

Rice Breeding in Japan

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- 2. Rice breeding methods
- 3. Present rice breeding targets





Leading rice varieties in Japan (2015)

	Variety	Ratio(%)
1	Koshihikari	36.1
2	Hitomebore	9.6
3	Hinohikari	9.2
4	Akitakomachi	7.1
5	Nanatsuboshi	3.2
	Top 5 varieties	65.2



Number of rice varieties cultivated in Japan (2015)

- O Non-glutinous rice varieties 260
- O Glutinous rice varieties 73
- O Brewing sake rice varieties 105





The progenitors of Koshihikari















1) Crossing method



Flower of rice





1) Crossing method



- 1. Sterilization of female plants -Hot water at 43°C for 5-7 minutes
- 2. Elimination of spikelets that fail to open



1) Crossing method



3. Cross-pollination with male parents



4. Covering a paraffin bag



2) Yield trials



Transplanting – 700 plots of yield trials



3) Screening the lines for blast resistance



Difference of leaf blast resistance



3) Screening the lines for blast resistance



Difference of panicle blast resistance



4) Screening the lines for high temperature tolerance



Film (30% cut of the day light)

Early planting to treat the plants in the high temperature maturing stage



4) Screening the lines for high temperature tolerance



Good grain quality (Tolerant)

Poor grain quality (Susceptible)

Difference of high temperature tolerance



5) Screening the lines for cool weather tolerance



Cold water (18.5-19.5°C) is maintained at 20 cm depth



5) Screening the lines for cool weather tolerance





Tolerant

Degree of spikelet sterility \rightarrow Evaluation of the tolerance



6) Screening the lines for eating quality



Evaluation of 3 entries with 2 check varieties (good one and poor one)

語号	AL D	居 L' (-3)	悪し、(-2)	周しい(-1)	基準と同じ	良い (+1)	g (+2)	R L' (+3)
1	光沢			_	0			
	わばり		-	-	0	_	-	-
	16 8	_	_	0	_	-	_	-
2	T R		-	-	-	0	-	-
	82 4	_	-	0	-			
3	4 10	_	-		0	-	-	-
	わけい	-	-	-		0		-
	設合			-	0	-	1	-
4	* 2				0			
	わばり	-	1000		1000	0	1000	
	昆合					0		
5	光沢			1.00				
	わばり		(mini			1000	1000	1000
	起 合		-	and the second	(married)			
100	and the second							

- Physical appearance
- Stickiness
- Over all taste



Consumptions of rice in Japan 118 kg/year in 1962 \rightarrow 56 kg/year in 2012



To increase the consumptions of rice •••



Breeding of new varieties for new demand









- 1) Varieties with good eating quality
- O Low amylose content grains





O How to use the low amylose content grains

- 1. Good eating quality in cool rice condition \rightarrow Suitable for instant food processing
- 2. Mixing material for low eating quality rice grains

O Low amylose content varieties







1) Varieties with good eating quality

O Varieties for specific cooking

Kareimai





Eminokizuna







2) Varieties for low cost production

O Varieties for direct seeding

- Resistance to root lodging
- Seedling establishment







"Moeminori" - Resistance to root lodging



2) Varieties for low cost production

O High yielding varieties





"Akidawara" – High-yielding ability and resistance to lodging



2) Varieties for low cost production

O Blast resistant varieties

- Cultivation without chemicals or with minimum chemicals
- \rightarrow For organic farming





A highly blast-resistant cultivar "Churahikari"



3) Varieties for health

O Red or purple grain varieties

- High dietary fiber, tannin, catechin, and anthocyanidin content
- Anti-oxidant activity of the grains





Benigoromo (nonglutinous)

Asamurasaki (glutinous)



3) Varieties for health

O Giant embryo varieties

Koiazusa

- High Gamma-aminobutyric acid (GABA) content
- \rightarrow Control of blood pressure





Akitakomachi



Processed foods with giant embryo grains



Appendix: Varieties for other use







For animal food
For decorative
For phytoremediation of
plants
polluted fields

Collaboration with Asian countries and Japan → Development of rice breeding Thank you very much !