Baking quality of wheat organic heterogeneous material and variety mixtures: much more than flour blends

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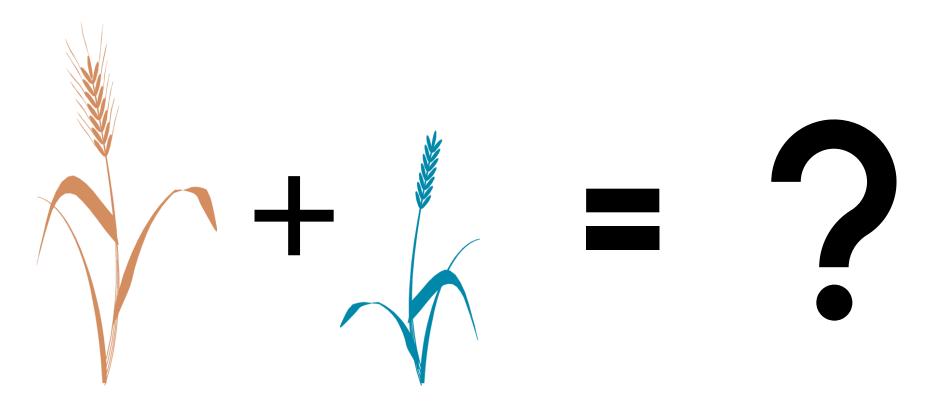


Context

- Innovation for organic breeding : intra-crop diversity
 - Variety mixtures
 - « Organic Heterogeneous Material »
- Advantages :
 - Increased stability compensation & adaptation
 - Increased performance complementarity

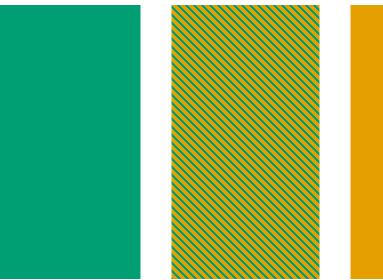
Little knowledge yet about assembly rules

Research question : identify beneficial or detrimental trait associations



Methodology

- Organic trials in Gembloux, Belgium
- Compare variety mixtures with their constituting pure stand varieties
 - Hagberg Falling Number, Zélény
 Sedimentation test, grain protein



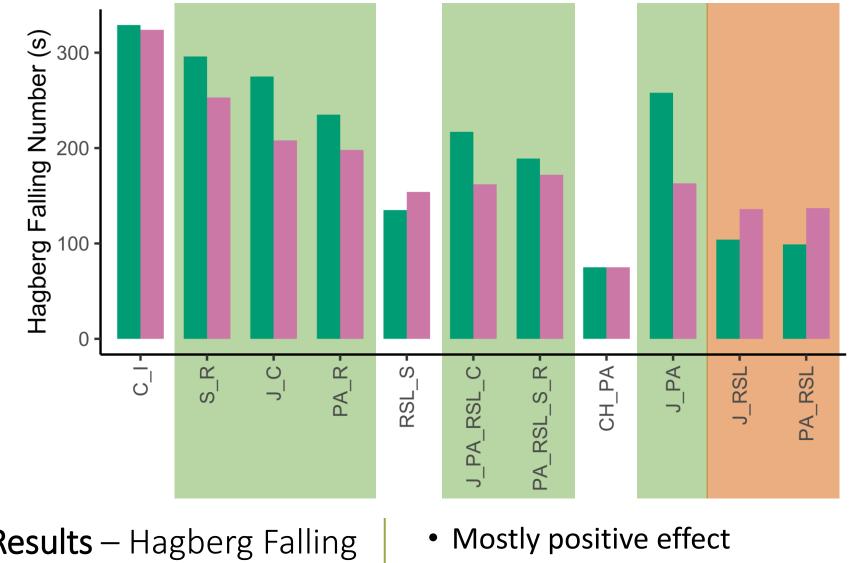


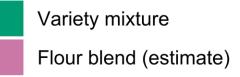
Methodology – mixtures

- 11 mixtures:
 - 9 two-variety mixtures
 - 2 four-variety mixtures
- Replacement design, equal proportions
- Combinations of 8 varieties:
 - 4 modern varieties: (Renan, Soissons, Imperator, Claire)
 - 4 heritage varieties: (White Chiddam, Japhet, Rouge de Saint-Laud, Prince Albert)
- Assembly logic: gradients of contrasts



