

M-202



M-202 is an early maturing medium grain released in 1986. It is the most widely grown variety. Its pedigree is: IR-8/CS-M3*2//10-7*2/3/M-101.

U.S. MARKET TYPE:
MEDIUM GRAIN

2000 2001 2002

Grain Dimensions (Paddy)

Average Length (mm)	8.42	8.10	8.46
Average Width (mm)	3.07	3.24	3.26
L/W Ratio	2.7	2.5	2.6

Grain Dimensions (Brown)

Average Length (mm)	6.08	5.96	6.22
Average Width (mm)	2.84	2.80	2.90
L/W Ratio	2.1	2.1	2.1
1000 Grain Weight (g)	23.9	22.7	25.0

Grain Dimensions (Milled)

Average Length (mm)	5.78	5.56	5.77
Average Width (mm)	2.81	2.73	2.79
L/W Ratio	2.1	2.0	2.1
Apparent Amylose (%)	17.6	16.2	15.6

Protein (%)

Brown	7.5	8.6	6.3
Milled	6.8	7.1	5.9

Alkali Spreading Value (1.5% KOH) 6.5 6.0 6.0

Alkali Spreading Value (1.7% KOH) 6.9 7.0 6.7

Cooking Time (min) 17.8 18.9 20.1

Differential Scanning Calorimetry

Gelatinization Temperature (°C) 66.2 67.1 67.8

QUALITY TYPE:
CALROSE

2000 2001 2002

Rapid Visco Analyzer

AACC Method:

Peak	282	283	287
Hot Paste	140	141	138
Cool Paste	242	235	233
Setback	-40	-48	-54
Consistency	108	94	95
Breakdown	136	142	149
Pasting Temperature (°C)	71.0	72.4	72.4

Japanese Method:

Peak	314	322	287
Hot Paste	129	134	109
Cool Paste	235	237	208
Setback	-79	-84	-79
Consistency	106	104	99
Breakdown	185	188	178
Pasting Temperature (°C)	70.0	71.8	72.8

Controlled Stress Rheometer (Pa.s)

Peak	0.41	0.55	0.44
Hot Paste	0.23	0.32	0.26
Cool Paste	0.47	0.62	0.55
Setback	0.06	0.07	0.11
Consistency	0.24	0.30	0.29
Breakdown	0.18	0.23	0.18
Pasting Temperature (°C)	67.3	68.7	68.1



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