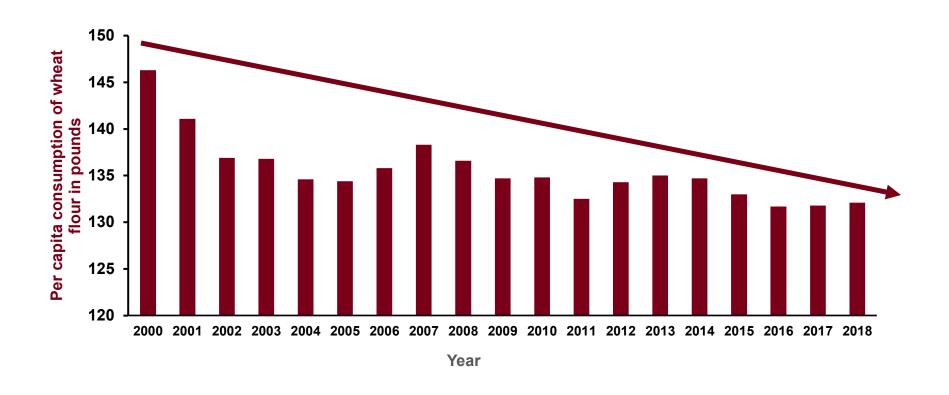
Tackling Wheat Digestibility: FODMAP Levels in Wheat Lines

George Annor, James Anderson, and Prabin Bajgain



Per Capita Wheat Consumption in the U.S.



Source: US Department of Agriculture; Economic Research Service: Conducted by the Economic Research Service; US Department of Agriculture Survey period: 2000 to 2018



Why the Decline?

Fad diets



- Promotion of Fad diets, resulting in an increasing percentage of the population to remove starches from their diet
- Avoidance of Gluten and/or Wheat

https://www.uab.edu/news/youcanuse/item/9287-fad-diets-or-lifestyle-changes-where-do-three-popular-weight-reduction-plans-fit-in

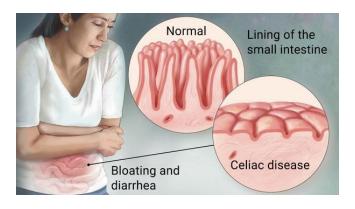


Why the Decline?

Avoidance of Gluten and/or Wheat

- Gluten is a protein found in the grain of wheat, rye, and barley
- Celiac disease
 - Celiac disease is an immune disease in which people can't eat gluten because it will damage their small intestine
 - ~1% of Americans have celiac.
- Wheat Allergy
- Non allergy-non-celiac wheat sensitivity (NCWS)





https://www.drperlmutter.com/yes-gluten-sensitivity-is-very-real/

https://support.google.com/websearch/answer/2364942?p=medical_conditions&hl=en

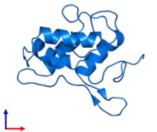


Why the Decline?

So, if it's not gluten per se, what are other possible causes of Non allergy-non-celiac wheat sensitivity (NCWS)?

- FODMAPS -Fermentable Oligo-, Di- and Monosaccharides and Polyols
 - Fructose, lactose, fructo- and galactooligosaccharides (fructans, and galactans)
 - Polyols (such as sorbitol, mannitol, xylitol and maltitol)
- ATI Amylase Trypsin inhibitors



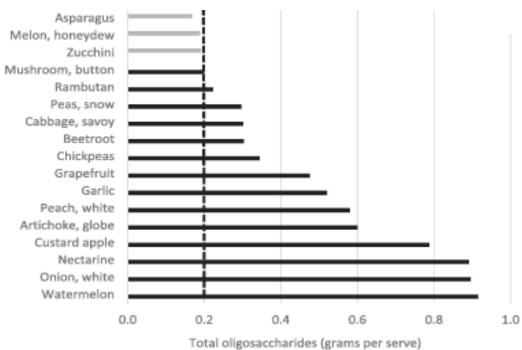


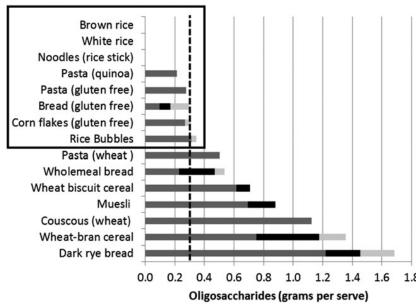
https://enjoylifefoods.com/blogs/content/about-fodmap-friendly-living-enjoy-life-products



FODMAP Levels in some common foods

- Best tolerated if < 0.3 g/serving







Project Partners agreed to tackle issue















- Reduce the discomforts resulting from the consumption of wheat-based products
- Improve the health of consumers
- Increase the profitability of wheat farmers



Specific Objectives

- Characterize variation and identify genetic markers for FODMAPs and ATI activity in ancient, heritage and modern wheat varieties from different growing environments in Minnesota
- Explore the use of fermentation as a technique to reduce FODMAPs and ATI activity in wheat food products
- Establish a pathway to implement research outcomes to industry.