Results

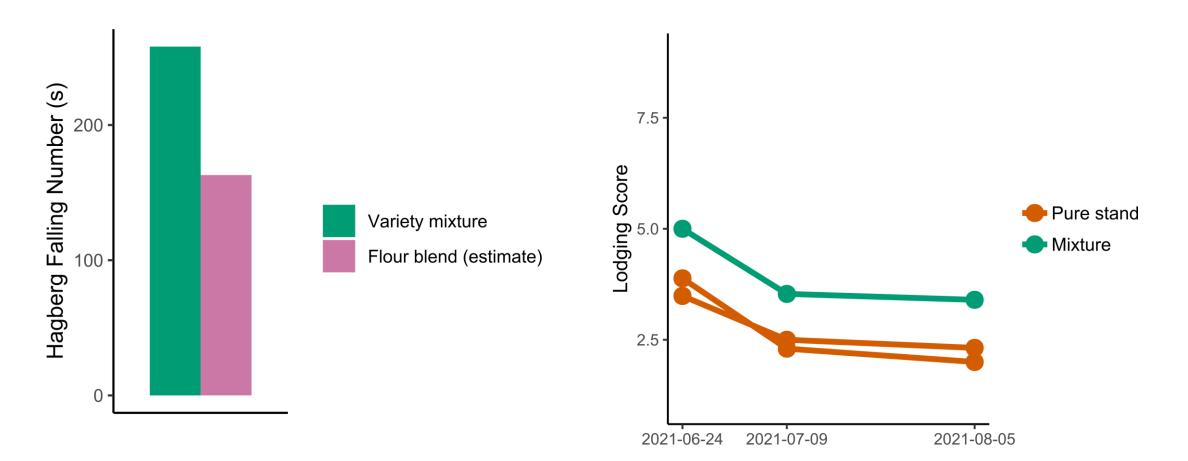




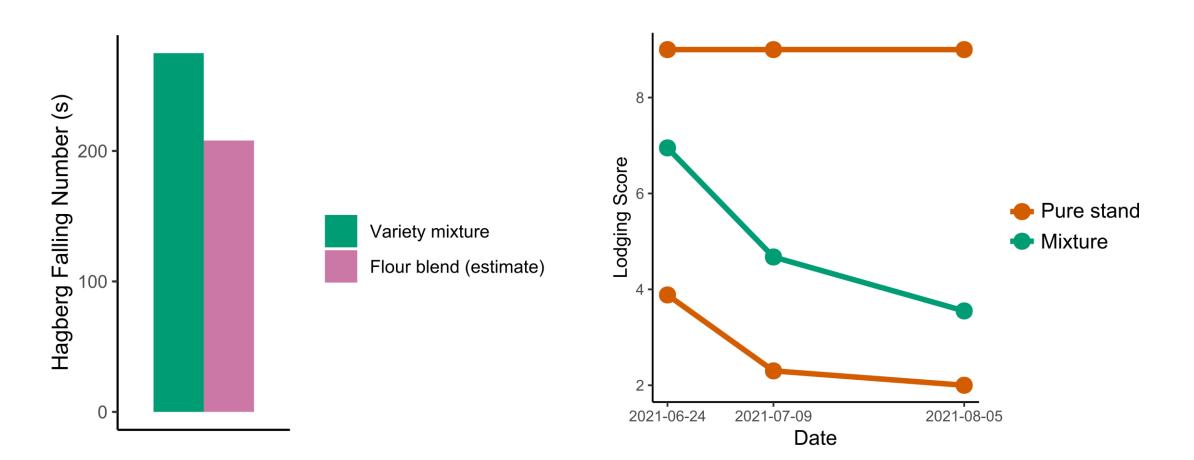
Results – Hagberg Falling Number

• Related to lodging

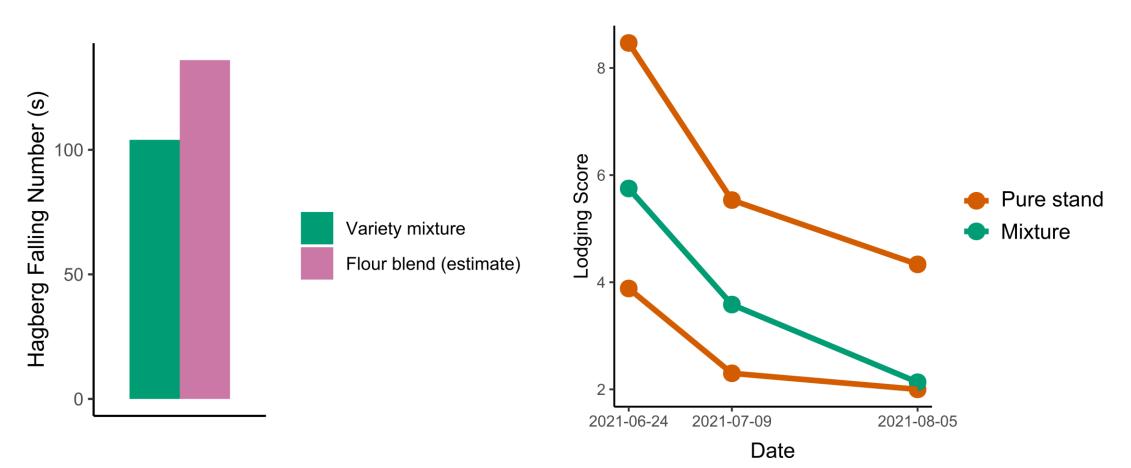
