

AKITAKOMACHI



Akitakomachi is a very early maturing Japanese premium quality short grain. It has excellent milling yield, but has low yield potential.

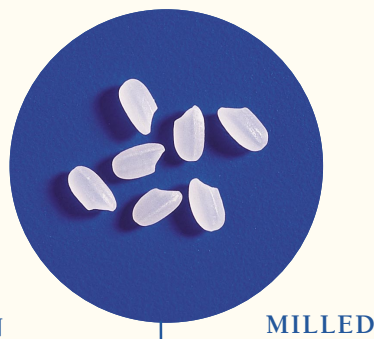
**U.S. MARKET TYPE:
SHORT GRAIN**

	2000	2001	2002
Grain Dimensions (Paddy)			
Average Length (mm)	7.43	7.61	7.47
Average Width (mm)	3.23	3.29	3.26
L/W Ratio	2.3	2.3	2.3
Grain Dimensions (Brown)			
Average Length (mm)	5.18	5.36	5.28
Average Width (mm)	2.86	2.85	2.85
L/W Ratio	1.8	1.9	1.9
1000 Grain Weight (g)	21.3	21.8	20.9
Grain Dimensions (Milled)			
Average Length (mm)	4.88	5.01	4.94
Average Width (mm)	2.77	2.74	2.77
L/W Ratio	1.8	1.8	1.8
% Apparent Amylose	17.8	16.5	16.7
Protein (%)			
Brown	7.4	7.4	6.8
Milled	6.7	6.3	6.1
Alkali Spreading Value (1.5%KOH)	6.0	6.0	6.0
Alkali Spreading Value (1.7%KOH)	7.0	7.0	6.8
Cooking Time (min)	18.8	19.2	18.0
Differential Scanning Calorimetry			
Gelatinization Temperature (°C)	68.8	68.9	68.4

QUALITY TYPE:

PREMIUM SHORT GRAIN

	2000	2001	2002
Rapid Visco Analyzer			
<i>AACC Method:</i>			
Peak	282	306	250
Hot Paste	152	170	134
Cool Paste	251	269	223
Setback	-30	-37	-27
Consistency	102	99	90
Breakdown	126	136	117
Pasting Temperature (°C)	71.1	72.2	70.8
<i>Japanese Method:</i>			
Peak	311	340	254
Hot Paste	152	156	105
Cool Paste	258	264	198
Setback	-53	-76	-56
Consistency	106	108	94
Breakdown	159	184	150
Pasting Temperature (°C)	70.0	71.3	71.5
Controlled Stress Rheometer (Pa.s)			
Peak	0.40	0.56	0.47
Hot Paste	0.24	0.31	0.28
Cool Paste	0.49	0.62	0.57
Setback	0.09	0.06	0.10
Consistency	0.26	0.31	0.29
Breakdown	0.16	0.25	0.19
Pasting Temperature (°C)	68.1	67.9	67.4



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