

GRAIN QUALITY

GLOBAL APPROACH TO INTEGRATE NEW TARGETS IN BREEDING WORK









Joël ALCOUFFE

Sorghum breeding coordinator RAGT2n







Sorghum plays a significant role in human food especially in regions with challenging climates and lower incomes

Even if in Europe grain sorghum production is mainly dedicated to feed, uses in human food are emerging.

In both cases, grain quality qualification and improvement are important for the value chain.

NITROSORG project is an example of collaborative work which addressed the objective to develop tools to be implemented in breeding strategies







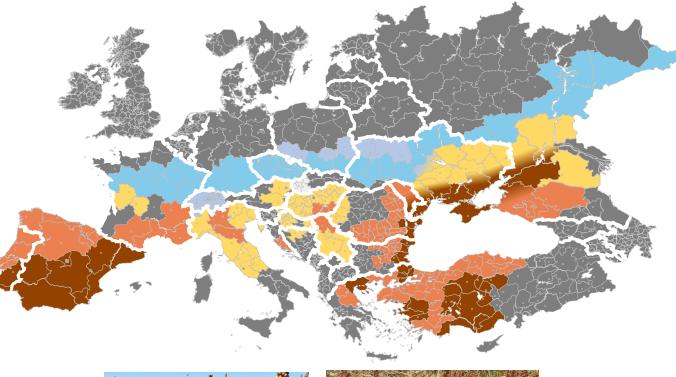
Remind main GRAIN breeding targets



- EARLINESS
- YIELD
- PLANT ARCHITECTURE
- STABILITY ACROSS ENVIRONMENTS
 - Lodging resistance
 - Drought tolerance
 - Temperatures
 - Stay Green
 - Diseases (stem, foliar)



- COLOR
- TANIN
- Grain content & quality













NITROSORG



JAN 2022 - JUNE 2025

Total project amount: 243 343 €

(without public salaries)

CASDAR Grant (Public founding): 192 562€



MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION AVEC LA
CONTRIBUTION
FINANCIÈRE
DU COMPTE
D'AFFECTATION
SPÉCIALE
DÉVELOPPEMENT
AGRICOLE
ET RURAL







NITROSORG PARTNERS



Nancy Terrier, INRAE, UMR AGAP (Molecular Physiologis, biochemist nancy.terrier@inrae.fr





David Pot, CIRAD, UMR AGAP (GENETICIST) david.pot@cirad.fr



























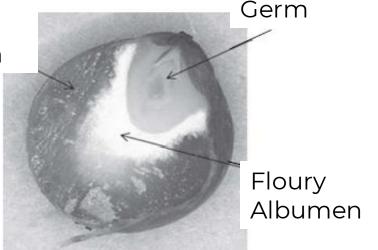
Context: sorghum GRAIN



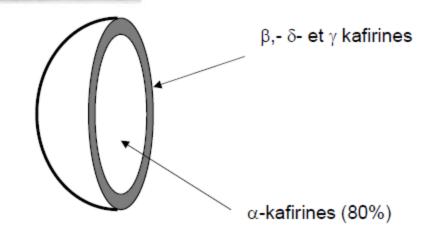
Main features

- **80% STARCH & PROTEINS** located in albumen > genetic variability <
- **STARCH**: mainly AMYLOSE & AMYLOPECTIN in pellet form
- **KAFIRINS:** main sorghum proteins, storage proteins

Vitreous Albumen







Corps protéique du grain de Sorgho







QUALITY AGRICULTURAL PRODUCTS.



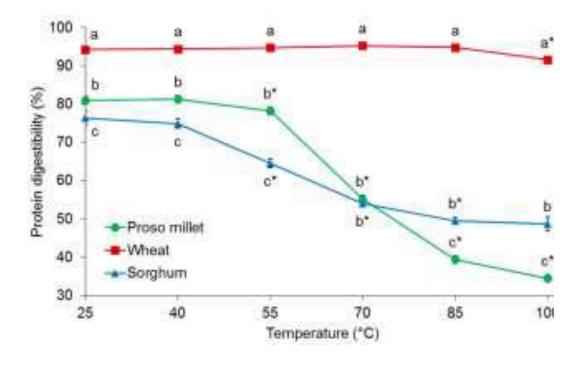
Context: sorghum GRAIN

Low digestibility

 Interactions between proteins and other grains componants

tanins, starch, cell wall

- Kafirin storage form in albumen
- Development of disulfide bridges during grain formation and baking



