

Characterising the diversity of grain nutritional and physico-chemical quality in Indian rice landraces by multivariate genetic analyses

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Abstract

We evaluated a set of 190 genotypes for five grain-nutrient, five grain physico-chemical quality and four derived traits. Wide variability was observed for all the traits studied, with CV ranging from 9.33 to 51.89%. No correlation was observed between grain nutritional and physico-chemical quality traits. Iron (Fe) and Zinc (Zn) content in brown rice showed significant positive correlation. Zn content in brown and polished rice showed significant association however, the Fe content in brown and polished rice did not show significant association. Two principal components each in grain nutritional and physico-chemical traits explained 73.15 % and 62.82 % of the total variation, respectively. Cluster analysis grouped the accessions into two and three clusters on the basis of grain physico-chemical traits and nutritional traits, respectively. The study has led to the identification of promising donors for biofortification and grain quality improvement in rice.

Introduction

More than half of the global human population is dependent on rice as their major food staple. Rice is grown in an area of about 158 million hectares spread across more than hundred countries worldwide, accounting to an annual production of 700 million tonnes of paddy equivalent to 470 million tonnes of milled rice (Ricepedia, IRRI). About 90 % of the world's rice is produced as well as consumed in the South and Southeast Asian countries (Bollineni et al. 2014). Per capita consumption in the rice dependent nation is in the range of 62-192 kg of rice per year providing about 20% of the per capita energy and 13% of dietary protein. Among the rice growing countries, India stands next to China as the second largest producer with an annual production of 104 million metric tons of milled rice harvested from an area of 44 million hectares.

Rice quality is judged by three components, (a) shape and appearance, (b) cooking and organoleptic characteristics and (c) nutritional quality. Shape and size are the two most important visual characteristics of the rice grains that influence consumers' preferences and thus are the primary selection criteria in varietal improvement programs. Grain size is primarily assessed by the grain length, while the grain shape is determined on the basis of the length-width ratio. Internationally, on the basis of kernel length, rice grains are classified as extra-long (>7.5mm), long (6.61-7.5mm), medium (5.51-6.6mm) and short (<5.5mm) as per the standard evaluation system (IRRI 2013). Further, the grain shape is grouped into four classes, as slender (>3.0), medium (2.1-3.0), bold (1.1-2.0) and round (<1.0) based on the length-to-width ratio (Dela Cruz and Kush 2000). Cooking and organoleptic characteristics include cooked kernel length, elongation ratio (ER), apparent amylose content (AAC), gel consistency (GC) and gelatinization temperature (GT). These parameters determine the important attributes of cooked rice that influence the repeated purchasing behaviour of the consumer. Cooked kernel length and elongation ratio decides the volume of cooked rice, a major determinant of the food quantity recovery from the raw grains. Amylose fraction of the starch is the primary regulator in determining the cooking and eating quality of rice. Higher amylose content (>25%) makes cooked rice hard upon cooling, less tender, dry and separate, while the cooked rice of low amylose varieties becomes sticky, soft and

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glossy (Bao et al. 2006). The most preferred level of AAC is intermediate that ranges between 20-25%. The relationship between the firmness of the cooked rice texture and amylose content does not hold when the AAC is > 25 %. GC measures the cold paste-viscosity of milled rice flour on cooking. It complements AAC in distinguishing the cooked rice texture of high amylose rices (Cagampang et al. 1973; Juliano 1985; Juliano 1979).

Micronutrient malnutrition, also known as hidden hunger is a global problem, because of its adverse effect on societal health (Welch and Graham 2004). Lack of dietary supply of mineral micronutrients viz. iron (Fe) and zinc (Zn) are notably the most serious micronutrient deficiencies affecting two billion individuals worldwide (FAO 2013). This issue is more rampant in India (Ritchie et al. 2018) as it is home for nearly half of the world's micronutrient deficient population with its 58.5% children anaemic (IIPS 2016) and about 74% are at the risk of anaemia (FAO 2013). Rice though a staple food, has low level of Fe and Zn making the rice eaters to suffer from by Fe and Zn deficiencies. Hence, enhancing grain Fe and Zn content in rice can provide a sustainable solution to hidden hunger. Therefore, profiling nutritional quality of rice grain for Fe, Zn, protein and lipids is an important to identify potential donors for use in breeding programme.

India is one of the centres of diversity for rice both at inter- and intraspecific levels. However, the rapid spread of semi-dwarf, input responsive, high yielding rice varieties resistant to pests and diseases during the green revolution had led to the replacement of several locally adapted low yielding landraces leading to erosion of genetic diversity. Continuous breeding and selection from the crosses of genetically related parents had further augmented this narrowing down. Green revolution primarily focussed on poverty alleviation, through improving the yield potential of rice and little importance was given to the grain physicochemical and nutritional quality. Due to this, most of the early green revolution rice cultivars had poor quality grains and low nutrient status. Although, the grain physicochemical traits were improved subsequently, much focussed attention is needed for improvement of nutrient content. Successful genetic improvement for any trait relies on the variability in the crop gene pool. Analysis of genetic diversity helps in the identification of suitable parents for breeding programme, as well as in the maintenance and utilisation of desirable variation in breeders' activities. Besides, it helps in enhancing our understanding on

the crop evolutionary pattern. In this study, we have chosen to evaluate a set of 190 rice accessions uncharacterised for the grain quality parameters and sourced from different parts of India, for assessing the magnitude and pattern of genetic variability.

Material and methods

A set of 190 genotypes that include five check varieties *viz.*, IR64, Swarna, Pusa Sugandh 5, Kalanamak and Chittimutyalu was used in the evaluation. The genotypes are coded as GP1 to GP190 serially as per details given in the Supplementary Table 1. The germplasm included local landraces collected from various places across the country, and being maintained in the Division of Genetics, ICAR-Indian Agricultural Research Institute (ICAR-IARI), New Delhi. All the accessions were grown in field in an augmented randomized complete block design (Federer 1956), at

Table 1.Descriptive statistics for the grain nutritional and
physico-chemical quality traits based on 190
rice accessions

Variable	Minimum	Maximum	Mean	SD	CV %
Nutritiona	l quality tra	its			
Fe-BR	6.50	23.10	12.77	3.30	25.84
Fe-PR	0.80	12.30	3.70	1.92	51.89
Fe-Ret	5.39	96.25	30.29	15.59	51.47
Zn-BR	13.00	46.20	22.85	5.73	25.07
Zn-PR	8.20	40.90	17.97	5.37	29.90
Zn-Ret	57.30	96.80	78.05	7.84	10.05
GPC	3.43	10.84	7.57	1.14	15.11
Physicoch	nemical tra	its			
KLBC	3.33	8.00	5.33	0.83	15.61
KWBC	1.33	2.37	1.73	0.16	9.33
LW Ratio	2.00	5.10	3.11	1.33	16.62
KLAC	5.23	17.22	7.99	0.36	14.54
KWAC	1.67	3.27	2.44	0.20	13.48
ER	1.02	2.33	1.51	21.87	40.09
GC	21.00	122.50	54.54	0.58	18.54

Fe-BR = Fe content of brown rice in $\mu g/g$; Fe-PR = Fe content of polished rice in $\mu g/g$; Fe-Ret = Fe content that is retained in polished grains in %; Zn-BR = Zn content of brown rice in $\mu g/g$; Zn-PR = Zn content of polished rice in $\mu g/g$; Zn-Ret = Zn content that is retained in polished grains in %; GPC = grain protein content in %; KLBC = kernel length before cooking in mm; KWBC = kernel width before cooking in mm; LWR = length-width ratio; KLAC = kernel length after cooking in mm; KWAC = kernel width after cooking in mm; ER = elongation ratio; GC = gel consistency in mm; SD = standard deviation; CV = coefficient of variation in % the research farm of ICAR-IARI, New Delhi during *Kharif* 2017. The experimental field was divided into four blocks and each block consisted of 46 test genotypes and 6 checks. To ensure uniform germination and establishment, the seeds were sown on a raised seedbed and subsequently 30-day-old seedlings were transplanted into the experimental field. Each genotype was grown in a single row of 4 m length with a row to row spacing of 20 cm and plant to plant spacing of 15 cm. Recommended agronomic package of practices was followed for the proper field management during the experiment.

