

Quality protein maize

- Quality Protein Maize It is an improved variety of maize which contains higher amount of **lysine and tryptophan** with lower amount of leucine and isoleucine in the endosperm than those contained in normal maize.



Quality Protein Maize

K Morrison



Quality Protein Maize:

High-quality Protein Maize, 1975 Breeding Quality Protein Maize (QPM), 2008 **Quality Protein Maize**
International Symposium on Quality Protein Maize. Proceedings, 1994 **Quality Protein Maize** Edwin Theodore
Mertz, 1992 **Quality Protein Maize Under Stress Environments** Claver Ngaboyisonga, 2012-05 The development of
Quality Protein Maize QPM with high levels of lysine and tryptophan in grain has opened ways of using maize to supply the
two essential amino acids Being developed by combining the genetic system of opaque 2 gene and o2 endosperm modifiers it
was not well understood how nitrogen and water deficiencies could affect its characteristics This study was undertaken to
know the influence of N and water stresses on gene action and the effects of genotypes x environments interaction in QPM It
was found that N and water deficiencies influenced the gene action and suppressed the action of o2 endosperm modifiers
making QPM to revert partially or totally to o2 maize state This may have negative consequences on cultivation of QPM in
nitrogen and water stress prone regions **Nutritional Value of Quality Protein Maize (QPM) with Special**
Reference to Protein Niloofar Takafalah, 2006 The Economic of Quality Protein Maize as an Animal Feed M.A.
Lopez-Pereira, 1992 This study examines the potential of quality protein maize QPM as an animal feed ingredient in Brazil
and El Salvador The minimum ingredient cost of pig and chicken feed with and without QPM and optimal level of the main
ingredients in the rations are obtained using linear programming models and compared for both cases Sensitivity analysis is
performed on relative prices of soybean meal the main protein source regular maize and sorghum the main energy sources
synthetic lysine the main amino acid supplement and QPM Model results indicate that QPM has the potential to reduce the
production cost of pig feed by as much as 5 0% in Brazil and 3 4% in El Salvador Chicken feed cost savings of QPM are as
high as 2 9% in Brazil and 2 8% in El Salvador If assigned the same price as regular maize QPM constitutes 80% of the
optimal pig feed in Brazil replacing all regular maize and synthetic lysine and 40% of the soybean meal At a 5% price
premium over regular maize QPM constitutes 50% of the optimal pig diet In El Salvador QPM priced the same as regular
maize also forms 80% of the pig diet at a 5% price premium QPM constitutes 40% of the diet In both countries savings at the
industry level depend on the size and technological sophistication of the pig industry and on the prices of the feed
ingredients with which QPM competes Future research and agricultural policy should emphasize means of distinguishing
QPM from regular maize improvement QPM s storability promotion QPM varieties already available Quality Protein
Maize (QPM) Zein Julia Thandikile Baloyi, 2019 Quality protein maize QPM is a high lysine maize type that was developed
through breeding to improve its grain hardness and agronomic performance Despite QPM s nutritional advantage this maize
type has not been widely adopted mainly due to lack of a commercial market and probably because the functionality of its
prolamin protein zein are largely unknown In this study zein extracted from white QPM was characterised Its functional
properties concerning the formation of bioplastic films viscoelastic masses doughs and gels were investigated and compared

to total zein from a related regular white Ethiopian maize total zein from regular white South African maize and commercial zein Amino acid analysis and SDS PAGE confirmed that QPM had high lysine cysteine and I 2 zein contents Bioplastic films were prepared from the zeins by casting from aqueous ethanol and from glacial acetic acid GAA QPM zein films were more opaque compared to other zein films cast from the same solvent The opacity was attributed to the partial solubility of QPM zein when dissolved in the casting solvents During preparation of viscoelastic masses zein preparations were either mixed with a solvent water or acetic acid or coacervated from solution in GAA simple coacervation Neither QPM zein nor total zein preparations from regular maize formed viscoelastic masses Possibly the presence of I 2 or I 2 subclasses hindered interaction of I 2 zein with the solvent unlike with commercial zein predominantly I 2 zein which formed viscoelastic masses with water and 5 4% acetic acid treatments Interestingly QPM zein formed a viscous mass when the prolamin was dissolved in GAA during coacervation Hence the firmness of the zeins was further investigated It was thought that different levels of I 2 and I 2 prolamins would contribute to gelation Therefore total kafirin kafirin without I 2 kafirin and kafirin without I 2 kafirin preparations were used as controls Compression testing showed that only total kafirin formed a true gel because its maximum compression force was the highest 9 61 N compared to other zein and kafirin preparations

