

'Impact of farmer practice on grain quality'

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Overview



- Grain quality parameters
- Farming practices that influence rice quality
- Preliminary results







Grain Quality



Australia produces high quality grain targeted for premium markets

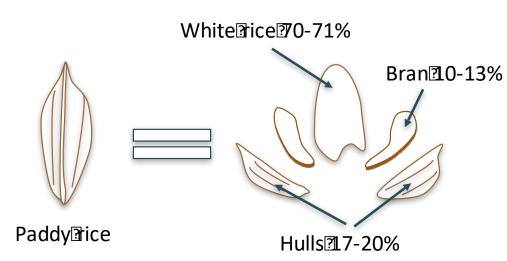
Farmer payments incorporate grain quality

Physical Appearance

- Whole grain yield (WGY)
- Grain dimensions & colour
- Presence of chalk

Cooking and eating qualities

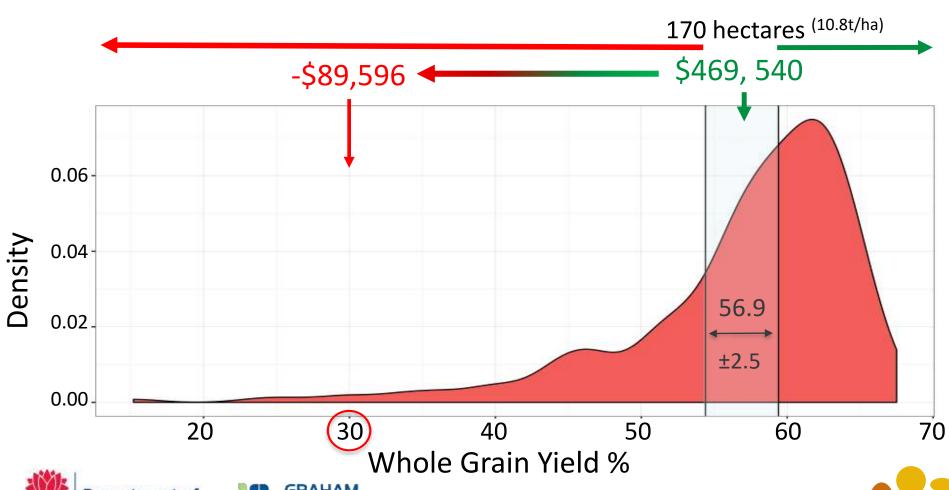
- Gelatinisation temperature
- Amylose content
- Viscosity (Rapid Visco Analysis)
- Texture of cooked and stored rice





Importance of Rice Quality Reiziq 2016 Whole Grain Yield Distribution









Grain components



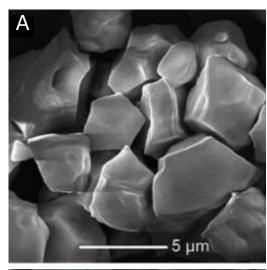
Starch (\sim 85-95%), Protein (\sim 4-10%), Moisture (\sim 10%) and Lipids (\sim 1%)

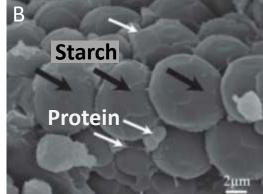
Starch

- Influences cooked rice texture
- Accumulation linked to chalkiness
- Doesn't account for all variation

Protein

- Increases hardness of cooked rice
- Reduces adhesiveness of cooked rice
- Reduces occurrence of chalky grains
- Increases whole grain yield





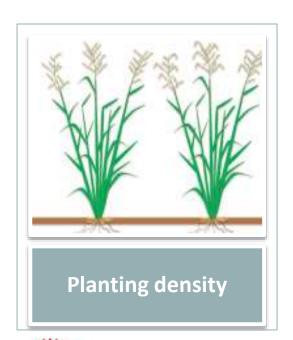


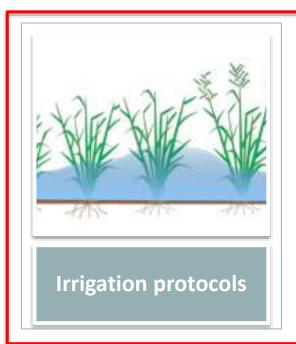


Farming practices



Rice quality traits associated with specific genes well researched Grain quality research is fragmented and lack Australian focus Farming practices of Australia's southern rice growing region;









