

Characterization of Arabinoxylans and β -glucans in Canadian Hard Red Spring Wheat Cultivars

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Postdoctoral Fellow

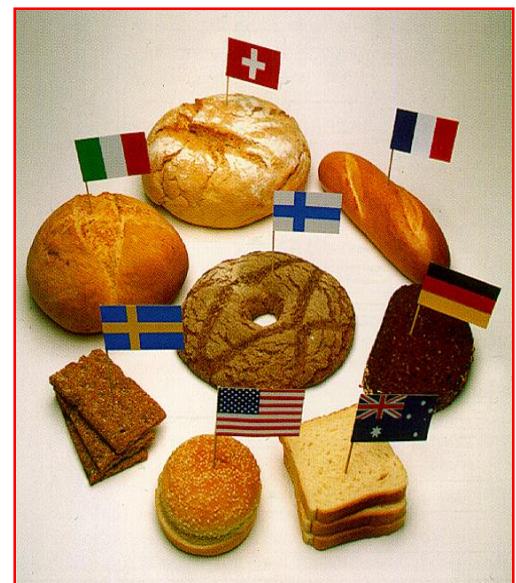
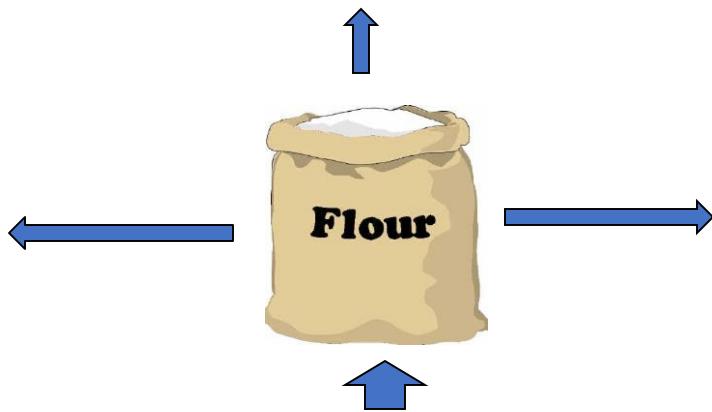
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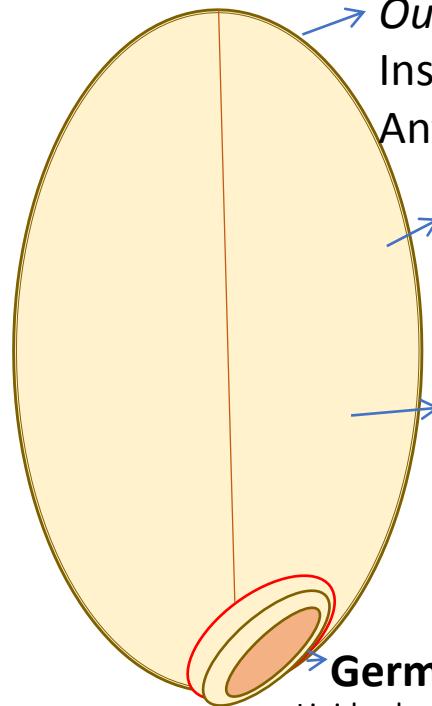
Outline

- Wheat – an important crop
- Canadian western hard red spring (CWRS) wheat cultivars
- Wheat grain composition
 - Arabinoxylans
 - B-Glucans
 - Enzymatic fingerprinting
 - HPAEC-PAD
 - PCA

Wheat is consumed as diverse regional and ethnic products



Wheat grain - composition



Outer layers

Outer pericarp+inner pericarp+testa

Insoluble dietary fibre: Xylans, Cellulose, Lignin

Antioxidants bound to cell walls, sterols etc

Aleurone layer

Fiber, E & B-vitamins,
phenolics and minerals,
insoluble dietary fibre (<5%)

Endosperm

Carbohydrates (starch)
Protein, starch and few fibres

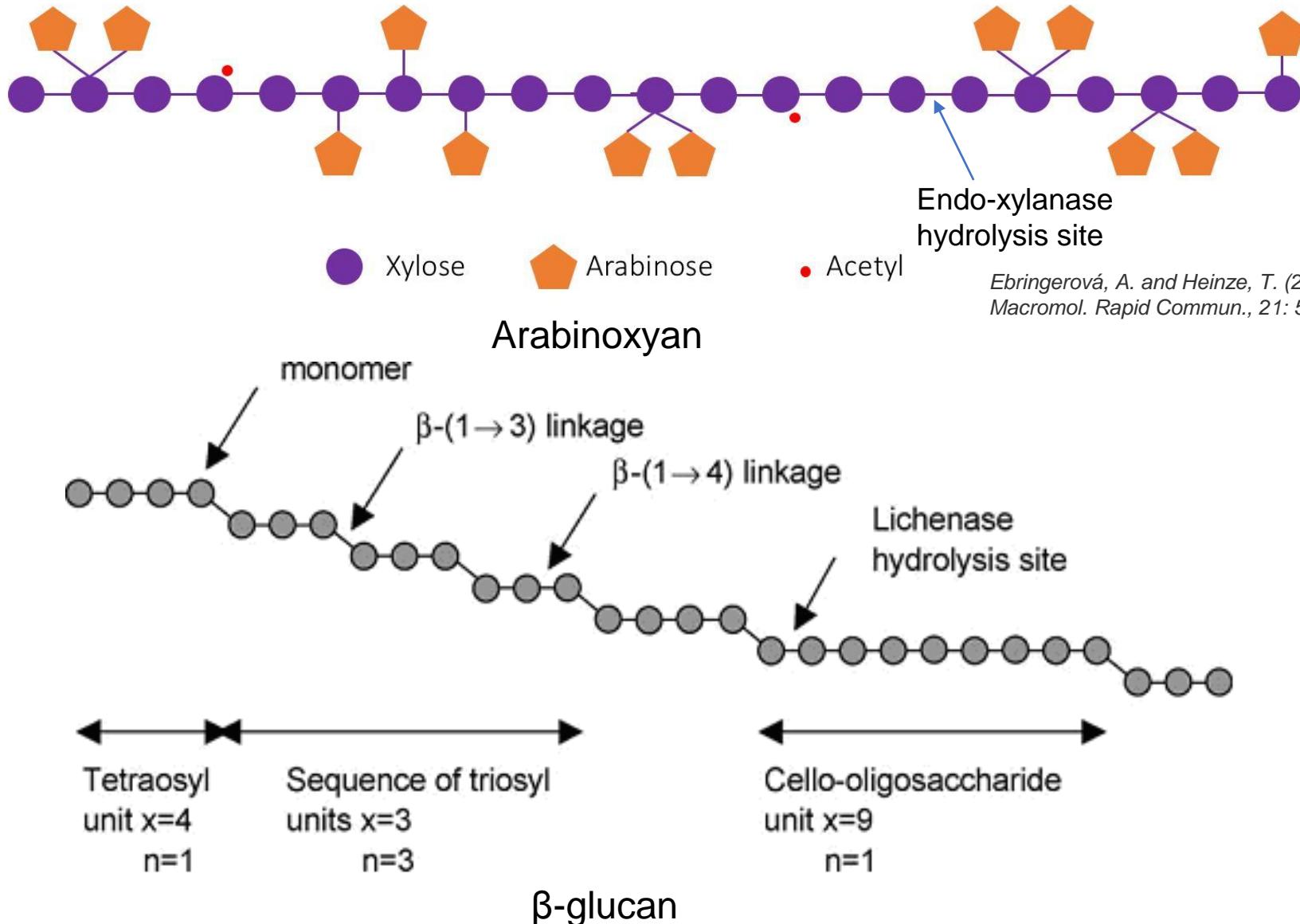
Germ

Lipids, plant sterols, Vit E,
Vit B, minerals & enzymes

Composition of cell walls types in Wheat Grain (% dry weight)

