

Abstract:

Among the cereals wheat in terms of nutrition and economically more valuable in the world and is located in a higher position than the annual increase in production been made it lot of attention and more effort to improve its quality to be paid. importance wheat importance more relevant physical and chemical properties of materials that make up its grain. Wheat is the most in the chemical and physical properties of the grain that make up . Therefore, physical and chemical properties because of the gluten in wheat grain which after convert being mixed with water and other substances caused fermentation or so called Obtained bulking batter of flour. that can be prepared breads, biscuits, sweets and various foods. In terms of baking bread, the wheat flour is superior to other grains. In order to assess the quality of wheat bread experiment was conducted in randomized complete block design with two replications in ۱۳۹۲ in Zahedancorn company and commercial services. Cultivars resulting were from crosses of recombinant inbred Seri M^{۸۲} and Babax. Traits include seed weight, moisture content, dry matter, protein, percentage of wet gluten, gluten index, percentage of dry gluten, hectoliter, ash, fat, water absorption, dough mixing time, dough development time time to relax the dough, dough strength and had AC. genetic variation among genotypes and selection for genetic and breeding programs enabling informed. The statistical analysis to evaluate the thethe quality of traits in the start Included analysis of variance, calculating qualitative the correlation between traits, factor analysis and cluster analysis was performed. Results of analysis of variance showed which significant differences among the lines for most of the traits There was Indicates that there is genetic variation among genotypes and selection for genetic and breeding programs enables informed. The maximum correlation between these traits dough development time and batter mixing time, percentage protein and moisture content and Percentage wet gluten and gluten index were observed Decomposition, ۶ factor be extracted hidden agent. that more than ۷۹% of the total variance explained. The results of cluster analysis indicated that genotypes based on the parameters studied were divided into four clusters Biplot diagram of polygons also showed that water absorption percent and batter Durability traits and distinctive traits represent the gluten index were identified. Based on Biplot ideal genotypes, ۱۶ genotypes based on the concept of sustainability and the average performance was better than the other genotypes.

Key words: bi-plot, quality, inbred lines of recombinant, wheat



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