

# A-201



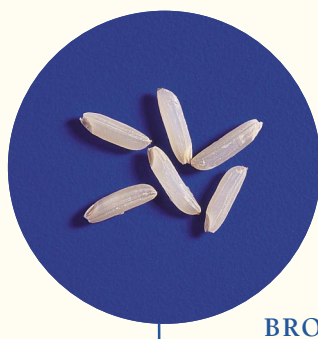
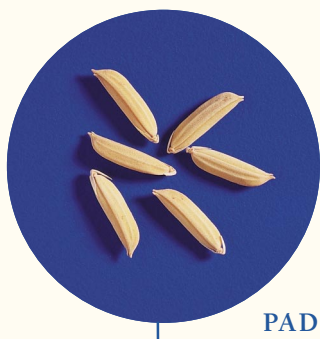
*A-201 is an early maturing aromatic long grain released in 1996. Milling yield may be lower than other varieties. Its pedigree is: L-202/PI 457920//L-202.*

**U.S. MARKET TYPE:  
AROMATIC LONG GRAIN**

	2000	2001	2002
<b>Grain Dimensions (Paddy)</b>			
Average Length (mm)	10.24	10.15	10.01
Average Width (mm)	2.32	2.34	2.35
L/W Ratio	4.4	4.3	4.3
<b>Grain Dimensions (Brown)</b>			
Average Length (mm)	7.92	7.74	8.08
Average Width (mm)	2.19	2.12	2.23
L/W Ratio	3.6	3.7	3.6
1000 Grain Weight (g)	23.0	21.4	23.1
<b>Grain Dimensions (Milled)</b>			
Average Length (mm)	7.41	7.14	7.54
Average Width (mm)	2.11	2.06	2.12
L/W Ratio	3.5	3.5	3.6
Apparent Amylose (%)	23.7	24.7	24.5
<b>Protein (%)</b>			
Brown	8.0	8.2	8.2
Milled	7.7	7.8	7.5
Alkali Spreading Value (1.5%KOH)	4.4	3.8	3.5
Alkali Spreading Value (1.7%KOH)	6.3	5.2	5.0
Cooking Time (min)	17.5	18.3	18.0
<b>Differential Scanning Calorimetry</b>			
Gelatinization Temperature (°C)	72.6	73.9	73.2

**QUALITY TYPE:  
AROMATIC**

	2000	2001	2002
<b>Rapid Visco Analyzer</b>			
<i>AACC Method:</i>			
Peak	196	205	189
Hot Paste	118	124	120
Cool Paste	239	266	246
Setback	43	61	57
Consistency	100	142	125
Breakdown	98	81	68
Pasting Temperature (°C)	76.8	78.0	77.0
<i>Japanese Method:</i>			
Peak	228	210	186
Hot Paste	122	119	104
Cool Paste	254	247	227
Setback	25	37	41
Consistency	131	128	123
Breakdown	106	91	83
Pasting Temperature (°C)	77.2	77.5	77.1
<b>Controlled Stress Rheometer (Pa.s)</b>			
Peak	0.32	0.39	0.35
Hot Paste	0.20	0.24	0.25
Cool Paste	0.43	0.47	0.48
Setback	0.11	0.09	0.12
Consistency	0.23	0.23	0.23
Breakdown	0.12	0.14	0.11
Pasting Temperature (°C)	72.0	72.4	71.9



*Physiochemical testing provided by: the USDA-ARS Rice End-Use Quality Research Laboratory, Rice Experiment Station, and Department of Food Science and Technology, U.C. Davis. • Samples grown and processed at the Rice Experiment Station. • Research supported in-part by a grant from the California Rice Commission.*