Materials & Methods

- A panel of 220 ancient, heritage and modern wheat varieties were grown at U of MN field sites at Crookston and St. Paul, MN in 2019
- The panel represented heritage and hard red spring wheat diversity going back to the origins of the U of MN wheat breeding program (~ 1895) and regional breeding programs
- Genetic markers were determined by extracting DNA from the panel of 200 wheat varieties and genotyped using Genotyping-By-Sequencing.
- FODMAPs and ATI activity determined
- Association mapping was used to identify DNA markers associated with FODMAPs and ATI activity



Wheat Materials for FODMAP Evaluation

Material No. lines

Heritage wheats: 46

Modern wheats: 142

Durum: 5

Einkorn: 10

Emmer: 11

Synthetic hexaploids: 16

Total: 230

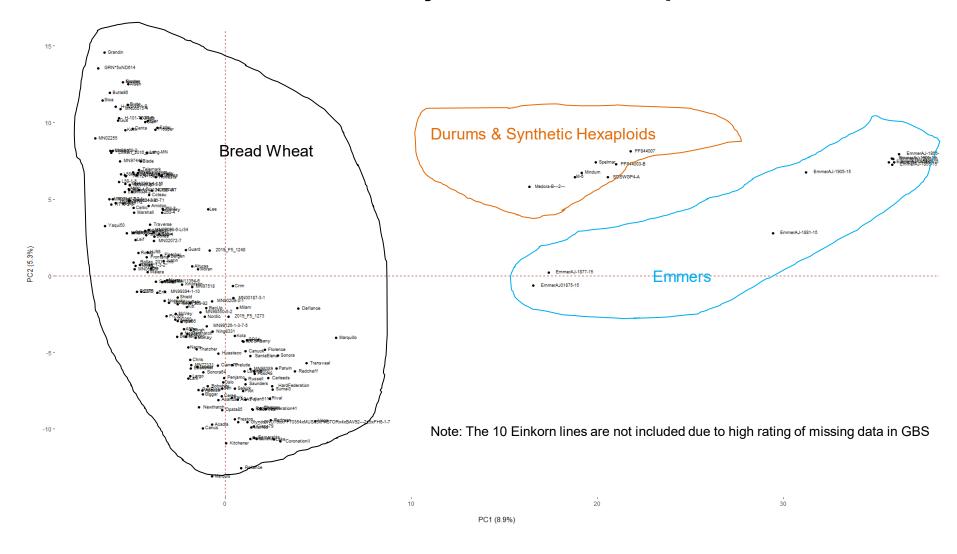
Lots of variation observed for heading date, height, yield







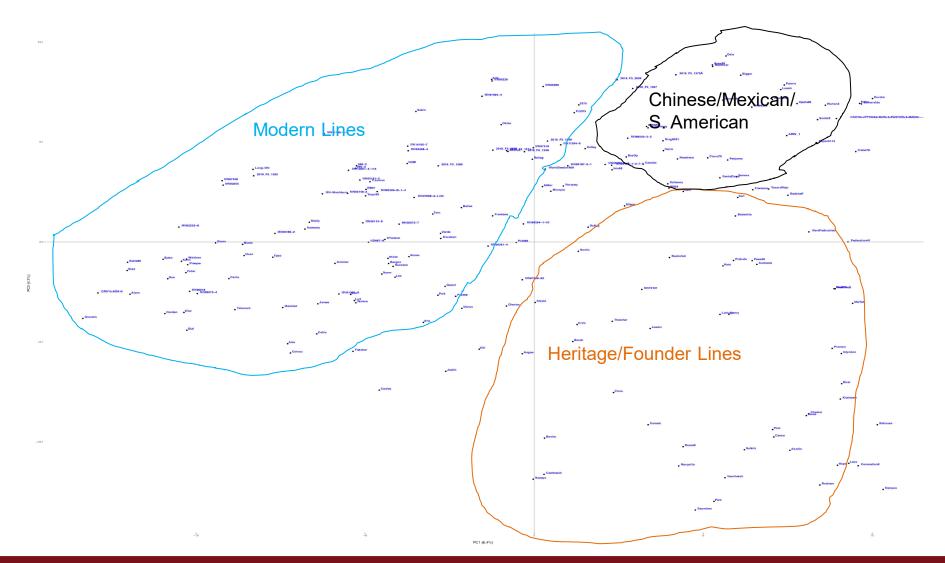
Genetic Diversity of 220 FODMAP panel lines





