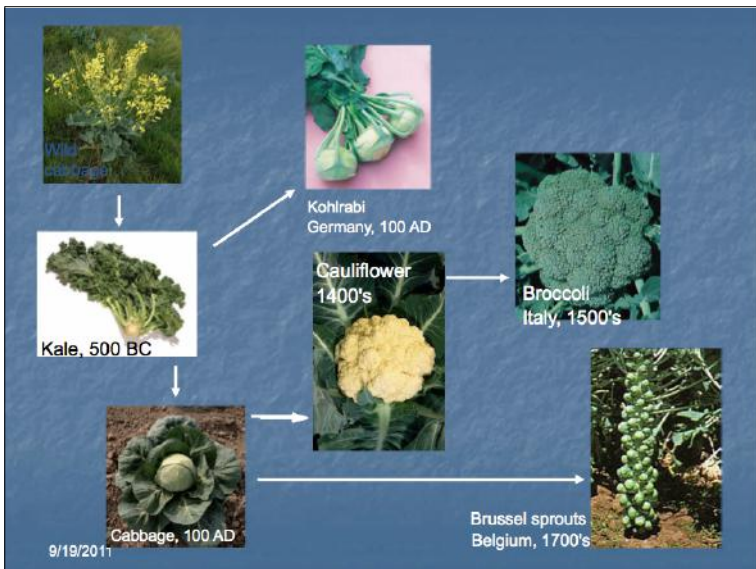


What's GMO?



Ragam jeruk: Hasil modifikasi genetik melalui sex



Some crops never existed in nature



Einkorn x wild wheat Emmer x goat grass Bread wheat

Genetically modified to create Diversity by Sex

Maize Teosinte

Seedles Fruits: **Chemically-induced GMO**. Are they safe?
 We never questioned it;
 Just enjoy them

Genetic Modification:
Physical

DANGER Radiation risk

JEMBER, KOMPAS.com — Kedelai varietas rajabasa yang dikembangkan Badan Tenaga Nuklir Nasional (Batan), yang mampu menghasilkan 2,6 ton per hektar, diharapkan membangkitkan kembali minat petani menanam kedelai. Sebelumnya, petani telah mengenal varietas mutiara yang menghasilkan 4 ton per hektar.

Shutterstock

TERKAIT:

- Cara Aman Konsumsi Kedelai
- Harga Kedelai Berjangka Meningkat
- Petani Minta Adanya HPP Kedelai
- Harga Kedelai Terus Terpuruk
- Mentan Panen Kedelai di Purworejo

AGRICULTURAL PRODUCTS: RESULTS OF GENETIC MODIFICATION AND SELECTION

GENETIC MODIFICATION IS NOT SOMETHING NEW !

HEALTH • TOXINS

Coffee in California May Soon Come with a Cancer Warning

Facebook Twitter Email



Starbucks coffee, Zhang Peng - LightRocket via Getty Images

By **JAMIE DECHARME** January 31, 2018

For more, visit [TIME Health](#).