Gulati et al., 2017

Limit for food – digestibility decrease after baking

Criterias not yet targeted











Develop PHENOTYPING TOOLS & GENOMIC+ PHENOMIC PREDICTION MODELS

DELIVER TO BREEDERS PARTNERS phenotyping & prediction tools for targeted criterias

Characterize current commercial varieties offer and variability available in breeding programs (protein content, digestibility, vitrosity, tanin content, starch)

Characterize « world » diversity trough a selected panel to look for relevant sources

Better understanding of biochemical factors impacting protein digestibility

VALIDATE these factors in poultry feeding: define an ideotype





PROJECT ORGANIZATION



WP1

Genetic PANELS

- Commercial offer
- Breeders ressources
- World diversity



PHENOTYPING





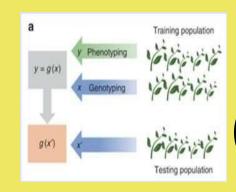


SPIR measures

Protein content & digestibility estimation (chemical + NIRS)

WP2

PHENOMIC PREDICTION

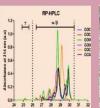


improve performances predictions

WP3 IDEOTYPES DEFINITION

Test 5 varieties + CORN check

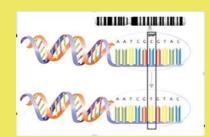






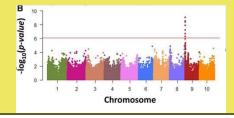
of the information it contains.

GENOTYPING



GENOMIC PREDICTION

GWAS





TOOLS DEVELOPMENT



DATA SET NIRS & Biochemicals

2018-2023

1500 samples – 4 programs, 6 sites



WEST AFRICA

Improve productivity, resiliency & insure food security

2021-2024



3200 samples 3 sites FRANCE

Improve grain quality & adapation for poultry feed

NIRS: Bruker-TANGO = all samples

REFERENCE DATAS

- STARCH: enzymatic method (420 samples)
- PROTEINS: Kjeldahl method (240 samples)

