



International Journal of Research in Agronomy

E-ISSN: 2618-0618
P-ISSN: 2618-060X
© Agronomy
NAAS Rating (2025): 5.20
www.agronomyjournals.com
2025; 8(9): 423-425
Received: 28-06-2025
Accepted: 30-07-2025

Naphade AS
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Shitole LS
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Shinde PY
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Bhakre MR
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Patil OS
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Kamble RD
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Corresponding Author:
Naphade AS
Division of Agriculture Botany,
College of Agriculture, Pune,
MPKV, Rahuri, Pune,
Maharashtra, India

Study of gluten physicochemical properties of wheat (*Triticum aestivum* L.) Glu-1 mutants for their suitability in biscuit making

Naphade AS, Shitole LS, Shinde PY, Bhakre MR, Patil OS and Kamble RD

DOI: <https://www.doi.org/10.33545/2618060X.2025.v8.i9f.3793>

Abstract

The present study evaluated the gluten physicochemical properties of 25 wheat (*Triticum aestivum* L.) genotypes comprising 22 Glu-1 mutant lines, the parent variety MACS 6478, and two check varieties (Phule Satwik and HS490) to assess their suitability for biscuit-making. Protein content among the mutant lines ranged from 10.67% (PYM-11) to 12.82% (PYM-17), while gluten content varied from 7.38% to 11.62%. Lowest micro-sedimentation values (MSV) among mutant lines is found in PYM-5 with 1.30 cm MSV. Mutant lines showed consistently lower MSV than MACS 6478 (5.75 cm) and check variety indicating weaker gluten strength favorable for biscuit processing. Lactic acid solvent retention capacity (LASRC) values of the mutants ranged from 90.25% to 103.50%. Mutant lines showed significantly lower LASRC compared with MACS 6478 having 109.25% LASRC but similar or lower than Phule Satwik (92.25%). The reduced MSV and LASRC values of the mutant lines confirm their weaker gluten strength, a desirable trait for producing soft-textured, high-quality biscuits. These findings highlight the potential of Glu-1 mutant lines as promising genetic resources for biscuit-oriented wheat breeding programs.

Keywords: Protein, MSV, LASRC, Gluten

Introduction

Wheat (*Triticum aestivum* L.) is the most widely cultivated cereal crop, majorly contributing in the daily caloric intake for the global population. Its wide adaptability across tropical-temperate regions makes it a major contributor to global nutrition. India is the second-largest producer after China plays a vital role in global wheat supply, with cultivation spread across major states under both irrigated and rainfed conditions. wheat originated in Southwest Asia and later diversified across Central Asia, the Mediterranean, and Ethiopia (Perrino & Porcedu, 1990; Kundu & Nagarajan, 1996) [10, 6]. Modern bread wheat is predominantly hexaploid (*T. aestivum*, 2n=42), comprising A, B, and D genomes, with *T. urartu*, *Aegilops speltoides*, and *Aegilops tauschii* identified as progenitors (Dvorak *et al.*, 1993) [3]. Durum wheat (*T. durum*) accounts for about 5% of India's wheat acreage and is valued for pasta production due to its hardness and high protein content (Sakuru *et al.*, 2013) [13]. The end-use quality of wheat is largely determined by its protein content and gluten composition. Wheat storage proteins include albumins, globulins, gliadins, and glutenins (Osborne, 1908) [7]. Among these, gluten composed primarily of gliadins and glutenins governs dough properties and baking quality (Anjum *et al.*, 2007). High-molecular-weight glutenin subunits (HMW-GS), encoded by *Glu-1* loci (1AL, 1BL, 1DL), play a pivotal role in determining dough strength (Payne *et al.*, 1987) [9]. Weak gluten strength, low protein content are desirable attributes in biscuit-making, as they enhance spread ratio, texture, and sensory quality (Pareyt & Delcour, 2008) [8]. Mutations in HMW-GS genes, particularly deletions or null alleles, reduce gluten strength and have been shown to improve biscuit quality (Ram *et al.*, 2007; Yang *et al.*, 2023) [11, 15]. Given the rising demand for crop with product-specific varieties in India, particularly for biscuits, characterizing Glu-1 mutants for physicochemical traits is essential. This study focuses on evaluating gluten physicochemical properties of wheat Glu-1 mutants to identify genotypes suitable for biscuit-quality improvement.

Materials and Methodology

In the present study, seeds of 25 wheat lines were used, including 22 Glu-1 mutant lines developed through a cross between Naphal and HMW-GS mutants of MACS 6478 and three check varieties procured from MACS-ARI and the College of Agriculture, Pune. The list of genotypes used in this study is presented in Table 1. Protein and gluten Content of genotypes were analyzed on Near infrared spectroscopy. Cleaned 20 g of whole grains of each genotype were milled using a mill and MST conducted according to the procedure described in Carter *et al.*, (1999) [2], which was outlined with minor modifications. Lactic acid SRC test was conducted to analyze the gluten strength of wheat flour were conducted according to the procedure described (Bettge *et al.*, 2002) [1].