At the time of maturity, three individual plants per genotype were harvested and the grains were hand-threshed and dried to uniform moisture content both by open drying and subsequently in the hot air oven. The grains were cleaned free of impurities and ill-filled and discoloured spikelets and stored under aseptic conditions.

Evaluation of grain nutritional quality

The well-dried grains of uniform size and shape were dehusked using a non-ferrous and non-zinc de-husker. The brown rice was further polished with a Fe and Zn free polisher (Mini Lab Rice Polisher Model K-710, Krishi International). The polished rice kernels were thoroughly cleaned to remove residual bran using a non-shredding tissue paper. The broken kernels were also removed and only whole kernels were used for evaluation. The check varieties in each block were processed separately.

The rice kernels were scanned through X-ray fluorescence (XRF) for determining grain Fe and Zn concentrations. Prior to the analysis, all the samples were uniformly dried to keep the moisture content similar for all the test samples. Both raw and polished kernels were assessed separately. Polished rice kernels were thoroughly cleaned with tissue paper to remove any residual bran, before the analysis. In each case, 5g kernels were exposed to high energy X-rays (Rao et al. 2014) using the energy dispersive (ED) XRF spectrophotometer (OXFORD Instruments X-Supreme 8000). After excitation of the mineral ions in the grains, the characteristic secondary emission Xrays (fluorescence) was captured by the instrument and from the characteristic K lines for Fe and Zn in the fluorescence spectra the concentration of the elemental ions was estimated and displayed in parts per million unit (mg g^{-1}).

The total nitrogen content of brown rice was measured using the semi-micro-Kjeldahl method (CBS 1982) and was multiplied by a conversion factor of 5.95 to estimate total grain protein content (GPC). The samples were prepared by grinding the brown rice into a fine powder using a motor and pestle and 100 mg of the flour was weighed into a 50 mL Kjeldahl flask to which 3 mL of concentrated H_2SO_4 and 0.5 g of the catalyst were added and digested for two hours. The samples were cooled to room temperature; distilled water was added, mixed properly and finally transferred for colourimetric analysis.

Evaluation of grain physicochemical quality

Ten polished whole kernels per genotype were lined up end-to-end on a graph paper without any gap and placed under a 10x photo-enlarger for measuring the average kernel length before cooking (KLBC). Similarly, kernel width before cooking (KWBC) was also measured by aligning the kernels sidewise. The average length and width of 10 kernels in millimetre (mm) was used for analysis. The LW ratio was then calculated using the average values of KLBC and KWBC.

The kernels used in the procedure above were soaked in distilled water for 30 minutes and were allowed to cook in a water bath at 100°C for 10 minutes. The cooked kernels were then cooled to room temperature. After removing excess water, all the ten fully cooked kernels were lined up on a graph paper and measured for kernel length after cooking (KLAC) and kernel width after cooking (KWAC). The average length and width of 10 cooked kernels in millimetre (mm) was used for analysis. Kernel elongation ratio (KER) was then calculated by dividing the average KLAC with average KLBC for each genotype.

Polished kernels were finely powdered in a micronizer mill. 100 mg of flour was placed in a 20 mL slim borosilicate glass test tube (1.6 x 15 mm) and 0.2 mL of ethanol containing 0.25 % thymol blue was added followed by 2 mL of 0.2 N KOH. The flour was dispersed uniformly by mixing in a cyclone mixer. The test tubes were placed in a water bath at 90-100 °C for 8 min. The samples were cooled to room temperature, vortexed and then placed in a low-temperature water bath at 0–2 °C for 20 minutes. The tubes were wiped off moisture and then laid horizontally on a graph paper for one hour. The length of the blue coloured gel from the inside bottom of the test tube to the gel front was measured as gel consistency.

Statistical analyses

All the analyses were performed using the software packages PBTools v.1.4 and STAR 2.0.1 (IRRI 2014 a,b), R Studio v.1.1.453 and Microsoft Excel.

Analysis of variance (ANOVA) for the traits was carried out using the augmented RCB procedure. Genetic parameters like phenotypic coefficient of variation (PCV), the genotypic coefficient of variation (GCV), broad sense heritability (h_{bs}^2), genetic advance (GA) and genetic advance as a percentage of the mean (GAM) were calculated using the following formulae. From the ANOVA, the phenotypic variance (V_p) was obtained from the genotype mean squares (GMS) directly. The error mean square (EMS) was taken as the environmental variance (V_g). From this, the genotypic variance (V_g) was calculated as V_g = V_p -

V_e. GCV was estimated from the expression $\frac{\sqrt{V_g}}{\overline{x}} \times 100$,

where \overline{X} , was the genotype mean. Similarly, PCV

was estimated from $\frac{\sqrt{V_{p}}}{\overline{X}}{\times}100$. The heritability in broad

sense was calculated as $h_{bs}^2 \frac{\sqrt{V_g}}{\overline{V_p}} \times 100$, the genetic advance as $_{GA = k.h_{bs}^2} \sqrt{\overline{V}}$, where *k* is the selection differential at 5 per cent selection pressure *i.e.* 2.06 and genetic advance as a percentage of mean,

 $\mathsf{GAM}(\%) = \frac{GA}{\overline{X}} \times 100 \; .$

Estimation of genetic diversity

Analysis of principal components (PC) encompassing total variation for grain physicochemical traits and nutritional traits were derived separately. The correlation structure of the component traits was decomposed to components, which accounted for maximum variation progressively on a reducing scale. The components having eigenvalues exceeding one were identified as significant PCs. The factor coordinates of the genotypes were computed for the derived PCs. The factor-variable correlations (factor loadings) were used to compute the contribution of variables to individual PCs. The most influential traits were identified from their relative contribution to the first PC followed by second PC and so on. The contributions of genotypes to PCs were used to scatter them for identifying the genotypes associated with those variables determining the total variability in the data.

The factor coordinates for the genotypes were used for cluster analysis. Only PCs accounting up to 99% of the cumulative variation were used for the clustering process. Clustering was done using Kmeans clustering procedure, an unsupervised algorithm using a set of a priori K values and Euclidean distances. The optimum number of clusters was determined based on elbow method by plotting the inter-cluster deviation against the k value and determining the lowest k value at which the inter-cluster deviation is minimized. For the K sets, the mean intra-cluster distance, D(k) of the genotypes from the respective cluster centroid was worked out. D(k) will drop to zero as the number of clusters equals to the number of genotypes. By plotting the deviations of D(k) between adjacent K [D'(k)], the K at which D'(k) showed the flattening trend (the elbow) was taken as the optimal K. Cluster statistics of the clusters identified, were worked out.