Origin of cell wall	Cellulose	Gluco-mannan	B-glucan	Heteroxylan
Starchy endosperm	2	2	20	70
Aleurone	2	2	29	65
Bran (pericarp, seedcoat, aleurone)	29		6	64
Beeswing Bran (outer pericarp)	30			60

Schematic representation of Arabinoxylan and β -glucan in plant cell walls



Research Question

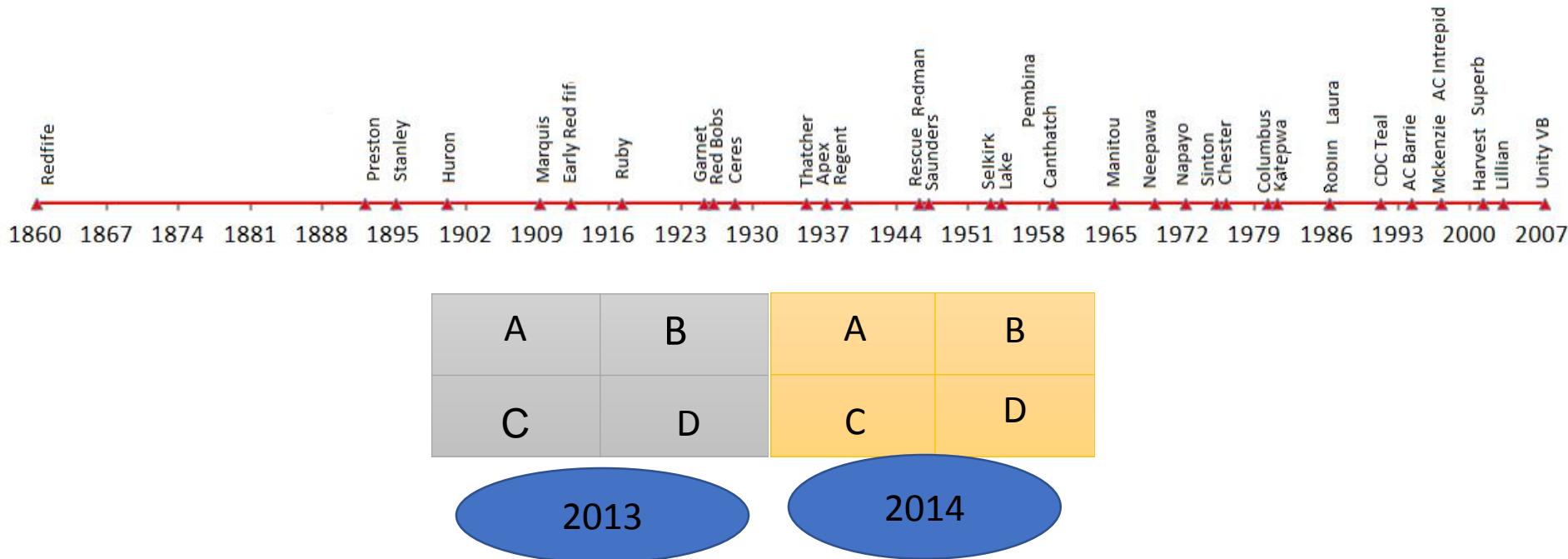
Is modern wheat nutritionally different from its predecessor wheat cultivars released in Canada??

Analyzed Protein, Carbohydrates, Minerals and **Dietary Fiber** in historical and modern day wheat varieties in Canada

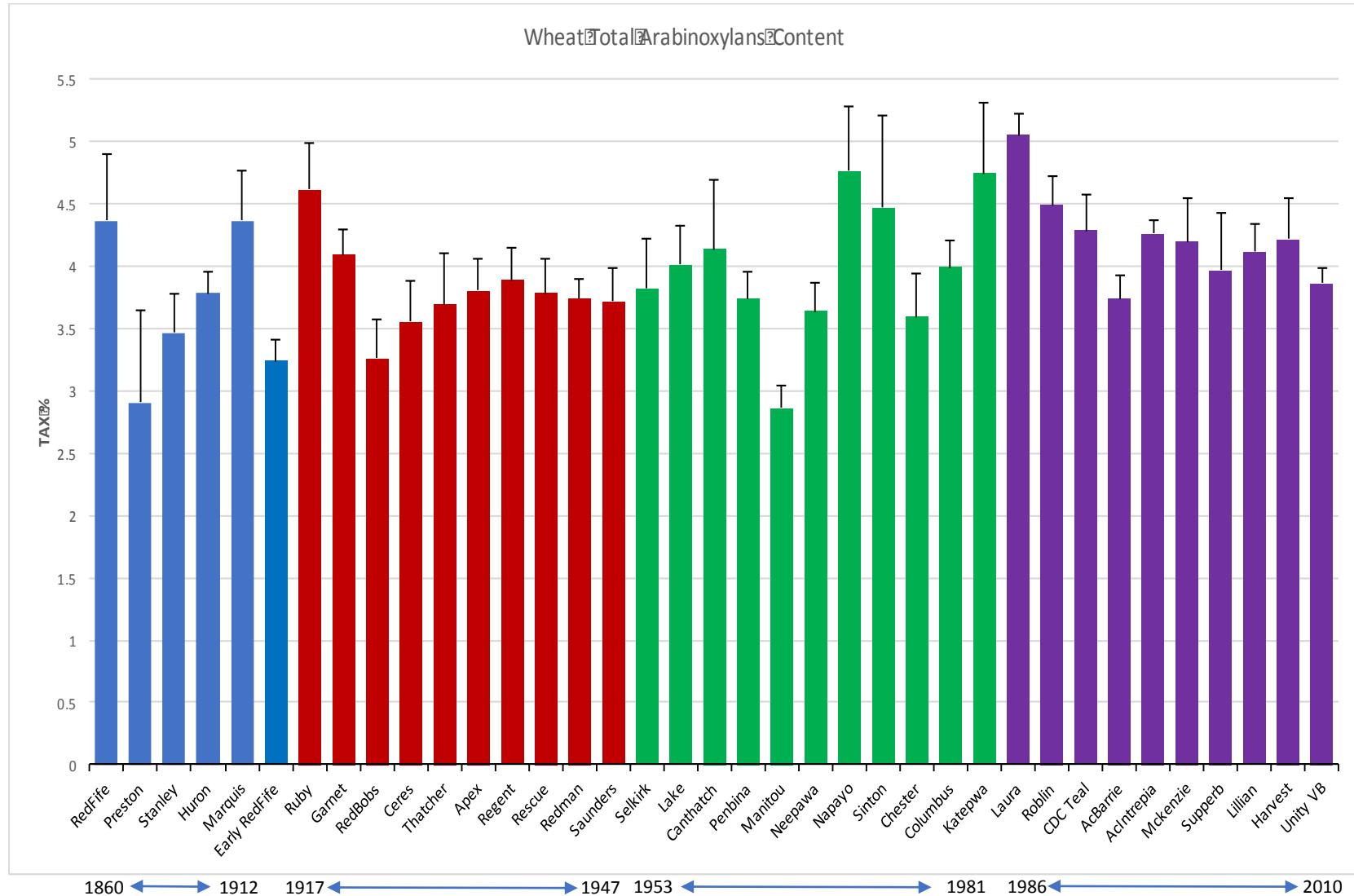
Varieties used in Historical Wheat Trials