Table 1: List of genotypes used in present study

Sr. No	Mutant Genotype	Sr. No	Mutant Genotype
1.	PYM-1	14.	PYM-14
2.	PYM-2	15.	PYM-15
3.	PYM-3	16.	PYM-16
4.	PYM-4	17.	PYM-17
5.	PYM-5	18.	PYM-18
6.	PYM-6	19.	PYM-19
7.	PYM-7	20.	PYM-20
8.	PYM-8	21.	PYM-21
9.	PYM-9	22.	PYM-22
10.	PYM-10	23.	Phule Satwik (NIAW-3170)
11.	PYM-11	24.	Pusa Baker (HS-490)
12.	PYM-12	25.	MACS6478
13.	PYM-13		

Results and Discussion

Protein and gluten content

Protein and gluten content of mutant lines presented in Table 2. Protein content ranged from 10.67% in PYM-11 to 12.82% in PYM-17 with mean 11.00% and gluten content ranged from 7.38% to 11.62% averaging 9%. Low protein content serves as a valuable selection criterion for biscuit-making quality, as it is associated with weak gluten, wheat with low protein content tends to have softer grains and weaker gluten, resulting in smaller loaves and an inferior crumb structure for bread but better-quality biscuits and cookies (Tipples *et al.*, 1994) [14].

Micro-Sedimentation Value

The micro-sedimentation value of all the mutant genotypes has been presented in the Table 2. Micro sedimentation value of mutant genotype varied from 1.30 cm to 5.95 averaging 3.16 cm. Mutant genotype PYM-5 exhibited lowest micro-sedimentation value and PYM-1 showed highest MSV among mutant lines. Micro-Sedimentation Value of all mutant genotypes were lower than parent variety MACS6478 and the check varieties Phule Satwik and HS490 which showed MSV, 5.75 cm and 5.80 cm respectively. Lower the MSV represents weak gluten strength, thus low sedimentation value is also a good selection parameter for biscuit quality (Payne *et al.*, 1987; Knezevic *et al.*, 1993) [9, 5]. MSV is positively correlated with glutenin polymerization and dough strength, the observed lower values suggest that these mutants possess weaker gluten, which is beneficial for biscuit and cookie production where extensibility and spreadability of dough are preferred.

Lactic Acid Solvent Retention Capacity

LASRC of mutant genotypes varied from 90.25% to 103.50%

averaging 94% presented in Table 2. Lowest LASRC observed in genotype PYM-7,8 while highest in PYM- 13. LASRC of Mutants PYM-1, PYM-2, PYM-3, PYM-4, PYM-5, PYM-6, PYM-7, PYM-8, PYM-9, PYM-10, PYM-15, PYM-16, PYM-17, PYM-18, PYM-19, PYM-20, PYM-21, PYM-22 was significantly lowered than parent MACS6478 having LASRC 109.25% and check variety Phule Satwik having 92.25% of LASRC. Lactic acid SRC (LASRC) is associated with glutenin network formation and gluten strength of flour, because a pH well below 7 favors swelling and network formation by gluten polymers relative to polysaccharides (Gaines, 2000; Slade and Levine, 1994) [4, 12]. In this study the mutant lines showed lower LASRC revealing weaker gluten strength which is found desirable for the biscuit quality.

Table 2: Grain and Flour Physicochemical Properties and Biscuit spread factor.

Mutant Entry	Protein (%)	Gluten (%)	MSV (cm)	LASRC (%)
PYM-1	11.07	9.64	5.95	90.50*
PYM-2	11.92	10.30	2.11	88.75*
PYM-3	11.49	9.93	2.10	96.00*
PYM-4	10.74	9.57	4.95	92.75*
PYM-5	11.22	9.62	1.30	97.25*
PYM-6	11.24	9.66	1.85	94.00*
PYM-7	12.19	10.80	1.75	90.25*
PYM-8	11.82	10.37	1.90	90.25*
PYM-9	12.20	10.66	2.00	91.50*
PYM-10	10.82	9.27	2.92	91.00*
PYM-11	10.67	9.43	2.85	102.00
PYM-12	11.00	9.73	5.75	103.25
PYM-13	11.70	10.30	2.05	103.50
PYM-14	11.46	10.03	3.15	98.50
PYM-15	12.29	10.25	2.20	92.75*
PYM-16	12.44	7.38	2.85	93.75*
PYM-17	12.82	11.62	1.80	89.50*
PYM-18	11.57	10.18	1.95	93.20*
PYM-19	11.53	10.23	2.21	96.50*
PYM-20	11.06	9.69	1.95	94.75*
PYM-21	10.75	9.26	1.80	93.25*
PYM-22	10.70	9.20	4.95	95.50*
Pusa Baker (HS490)	11.21	9.64	5.80	92.50
Phule Satwik (NIAW3170)	11.73	10.23	5.75	92.25
MACS6478	11.29	11.08	7.05	109.25
LSD < 0.05	1.00	3.00	0.6	11.00
Mean	11.47	9.92	3.16	94.91
CV (%)	5.00	16.00	9.21	12.00