Results

Estimation of variance components and genetic parameters

The coefficient of variation (CV) for grain nutritional traits varied from 15.11 % for GPC to 51.89 % for Fe in polished rice (Fe-PR) and from 9.33 % for KWBC to 40.09 % for ER among physico-chemical traits (Table 1). The GPC ranged from 3.43 % (CN 1268-7) to 10.84 % (Uphar). The trait Fe in brown rice (Fe-BR) varied from 6.5 to 23.1 mg g^{-1} with a CV of 25.84 % while Fe-PR exhibited a maximum variance of 51.89 % with a range of 0.80-12.30 mg g^{-1} . The genotype Shah Pasand recorded highest Fe-BR concentration of 23.10 mg g^{-1} but in polished rice it was only 3.50 mg g^{-1} . In contrast, the genotype IC 2127 exhibited as high as 12.30 mg g⁻¹ for Fe-PR while its Fe-BR was 16.20 mg g^{-1} , showing Fe retention of 75.9 % in the endosperm. The Fe retention on polishing varied from 5.40 % (Aziz Beoul) to 96.30 % (Kudrat 3). Zn concentration among genotypes ranged from 13.00-46.20 mg g^{-1} in brown rice and 8.20-40.90 mg g^{-1} in polished rice. The genotype Karuppunel exhibited the highest concentration of Zn both in brown rice (46.20 mg g^{-1}) and polished rice (40.90 mg g^{-1}) with a retention of 88.5 %, while the accession Sagar Damba exhibited the lowest concentration of Zn in brown rice (Zn-BR) $(13.00 \text{ mg g}^{-1})$ and Zn in polished rice (Zn-PR) (8.20) mg g^{-1}). The per cent retention after polishing for grain Zn was much higher than the grain Fe content and it ranged from 57.3 % (Kanak) to 96.8 % (VOH-PCR-3113).

Among the physico-chemical traits, the KLBC ranged between 3.33 mm (C1268-7-10) and 8.00 mm (Pusa 1301) with an average of 5.33 mm and CV of 15.61 %. The KLAC ranged from 5.23 mm to 17.22 mm with an average of 8.0 mm and CV of 14.54 %. The longest cooked grain length was recorded in Pusa Basmati 1121 (17.22 mm), which also has recorded the maximum LW ratio (5.1). The CV for KWBC was 9.33 % while for KWAC was 13.48 %, with an average grain width of 1.73 mm and 2.44 mm before and after cooking, respectively. The average LW ratio was 3.11 with a CV of 16.62 %. The ER ranged from 1.02 in Pusa 1447 to 2.33 in Pusa Basmati 1121 with an average of 1.51 and very high CV (40.09 %).GC showed wide variation among the genotypes, with minimum of 21.00 mm (CR 246-16 and UPRI 2003-45) and a maximum of 122.50 mm (Khuch), and a CV of 18.54 %.

The PCV for the grain nutritional traits ranged from 15.19 % to 88.02 % while the GCV ranged from 15.16 % to 71.57 % (Table 2). Three of the five nutritional traits *viz.*, Fe-BR, Fe-PR and Zn-BR recorded significantly higher PCV than GCV indicating the role of environment. These traits showed moderately high level of broad sense heritability. The traits like Zn-PR and GPC, showed high heritability (<80%) with very close correspondence between PCV and GCV. Genetic advance as a percentage of the mean (GAM) ranged from 31.15 % (GPC) to 119.87 % (Fe-PR) and showed high values for all the nutritional traits.

Similar to the grain nutritional traits, the grain physico-chemical traits exhibited varying degree of genetic variance. The PCV ranged from 12.92 % (KWAC) to 41.62 % (GC) and the GCV ranged from 10.82 % (KWBC) to 40.99 % (GC). Corresponding heritability range was between 42.12 % (KWBC) and 97.60 % (KWAC). Among the seven-grain appearance and cooking quality traits, four (KLBC, LWR, KLAC and GC) were in the category of high PCV (> 20 %) while the rest showed medium level (10-20 %) of variation. In case of GCV, the traits LWR, KLAC and GC had high range, while the rest were in the category of medium GCV. Broad sense heritability ranged from 42.12 % (KWBC) to 97.60 % (KWAC) while GAM ranged from 14.47 % (KWBC) to 83.16 % (GC). All

			-				-	
Variable	V_g	Ve	Vp	PCV%	GCV%	² _{bs} %	GA	GAM
Nutritional t	raits							
Fe-BR	25.03	7.73	32.76	42.22	36.90	76.41	9.01	66.45
Fe-PR	9.32	4.78	14.11	88.02	71.57	66.11	5.11	119.87
Zn-BR	38.32	16.92	55.24	31.62	26.34	69.37	10.62	45.19
Zn-PR	26.23	0.38	26.60	29.23	29.02	98.58	10.47	59.36
GPC	1.31	0.01	1.31	15.19	15.16	99.51	2.35	31.15
Physicoche	mical traits							
KLBC	1.03	0.55	1.59	23.48	18.96	65.23	1.69	31.55
KWBC	0.04	0.05	0.08	16.68	10.82	42.12	0.25	14.47
LW Ratio	0.61	0.11	0.72	27.23	25.01	84.37	1.48	47.32
KLAC	4.24	4.54	8.78	35.70	24.80	48.26	2.95	35.49
KWAC	0.12	0.00	0.12	12.92	12.77	97.60	0.70	25.99
ER	0.05	0.03	0.08	17.84	14.54	66.45	0.38	24.42
GC	471.89	14.67	486.56	41.62	40.99	96.99	44.07	83.16

Table 2.	Parameters of	genetic variance	for the grai	n nutritional ar	nd phy	sicochemical o	quality traits
		genetic variance	ioi ine giai	n nutnuonai ai	nu pny	Sicouriernicar	լսնույ հն

Fe-BR = Fe content of brown rice in $\mu g/g$; Fe-PR = Fe content of polished rice in $\mu g/g$; Zn-BR = Zn content of brown rice in $\mu g/g$; Zn-PR = Zn content of polished rice in $\mu g/g$; GPC = grain protein content in %; KLBC = kernel length before cooking in mm; KWBC = kernel width before cooking in mm; LWR = length-width ratio; KLAC = kernel length after cooking in mm; KWAC = kernel width after cooking in mm; ER = elongation ratio; GC = gel consistency in mm; V_g = genotypic variance; V_e = environmental variance; V_p = phenotypic variance; PCV = phenotypic coefficient of variation in %; GCV = genotypic coefficient of variation in %; h^2_{bs} = heritability in broad sense in %; GA = genetic advance; GAM = genetic advance as percentage of mean

PCV and GCV categories: 0-10% low; 10-20% medium; >20% high (Sivasubramanian and Menon, 1973)

Heritability categories: 0-30% low; 30-60% moderate; >60% high (Robinson et al. 1949)

GAM categories: 0-10% low; 10-20% moderate; >20% high (Johnson et al. 1955)

the physicochemical traits had high heritability, except for KWBC and KLAC, which showed moderate values. Similarly, except for KWBC which had moderate GAM, remaining traits were in the high GAM category.

