

CALMOCHI-101



Calmochi-101 is a very early maturing waxy (also known as sweet, mochi, or glutinous) short grain released in 1985. It has excellent resistance to cool temperature sterility. Its pedigree is: Tatsumi mochi//M7//S6.

U.S. MARKET TYPE:

GLUTINOUS SHORT GRAIN 2000 2001 2002

Grain Dimensions (Paddy)

Average Length (mm) 7.41 7.91 7.55
 Average Width (mm) 3.47 3.50 3.46
 LW Ratio 2.1 2.3 2.2

Grain Dimensions (Brown)

Average Length (mm) 5.22 5.44 5.26
 Average Width (mm) 2.94 2.88 2.87
 LW Ratio 1.8 1.9 1.8
 1000 Grain Weight (g) 23.1 23.7 21.3

Grain Dimensions (Milled)

Average Length (mm) 4.89 4.97 4.83
 Average Width (mm) 2.90 2.78 2.75
 LW Ratio 1.7 1.8 1.8
 % Apparent Amylose 0.0 0.0 0.3

Protein (%)

Brown 7.3 7.5 5.7
 Milled 6.3 6.8 5.1

Alkali Spreading Value (1.5%KOH) ... 6.0 6.0 6.0

Alkali Spreading Value (1.7%KOH) .. 6.6 6.1 6.0

Cooking Time (min) 15.8 16.6 15.8

Differential Scanning Calorimetry

Gelatinization Temperature (°C) .. 68.5 69.8 69.1

QUALITY TYPE:

GLUTINOUS SHORT GRAIN 2000 2001 2002

Rapid Visco Analyzer

AACC Method:

Peak 145 152 131
 Hot Paste 54 60 50
 Cool Paste 69 76 66
 Setback -75 -26 -65
 Consistency 52 17 16
 Breakdown 55 92 81
 Pasting Temperature (°C) 68.1 68.6 69.1

Japanese Method:

Peak 157 161 127
 Hot Paste 59 61 48
 Cool Paste 82 83 66
 Setback -75 -78 -62
 Consistency 23 23 17
 Breakdown 97 101 79
 Pasting Temperature (°C) 67.9 68.6 68.6

Controlled Stress Rheometer (Pa.s)

Peak 0.36 0.47 0.45
 Hot Paste 0.21 0.25 0.25
 Cool Paste 0.32 0.40 0.40
 Setback -0.04 -0.07 -0.05
 Consistency 0.10 0.15 0.15
 Breakdown 0.15 0.22 0.20
 Pasting Temperature (°C) 64.6 64.2 64.2



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.