

KOSHIHIKARI



Koshihikari is a late maturing Japanese premium quality short grain. It has excellent milling yield, but has low yield potential.

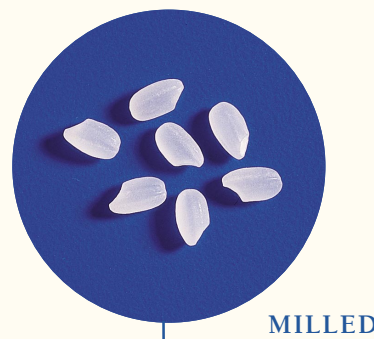
**U.S. MARKET TYPE:
SHORT GRAIN**

	2000	2001	2002
Grain Dimensions (Paddy)			
Average Length (mm)	7.21	7.08	7.19
Average Width (mm)	3.10	3.17	3.28
L/W Ratio	2.3	2.2	2.2
Grain Dimensions (Brown)			
Average Length (mm)	5.13	5.04	5.04
Average Width (mm)	2.84	2.80	2.91
L/W Ratio	1.8	1.8	1.7
1000 Grain Weight (g)	21.0	19.7	19.4
Grain Dimensions (Milled)			
Average Length (mm)	4.90	4.71	4.66
Average Width (mm)	2.82	2.74	2.77
L/W Ratio	1.7	1.7	1.7
Apparent Amylose (%)	18.3	17.3	17.3
Protein (%)			
Brown	7.0	6.5	5.9
Milled	5.9	5.4	5.1
Alkali Spreading Value (1.5%KOH)	6.7	6.0	6.0
Alkali Spreading Value (1.7%KOH)	7.0	7.0	7.0
Cooking Time (min)	16.7	17.1	18.7
Differential Scanning Calorimetry			
Gelatinization Temperature (°C)	65.5	67.6	67.0

QUALITY TYPE:

PREMIUM SHORT GRAIN

	2000	2001	2002
Rapid Visco Analyzer			
<i>AACC Method:</i>			
Peak	266	307	255
Hot Paste	138	153	132
Cool Paste	237	254	225
Setback	-30	-53	-30
Consistency	102	101	93
Breakdown	126	154	123
Pasting Temperature (°C)	69.4	70.8	70.2
<i>Japanese Method:</i>			
Peak	306	339	253
Hot Paste	143	143	103
Cool Paste	249	249	199
Setback	-58	-90	-54
Consistency	105	105	96
Breakdown	163	196	149
Pasting Temperature (°C)	68.6	70.7	70.3
Controlled Stress Rheometer (Pa.s)			
Peak	0.38	0.52	0.41
Hot Paste	0.23	0.30	0.24
Cool Paste	0.48	0.58	0.52
Setback	0.10	0.05	0.11
Consistency	0.24	0.28	0.28
Breakdown	0.15	0.23	0.17
Pasting Temperature (°C)	65.4	67.2	66.9



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