Association among the traits

The direction and magnitude of correlation among the traits studied is depicted in Fig. 1. Among the grain nutritional parameters, Fe-BR showed a significant positive correlation with Zn-BR (0.74) and Zn-PR (0.71). While Zn-BR and Zn-PR were also strongly correlated (0.95), Fe-BR showed very minimal correlation with Fe-PR (0.16). The GPC did not show any association with both the mineral nutrients. Among the grain guality traits, KLBC had a significant positive correlation with KLAC (0.63) and LW ratio (0.81), while it showed a significant negative correlation towards ER (-0.33) and poor but negative correlation with KWAC. KWBC was positively correlated with KWAC (0.41) and negatively correlated with LW ratio (-0.53). KLAC was positively correlated to LW ratio (0.52) and ER (0.44), while KWAC was negatively correlated to LW ratio (-0.33). ER showed a negative association with LW ratio (-0.40).

Principal component analysis

Principal component analysis was used to understand how grain quality and nutritional parameters contributed to the total variability for these traits amongst the 190 rice accessions. The proportion of total variance explained by each PC, arranged in decreasing order of importance is presented in Table 3. For the two groups of traits, two PCs each having eigenvalues more than one were chosen as the most significant components. These two PCs explained almost 73.15 % of the total phenotypic variation among the accessions for five grain nutritional traits, while cumulative variation explained for the grain physicochemical traits was 62.82 %. The first PC explained 52.85 % and 34.92 % of phenotypic variance for nutritional and physico-chemical traits, respectively while the respective variances explained by the second PC were 20.3 % and 27.9 %. Partitioning of eigenvalues of the significant PCs, the factor-variable correlations (factor loadings) indicated that all the nutritional traits had positive influence on PC1, while Fe-BR and GPC had negative influence towards PC2. Similar positive trend was observed for physicochemical traits also except KWAC for PC1 and KLBC for PC2 which had influence on the negative direction.

Eigenvectors, the coefficient of orthogonal transformation and the degree of influence of the

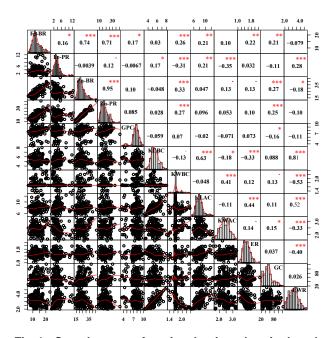


Fig. 1. Correlogram of grain physico-chemical and nutritional parameters from the rice germplasm set used in the study. The upper diagonal shows the correlation coefficients. The diagonal cells show the histogram of the traits. Physicochemical traits are kernel length before cooking in mm (KLBC), kernel width before cooking in mm (KWBC), kernel length after cooking in mm (KLAC), kernel width after cooking in mm (KWAC), elongation ratio (ER), gel consistency in mm (GC) and length-width ratio (LWR). The nutritional parameters are Fe content of brown rice in µg/g (Fe-BR), Fe content of polished rice in µg/g (Fe-PR), Zn content of brown rice in µg/g (Zn-BR), Zn content of polished rice in µg/g (Zn-PR) and grain protein content in % (GPC). *, ** ***, correlation coefficients are significant at p<0.05, 0.01 and 0.001 respectively

variables towards the factors are given in Table 4. Vectors of variable contributions to the physicochemical and nutritional quality parameters towards major PCs are given in Fig. 2. The contributions are the squared eigenvectors scaled 100 times to bring into % scale. Variable contributions for nutritional traits show high influence of Zn-PR, Zn-BR and Fe-BR towards PC1 with values of 34.4 %, 34.1 % and 29 % respectively. Fe-PR was the most contributing trait in PC2 explaining as high as 75.5 % of the variation encompassed by the PC2, while GPC contributed towards 23.25 % of variation to the PC2. Among the physico-chemical variables, KLBC (46.58 %) and KLAC (46.3 %) remained the most contributing traits to PC1. Total variation of the PC2 is explained by

Parameters		Principal co	omponents		
	PC1	PC2	PC3	PC4	PC5
Nutritional quality traits					
Standard deviation	1.63	1.01	0.99	0.57	0.21
Proportion of variance	0.53	0.20	0.19	0.07	0.01
Cumulative proportion (%)	52.85	73.15	92.63	99.14	100.0
Eigenvalue	2.64	1.02	0.97	0.33	0.04
		Factor loadings			
Fe-BR	0.876**	-0.042	0.056	-0.477**	-0.017
Fe-PR	0.156*	-0.875**	0.451**	0.072	0.022
Zn-BR	0.954**	0.102	-0.174	0.165*	0.151*
Zn-PR	0.950**	-0.021	-0.128	0.249**	-0.139*
GPC	0.198**	0.486**	0.849**	0.065	0.000
Physicochemical quality trait	S				
Standard deviation	1.32	1.18	0.96	0.79	0.57
Proportion of Variance	0.35	0.28	0.18	0.12	0.07
Cumulative Proportion	34.92	62.82	81.07	93.50	100.00
Eigenvalues	1.75	1.40	0.91	0.621	0.33
		Factor loadings			
KLBC	0.902**	-0.070	0.059	0.121	0.405**
KWBC	0.152*	0.740**	0.436**	-0.489**	0.021
KLAC	0.899**	0.040	0.090	0.149*	-0.400**
KWAC	-0.238**	0.783**	0.099	0.564**	0.037
GC	0.211**	0.477**	-0.837**	-0.163*	0.001

Table 3. Principal components (PCs) extracted for the grain quality traits based on the correlation structure and the factor-variable correlations (factor loadings)

Fe-BR = Fe content of brown rice in $\mu g/g$; Fe-PR = Fe content of polished rice in $\mu g/g$; Zn-BR = Zn content of brown rice in $\mu g/g$; Zn-PR = Zn content of polished rice in $\mu g/g$; GPC = grain protein content in %; KLBC = kernel length before cooking in mm; KWBC = kernel width before cooking in mm; KLAC = kernel length after cooking in mm; KWAC = kernel width after cooking in mm; GC = gel consistency in mm. Eigenvalues in boldface indicate most significant principal components.

*,** significant at p<0.05 and p<0.01 respectively

KWAC (43.98 %), KWBC (39.24 %).

Similarly, the influence of genotypes on the PCs was determined from their PC scores, which was used to disperse them (Fig. 3). In case of nutritional traits, Karuppunel (GP44) showed maximum influence on PC1, while IC2127 (GP151) showed greater influence on PC2. There were a distinct set of seven genotypes that showed significant effect on PC2. Pusa Basmati 1121 (GP125) was distinctly separated on PC1 in case of grain physicochemical traits, followed by Pusa1301 (GP133), PRR121 (GP86), PRR115 (GP83) and on the PC2 axis, Khuch (GP62) followed by Mehvan (Purple) (GP182) were the most influential genotypes.

In this case also, distinct grouping of genotypes that has differential influence on the major axes could be identified.