Mixture outperforms both components

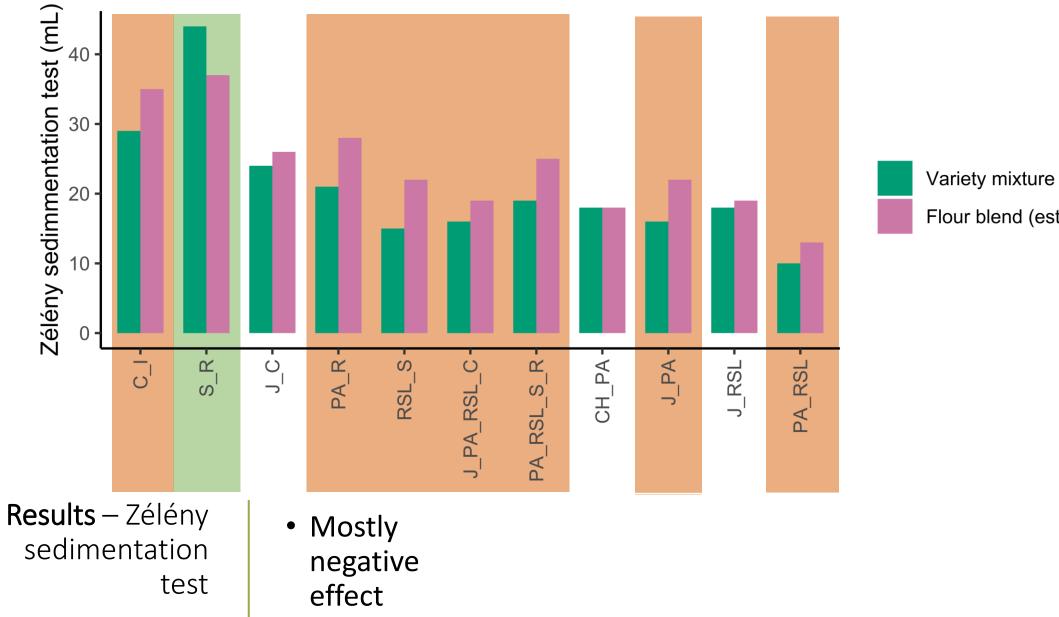


Mixture outperforms worst component



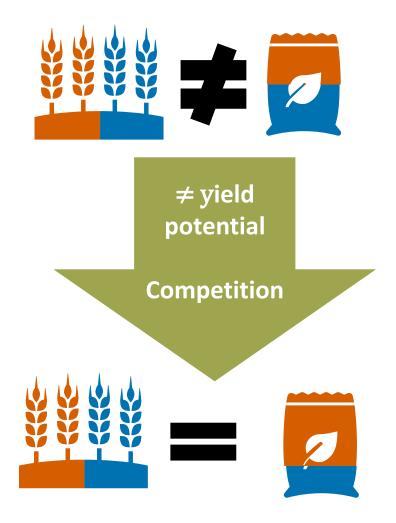
Mixture performs as bad as worst component

