

CHARACTERIZATION OF SEED PROTEIN PROFILE OF WHITE SESAME VARIETIES (*Sesamum indicum* L.) OF SOCIO-ECONOMIC INTEREST IN PARAGUAY

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INTRODUCTION

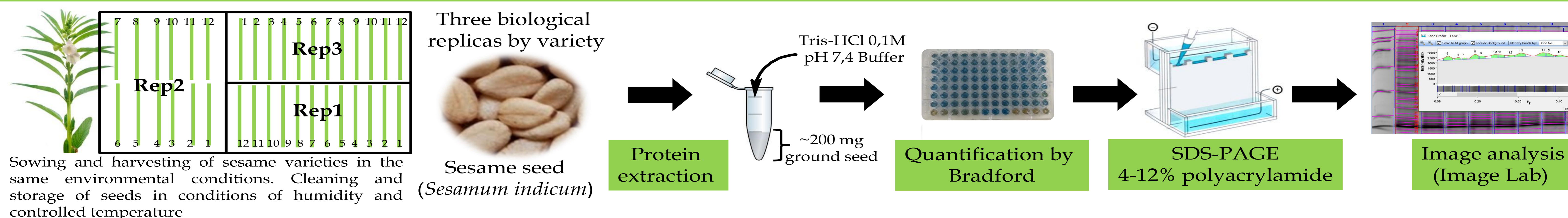
Sesame (*Sesamum indicum* L.) is one of the most important and oldest cultivated oil seed in the world. It is cultivated in tropical regions of Asia and Africa; and since few years ago in South America. FAO data places Paraguay among the most important producer of sesame seeds in America. This crop faces problems that cause a great economic loss for family farmers that are dependent of this activity.

For this reason, varieties with improved agronomic traits such as pathogen resistance and abiotic stress tolerance but conserving the same flavor of the seeds could improve the production of this seed. For a breeding program, it is important to know the variability of the start material.

OBJETIVE

This work aims to characterize of the seed protein profile of nine varieties of white sesame by using one-dimensional SDS-PAGE in order to know the variability based on seeds storage protein.

MATERIALS AND METHODS



RESULTS

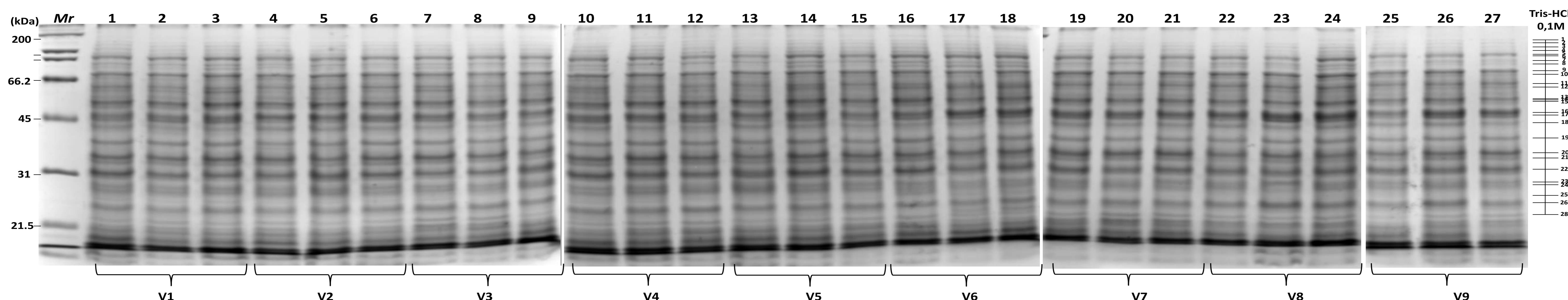


Figure 1: Protein profile of nine sesame varieties analyzed. The protein extracts were obtained by means of solubilization with Tris-HCl 0.1M pH 7.4 buffer. The proteins extracted were separated in 12% polyacrylamide gels (20ug). The gels were stained with Coomassie Blue R-250 and destained with decolorizing solution containing acetic acid and methanol. For each variety, three analytical replicates were performed as shown in the image, to the left of each gel is shown the relative molecular mass marker (Mr) and to the right a diagram of the bands detected in the Image Lab 5.2.1 program and later analyzed in NIA arrayanalysis