Cluster analysis and diversity

Cluster statistics and diversity parameters obtained are given is Table 5. The elbow points based on the inter-cluster deviation grouped 190 genotypes into three and two clusters on the basis of grain nutritional traits and physicochemical traits respectively (Fig. 4). Basing nutrition quality (Fig. 5a), Cluster 2 was the largest with 115 genotypes (60.5%) followed by cluster 1 with 49 genotypes (25.8%) and cluster 3 with 26 genotypes

Particulars	Eiger	vectors	Contrib	ution (%)
	PC1	PC2	PC1	PC2
Nutritional	quality tra	its		
Fe-BR	0.539	-0.042	29.05	0.17
Fe-PR	0.096	-0.869	0.93	75.50
Zn-BR	0.587	0.102	34.41	1.03
Zn-PR	0.584	-0.021	34.13	0.04
GPC	0.122	0.482	1.48	23.25
Physicoch	emical qua	ality traits		
KLBC	0.682	-0.059	46.58	0.35
KWBC	0.115	0.626	1.32	39.24
KLAC	0.680	0.034	46.30	0.12
KWAC	-0.180	0.663	3.24	43.98
GC	0.160	0.404	2.56	16.30

 Table 4.
 Eigenvectors of the quality variables and their contributions towards the significant principal components

Fe-BR = Fe content of brown rice in $\mu g/g$; Fe-PR = Fe content of polished rice in $\mu g/g$; Zn-BR = Zn content of brown rice in $\mu g/g$; Zn-PR = Zn content of polished rice in $\mu g/g$; GPC = grain protein content in %; KLBC = kernel length before cooking in mm; KWBC = kernel width before cooking in mm; KLAC = kernel length after cooking in mm; KWAC = kernel width after cooking in mm; GC = gel consistency in mm. Contribution % = Eigenvector² x 100

(13.7%). Cluster 3 exhibited the highest average intercluster distance from cluster 2 (1.33). Comparing the cluster means, Cluster 3 exhibited the highest mean for Zn-BR (33.39) followed by Zn-PR (27.37) and Fe-BR (18.42) while the highest mean value for Fe-PR was observed in cluster 1 (5.5). The contribution of GPC to all the three clusters was almost similar. For the grain physico-chemical traits (Fig. 5b), Cluster 2 was the largest with 127 genotypes (66.8 %) while cluster 1 consisted of 63 genotypes (33.2 %). Cluster 1 exhibited highest mean values for KLAC (9.37 mm), KLBC (6.16 mm), LWR (3.59) and GC (59.26 mm) while KWAC recorded highest mean in cluster 2 (2.52 mm).

Patterning of diversity of germplasm set for the traits, the distribution of diverse genotypes in the clusters was at a level of 0.92 evenness for nutritional traits and 0.84 for the physico-chemical quality traits. However, Shannon-Weiner diversity index of the grain nutritional traits was 0.63 and for physico-chemical was 0.93.

Discussion

Understanding the genetic parameters of the complex grain quality traits is a prerequisite for the implementation of the plant breeding programmes

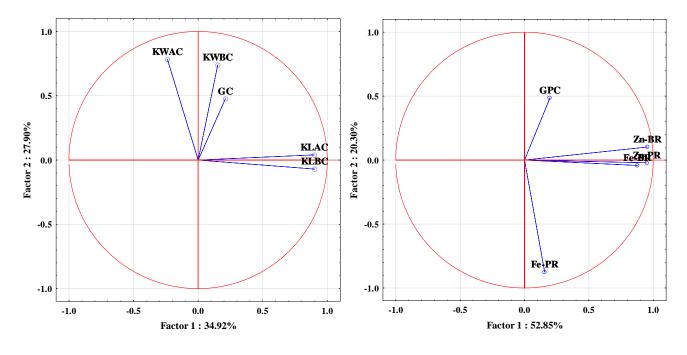


Fig. 2. Vectors of variable contributions towards physicochemical and nutritional quality parameters towards major principal components (PCs). The directions of the variable coordinates show the direction of their influence on PCs

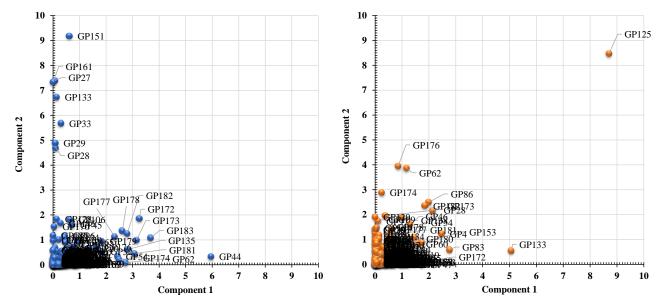


Fig. 3. Dispersion of genotypes based on their contribution towards major principal components (PCs) for (a) grain nutritional traits and (b) physicochemical traits. The most divergent genotypes had extreme phenotypes for the most contributing traits towards the respective PCs. Genotypes codes are provided in Supplementary Table 1

Partic	culars	Nutritional trai	its		Physicochemica	al traits
		Cluster 1	Cluster 2	Cluster 3	Cluster 1	Cluster 2
No. o	f genotypes	49.0	115.0	26.0	63.0	127.0
Propo	ortion %	25.8	60.5	13.7	33.2	66.8
Dissiı	milarity	$d_{(1,2)} = 1.10$	$d_{(1,3)} = 1.22$	$d_{(2,3)} = 1.33$	$d_{(1,2)} = 1.00$	
Even	ness	0.92			0.84	-
Shan	non-Weiner DI	0.63			0.93	-
	Fe-BR	14.19	10.89	18.42	-	-
	Fe-PR	5.50	3.10	2.98	-	-
	Zn-BR	25.06	19.53	33.39	-	-
S	Zn-PR	20.65	14.70	27.37	-	-
Cluster means	GPC	7.83	7.39	7.86	-	-
erπ	KLBC	-	-	-	6.16	4.91
lust	KWBC	-	-	-	1.74	1.73
S	KLAC	-	-	-	9.37	7.37
	KWAC	-	-	-	2.28	2.52
	ER	-	-	-	1.53	1.51
	LW Ratio	-	-	-	3.59	2.88
	GC	-	-	-	59.26	52.20

Table 5. Cluster statistics and diversity indices for grain quality traits based on principal component scores of genotypes

Fe-BR = Fe content of brown rice in $\mu g/g$; Fe-PR = Fe content of polished rice in $\mu g/g$; Zn-BR = Zn content of brown rice in $\mu g/g$; Zn-PR = Zn content of polished rice in $\mu g/g$; GPC = grain protein content in %; KLBC = kernel length before cooking in mm; KWBC = kernel width before cooking in mm; LWR = length-width ratio; KLAC = kernel length after cooking in mm; KWAC = kernel width after cooking in mm; ER = elongation ratio; GC = gel consistency in mm; DI = diversity index

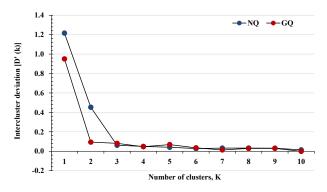
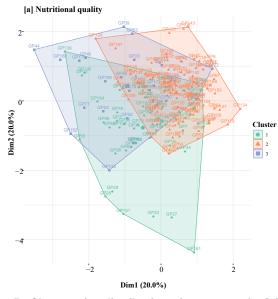


Fig. 4. Determination of optimum clusters by K-means clustering using the elbow method



the expression of these traits. This indicated that much of the total variation is contributed by the genetic factors and hence selection for these traits would be effective. Rest of the traits showed moderate influence of environments, which may require precision evaluation across the environments to make the selections effective. The distribution of the variability was in distinct groups for the grain nutritional traits, which had high richness than the grain physicochemical traits, and therefore, showed more categorical diversity and low Shannon-Weiner diversity index. Moreover, the Fe and Zn content in the bran and endosperm had