BIOCH& SPIR SELMET lab



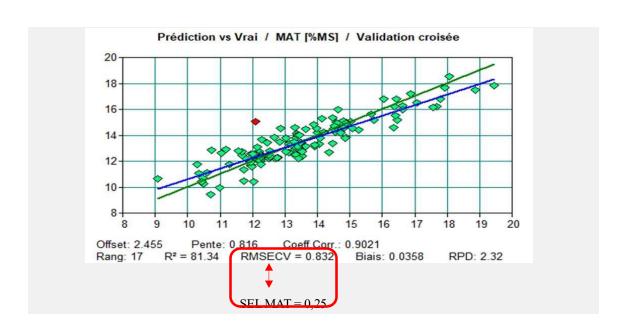


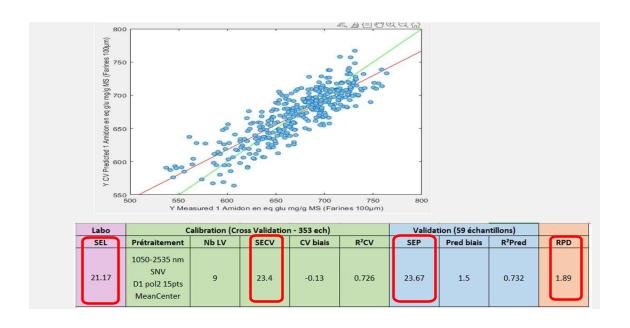


NIRS CALIBRATION

WHOLE GRAIN







OK FOR PROTEINS

OK FOR STARCH











Laurent BONNAL

Armel SOTILLO Mathilde SINGER



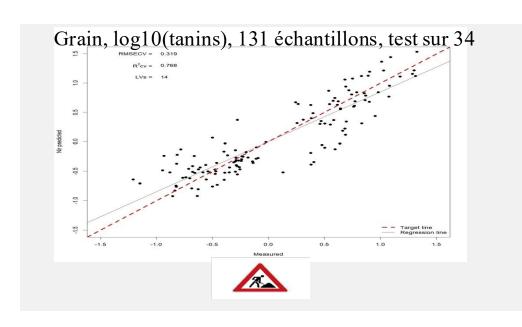


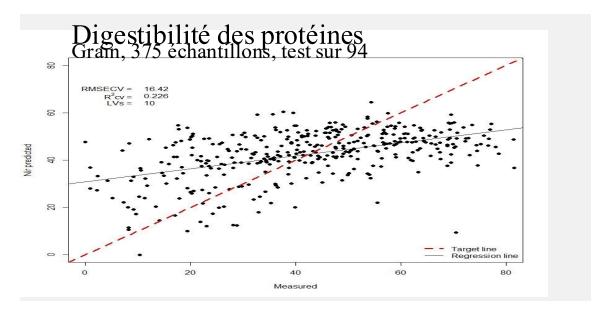


NIRS CALIBRATION

WHOLE GRAIN







TANIN

PROTEIN DIGESTIBILITY ?







Gilles CHAIX





GENETIC DIVERSITY AVAILABLE



WORLD DIVERSITY PANEL

707 CELECTED CENOTYDES

Sourc	es		Nombre de génotype	Sources
Core Collection CIRAD (CCC)			30	Deu et al. 2006
Reference Set GCP			73	Billot et al. 2013
CCC + Ref Set			30	Billot et al. 2013 ; Deu et al. 2006
Sorghum Association Panel (SAP)			119	Boatwright et al. 2021; Sukumaran et al., 2012; Cuevas et al., 2018; Luo et al., 2016
Référence biblio	bliographique.	Duressa et al., 2020	2	Duressa et al., 2020
	•	Kardes et al., 2021	24	Kardes et al., 2021
	•	Yan et al., 2011	8	Yan et al., 2011
	•	Axtell et al., 1981	13	Axtell et al., 1981
Autres		Collection ICRISAT	1	Hess et al., 2002
	•	AG (MAGADJI3)	1	
		Control (BF201)	1	- 1000 m
		NITROSORG (Sorgho Bleu)	1	_

Amélioration génétique et adaptation des plantes méditerranéennes et tropicales



Fabien de BELLIS



60 INBRED LINES PER BREEDER





Clothilde BOUBEE DE GRAMONT Patrice JEANSON

Quentin DUPRAT Joël ALCOUFFE



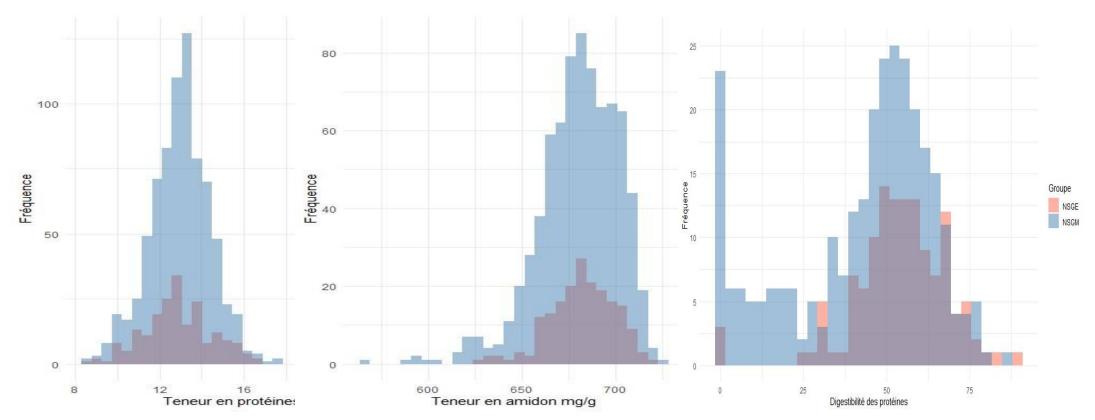








Variability 2024 datas



Protein content%

Starch content mg/g

Protein digestibility%



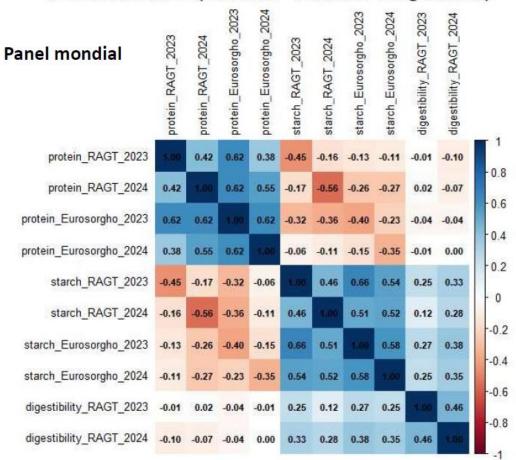






COMPARISONS ENVIRONMENT - TRAITS

Corrélations triées (Protéines → Amidon → Digestibilité)