Year of registration	Number of Varieties
1860 – 1900	4
1901 – 1950	12
1951 – 1975	8
1976 – 2010	13
Total	37

Experimental Study Plan



Total Arabinoxylan Content in wheat cultivars



Enzymatic fingerprinting using High Performance Anion Exchange Chromatography-Pulsed Amperometric Detection (HPAEC-PAD)

- Structural heterogeneity in genotypes
- Enzymes - endo-xylanase (AX) and lichenase (BG)
- Enzymes action- structure and Oligosaccharides patterns



Thermo Scientific Dionex ICS-3000

Enzymatic hydrolysis products

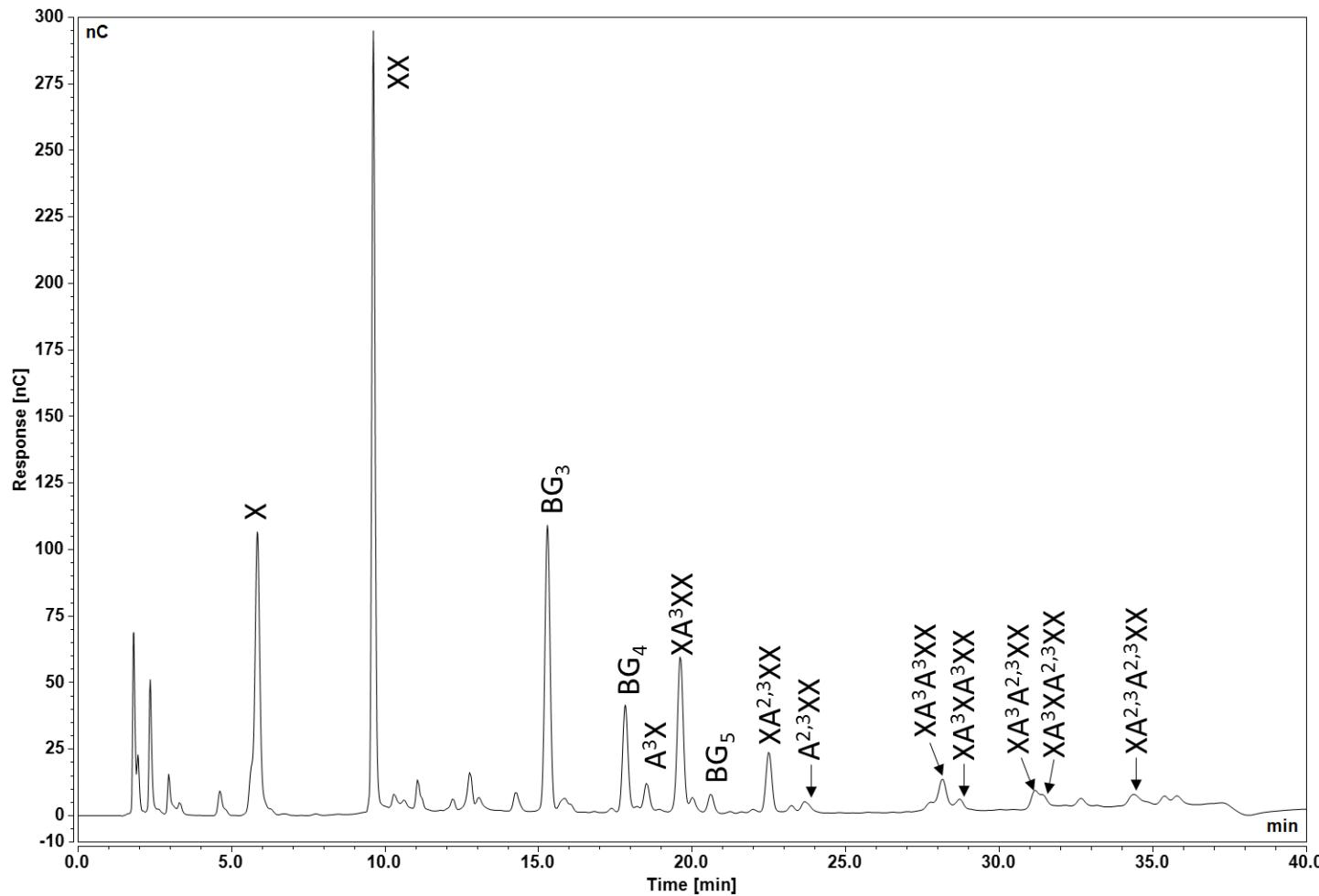
Arabinoxylans

- Xylose (X)
- Xylobiose (XX)
- Arabino-Xylo-Oligosaccharides (AXOS)
 - XA³X
 - XA³XX
 - XA²⁺³XX
 - XA³A³XX A³: α -L-Araf-(1 \rightarrow 3)- β -D-Xylp
 - XA³XA³XX A²⁺³: α -L-Araf-(1 \rightarrow 2)-[α -L-Araf-(1 \rightarrow 3)]- β -D-Xylp
 - XA³A²⁺³XX
 - XA³XA²⁺³XX
 - XA²⁺³A²⁺³XX

