

# L-204

*L-204 is 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.*



**PADDY**



**BROWN**



**MILLED**

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

**Grain Dimensions (Paddy)**

Average Length (mm)	10.19
Average Width (mm)	2.58
L/W Ratio	4.0

**Grain Dimensions (Brown)**

Average Length (mm)	7.97
Average Width (mm)	2.37
L/W Ratio	3.4
1000 Grain Weight (g)	25.1

**Grain Dimensions (Milled)**

Average Length (mm)	7.45
Average Width (mm)	2.27
L/W Ratio	3.3

**Starch Characteristics**

% Apparent Amylose	22.5
Protein % (brown)	7.5
Protein % (milled)	7.3
Alkali Spreading Value (1.5%KOH)	3.8
Alkali Spreading Value (1.7%KOH)	5.0
Cooking Time (min)	19.5

**Differential Scanning Calorimetry**

Gelatinization Temperature (°C)	73.1
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**QUALITY TYPE:  
LONG GRAIN**

**Rapid Visco Analyzer**

*AACC Method:*

Peak	257
Hot Paste	141
Cool Paste	268
Setback	12
Consistency	113
Breakdown	129
Pasting Temperature (°C)	76.7

*Japanese Method:*

Peak	295
Hot Paste	136
Cool Paste	278
Setback	17
Consistency	142
Breakdown	159
Pasting Temperature (°C)	75.8

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

Peak	0.43
Hot Paste	0.25
Cool Paste	0.51
Setback	0.26
Consistency	0.26
Breakdown	0.18
Pasting Temperature (°C)	72.1

\* *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.*