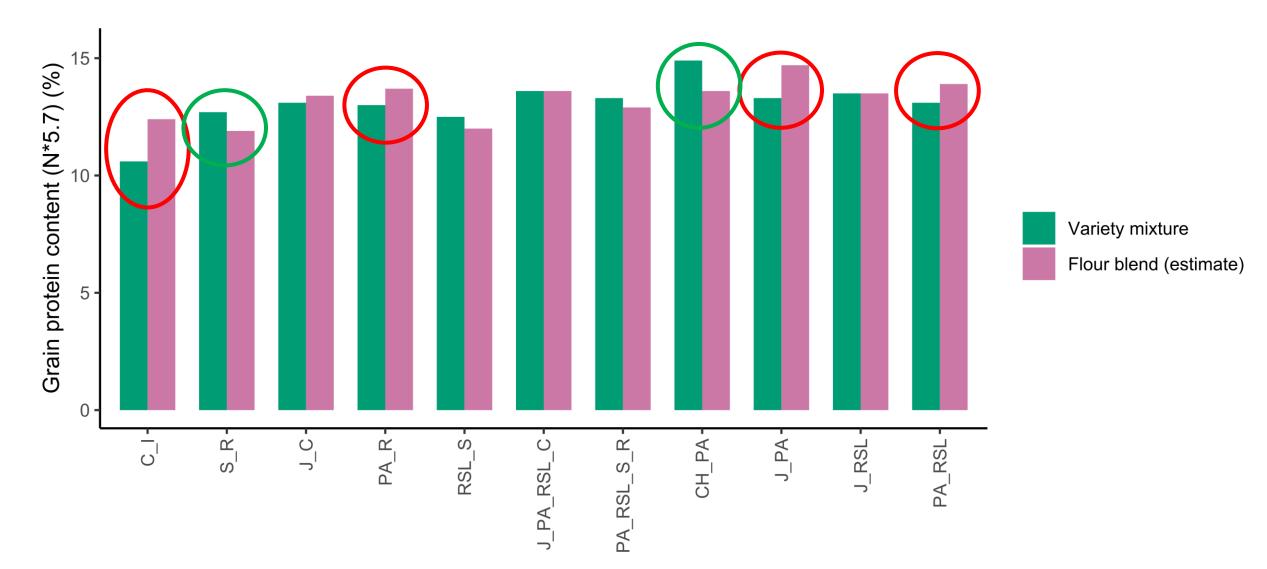


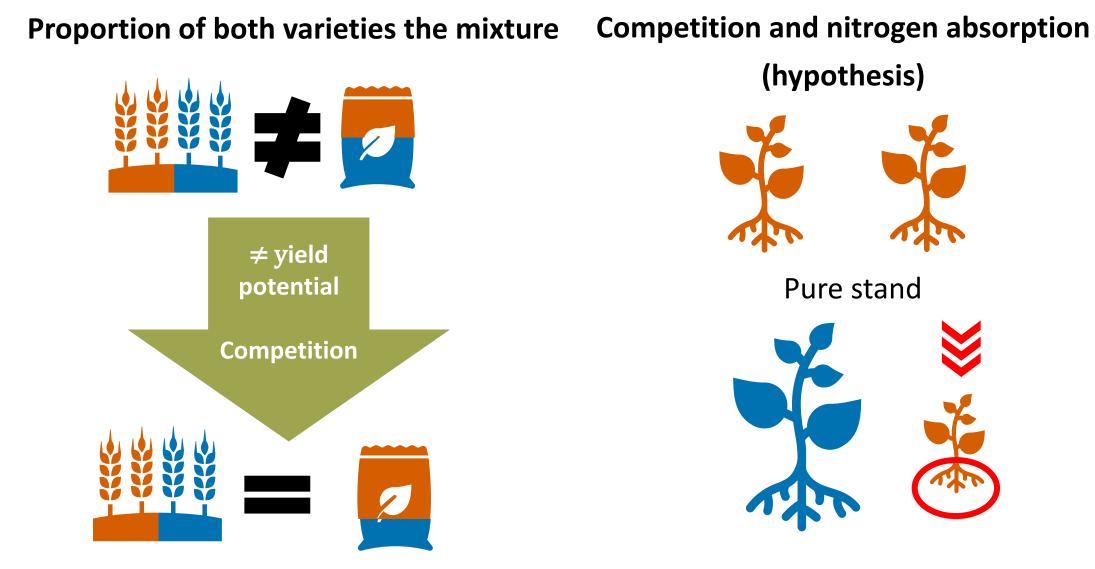


Flour blend (estimate)