Quality Protein Maize Story S. K. Vasal, International Food Policy Research Institute, 1999 This paper is intended to present a critique of various aspects of protein related nutritional improvements in maize Earlier efforts and difficulties in developing germplasm products that failed to meet expectations and lacked agronomic performance and acceptance at the farmer s level will be discussed Sequence of events will be presented that led to choosing an option and a strategy that turned out to be successful and has proved viable in developing a speciality corn type which is referred to as Quality Protein Maize QPM

Identification of Enhanced Protein Bands in Quality Protein Maize (QPM) Lines Kuan-Hung Lin, 1995 **Food Quality and Properties of Quality Protein Maize** Ana Maria Leal Diaz, 2004 Quality protein maize QPM high protein corn HPC and food grade maize FGM were processed into tortillas and direct expanded extruded snacks QPM had similar test weight density and kernel size with 45% more lysine and 38% more tryptophan compared to FGM HPC had the largest kernel with density and test weight similar to FGM During alkaline cooking HPC absorbed water faster than QPM and FGM White QPM required shorter cooking time and had less dry matter losses compared to FGM All corn varieties had excellent pericarp removal at the optimum cooking time Tortillas from QPM had better pliability and rollability after storage compared to FGM and HPC HPC tortillas had lower rupture force after storage The use of QPM for tortilla production may reduce energy and sewage cost and could produce a tortilla with longer shelf stability with improved nutritional value Decorticated and non decorticated QPM FGM and HPC grain were processed into corn meal and direct expanded snacks A modified short scale dry milling system was used to produce the corn meal QPM produced more coarse meal with greater fat content compared to FGM Decortication decreased fiber content and coarse meal yield Non decorticated meal had greater protein fiber and fat

content compared to decorticated meal The modified short flow milling system provides reduced lost fractions for extrusion into nutritionally improved products Extrusion was performed in a low cost friction extruder QPM extruded faster than FGM and HPC FGM required greater specific mechanical energy than QPM Extrudates from FGM were the most expanded followed by QPM and HPC Extrudates from the three corn varieties were acceptable to the panelists and decortication did not affect acceptability The improved nutritional value of QPM was retained during dry milling and extrusion Current QPM varieties can be processed into tortillas with longer shelf stability and meal for extrusion into a wide variety of snacks and other foods These may have application in specialty health foods and in developing countries where maize is a staple food

Issues Regarding Targeting and Adoption of Quality Protein Maize (QPM) Janet Lauderdale,2000 *Physical Properties and Essential Amino Acid Profiles of Brazilian Quality Protein Maize Cultivars Processed by Extrusion* Maria Cristina Dias Paes,1998 In Brazil the production of Quality Protein Maize QPM a specialty corn with enhanced protein quality due to high lysine and tryptophan contents is expected to increase in the near future resulting in replacement of ordinary corn in both feed and food markets However no information is available on the processing behavior of the Brazilian QPM cultivars with regard to extrusion a process used extensively to procedure corn based products and whose effect on protein quality has been extensively reported in the scientific literature This study was designed to determine optimum extrusion conditions for QPM whole grain corn flours to compare QPM and ordinary corn and products obtained under optimized conditions and to evaluate the effect of the optimezed extrusion process on essential amino acid profiles of tQPM and ordinary corn Whole grain flours of three Brazilian QPM cultivares BR 451 BR 473 and BR 2121 and one yellow dent corn Pioneer 3779 were prepared at three different moisture levels 15% 20% and 25% and extruded in a single screw extruder using a 3 1 compression ratio 80 RPM screw speed threee die head temperature 70oC 100oC and 130oC and two die diameters 3mm and 5mm The cultivar temperature die diameter feed moisture combinations represented 72 individual process conditions which were replicate for a total of 144 individual runs Raw material was evaluated for proximate composition color L a b Hunter values particles size distribution water absorption index WAI and essential amino acids The extrudates physical properties evaluated were expansion ratio bulk density breaking strength color L a b Hunter values and water absorption index WAI Essential amino acids were analyzed in selected extruded samples Response surface regression analysis for each cultivar was conducted to determine optimum process conditions for extrudate physical properties QPM extrudates as a result of optimized extrusion conditions were statistically compared to yellow dent corn extrudates with regard to physical properties and essential amino acid profiles Cultivar and process variables individually or combined were shown to significantly influence extrudates physical properties The combination of 15% moisture 130oC extrusion temperature regardless of die diameter was defined as the optimum extrusion condition for expansion ratio bulk density and breaking strength for all QPM samples The ordinary corn presented optimum expansion density and breaking strength when