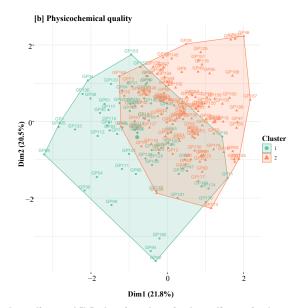


Fig. 5. Cluster-wise distribution of genotypes for [a] nutritional quality and [b] physicochemical quality traits based on principal component analysis

targeting quality improvement. The present study revealed the existence of moderate to high PCV and GCV for all the traits analysed. As per the Deshmukh et al. (1986) classification of PCV and GCV, Fe-BR, Fe-PR, Zn-BR and Zn-PR were in the category of high PCV and GCV (>20 %) while GPC was in the medium category (10-20 %). Similar results were reported by earlier studies on quality traits in Basmati rice (Singh et al. 2017), physico-chemical and cooking characteristics (Rani et al. 2019; Umadevi et al. 2010), for grain Fe and Zn in brown rice (Patil et al. 2015) and yield and its related traits (Osman et al. 2012; Khatun et al. 2015). The environmental effect on a trait is indicated by the magnitude of the difference between PCV and GCV. Of the 12 traits assessed in the study four traits viz., GPC, Zn-PR, GC and KWAC exhibited close correspondence between PCV and GCV depicting minimum influence of the environment on

distinct pattern which might have formed diverse combinations in the germplasm set for these two traits. Alternatively, the physicochemical quality was almost singly determined by the grain length in the present germplasm assembly. Since, GC was distributed evenly across the clusters, it had very little role in categorising the genotypes. Therefore, the distinct characterisation was based on the extra-long slender grains of Basmati type which was emphasised by the high elongation ratio on cooking. However, since proportion of such genotypes was low in the assembly, Shannon-Weiner diversity index was high in the case of physico-chemical quality traits in the germplasm assembly.

The study depicted wide variation in grain size and shape which is a reflection on the effect of various allelic combinations of the genes governing grain

appearance in rice. In recent years several QTLs governing grain size were identified and few of them including GS3 (Fan et al., 2006; Mao et al. 2010), GS5 (Li et al. 2011), GW2 (Xian-Jun et al. 2007), qSW5/ GW5 (Shomura et al. 2008; Weng et al. 2008), GW8 (Wang et al. 2012), qGL3/qGL3.1 (Qi et al. 2012; Zhang et al. 2012), GL7/GW7 (Wang et al. 2015; Wang et al. 2015), TGW6 (Ishimaru et al. 2013) and OsSPL14 (Jiao et al. 2010; Miura et al. 2010), OsSPL16 (Wang et al. 2012) were cloned and characterized. These studies deciphered the complex nature of grain appearance trait involving multiple signalling pathways like Gprotein signalling pathways, ubiquitination followed by proteasomal degradation and phytohormones. Nevertheless, a comprehensive molecular mechanism underlying grain appearance still remains elusive. The vivid variations in physicochemical traits observed in the accessions used in the study indicated that the germplasm set constituted valuable genetic resources for allele mining studies to identify various allelic variants at a locus and determine the interactions among the alleles of different loci. It is pertinent here to emphasise that the genotypic constituents in the present assembly contained several landraces that are seldom cultivated on commercial scale.

Several studies have established that Fe is mostly localized in embryo and aleurone layer and very less Fe is distributed in the endosperm (Kaur et al. 2019; Kyriacou et al. 2014; Choi et al. 2007; Promu-thai et al. 2003). Conversely, a significant concentration of Zn is localized in endosperm and retained even after polishing. The wide variation for the quantum loss of these metal elements upon polishing among the 190 accessions shows the opportunity for selecting genotypes with reduced loss of Fe and Zn upon polishing, and also for their potential use in development of biofortified varieties. Harvestplus challenge programme working on biofortication of staple foods has set targets of 9-11 % of protein, 13 mg g^{-1} of Fe and 28 mg g^{-1} of Zn in polished rice to meet approximately 30% of Estimated Average Requirement (EAR) (HarvestPlus 2005; Andersson et al. 2017). Eight genotypes viz., Karuppunel, Budgi, Mehvan (green), Khuch, Mehvan (purple), Begum, Bala Kaun and PRR 109 recorded Zn concentrations above 28 mg g^{-1} in polished rice. For grain Fe concentration, none of the accessions recorded >13 mg g^{-1} of Fe in polished rice except for IC 2127 which has a value almost close to the HarvestPlus target. About eleven accessions had GPC in the target range. These accessions can be utilized as donors in rice

biofortification programs for enhancing the micronutrient status of rice endosperm. The landrace 'Karuppunel' was grouped in cluster 3 with the highest concentration of grain Zn in both brown (46.2 mg g^{-1}) and polished rice (40.9 mg g^{-1}) had recorded maximum distance of 1.88 from the cluster centre. Such varieties can be crossed with the genotypes from cluster 1 to combine high Zn content with high grain Fe in PR. Mapping populations are being developed using Karuppunel as a high Zn parent and efforts are underway to map the genomic regions governing high Zn accumulation in Karuppunel.

In conclusion, the study analysed the extent of genetic variability and diversity for grain nutritional and quality parameters in the primary gene pool of rice and identified promising donors for enhancing the nutritional status of rice endosperm *vis-a-vis* maintaining the superior quality and yield.

Authors contribution

Research idea (AKS, HB), experimental design (HB, PKB), research material contributions (AKS, HB, PKB, GKS), field and laboratory execution (HB, SR), data collection (HB, PKB, RKE, NM), analysis and interpretation of data (HB, KKV, AKS), script preparation (HB, AKS, KKV).

Declaration

The authors declare no conflict of interest.

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GP 1 CR 2461-9 - GP 2 UPRI 2003-45 I GP 3 PNR 381 GP 4 Puniab Mehak 1 I				•	
UPRI 2003-45 PNR 381 Puniab Mehak 1				Ŀ	OD
PNR 381 Puniab Mehak 1	IR00A102/ IR66452-179-2-6-4-1				
Puniab Mehak 1	Tainan 3 mutant/ Basmati370	1992	85-105	RfU	WB
	IR 70423-170-2-3 / IR 70446-85-3-2 // IR 70423-170-2-3	2009	125		PB
Jayati	Rajeswari/ T 141		135		OD
CT 10006-7-2M-5-1 P3-M					Columbia
GP 8 Chandrahasini	Abhaya/ Phalguna	2007	120-125	RfU	CH
	HPR 9020-2-2-2 1-1-1/ Phul Patas/ HUP 741	2006	125-135	님	막
-	IR64/ Azucena		120	RfU	KA
				Ŀ	PB
Ajaya (RR 8585)	IET4141/ CR 98-7216	1992	130-135	IrM	AS, GO, PY
Early Samba (RNRM 7)	Mutant of BPT5204		130-135		AP
Phalguna	IR-8 / Siam-29	1978	140-145	Colr	KA, AP
GP 15 VLT 6 -					
RIL 10					
GP 17 Pant Dhan 19 E	BG 132/ UPRI 95-141	2007	130	Ŀ	PB, HR, GJ, MH
GP 18 NDR 8015-1 II	R 72014-8 / NDR 1-1-1 B 53				dD
Pusa Sugandh 3	Pusa 1238-1/ Pusa 1238-81-6	2002	125-130	Ŀ	PB, HR, DL, UK, UP
Bala	422/ TN1	1970	105	RfU	DO
Pant Sankar Dhan 3	UPRI 9517A/ UARI 93287R	2006	126	Ŀ	NK
Samanta	T90/ IR8// Vikram/ Siam/// Mahsuri		140		OD
Tapaswini	Jagannath/ Mahsuri	1997	135	IrM	
183	Landrace				무
Birupa	ADT 27/ IR 8// Annapurna	1992		RfU	OD
Bhubana		1988		IrM	OD
10	IR 32 // Mahsuri / IR 28	1993	125	IrM	П
28 OYR 128 -					KA
GP 29 OYC 183 -					
BJ 1 (Red KI, Purple awns)				٦	Bangladesh
GP 31 Chandana S	sona/Manoharasali	1989	145	L	AP
Urvashi			135		
Pant Dhan 16	BG380/BG367-4	2001			AI
GP 35 CSR 27 N	Vona Bokra/ IR565-33-2	1998	125	Ŀ	AI
China 988	Introduction	1956	147-150	HIR	Я
DV 85	AC 26903				Bangladesh
IRAT 240 (IREM950)	Autant of IAC25	1980			Guyana
GP 39 CR 2363-26				Ŀ	Ō