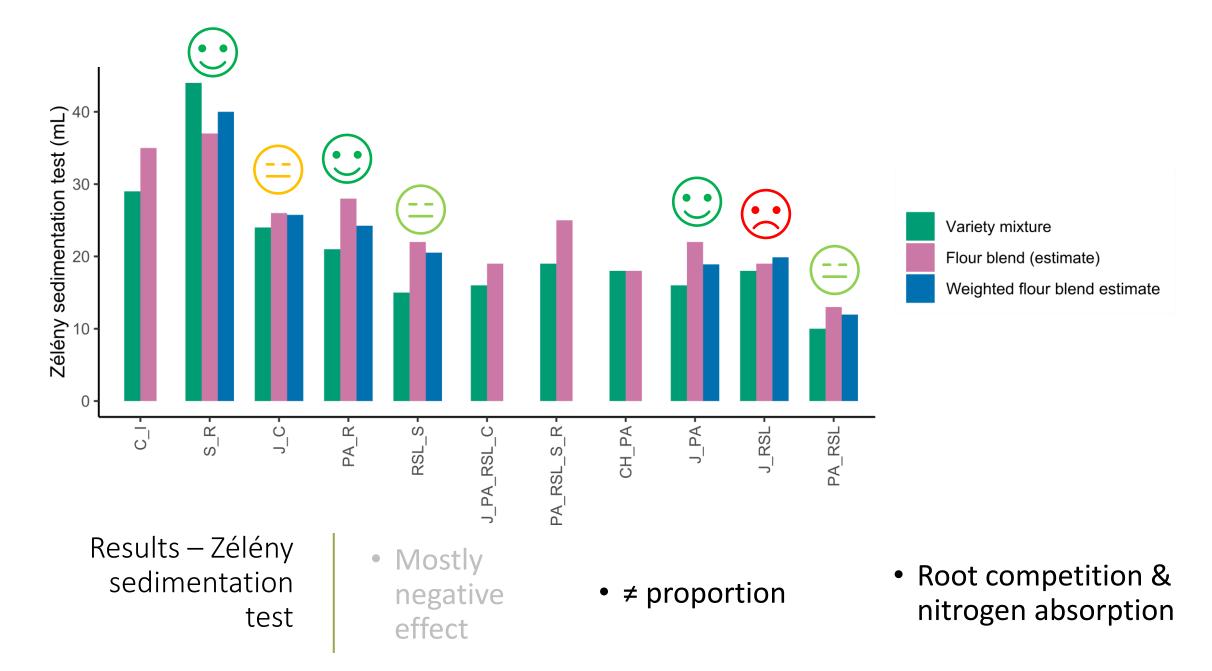
Proportion of both varieties the mixture





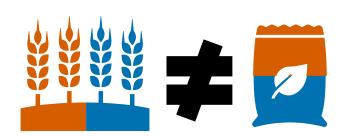


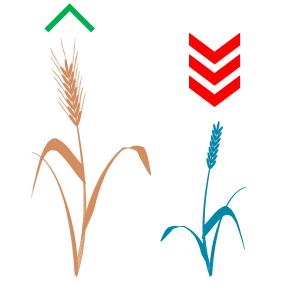
Mixture

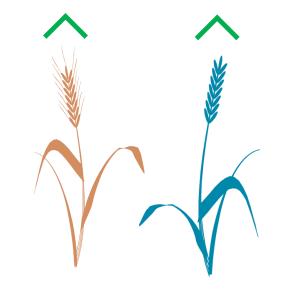




Variety mixtures =/= flour blends







Proportions at harvest

Competition (e.g. soil nitrogen) Facilitation (e.g. lodging)

-> Knowledge about in-field interactions is important!

Thank you for your attention Contact : amaury.beaugendre@ulb.be