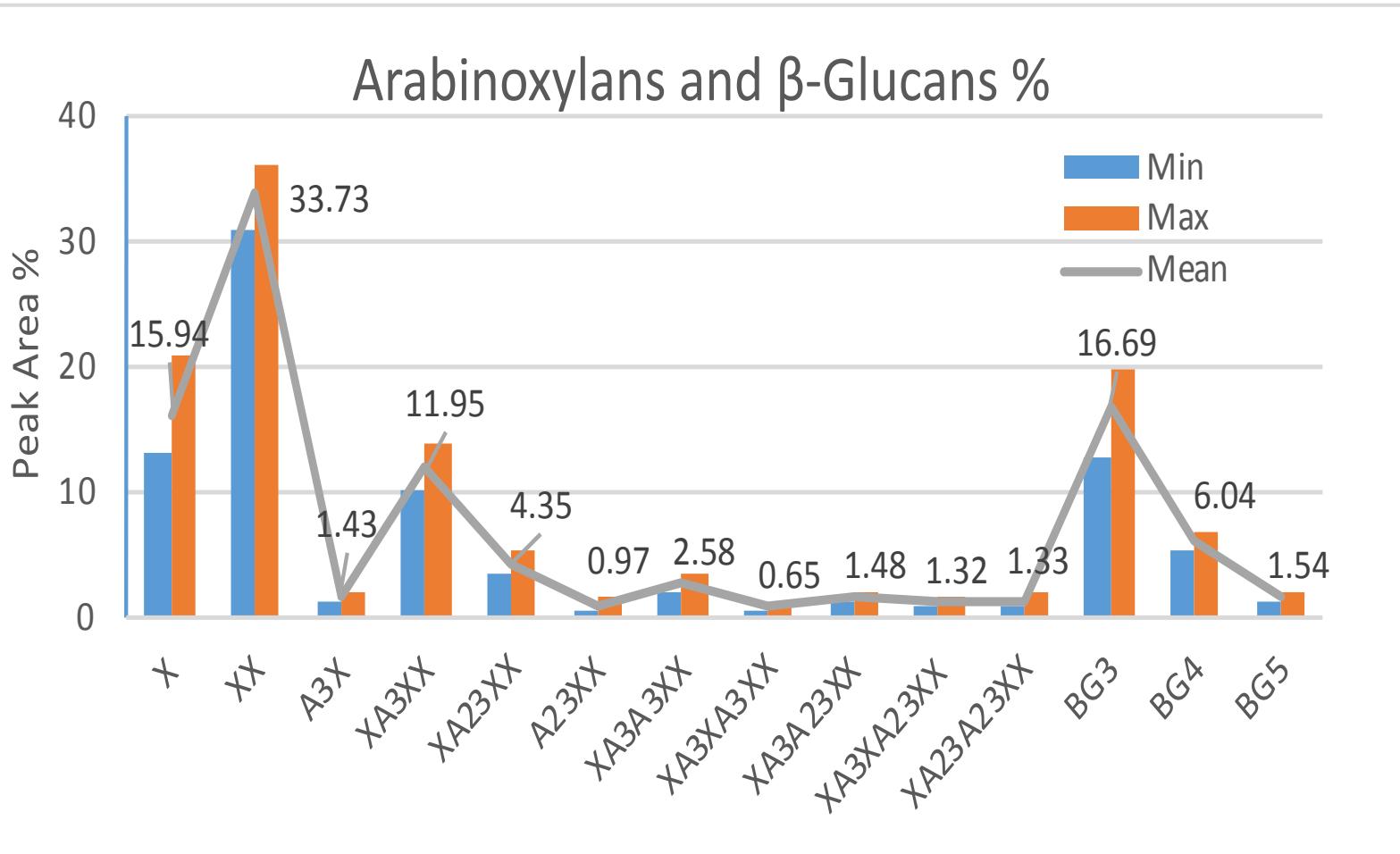
β -Glucans

- BG3 - 3-O- β -celllobiosyl-d-glucose
- BG4 - 3-O- β -cellotriosyl-d-glucose
- BG5 - 3-O- β -cellotetraosyl-d-glucose

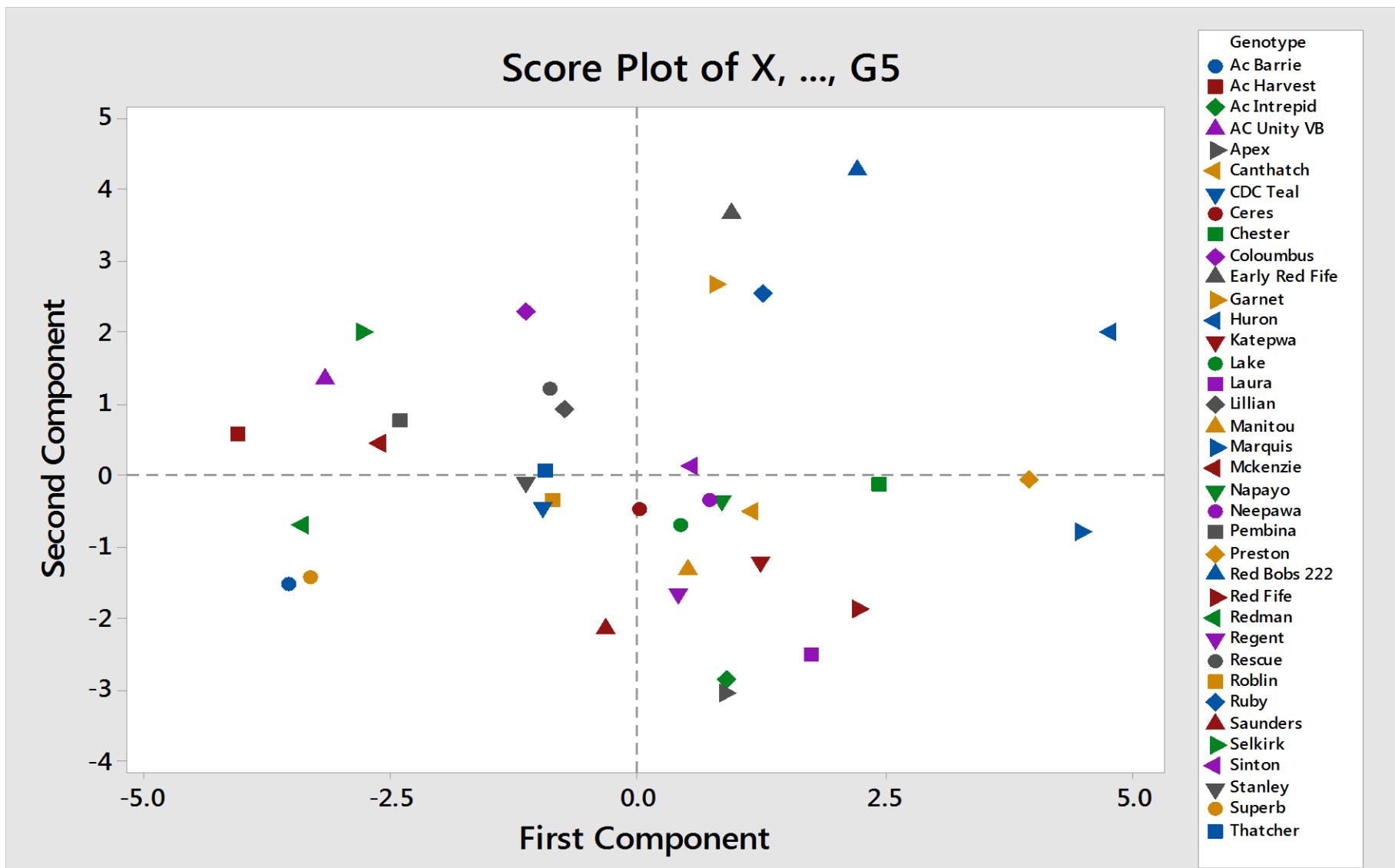
Typical HPAEC profile of arabinoxylans and β -glucans



