

Pigmented Rice Grain's Genetic Basis and Nutritional Benefits

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COMMENTARY

Improving the nutritional content of rice grains by modulating bioactive chemicals and micronutrients is a cost-effective way to address nutritional security in communities where rice is a major food source. Although white rice contributes significantly to Asian and African caloric intake, its nutritious content pales in comparison to coloured (black, purple, red orange, or brown) varieties. The flavonoids anthocyanin and proanthocyanidin, which are known to have nutritional value, are responsible for these colour differences. The rapid advancement of technologies enabling genome sequencing and gene expression analysis.

Over half of the world's population eats rice as a staple diet (World Rice Production, 2019). Meeting future rice supply need for the world's expanding population, which is expected to exceed 9.7 billion people by 2050, is critical for food and nutritional security. Rice is used in a variety of social, cultural, economic, and religious activities, in addition to being a significant source of sustenance for Asian communities. Rice consumption in Sub-Saharan Africa is expected to increase from 27–28 Mt per year to roughly 36 Mt by the end of 2026 replacing maize. The outer aleuronic layer and embryo store the majority of the nutrients found in rice grains, whereas the endosperm is mostly made up of starch. Most micronutrients, fatty acids, anti-oxidants, and fibre are lost during the duelling and grinding process. As a result, diets high in white rice risk nutritional inadequacies in a variety of ways. Although significant emphasis has been placed on improving the size, shape, and amylose content of the grain, rice breeding has always been focused on boosting the crops.

Pigmented rice assortments are acquiring prevalence among shoppers, and request is simply expected to rise. The seed store

network of pigmented rice is frail and subsequently rice esteem affix openings need to advance to fulfil the current dietary need. Creation of pigmented rice utilizing landraces can't fulfil market need, accentuating the need to hereditarily work on these landrace materials. Precise dietary portrayal of the 130,657 increases curated by International Rice Research Institute's quality bank and Africa Rice, which including pigmented sections, will make new roads for nourishing expansion that arrives at lower pay target nations. These, just as other, public ex situ assortments, address a significant wellspring of hereditary variety for the improvement of pigmented rice, giving materials to explain the hereditary premise of grain pigmentation and related sustenance related attributes. The method involved with recognizing at this point obscure qualities affecting flavonoid digestion and grain pigmentation could be sped up by entire genome re-sequencing, permitting novel allelic variations to be saddled for use as markers. Fine planned hereditary districts related with proanthocyanidins and anthocyanin should be embraced to foster quality markers to help marker-helped choice rearing of these dietary characteristics into high yielding rice foundations.

A frameworks way to deal with concentrate on ramifications of diet based medical advantages would require comprehensive comprehension of the sub-atomic premise of human medical advantages of burning-through grain pigmentation, empowering the distinguishing proof of the modulators involved to defeat the overall twofold weight hunger and transferable illnesses in the objective networks. While a few medical advantages were displayed to have to burn-through pigmented rice, its surface and acceptability is viewed as poor and in this way its acknowledgment rate is lower. To address this impediment, we really want to investigate the hereditary variety for the maintenance of flavonoids in the processed endosperm.

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