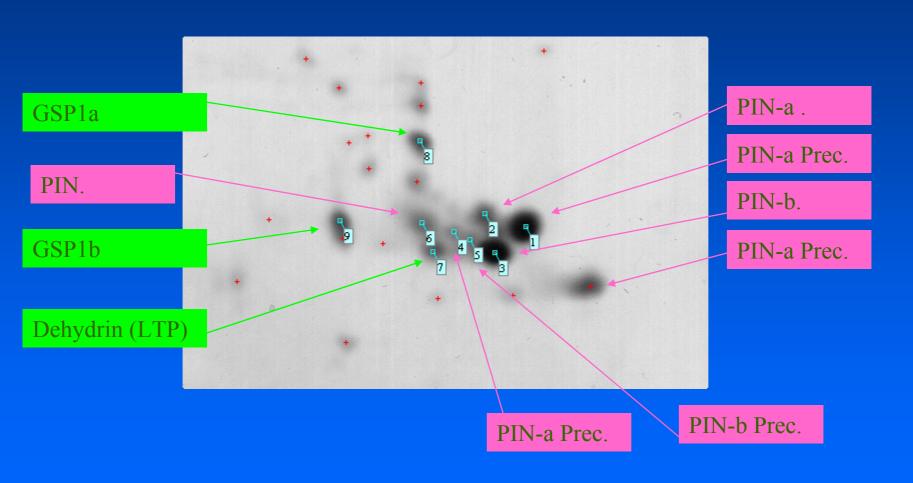




Amphiphilic proteins of Synthetic and Opata



Identification of the proteins in the puroindoline zone



From: Branlard G., Amiour N., Igrejas G., Gaborit T., Herbette S., Dardevet M., Marion D. Proteomics 2003, 3, 168-174



Conclusion

Wheat Storage Proteins like many plant characters are inherited by families of multigenes.

A very large diversity of WSP has been described, rending more complicated the search of associations between all the different combinations of alleles and technological properties.

The use of the known alleles of glutenins and gliadins allow today to create wheats suitable for the main uses

Accumulation of the grain components and particularly WSP are continually influenced by changing environment.

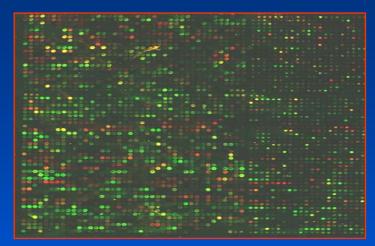
Today the major criticism on the wheat varieties is not the lack of quality but rather their environmental instability.



Question: How to find-out the key genes that govern the kernel protein content for future quality wheat?

Micro-array provides a complex picture of the numerous DNA sequences which could be directly or not associated to the character

Micro-array is a bottom-up approach for studying gene expression



Proteomic approach is an unavoidable tool for studies on:

- gene expression, functional genomic, gene regulations
- relation between genotype and phenotype
- etc...

Proteomic is the **top-down** approach particularly useful for studies on plant physiology and environmental influence



Acknowledgements

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Dr Pierre MARTRE
Dr Eugène TRIBOÏ



Thank you