Conclusion

Protein content of the mutant lines ranged from 10.67% to 12.82% and gluten content from 7.38% to 11.62%, with mean values of 11.00% and 9.00%, respectively. Lower micro-sedimentation value is found in mutant genotype PYM-5 having value 1.30 cm and highest in PYM-1 with 5.95 cm MSV, were generally lower than MACS 6478 and Phule Satwik indicating weaker gluten strength favorable for biscuit quality improvement. LASRC values varied from 90.25% to 103.50% with most mutant lines recording significantly lower values than MACS 6478 (109.25%) but also comparatively lower than Phule Satwik (92.25%). In this study, the Glu-1 mutant lines exhibited weak gluten strength and low protein content is found to be suitable for biscuit making and developing soft-textured wheat varieties for high-quality biscuit making.

Acknowledgment

The Authors thank Dr. M. D. Oak, scientist E MACS-ARI, Pune for providing us necessary facilities to undertake the study.

References

1. Bettge A, Morris CF, DeMacon VL, Kidwell KK. Adaptation of AACC method 56-11, solvent retention capacity, for use as an early generation selection tool for cultivar development. *Cereal Chem.* 2002;79(5):670-4.
2. Carter BP, Morris CF, Anderson JA. Optimizing the SDS sedimentation test for end-use quality selection in a soft white and club wheat breeding program. *Cereal Chem.* 1999;76(6):907-11.
3. Dvorak J, Terlizzi PD, Zhang HB, Resta P. The evolution of polyploid wheats: identification species. *Genome.* 1993;36(1):21-31.
4. Gaines CS. Collaborative study of methods for solvent retention capacity profiles (AACC Method 56-11). *Cereal Foods World.* 2000;45(7):303-6.
5. Knezevic D, Surlan, Momirovic G, Ciric D. Allelic variation at Glu-1 loci in some Yugoslav wheat cultivars. *Euphytica.* 1993;69(2):89-94.
6. Kundu S, Nagarajan S. Distinguishing characters of Indian wheat varieties. Research Bulletin Number 4. Karnal, India: Directorate of Wheat Research; 1996.
7. Osborne TB. Our present knowledge of plant proteins. *Science.* 1908;28(10):417-27.
8. Pareyt B, Delcour JA. The role of wheat flour constituents, sugar, and fat in low-moisture cereal-based products: a review on sugar-snap cookies. *Crit Rev Food Sci Nutr.* 2008;48(9):824-39.
9. Payne PL, Nightingale MA, Kratiger AF, Holt LM. The relationship between HMW glutenin subunit composition and the bread making quality of British-grown wheat varieties. 1987;40(1):51-65.
10. Perrino P, Porceddu E. Wheat genetic resources in Ethiopia and the Mediterranean region. In: Wheat genetic resources: meeting diverse needs. 1990. p. 161-365.
11. Ram S, Shoran J, Mishra B. Nap Hal, an Indian landrace of wheat, contains unique genes for better biscuit making quality. *J Plant Biochem Biotechnol.* 2007;16(2):83-6. doi: 10.1007/bf03321979
12. Slade L, Levine H. Structure-function relationships of cookie and cracker ingredients. In: Faridi, H. (Ed.), *The Science of Cookie and Cracker Production*. New York, USA: Chapman & Hall; 1994. p. 123-41.
13. Sakaru VSP. Variation at Glu-1, Glu-3 and Gli-B1 alleles and classification of landraces, old varieties and rust resistant sources in durum wheat. *J Cereal Res.* 2013;5(1).
14. Tipples KH, Kilborn RH, Preston KR. Bread-wheat quality defined. In: Bushuk W, Rasper VF, editors. *Wheat: Production, Properties and Quality*. Glasgow: Chapman and Hall. Springer US; 1994. p. 25-35.
15. Yang T. Influence of high-molecular-weight glutenin subunit on components and multiscale structure of gluten and dough quality in soft wheat. *J Agric Food Chem.* 2023;71(12):4943-56.