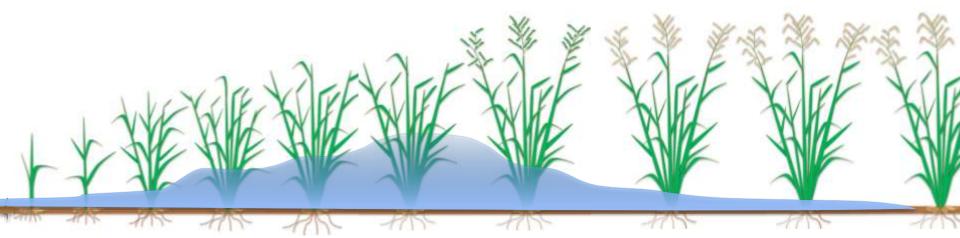


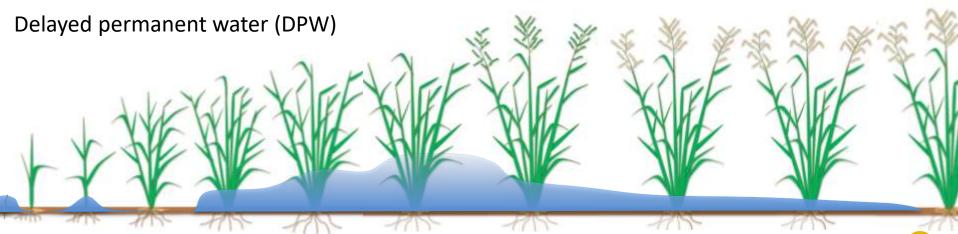


Irrigation protocols

Functional Grains Centre

Conventional irrigation- Aerial sown or dry broadcast













Delayed permanent water

Functional Grains Centre

- Reduces water usage
- Higher nitrogen use efficiency
- No significant impact to yield
- Little data regarding quality

Alternative wetting and drying;

- Increased WGY%, amylose and protein content
- Response was variety dependent

How do irrigation protocols affect grain quality?