Supplementary Table 1. Details of germplasm used in the study

(*i*)

					псоздани	Adaptation area
GP 40	Selected Sabarmati	Landrace				
GP 41	Cotton Dora Sannalu (MTU 1010)	Krishnaveni/ IR-64		120-125	IrM	AP
GP 42	Kataktara	Landrace			RfU	
GP 43	VOH-PCR-3110					
GP 44	Karuppunel	Landrace				TN
GP 45	Kasturi	Basmati 370/ CR88-17-1-5	2007	120		BH
GP 46	CN 1268-7-10	Jaya/ Pusa Basmati 1				WB
GP 47	BJ 1				느	Bangladesh
GP 48	VL 88-97-1-7					
GP 49	Kamlesh				닏	
GP 50	IR 78908			116-120	RfU	Philippines
GP 51	B 6144-MR-6-0-0	Landrace			HIR	West Africa
GP 52	Seond Basmati	Landrace			Aro	£
33	HPR 2104					£
4	Shah Pasand	Landrace			Aro	
GP 55	Chimbalate Basmati	Landrace				¥
90	PMK 1	CO 25/ ADT 31	1982	120-125	RfL	TN
22	Sitwa Dhan	Landrace				
GP 58	Gouri	MO 4 (Bhadra) (Cul. 2533)	2006	115-120	닏	КL
GP 59	Ananga	Kumar (T 90/ IR 8) // CR 57-49	1989	120	Ŀ	AI
GP 60	Pant Dhan 4	IR 262/ Remadja	1983	128-130	닏	UP, UK
2	OYR 69					KA
GP 62	Khuch	Landrace				¥
GP 63	CR 2499	BG 90-2/IR 67962-84-2-2-2			Ŀ	QO
7	Pusa 1460	Pusa Basmati 1//Pusa Basmati 1/IRBB 55	2007		Aro	
GP 66	UPRI 2003-24					
GP 67	Poornima	Poorva/ IR-8608-298	1997	100-105	RfU	MP
GP 68	UPRI 2003-18					
GP 69	Narendra Usar Dhan III	Lung YAI 148 / IR 9125-209-2-2-2-1 // IR 1872-27-3-1	2000	125-140	IrSA	ЧD
GP 70	NDR 359	BG-90-2-4/ 08677			느	ЧD
GP 71	NDR 97	N22/ Ratna	1991	100	RfU	ЧD
GP 72	Bhadrakali	Phalguna/ IR 36	1994	130-135	IrM	AP
GP 73	Shiva	Phalguna/ IR-50	1997	130-135	RFL	AP
GP 74	IR 77384-12-35-3-6-7-2-B					
GP 75	Narendra Usar Dhan II	IR1814/IR1366- 120 -3- 1//IR1539- 37-3-1	1997	130	IrSA	ЧD
GP 76	SKAU 220	GP 76 SKAU 220 JK				¥

(*ii*)

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		Parentage	Year	Duration	Ecosystem	Adaptation area
GP 77	PRR 105					
GP 78	PRR 117					
GP 79	PRR 103					
GP 80	PRR 123				닏	PB
o 81	PRR 114					
GP 82	PRR 120			ı		
GP 83	PRR 115					
GP 84	PRR 104					
GP 85	PRR 108					
GP 86	PRR 121				Ŀ	PB
GP 87	Pant Dhan 18	IR 25394-3-57// RD 23// IR 27316-96/// SPRLR 77205-3-2// SPDI P 70334-51-2 Padimea- SPP 85163- 5-1-2-4	2007	105-135	닌	BH, WB, OD, CH, AP, KA, TN, KL
GP 88	Indravati	UINEN 19207-01-21 Ediglee- UIN 00100- 0-1-2-4 IR 56/ OR 142-00		150	Ŀ	UU
GP 89	Pant Sugandh Dhan 17	Pusa Basmati 1 /UPRM 500	2006	135-140	빌고	ŝ
GP 90	HUR 200-57-1					
GP 92	JGL 11727	JGL 420/ Vijetha	2012	135-140	닏	AP
GP 93	Mahanadi	IR 19661-131/ Savitri		150	Ŀ	OD
GP 94	Pant Sugandh Dhan 15	Basmati 370/ Sudari// Behral/ Muskan 41	2002	145	I-L	UP
GP 95	Bhuman San	Landrace				
GP 96	JR 75	IR20/ L14// BSJ205		80-85	RfU	MP
GP 97	CO 37	TN 1/ CO 29	1978	115	Ŀ	TN, PY
GP 98	Sumati	Chandan / Pakistan Basmati	2002	140		
GP 99	SAF 1221-83					
GP 100	Pusa 1447	P1324/ Ajay				
GP 101	Pusa 1447-00-5-1	P1324/ Ajay				
GP 102	HUR105	Mutant of MPR7-2		130-135	느	EI
GP 103	Manaswini	Swarna / Lalat	2008	125-132	IrL, Rf	OD
GP 105	CSR 23	IR64//IR4630-22-2-5-1-3/IR9764-45-2-2	2004	130-135	IrSA	MH, GJ, KE, TN, WB
GP 106	Kudrat 3	Selection from landrace		120-135		UP
GP 107	RAU 3061	Kasturi / Sugandha				BH
GP 108	NDR 625	Mutant of Badshah Pasand			<u>-</u>	UP
GP 109	Sagar Samba	IR 8 / Siam 29 // IR 8 / PTB 21	1993	150	RfL	AP
GP 110	JGL 3828	Samba Mahsuri/ Aganni	2009	135-150	Ŀ	TG
GP 112	Muskan	Landrace				Я
GP 113	Pusa 1342	P1154-2/ P1201-92-11			Aro	
GP 114	MR 219	MR 137/MR 151				Malaysia
GP 115	UPRI 2003-15	IR00A102/IR66452-179-2-6-4-1				