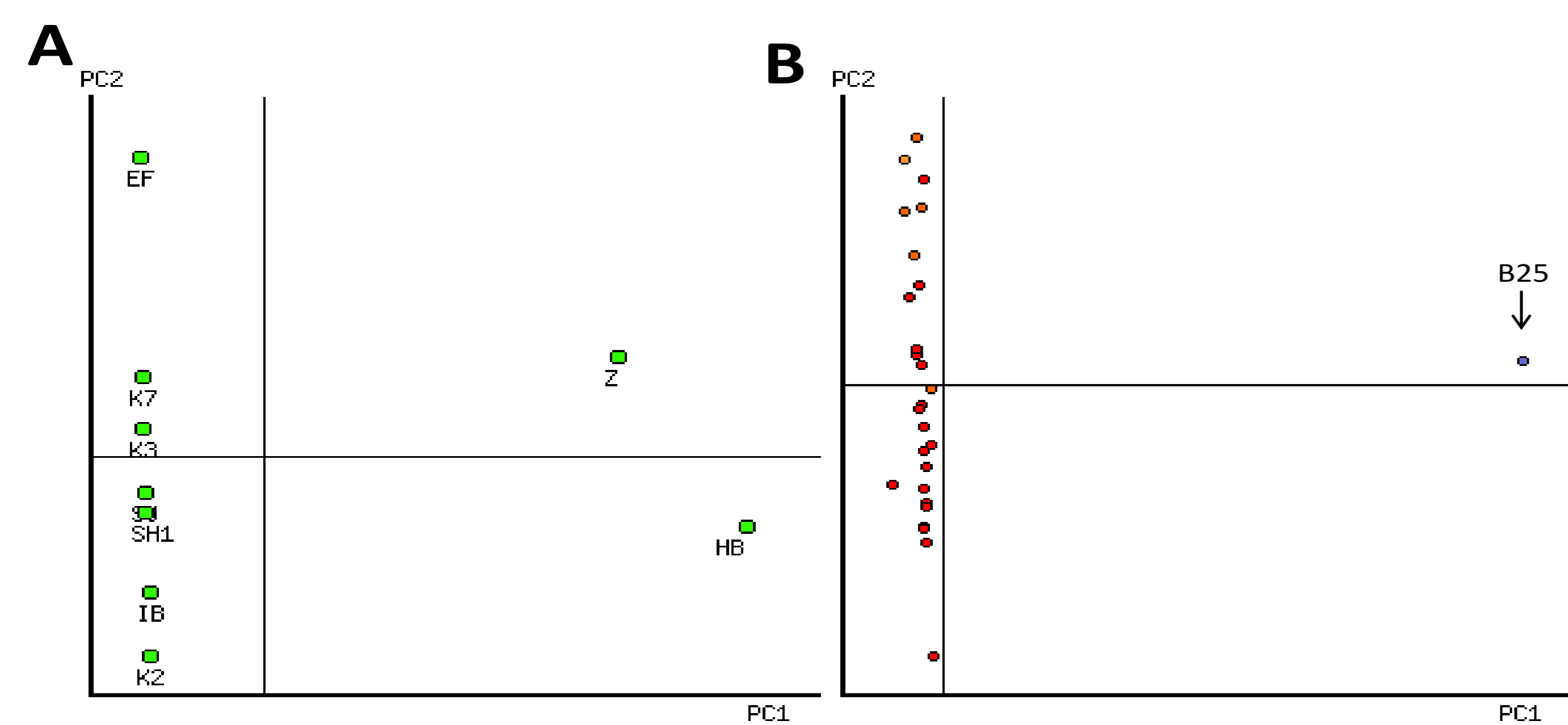


Figure 2- A. Principal component analysis (PCA), main component 1 (PC1), main component 2 (PC2), Z (Zirandano variety), SJ (San Joaquín variety), SH1 (SH1 variety), K7 (K7 variety), K3 (K3 variety), EF (Escoba Fundación variety), K2 (K2 variety), IB (INIA variety), HB (variety Hermosa). B. Graph of the bands analyzed facing main component 1 and 2. (B25) band 25.

CONCLUSIONS

According to the principal component analysis, two of the varieties analyzed showed differences in the seed protein profile compared to the other varieties. The used method cannot detect difference among the seven other varieties in our experimental condition. Therefore, this result should be complemented with 2DE-electrophoresis or gel free-label free methods to identify and quantify specific proteins, which can open a broad panorama for breeding programs.

REFERENCES

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FINANCIAL SUPPORT

PINV15-110- Variabilidad en la composición química y bioquímica de semillas de diferentes variedades de sésamo (*Sesamum indicum*) de interés socio-económico para el Paraguay. Financiado por el Consejo Nacional de Ciencia y Tecnología del Paraguay