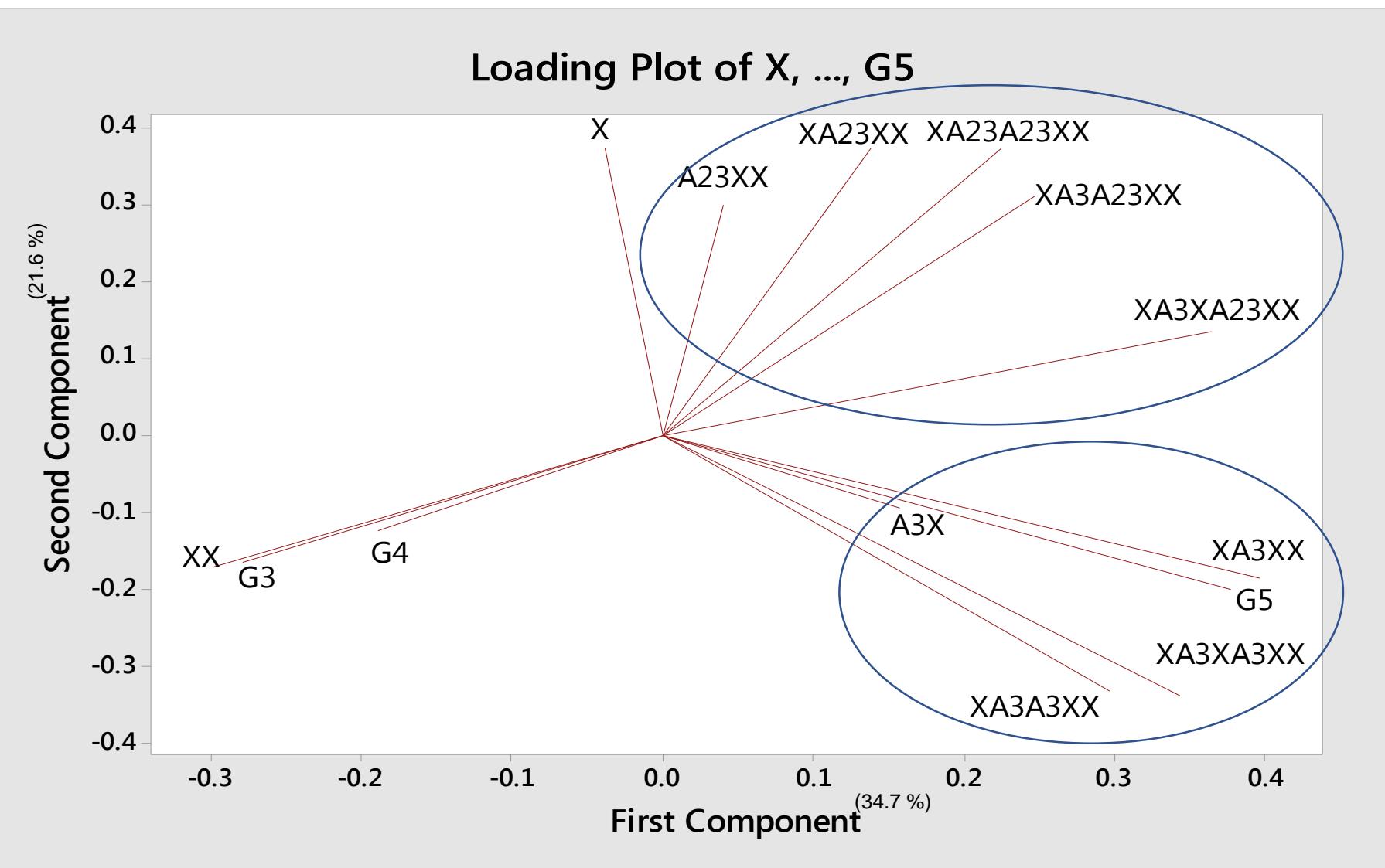
Arabinoxylan and β -Glucan fractions in 37 wheat varieties



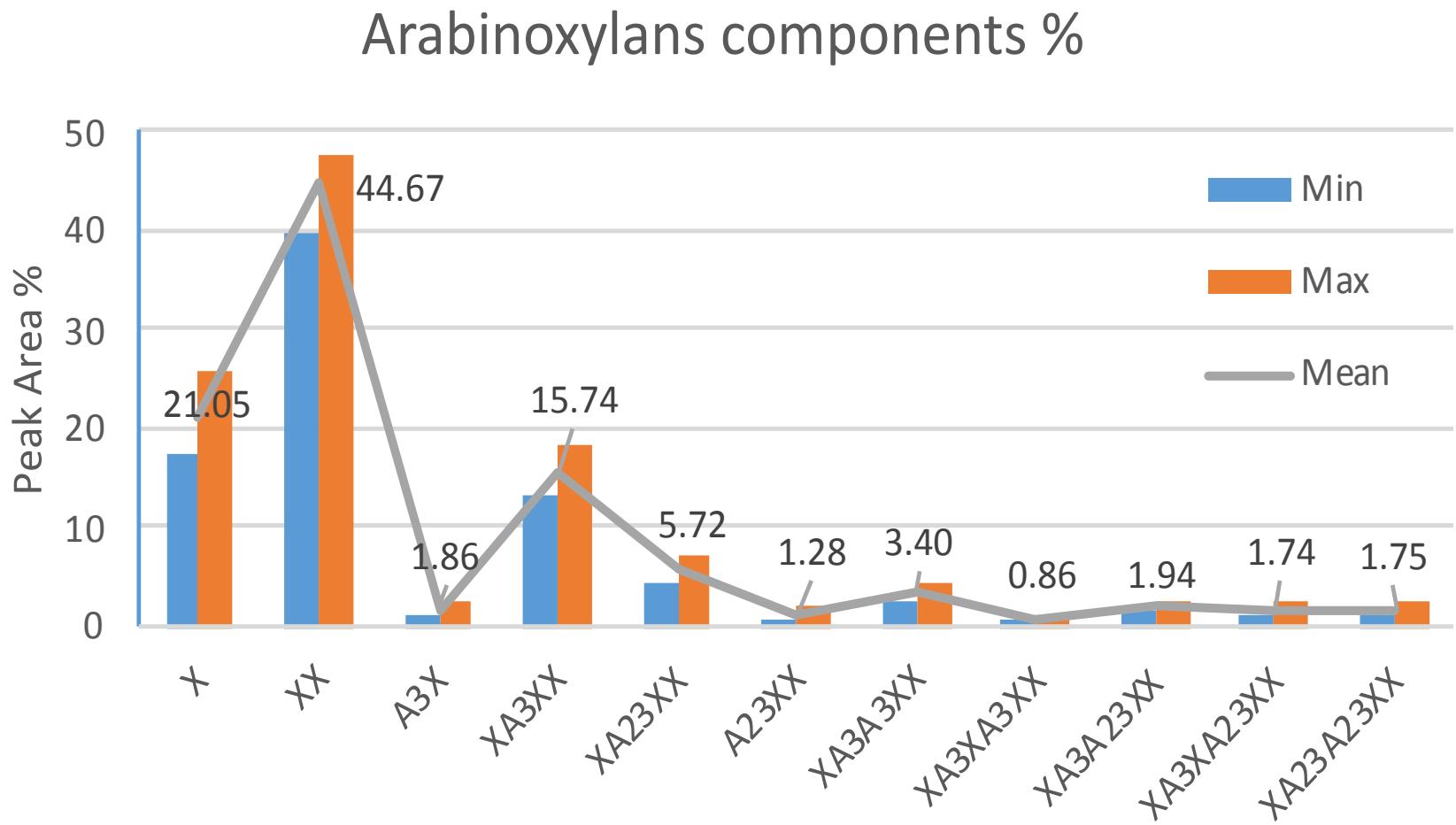
PCA of Arabinoxylan and β -Glucans hydrolysis fragments does not reveal a trend over time