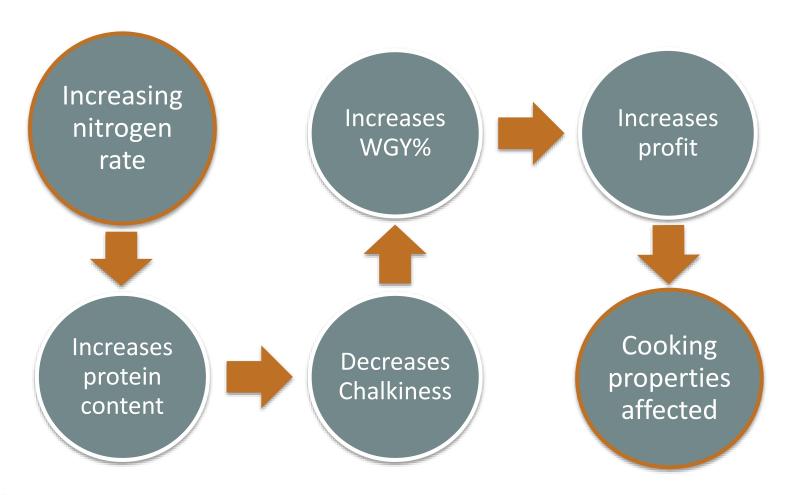






Nitrogen fertiliser







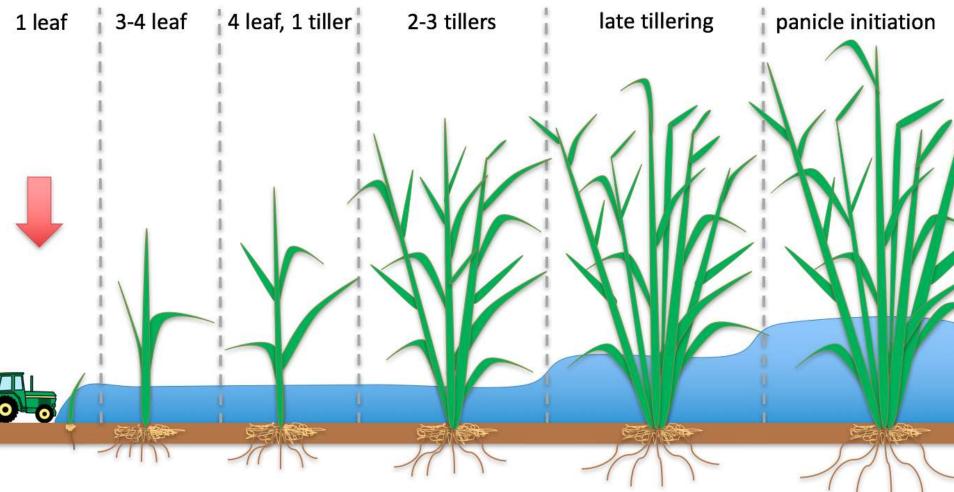






Nitrogen fertiliser





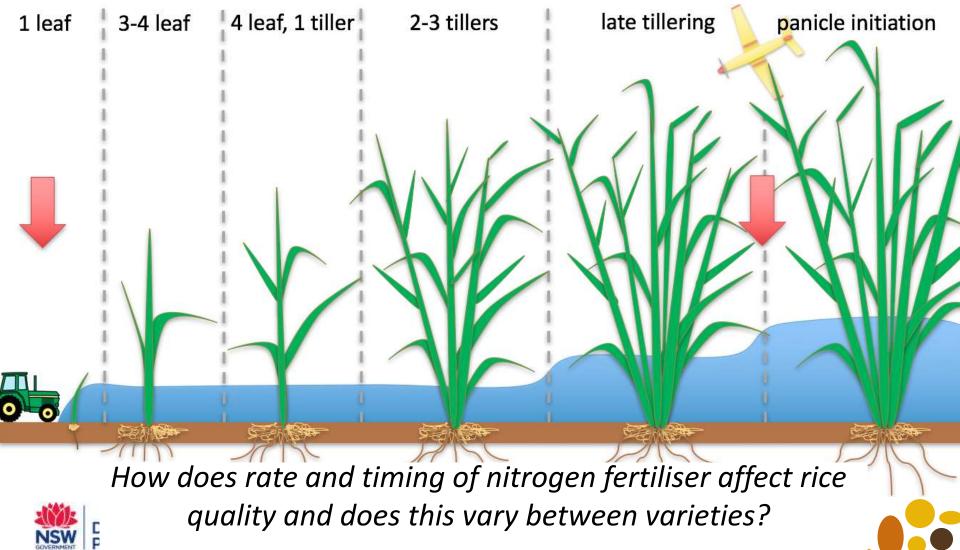




Nitrogen fertiliser

ARC Industr

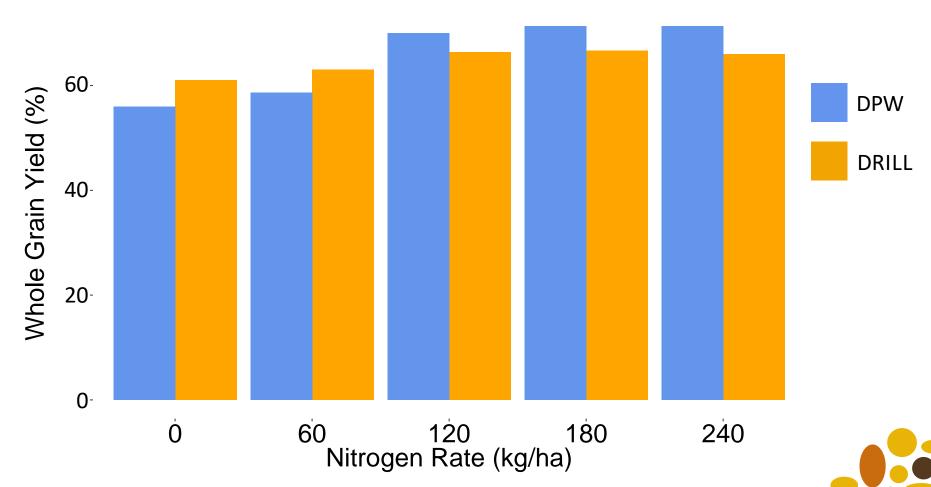




Milling: Irrigation x Nitrogen

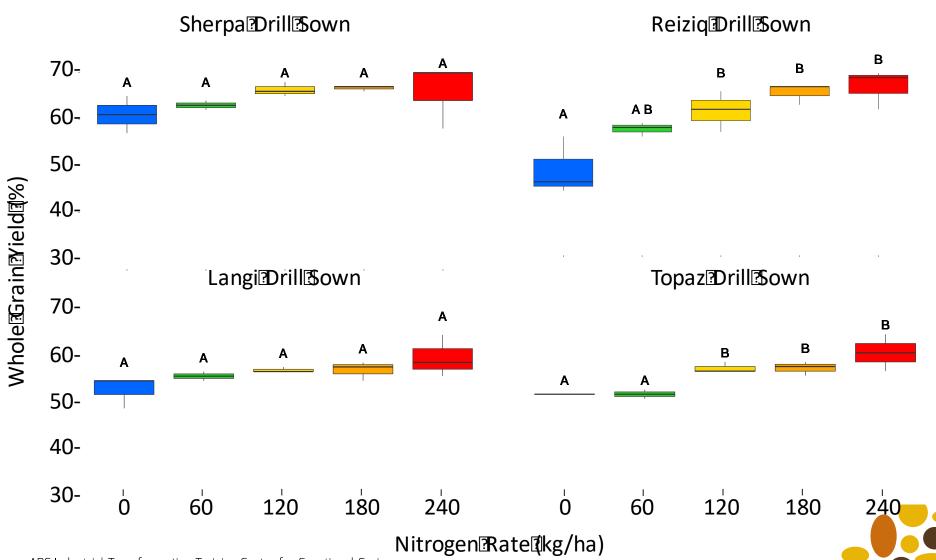


Conventional Drill Bown Drrigation Drs. Delayed Permanent Water 2



