



## **The Genetic Variation of Starch and its Fractions in Several Albanian Local Maize Populations**

Zhaneta Miloti\*, Ilia Leka

*Agriculture Technology Transfer Center, Shkoder, ALBANIA*

*Received March 06, 2015; Accepted June 30, 2015*

**Abstract:** Maize kernel as main product of this plant contains 70-75 % starch. It is the main component into the energetic structure and food live organisms, as well. The starch structure depends mainly by the endosperm morphology tissue and quantitative ratio of its fractions: amyloses and amylopectine. The content of these two fractions in normal maize varies as follows: 17-25 % amyloses and 75-83 % amylopectine. The ratio of these two components from the phenotypic point of view, determine the degree of maize endosperm vitreous. The increasing of amylose fraction content is associated by a floury structure of maize kernel, but more likely it is for animal and fowl feed as well as in alcoholic beverage industry. This study is focused on the structure and types of endosperms, starch and its fractions in several local maize populations and the possibility of including in maize genetic improving program for these indices.

**Keywords:** *Amyloses, amylopectine, Waxy, genetic variability.*

---

\* Corresponding: E-Mail: imoshkoder@yahoo.com, Tel +3552251200;