Environment correlations

Proteins: 0,38 to 0,62 Starch: 0,46 to 0.66

Digestibility year correlation 0,46

Traits correlations

Proteins – Starch négative

Digestibility – Proteins ~ 0

Digestibility - starch ~ 0,25

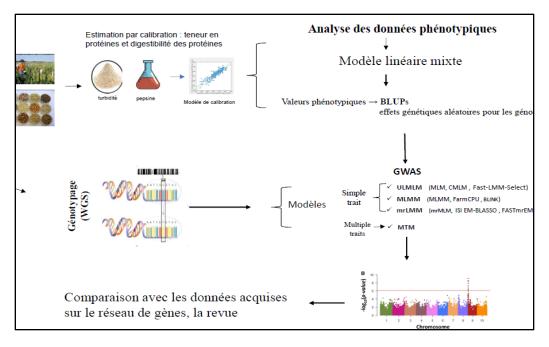


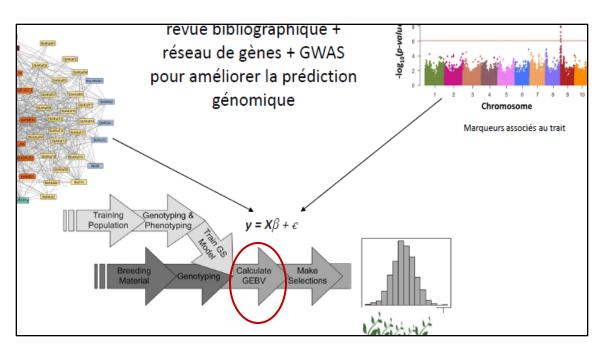




IN PROGRESS







GWAS – GENETIC DETERMINISM

PhD Mamadou SENE



PHENOMIC PREDICTIONS

Genomic Estimated Breeding Value





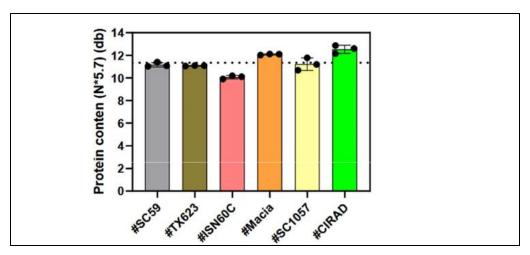


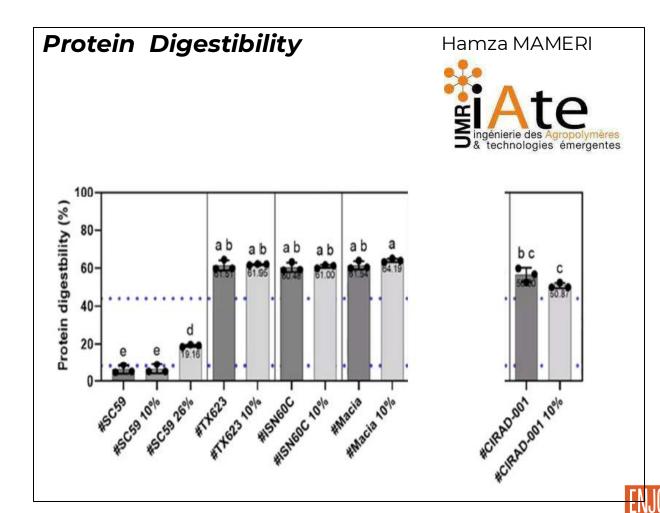


5 VARIETIES DIGESTIBILITY ANALYSIS

IN VITRO ANALYSIS

	Prot	Dig				
CIRAD001	+++	++				
N60C	+	+				
TX623	+	+++				
SC59	+	-				
Macia	++	+++				
Selected at the beginning						











