
Oral sessions | Crop Genetics and Physiology | O43: High Quality Food and Ingredients

[O43] High Quality Food and Ingredients

Chair: Yoji Nitta (Fukushima University, Japan)

Chair: Akiko Fujita (Satake Corporation, Japan)

Thu. Sep 9, 2021 5:00 PM - 7:00 PM Room 4 (Oral) (Crop Genetics and Physiology)

5:00 PM - 5:20 PM

[O43-01] How to Improve the Eating Quality of *Japonica* Rice in Jiangsu Province of China

(Invited Speaker)

○Cailin Wang, Yadong Zhang, Shu Yao, Zhen Zhu, Tao Chen, Qingyong Zhao, Lin Zhao, Lihui Zhou, Chunfang Zhao (Institute of Food Crops, Jiangsu Academy of Agricultural Sciences/Nanjing Branch of Chinese National Center for Rice Improvement/Jiangsu High Quality Rice R & D Center, China)

Rice is the most important food crop in China. Improving rice yield and quality is an important measure to guarantee the absolute supply of food and improve people's living standard in China. With the improvement of living standards, quality has become a prime target for rice breeding in Jiangsu province of China. Eating quality is the core of rice quality. However, what factors are related to eating quality? In Jiangsu Province, the temperature during heading and filling period is higher and the temperature difference between day and night is smaller, it is difficult to form good taste quality of rice. So, how to improve the eating quality? Although studies have shown that the eating quality depends mainly on the content of amylose, protein and moisture in rice, amylose content is the key. However, the eating quality depends on artificial taste, breeding is difficult. How much amylose content is good? How to choose the genotypes with good eating quality, disease resistance and high yield? All these are lack of theoretical guidance. This paper reported our twenty year's systematic studies on the breeding approaches of *japonica* rice varieties with good quality, disease resistance and high yield in Jiangsu province.