عنوان قسمتی از ترجمه مقاله:

Composition of polymeric proteins and bread-making quality of wheat lines with allelic HMW-GS differing in number of cysteines

توجه!

این فایل تنها قسمتی از ترجمه میباشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک کنید.
4. Conclusions

The aim of this study was to evaluate the effect of the number of cysteine residues on the quantity and size distribution of polymeric proteins, and to assess effects on dough strength and bread-making quality. Comparison of lines differing at the Glu-B1 locus showed that Bx-type HMW-GS having two less cysteine residues appeared to shift the MWD to lower values. These lines showed lower dough strength and poorer bread-making performance. There is a potential to manipulate dough properties and bread-making quality by utilizing alleles with a varying number of cysteine residues, although the mechanism by which the number of cysteine residues affects the size of glutenin polymers, and consequently dough properties, is yet to be clearly explained.