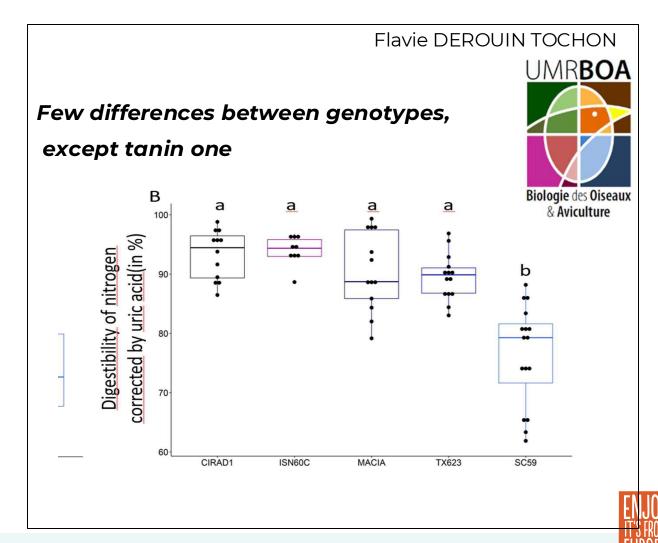
5 VARIETIES DIGESTIBILITY ANALYSIS

IN VIVO ANALYSIS

Characterize animals answer at 2 levels

- proteins: nitrogen + amino acids
- **energy** (not finalized)

Comparisons of sorghum varieties by substitution in a check feed 100 80 60 40 20 0 Démarrage Variété 1 Variété 3 Variété 5

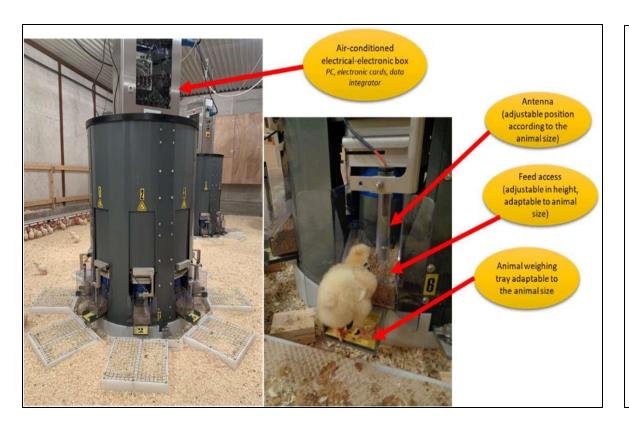








CHICKEN PERFORMANCE TRIAL



Eva PAMPOUILLE



10 Chickens ROSS308 mâles (fast growth)36 days

Daily performances analysis

Statistic unit = chicken





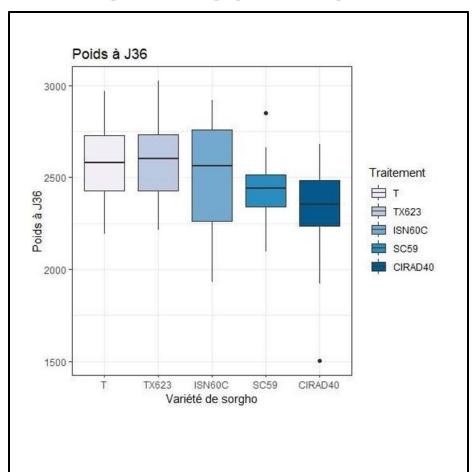


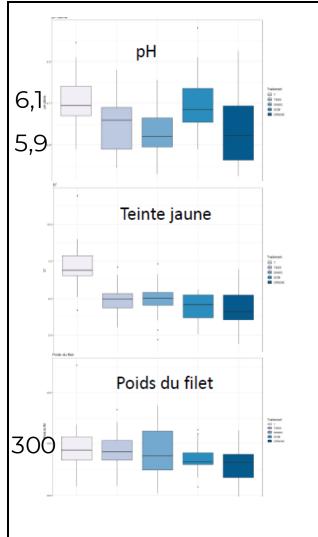
TRIAL RESULTS

QUALITY RESULTS



WEIGHT + 36 DAYS





« ultimate pH »= meat quality
indicator

5,7 < NORM < 6,1 pH<5,7 soft meal, water loses pH > 6,1 darker meat, less juicy

Yellow tint... linked to corn content

Meat fillet weight







Traitement

TX623 ISN60C SC59



Conclusion

- global approach across on entire chain value
- hudge amount of datas cumulated
- not finalized: work in progress for analysis and valorization
- regrets on tested varieties (not enough contrasted)
- some tools yet in implementation step (NIRS equation)







Thank You

köszönöm