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17				Ecosystem	Adaptation area
	Landrace				
GP 118 HKK 200-5/-1 GD 110 M/GL 23085	- Kanna / ACDA	-	- Early	-	
200		- 1	сану -	-	ξ,
	MR 137/ MR 151				Malaysia
				Ŀ	OD
GP 124 Phunchi	Landrace				ЛК
	Pusa 614-1-2/ Pusa 614-2-4-3	2003	140-145		PB, HR, UP, UK
	T(N)1/ Basmati 370// Basmati 370	1972			PB, HR, West UP
	Landrace				MN
		•		Ŀ	WB
	BPT 5204 / ARC 5984 // BPT 3291	2005	135-140	IrM	AP
_	T141/ IR8	1975	130-135		OD
GP 131 UPRVS 8-26		•			
GP 132 Super Basmati	Basmati 320/ IR 661	2004	145	Ŀ	РВ
iP 133 Pusa 1301	Improved Sabarmati/ Khalsa 7		135	Aro	
_	Swarna/ IR 36// Mohan/ Khitish	2012	145	Ŀ	WB, BH, OD, MH, AP, KA
GP 135 PRR 109					
GP 136 PRR 110					
				Ŀ	PB
					PB
	Mahsuri		135	RfU	UP
GP 141 RR 166-645	C22/CR 289-1208	1992	130-135	Ŀ	OD
GP 142 Nirri					PB
GP 143 C 22	Tjerernas/BPI 76//Palawan/Azucena		130	RfU	Philippines
GP 144 DHMAS-70G-164-29	HPU741/ Tetep			Ŀ	
GP 145 Ranbir Basmati	Selection from Basmati 370- 90-95	1996	120-125	Aro	ЛК
	Sel from Kala Sukhdas				HP
GP 147 Lang Phou	Lang Phou		100		MN
	Lalnakanda/ IR 30	1997	120-132	Ŀ	TN
GP 149 Basmati 370	Selection from Dehraduni Basmati	1973	150	Ŀ	HR
	GEB 24/ T(N) 1// Mahsuri	1979		닏	AP
GP 151 IC 2127	•				
GP 152 VOH-PCR-3113					
GP 153 Type 3	Landrace				UP

Details of germolasm used in the study (continued)

Nacina 12					
		•			UP
Sonasal	Landrace				
Khara Munga	Landrace				
IR 70	IR 25604/ IR 9828	1988			Philippines
ADT 39	IR 8/ IR 20	1989	119-125	뉟	NT
Haldimuri	Landrace				
Swarna (MTU 7029)	Vasista/ Mahsuri	1987	150	닐	OD, AP
KV Chinnor 2					•
Swarna Sub1	Swarna 3/ IR 49830-7-1-2-3	2009	140		AI
rilak Chandan	Landrace	2009			UK
Pusa 1490-03	Heibao/ P1302-3-3-1-10-02-1			Aro	
Pratikshya	Swarna /IR 64	2006	142	IrL, RfL	OD
Jhulhat	Landrace				
NDR 9830144	IR 60185-B-25-2-2 / IR 57519-PMI-5-3-2- 2 // IR 55008-10-3-3 - 3-3	2008	140-145	뉟	ЧР
MTU 1001 (Vijetha)	MTU 5249/ MTU 7014	1995	120-125	IrM	AP
Bamleshwari	RP 2154-40-1/ IR 9828-23 2	2002	130-135	IrM	MP, CH, UP
Ramachandi	IR 17494-32-2-1 / Jagannath	1998	160	RfL	OD
Apo	UPL RI 5/ IR 12979-24-1	2012	120	RfU	OD, CH
z Beoul	Landrace			HIR	Уſ
Begum	Landrce			HIR	Яſ
a Koun	Landrace			HIR	Яſ
Buta Baber	Landrace			HIR	Яſ
her	Landrace			HIR	JK
ver Safed	Landrace			HIR	Я
Budgi	Landrace			HIR	JK
l Baber	Landrace				ЛК
v Qudder	Landrace				Я
Kew	Landrace	•			ЛК
Mehvan (purple)	Landrace				ЛК
Mehvan (green)	Landrace				Я
Zag	Landrace				ЛК
50	CO 43 / ADT 38	2010	130-135	IrM	NT
51	ADT 43/ RR 272 – 1745	2005	105-110	Ŀ	NT
pathaam Kuruvai	Landrace		60	Ŀ	TN
mproved Samba Mahsuri	Samba Mahsuri*4/SS1113	208	140-145	Ŀ	AP, TN, GH
our Surbhit (RAU 3036)	Mutant of Rajendra Suhasini	2017	92-95	IrM	BH
North Andaman 2					AN
	AD 1 39 Haldimuri Swarna (MTU 7029) PDKV Chinnor 2 Swarna Sub1 Tilak Chandan Pratikshya Jhulhat NDR 9830144 MTU 1001 (Vijetha) Bameshwari Ramachandi Aziz Beoul Baleshwari Ramachandi Aziz Beoul Baber Baber Baber Baber Baber Baber Baber Co 50 Goll Baber Kew Mehvan (purple) Mehvan (purple) Mehvan (purple) Mehvan (purple) Mehvan (green) Mehvan (green) M	 Isa Interior (Chimor 2 and sets) Mahsuri (Chimor 2 and sub1 and sets) Mahsuri (Chimor 2 and sub1 vasista/ Mahsuri (Chimor 2 ana Sub1 vasista/ Mahsuri 2 and set a	Base Instruction Instruction	33 IK & KK 20 1993 119-125 arrad (MTU 7029) Vasista/ Matsuri 1997 150 1 V Chimor 2 Vasista/ Matsuri 1987 150 1 V Chimor 2 Vasista/ Matsuri 1987 150 1 V Chimor 2 Swarna 3/R 49830-7-12-3 2009 140 1 V Chandan Helbao/ P1302-3-3-1-10-02-1 2009 140 1 K Chandan Helbao/ P1302-3-3-1-10-02-1 2009 140 1 K Chandan Landrace 2008 140-145 2006 142 Matsuri R K 1446-0/1/R 57519-PMI-5-32-2 //R 55008-10-3-3-33 2008 140-145 2001 142 Matsuri Landrace Landrace 2002 142 2003 163 150-125 Matsuri R 715979-24-1 Landrace 2008 140-145 2002 120 2002 140-145 Mot Matsuri R 715979-24-1 2012 2012 2012 2012 2012 2012 2012	TU 7029) Ike Ki K 20 1987 150 TU 7029) Vasiski Matsuri 1987 150 nor 2 Swarna 3/i R 49830-71-2:3 2009 140 an Heibao/ P1302:3:3-1-10-02-1 2009 140 0.3 Heibao/ P1302:3:3-1-10-02-1 2009 142 0.3 Heibao/ P1302:3:3-1-10-02-1 2009 142 0.3 Heibao/ P1302:3:3-1-10-02-1 2009 142 1.44 IR 6018:6-25-22 / IR 57519-PMI-5-32-2 //IR 55008-10-3:3-3-3.3 2009 140 1.44 IR 6018:6-25-22 / Jagannath 2005 142 2005 1.44 IR 6018:6-25-22 / Jagannath 2012 120-125 1.41 IR 6018:6-25-22 / Jagannath 2012 120 1.41 IR 6018:6-25-22 / Jagannath 2012 2012 1.41 IR 6018:6-25

Details of germplasm used in the study (continued)