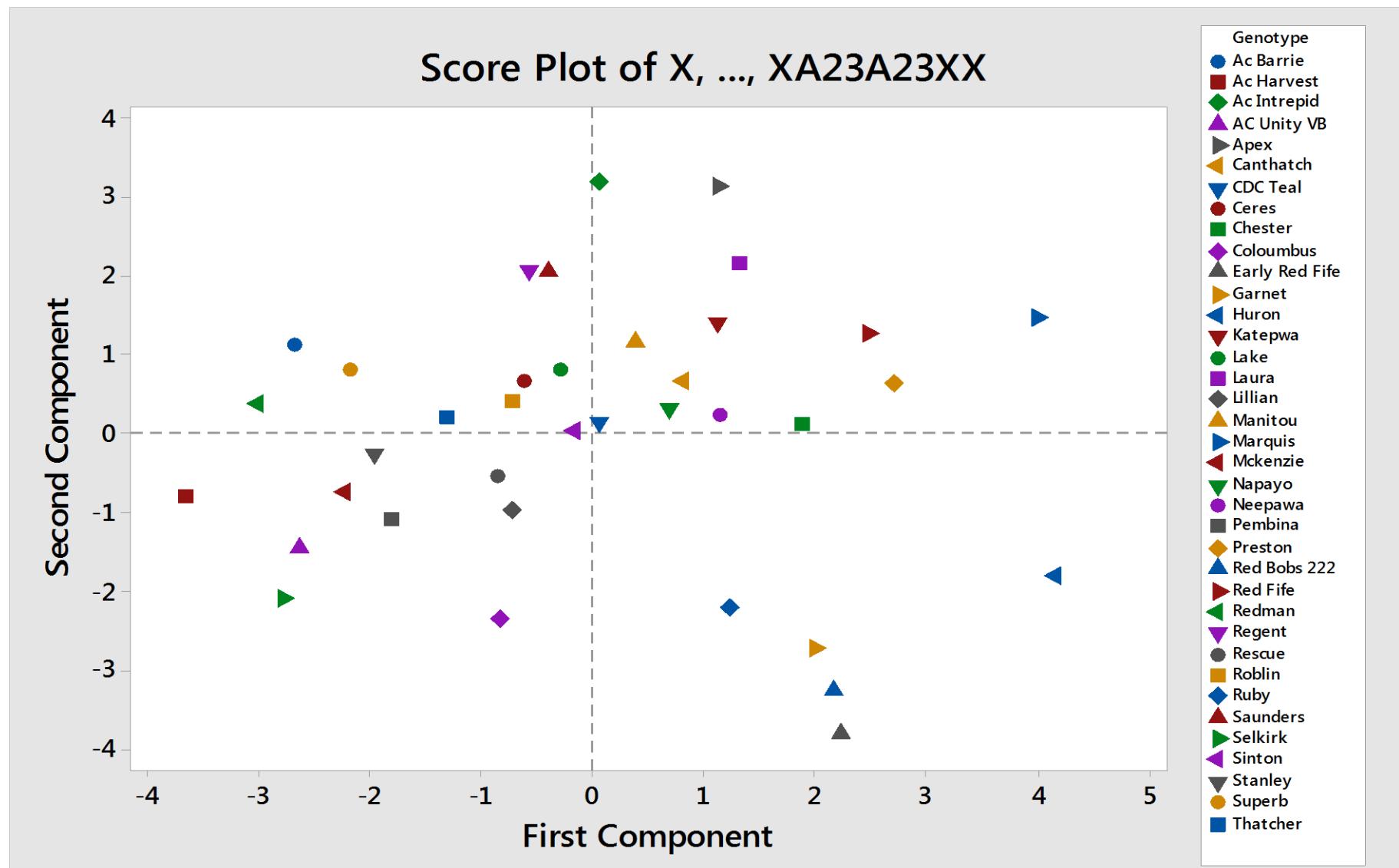
PCA of Arabinoxylan and β -Glucans hydrolysis fragments show similarity in structure



