QUALITY CHARACTERIZATION OF CALIFORNIA PUBLIC RICE VARIETIES

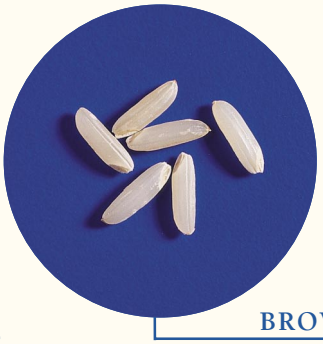
L-204

L-204 is an early maturing long grain released in 1996. It has a large kernel and has improved milling yield and cooking quality over L-202. Its pedigree is Lemont//Tainung-sen-yu 2414/L-201.

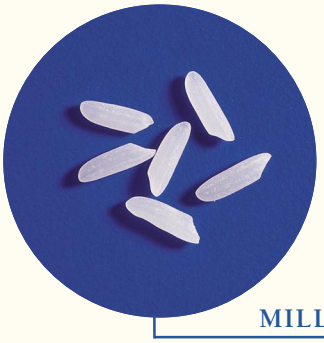
U.S. MARKET TYPE: LONG GRAIN	2000	2001	2002
Grain Dimensions (Paddy)			
Average Length (mm)	10.19	10.19	10.69
Average Width (mm)	2.58	2.52	2.59
L/W Ratio	4.0	4.1	4.1
Grain Dimensions (Brown)			
Average Length (mm)	7.97	7.85	8.15
Average Width (mm)	2.37	2.31	2.38
L/W Ratio	3.4	3.4	3.4
1000 Grain Weight (g)	25.1	24.1	25.8
Grain Dimensions (Milled)			
Average Length (mm)	7.45	7.22	7.51
Average Width (mm)	2.27	2.24	2.27
L/W Ratio	3.3	3.2	3.3
Apparent Amylose (%)	22.5	22.8	22.6
Protein (%)			
Brown	7.5	8.0	6.4
Milled	7.3	7.5	6.0
Alkali Spreading Value (1.5%KOH)	3.8	4.0	2.5
Alkali Spreading Value (1.7%KOH)	5.0	4.4	4.3
Cooking Time (min)	19.5	20.0	20.9
Differential Scanning Calorimetry			
Gelatinization Temperature (°C)	73.1	74.5	74.6

QUALITY TYPE: LONG GRAIN	2000	2001	2002
Rapid Visco Analyzer			
AACC Method:			
Peak	257	268	260
Hot Paste	141	148	159
Cool Paste	268	280	290
Setback	12	11	30
Consistency	113	132	131
Breakdown	129	121	101
Pasting Temperature (°C)	76.7	77.7	77.3
Japanese Method:			
Peak	295	306	259
Hot Paste	136	150	135
Cool Paste	278	295	277
Setback	-17	-11	18
Consistency	142	145	141
Breakdown	159	155	123
Pasting Temperature (°C)	75.8	77.5	77.9
Controlled Stress Rheometer (Pa.s)			
Peak	0.43	0.33	0.45
Hot Paste	0.24	0.23	0.27
Cool Paste	0.51	0.43	0.55
Setback	0.08	0.09	0.10
Consistency	0.26	0.20	0.28
Breakdown	0.18	0.11	0.18
Pasting Temperature (°C)	72.1	74.2	73.4

PADDY



BROWN



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