the conditions were set either at 15% moisture 130°C 5mm die or at 25% moisture 130°C 3mm die. Under optimum extrusion conditions BR 2121 extrudates had a similar expansion ratio, bulk density, breaking strength, and better color as those obtained with yellow dent corn. BR 451 extrudates were white in color but were similar in physical properties when compared to ordinary corn extrudates. On the other hand, BR 473 processed through a large die resulted in denser extrudates than the extruded yellow dent corn. Extrusion caused loss of isoleucine, leucine, lysine, threonine, and valine content of QPM and ordinary whole grain corn flours but did not significantly affect histidine, methionine, tryptophan, and phenylalanine contents. Flours extruded through a small die diameter (3mm) had a lower leucine content than those extruded using a large die (5mm). QPM extrudates, as a result of optimum extrusion conditions for physical properties defined in the range used in this study, had a superior essential amino acid profile compared to yellow dent corn. The results suggested that Brazilian QPM cultivars can be used to replace ordinary corn in the production of expanded products, rendering extrudates with superior essential amino acid profiles. Although composition of flours appeared to control the amino acid profiles of the extrudates, processing conditions were more important than feed source to define physical properties of whole grain corn flour extrudates.

Quality-protein Maize, 1988. Malnutrition and protein quality Maize. Nutritionally improved maize. The promise of QPM. Limitations and uncertainties. Food and feed uses. Genetics. Experiences around the world. Research needs. QPM's future in the United States. Suggested readings. Research contacts. Biographical sketches of panel members. *Importance of Zein Composition in Quality Protein Maize (QPM) to Microstructural and Chemical Modifications of Proteins During Extrusion and Their Impact of Texture of Corn-based Extrudates*. Maria Cristina Dias Paes, 2002. Although several studies have been already carried out to clarify the importance of endosperm corn proteins in corn grain hardness and vitreousness, the role that protein compositional differences play on the physical properties of texturized corn based products is still poorly understood. Considering that protein has been shown to have an important impact in extruded food systems, it is important to understand how differences in composition or spatial arrangement of corn endosperm proteins such as observed in Quality Protein Maize (QPM) can influence changes in polymers and structures during extrusion processing. Therefore, the overall objective of this project was to investigate the effect of the high γ -zein content in QPM on chemical, physical, and microstructural changes that occur in zeins during extrusion and its impact on texture of intermediate corn based extrudates. These experiments were designed to test the overall scientific hypothesis that high γ -zein content in QPM influences chemical modifications of proteins during extrusion and provides different textural properties in corn based extrudates as compared to normal corn. Overall results of thermal and pasting properties for starch isolated from QPM and normal maize grits showed either no or negligible differences between starch of normal and QPM maize types. This finding allowed maize grits to be used in prospective studies for comparison of possible modifications in proteins during processing. Extrusion caused significant changes in the microstructural organization of major components of the grits and the chemistry

of maize proteins Starch granules lost their orderly structure gelatinized and melted to form a continuous matrix whereas proteins aggregated into large masses diffused in the gelatinized starch network The high γ zein content in QPM seems to confer resistance to disruption of protein bodies during extrusion Therefore high γ zein rich protein bodies require higher energy input within the extruder for complete disruption than protein bodies found in normal maize But differences in dispersion of zeins in the system for the two maize types were not identified at high shear conditions evaluated in this study In general modifications in protein chemistry were driven by both noncovalent and covalent interactions although disulfide bonding was apparently more important for the QPM samples Chemical changes in proteins were identified as an important factor influencing brittleness of the final extrudates Moisture negatively affected the brittleness of extrudates regardless of maize type Higher content of γ zein in QPM likely provided higher strength to maize extrudates thus favoring crispness of extruded maize grits The use of QPM grits to replace normal grits in the production of extruded corn based products may promote extended bowl life of extruded corn flakes as well as enhance crispness of fully expanded snacks *Crop Science* ,2010 Quality Protein Maize ,1994 *Development of Quality Protein Maize Based Nutri Bar* Kusuma,2023

Quality-protein Maize (Washington NATIONAL RESEARCH COUNCIL (DC)),1988 Malnutrition and protein quality Maize Nutritionally improved maize The promise of QPM Limitations and uncertainties Food and feed uses Genetics Experiences around the world Research needs The Indian Journal of Agricultural Sciences ,2018

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