SPECIES, VARIETIES, NUTRITIONAL FEATURES OF THE PROTEIN FRACTION FORMATION FOR THE OF CEREAL WINTER CROPS. *V.Kalenskiy*, pHD, professor

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Wheat, rye, triticale, system of nitrogen nutrition, protein, fraction composition of protein.

Results of research regarding peculiarities of protein fraction composition in winter cereal crops are delivered. Species and varieties specific characteristics of protein fraction composition in winter wheat, winter rye, winter triticale are determined. It has been proven that differential application of nitrogen promotes increase of gluten forming fractions.

Content of biologically valuable fractions of albumins and globulins is higher in the grain of rye and triticale, and in case of cultivation of cereal crops with application of low norms of fertilizers or without them as well.

Conclusions. The protein content in grain is one of the main indicators of quality according to national and international standards. In order to differentsiatsiyi uses of grain on appropriate conduct not only determine the total protein content, but also its fractions and ratios between them.

Fractional composition of protein crops mainly determined by the species composition, trophic factors and long.

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