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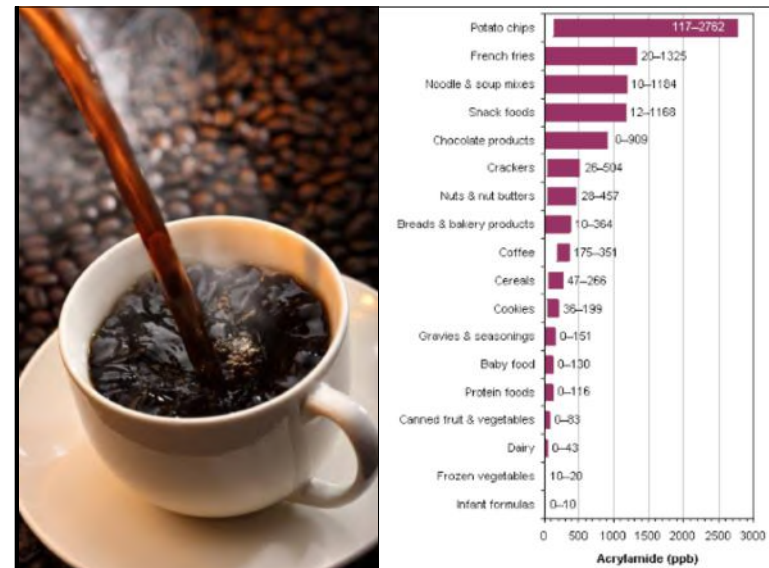
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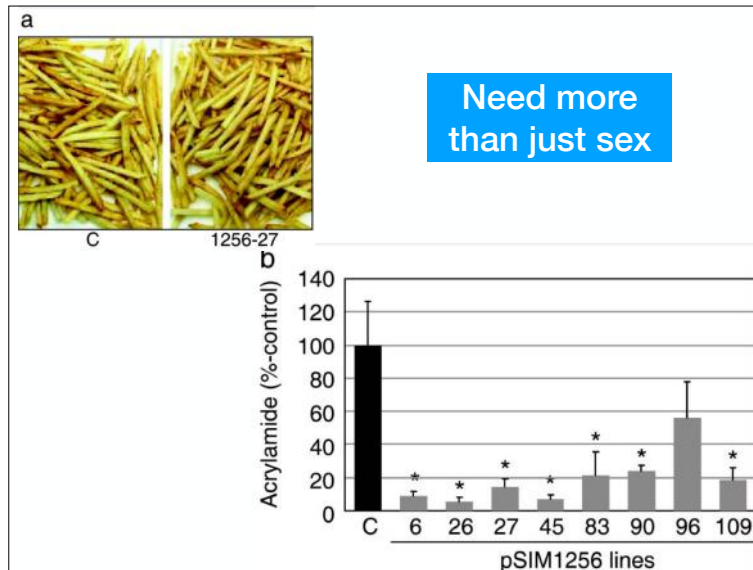
Asparagine in Various Crops

- Cheese** 40 – 300 mg/100gm
- Asparagus** 5.4 – 108 mg/100gm
- Cocoa (raw)** 30.9 mg/100gm
 - roasted @ 125°C 14.5 mg/100gm
 - roasted @ 135°C 9.4 mg/100gm
- Potato** 500 – 1000 mg/100gm
- Rye** 0.2 – 2.8 mg/100gm
- Wheat** 0.2 – 20 mg/100gm
- Corn** 0.6 – 1 mg/100gm

Decrease Asn synthetase

Source: *Ellin Doyle, Ph.D., Food Research Inst., U. Wisc.*

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Plant Biotechnol J. 2008 Oct; 6(8): 843–853.
doi: 10.1111/j.1467-7652.2008.00363.x

PMCID: PMC2607532

Low-acrylamide French fries and potato chips

Calus M Rommens,^{*} Hua Yan, Kathy Swords, Craig Richael, and Jingsong Ye

Simplot Plant Sciences, J. R. Simplot Company, Boise, ID 83706, USA
^{*}Correspondence (fax (208) 327-3212; e-mail crommena@simplot.com)

