UNIVERSITI TEKNOLOGI MARA

PHENOTYPIC AND GENETIC ANALYSIS OF GRAIN ELONGATION TRAIT FOR HIGH QUALITY RICE

SYAHIDAH BINTI SULAIMAN

Thesis submitted in fulfillment of the requirements for the degree of **Master of Science**

Faculty of Plantation and Agrotechnology

November 2018

ABSTRACT

A high quality rice is defined by good aroma, long grain and moderate amylose content. Thus, the purpose of this study are to determine the grain elongation trait of rice samples from the local market and selected varieties. Together with the phenotypic variation of grain elongation trait especially on elongation ratio and alkali spreading value. The effects of artificial and natural ageing also determined on the selected rice varieties. Rice samples were bought from local market. And paddy varieties were obtained from MARDI Genebank Seberang Prai, Penang. From the results obtained, selected varieties were treated under artificial and natural ageing condition. The best artificial ageing is at the range of 1-3 hours and temperature between 100°C-120°C. Furthermore, natural ageing at third month resulted in the highest elongation ratio compared to other storage duration. Lastly, selected varieties were used as parental materials to breed local variety with elongation trait. Normal rice elongates at elongation ratio of 1.4 whereas special quality rice usually elongates more than 1.6, and often reach more than 2.0. Inheritance study was conducted on the elongation ratio in 4 crosses of F₂ generations namely; MRQ74/MR219, MRQ76/MR219, Mahsuri Mutant/MR219 and Basmati 370/MR219. From the observed grains elongation ratio of all the 4 crosses, all the ratio fulfilled the expected ratio of 3:1 in F₂ generations. Additional observation from the score of alkali spreading value in the F₂ generations showed that all grains after 23 hours being soaked in the alkali solution in the MRQ74/MR219 and Basmati 370/MR219 were low ASV and high GT. While grains from MRO76/MR219 and Mahsuri Mutant/MR219 crosses were in high ASV and low GT.

ACKNOWLEDGEMENTS

Firstly, I would like to express my gratitude to Allah S.W.T, the most gracious for giving me the opportunity to embark on this journey and upon the completion. Also my appreciation goes to the endless guidance and support of all my supervisors and cosupervisors, namely Dr Shamsiah bt Abdullah, Prof Dr Mohamad bin Osman (formerly with Universiti Putra Malaysia), and Dr Mohamad Bahagia Ab Ghaffar (MARDI Seberang Prai). Not to forget Dr Faruq Golam (formerly with Universiti Malaya) for lending some great ideas and suggestion.

In completing this study, my appreciation goes to the lab assistants and colleagues in FPA laboratory at UiTM Puncak Alam, Research Officers and staff of Molecular Breeding Lab at Stesen MARDI Seberang Prai, and last but not least the staff in Chemical and Physical Lab at Stesen MARDI Bukit Raya for their endless guidance and the help. Special thanks to my colleagues and friends for helping me with this project. Without all of them, this study would be a lonely journey.

Finally, this thesis is dedicated to my mother and father for their determination in educating me. Also, to all of my siblings for being there cheering during hard time. Thank you. This piece of success is dedicated to my family. Alhamdulillah.

TABLE OF CONTENTS

			Page				
CONFIRMATION BY PANEL OF EXAMINERS			ii				
AUTHOR'S DECLARATION ABSTRACT ACKNOWLEDGEMENTS TABLE OF CONTENTS LIST OF TABLES LIST OF FIGURES LIST OF SYMBOLS LIST OF ABBREVIATIONS			iii iv v vi x xiii xiv xv				
				CHAPTER ONE: INTRODUCTION			1
				1.1	Resea	rch Background	1
					1.1.1	Overview of Rice Breeding Program	1
					1.1.2	Prospect of Quality Rice	2
				1.2	Problem Identification		2
				1.3	Objectives		3
1.4	Scope and Limitation		3				
1.5	Significance of Study		3				
CHA	APTER T	ΓWO: LITERATURE REVIEW	4				
2.1	Rice		4				
	2.1.1	General Characteristics	4				
	2.1.2	Common Classification of Rice	5				
2.2	Definition of Quality Rice		6				
	2.2.1	Aroma	6				
	2.2.2	Amylose Content	8				
	2.2.3	Grain Elongation	9				
		2.2.3.1 Physical Properties: Grain Length, Width, and Length to					
		Width Ratio	9				
		2.2.3.2 Elongation Ratio	10				

CHAPTER ONE INTRODUCTION

1.1 RESEARCH BACKGROUND

1.1.1 Overview of Rice Breeding Program

Rice breeding program was initiated many years ago by various organizations widely over the world. International Rice Research Institute, IRRI for an example is one of the international organizations that has their own breeding program since 1961. At first, rice breeding were focused on the production of varieties with high yield production, short growth duration, superior grain quality, nutritional quality and high resistance to diseases and insects. Nowadays, many released rice varieties have overcome the main breeding objectives but lack in quality and nutritional value (Acquaah, 2012; IRRI, 1972). In Malaysia, rice breeding program has started since 1915 with the objective to improve local rice varieties. As the time goes, Malaysia started to take part in the international breeding program at India, in 1950 (Parthasarathy, 1971). The result of this program was the release of Malinja (1964) and Mahsuri (1965) varieties (Chew and Sivanaser, 1971). Today, all rice breeding programs are officially conducted by Malaysian Agricultural Research and Development Institute, (MARDI) since 1971. From one of the breeding program, a variety namely Mahsuri Mutant had been discovered. It is a variety with a good grain elongation trait (Hadzim et al., 1994).

Malaysia government is encouraging local rice production to achieve 100% self-sufficiency by 2020 (Rafii et al., 2014). Although, Malaysia is producing rice at around 70% of local consumption, the remaining 30% is still being imported from other countries and this includes specialty rice like long grain and fragrant rice. So, there is an urgent need to find our own specific local quality rice with focused on long grain elongation trait as other qualities trait like having pleasant aroma have been released.

1.1.2 Prospect of Quality Rice

In general, a good quality rice will possess three main characters; presence of pleasant aroma, intermediate amylose content and long grain elongation (Cheng et al.,