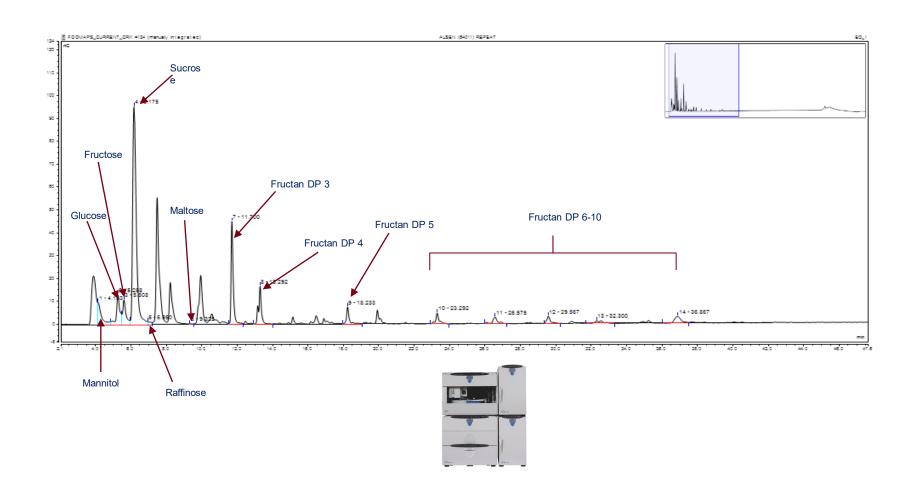
Genetic Diversity of 190 FODMAP bread wheat panel lines

- Excludes durums, emmers, and synthetic hexaploids



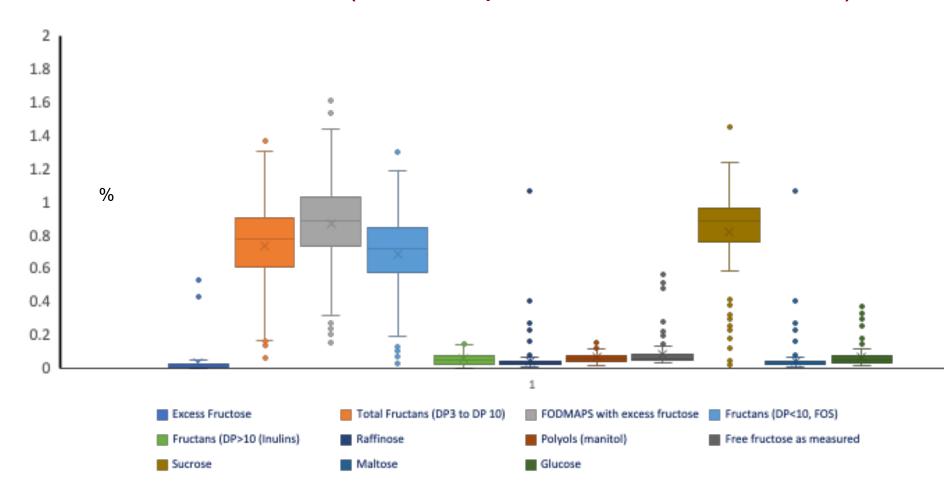


FODMAP Evaluation





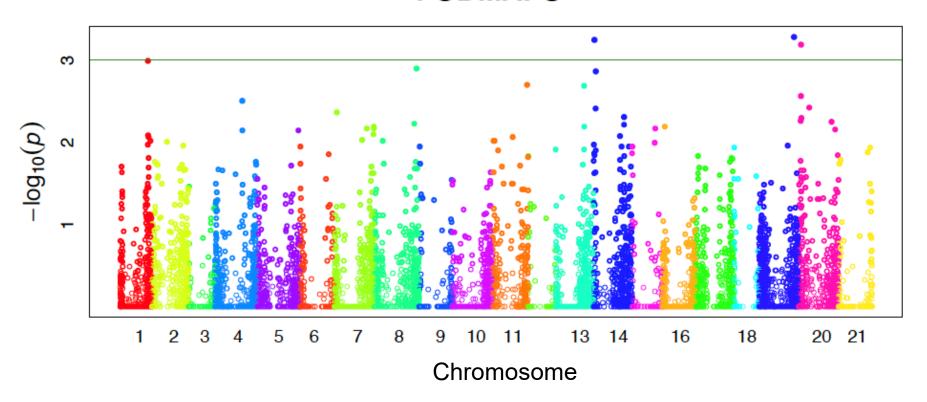
FODMAP Results (196 samples from Crookston MN)





Association of Genetic markers along the 21 wheat chromosomes with FODMAP content

FODMAPS





Preliminary findings summary

- Genetically diverse set of wheat lines being analyzed
- Wide differences in FODMAPs and Fructans with DP<10
- No identifiable patterns regarding FODMAP and Total Fructan concentrations vs. year of release or wheat species
- No genomic region is responsible for a large portion of the genetic variation for these traits



Acknowledgements:

Emily Conley (Researcher)
Susan Reynolds (Researcher)
Nate Stuart (Researcher)
Prince Boakye (PhD Student)
Ibilola Kougbglenou (Researcher)

Funding:



