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Characterization of the Moroccan Bread Wheat Varieties for Agronomic and Quality Traits for Bread Making

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Bread wheat is one of the most important and widely grown food crops and its consumption is increasing world-wide, which makes people care more about quality and force processors to use it with specific quality attributes. Eighteen of the moroccan varieties of bread wheat from INRA, SONACOS and ICARDA are tested for agronomic and quality traits for two years 2016 and 2017. For each of the cultivars yield, thousand kernel weight, test weight, proteins, moisture, SDS sedimentation index, dough strength, stability, water absorption were assessed. High molecular weight glutenins were extracted from whole meal flour and electrophoresis was carried out. The yield was between 7,56 and 13,19 t/ha in 2016 and 23,33 and 39,67 t/ha in 2017the proteins content ranged between 9,40 and 14,80% for 2016 and 13,8 and 21,0% for 2017. There was a significant correlation between the majority of the traits and the grain protein content. However the results shows that the quality of the moroccan varieties still very low and many efforts should be made to improve the local quality for bread making and insure a good yield to meet the population needs and insure the self-sufficiency. Wheat breeders are strongly encouraged to overcome the challenge that face the cultivation of wheat and create new varieties that would be tolerant to drought, resistant to dome diseases and with a good quality.

Biography:

Kenza Eddakir is a PhD student in Agro physiology, Biotechnology, Environment and quality laboratory at Ibn Tofail University, Engineer in food industry from Hassan ii Agronomic and Veterinary Institute. Actually working on her PhD project at the International Center for Agricultural Research in the Dry Areas (ICARDA) on the diversity and association mapping of grain quality traits in common wheat (triticumaestivum, l).

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