### THE RICE-ING COLORS:

### Germination enhances the multi-nutritional properties of pigmented rice revealed through metabolomic and machine-learning techniques

#### **Rhowell Jr. N. Tiozon**<sup>1,2</sup>, Saleh Alseekh<sup>2</sup>, Kristel Sartagoda<sup>1</sup>, Alisdair Fernie<sup>2</sup>, and Nese Sreenivasulu<sup>1</sup>

<sup>1</sup> International Rice Research Institute, Metro Manila, Philippines <sup>2</sup> Max-Planck-Institute of Molecular Plant Physiology, Potsdam-Golm, Germany <sup>3</sup>UP Mindanao, Dept. of Food Sci. and Chemistry, Philippines

# PROBLEM

In developing countries, many low income families rely on staple food like milled rice which often lacks critical nutrients.

# METHOD

Large diversity of pigmented rice (n=1000) from different countries were extracted and subjected to germination.



#### Thus, there is a need to enhance the nutritional value of rice.



**Targeted and Untargeted metabolomics were employed to** determine the compounds. Spectrophotometric techniques were used to quantify the total phenolics, flavonoids, and anthocyanins.

GWAS analysis on pigmented rice sprouts were performed to identify genetic regions related to flavonoids.

Machine learning technique was used to classify the multinutritional properties of rice.

## RESULTS

### Germination enhances the vitamins, minerals, and antioxidants

15.6%

12.2%

17.5%

55.6%

FNR

**Cluster of rice samples** 

**Random Forest model** 

**Germination increased** 



minerals such as Ca, Na, Zn, Fe, Al, and K, vitamins such as riboflavin and biotin, and antioxidants like phenolic compounds. Random Forest model was used to classify the rice samples based on its multi-nutritional properties with 98% accuracy.

#### Germination accumulated flavonoids and identification of genes

**Germination alters the** metabolism of peptides and association studies (GWAS) analysis, genes such as CHS1