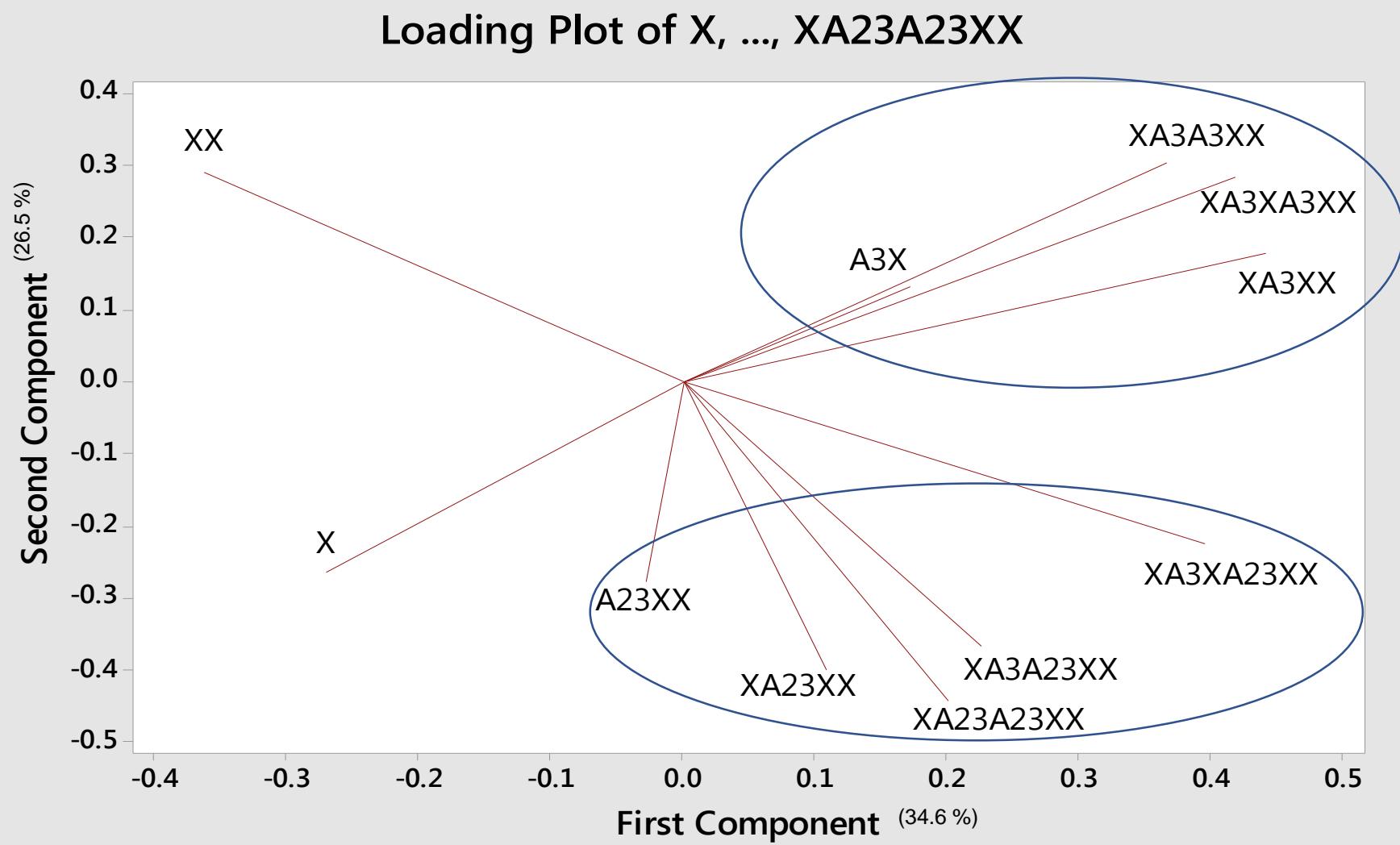
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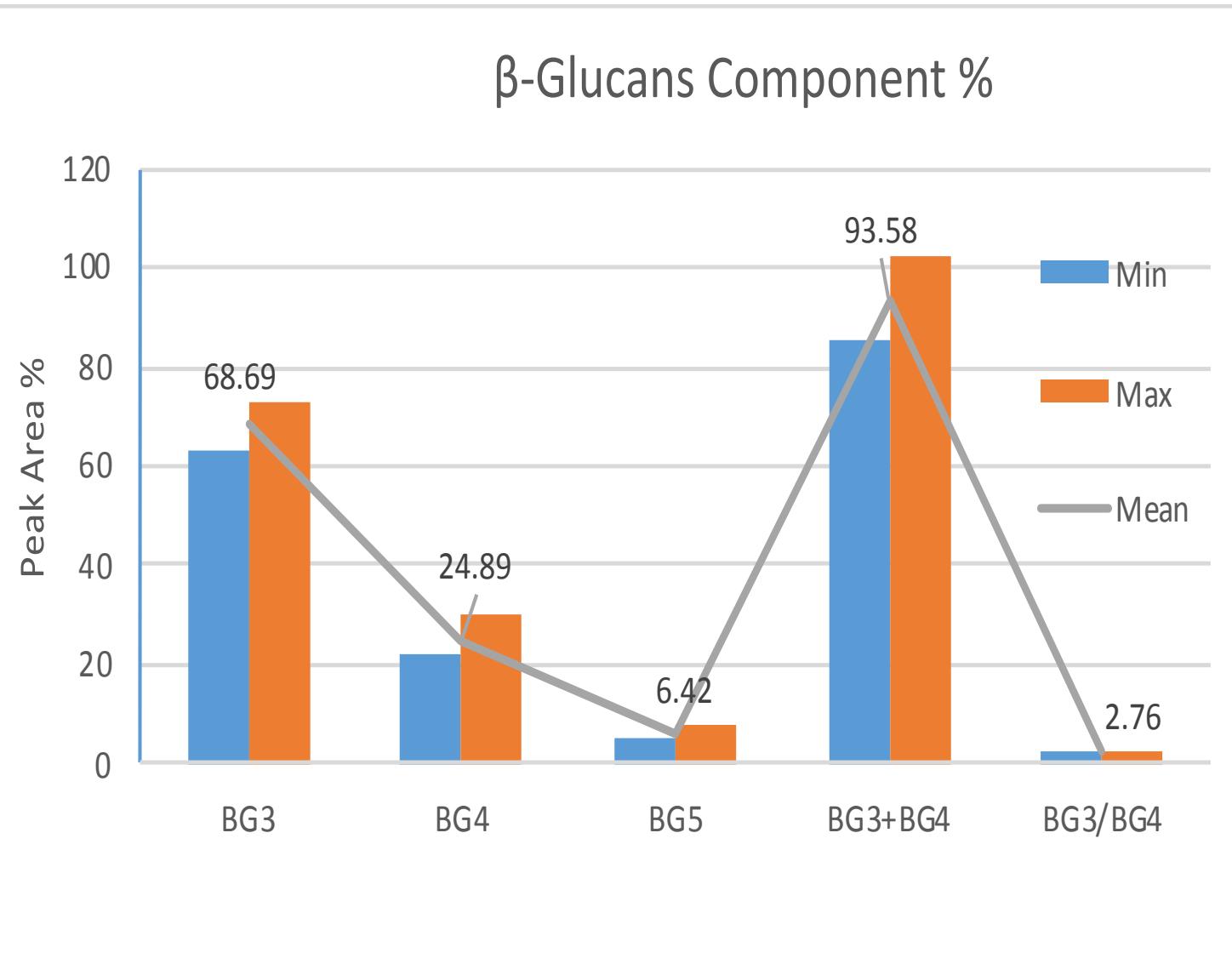
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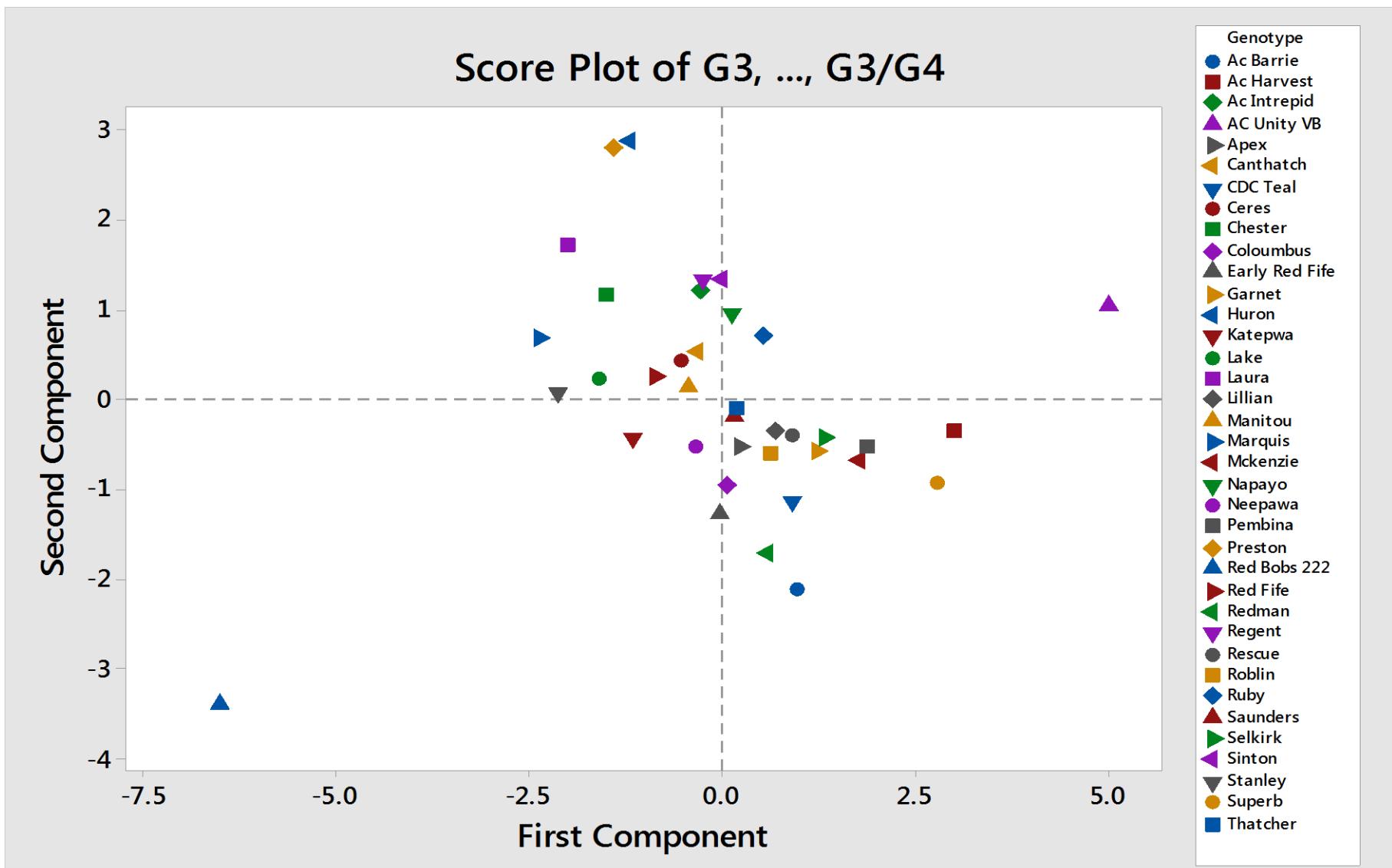
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β -Glucan fractions in 37 wheat varieties

