

# M-205



M-205 is an early maturing medium grain released in 2000. It shows very high yield potential, high milling yield potential, and a large kernel size. Its pedigree is: M-201/M7//M-201/3/M-202.

**U.S. MARKET TYPE:**

**MEDIUM GRAIN**                      2000              2001              2002

**Grain Dimensions (Paddy)**

Average Length (mm) . . . . .	8.67	8.84	8.73
Average Width (mm) . . . . .	3.01	3.05	3.09
L/W Ratio . . . . .	2.9	2.9	2.8

**Grain Dimensions (Brown)**

Average Length (mm) . . . . .	6.48	6.46	6.30
Average Width (mm) . . . . .	2.78	2.70	2.73
L/W Ratio . . . . .	2.3	2.4	2.3
1000 Grain Weight (g) . . . . .	25.2	25.0	23.1

**Grain Dimensions (Milled)**

Average Length (mm) . . . . .	6.02	5.97	6.02
Average Width (mm) . . . . .	2.66	2.64	2.63
L/W Ratio . . . . .	2.3	2.3	2.3
Apparent Amylose (%) . . . . .	18.4	17.4	17.5

**Protein (%)**

Brown . . . . .	7.5	7.5	6.4
Milled . . . . .	6.9	6.2	5.9

Alkali Spreading Value (1.5% KOH) . . . . . 6.5 . . . . . 6.0 . . . . . 6.0

Alkali Spreading Value (1.7% KOH) . . . . . 7.0 . . . . . 6.8 . . . . . 7.0

Cooking Time (min) . . . . . 17.5 . . . . . 18.8 . . . . . 18.8

**Differential Scanning Calorimetry**

Gelatinization Temperature (°C) . . . . . 65.5 . . . . . 68.5 . . . . . 67.5

**QUALITY TYPE:**

**PREMIUM MEDIUM GRAIN**    2000              2001              2002

**Rapid Visco Analyzer**

*AACC Method:*

Peak . . . . .	255	281	251
Hot Paste . . . . .	138	155	145
Cool Paste . . . . .	245	258	242
Setback . . . . .	-10	-23	-9
Consistency . . . . .	99	103	97
Breakdown . . . . .	124	126	106
Pasting Temperature (°C) . . . . .	70.0	72.4	71.6

*Japanese Method:*

Peak . . . . .	292	322	250
Hot Paste . . . . .	145	148	112
Cool Paste . . . . .	259	263	216
Setback . . . . .	-33	-59	-34
Consistency . . . . .	114	116	104
Breakdown . . . . .	146	175	138
Pasting Temperature (°C) . . . . .	70.0	71.4	71.1

**Controlled Stress Rheometer (Pa.s)**

Peak . . . . .	0.37	0.49	0.47
Hot Paste . . . . .	0.23	0.28	0.28
Cool Paste . . . . .	0.47	0.59	0.59
Setback . . . . .	0.10	0.10	0.11
Consistency . . . . .	0.24	0.31	0.31
Breakdown . . . . .	0.13	0.22	0.20
Pasting Temperature (°C) . . . . .	66.6	67.6	67.1



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