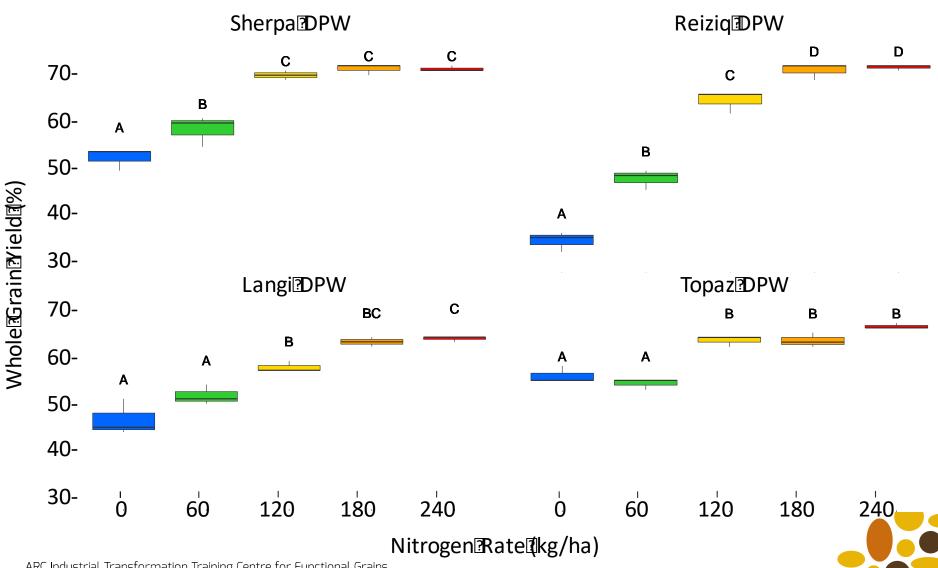
Milling: Irrigation x Nitrogen





Milling: Irrigation x Nitrogen

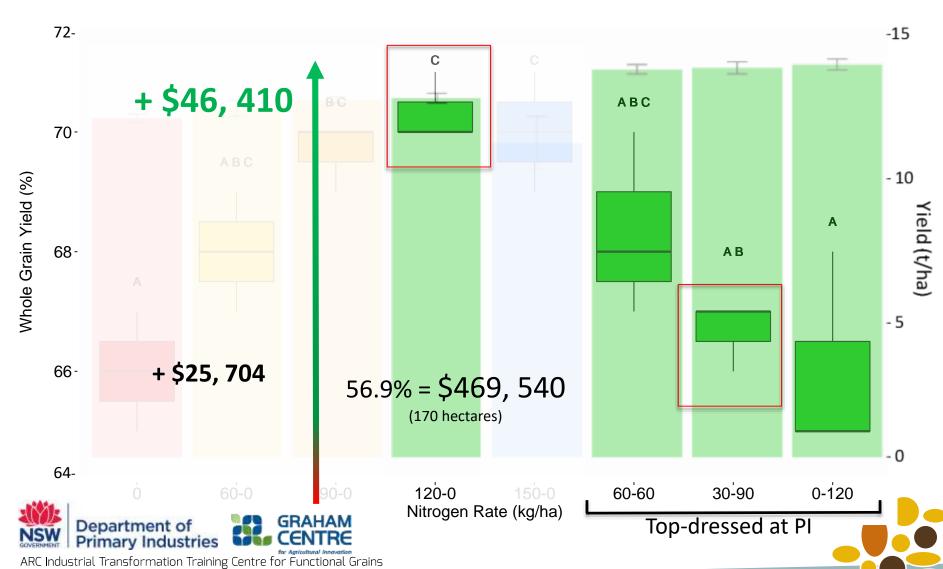




Milling: YRM70 x N rate x Timing

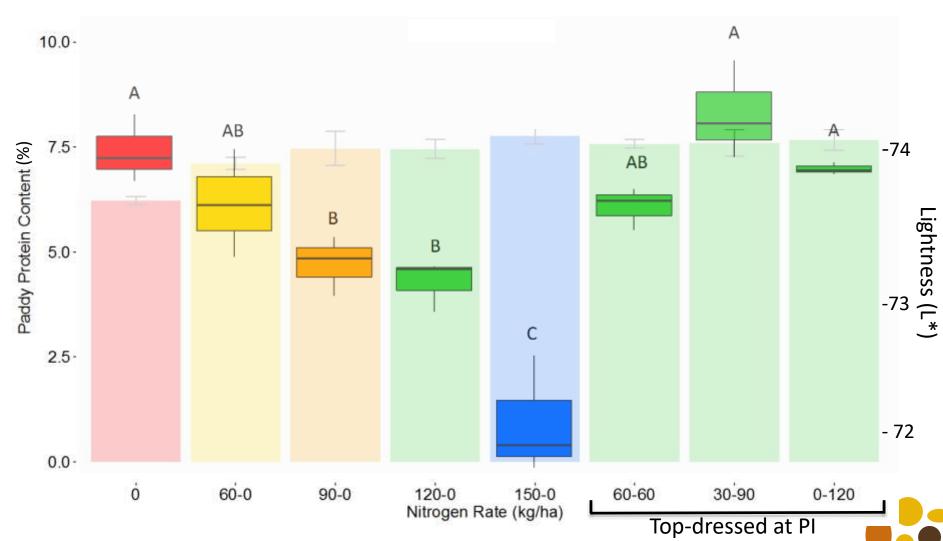


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Milling: YRM70 x N rate x Timing





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Summary – Preliminary Results



- Response to N differs between varieties
- DPW has a higher WGY under high N
- WGY decreased when N was split
- No change in protein between N rates
- Split N produced lighter grain











Future work



- Measure grain dimensions and colour
- Analyse physicochemical properties:
 - Amylose content
 - Protein content milled rice
 - Mineral analysis
 - Gelatinisation behaviour
 - Pasting properties
 - Cooked rice texture