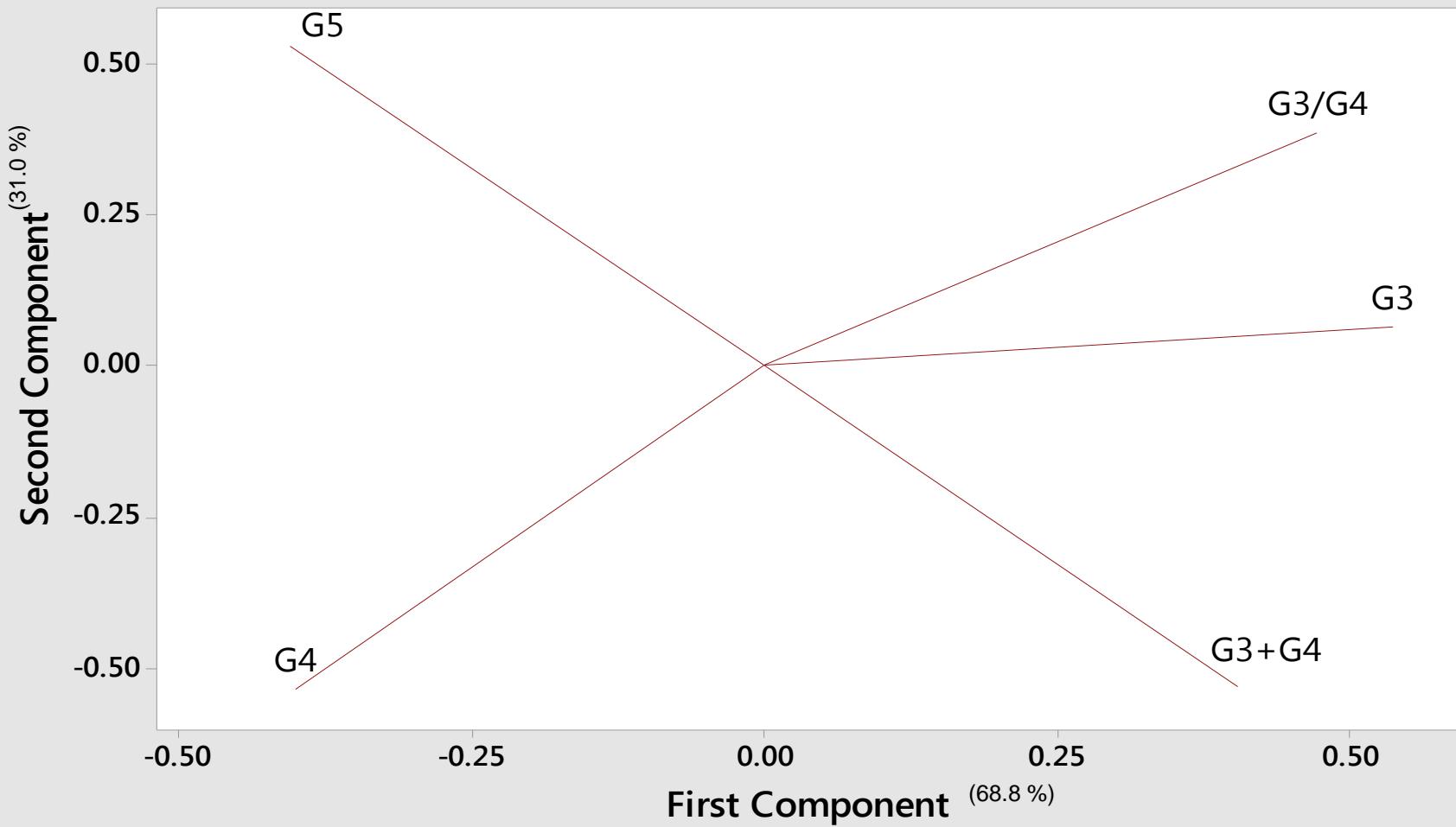


PCA of β -Glucans hydrolysis fragments does not reveal a trend over time



PCA of β -Glucans hydrolysis fragments show similarity in structure

Loading Plot of G3, ..., G3/G4



Conclusions

- Optimized a method to finger print wheat arabinoxylan and β -Glucans
- No systematic change in arabinoxylan concentration over time
- No systematic change in arabinoxylan and β -glucan structures over time

Acknowledgements



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