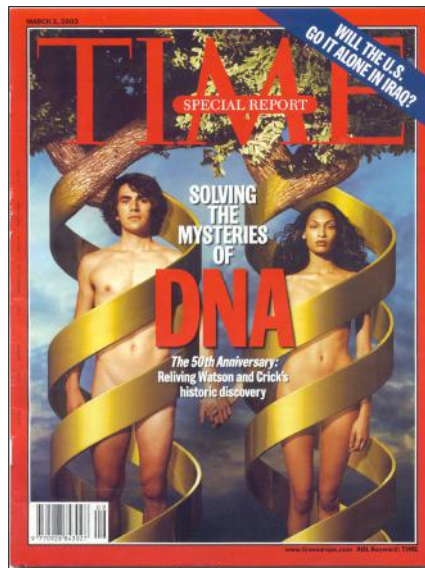
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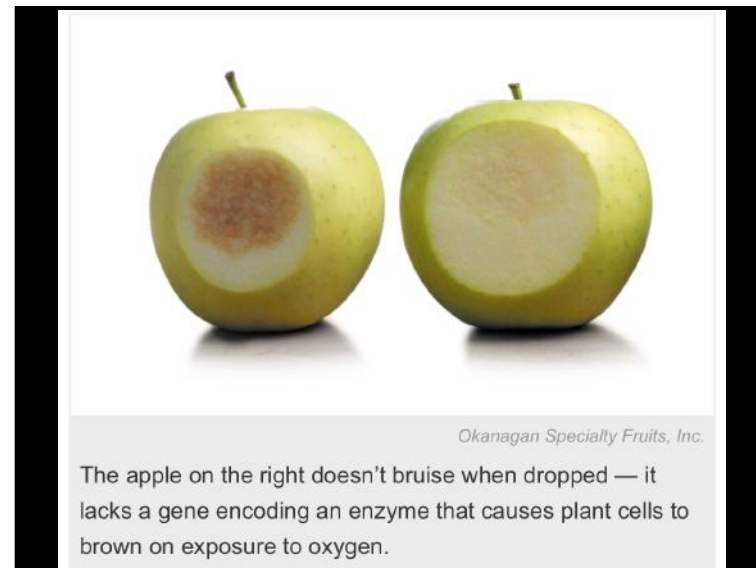
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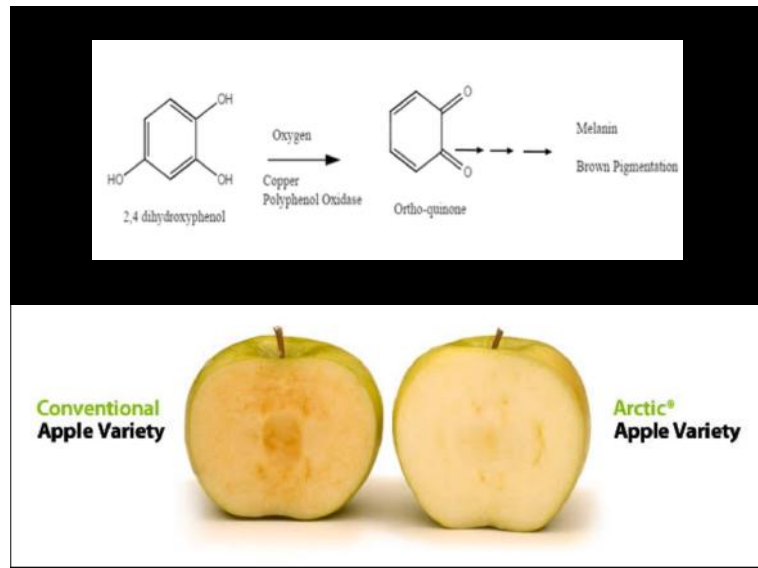
Acrylamide is produced in starchy foods that are baked, roasted or fried at high temperatures. Concerns about the potential health issues associated with the dietary intake of this reactive compound led us to reduce the accumulation of asparagine, one of its main precursors, in the tubers of potato (*Solanum tuberosum*). This metabolic change was accomplished by silencing two asparagine synthetase genes through 'all-native DNA' transformation. Glasshouse-grown PRG transformed intragenic plants contained up to 20-fold reduced levels of free asparagine. This metabolic change coincided with a small increase in the formation of glutamine and did not affect tuber shape or yield. Heat-processed products derived from the low-asparagine tubers were also indistinguishable from their untransformed counterparts in terms of sensory characteristics. However, both French fries and potato chips accumulated as little as 5% of the acrylamide present in wild-type controls. Given the important role of processed potato products in the modern Western diet, a replacement of current varieties with intragenic potatoes could reduce the average daily intake of acrylamide by almost one-third.

Keywords: acrylamide, intragenic, plant biotechnology, potato



GMO:
Modifikasi genetik melalui
Rekayasa Genetika
PRG





Conventional
Apple Variety



Arctic®
Apple Variety

Genome Editing vs Genetic Engineering

Genetically modified apple reaches US stores, but will consumers bite?

Gene-edited CRISPR mushroom escapes US regulation

The apple on the right doesn't bruise when dropped — it lacks a gene encoding an enzyme that causes plant cells to brown on exposure to oxygen.

The common white button mushroom (*Agaricus bisporus*) has been modified to resist browning.

