

L-206



Paddy



Brown



Milled

L-206 is an early maturing long grain released in 2006. It has shown high yield potential and good US long grain cooking quality. Its pedigree is: L-203/4/Lemont/3/R1588/L-201//R1588/Labelle.

U.S. Market Type: Long Grain

Quality Type: Long Grain

	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	10.39	10.35	10.10	10.28
Average Width (mm)	2.45	2.45	2.60	2.50
L/W Ratio	4.2	4.2	3.9	4.1
Grain Dimensions (Brown)				
Average Length (mm)	8.11	8.11	7.86	8.03
Average Width (mm)	2.21	2.18	2.29	2.23
L/W Ratio	3.7	3.7	3.4	3.6
1000 Grain Weight (g)	23.0	23.0	23.5	23.2
Grain Dimensions (Milled)				
Average Length (mm)	7.45	7.55	7.22	7.41
Average Width (mm)	2.14	2.11	2.21	2.15
L/W Ratio	3.5	3.6	3.3	3.5
Physicochemical Tests				
Apparent Amylose (%)	22.9	22.9	23.6	23.1
Alkali Spreading Value (1.7% KOH)	4.7	4.4	4.3	4.5
Protein (%)				
<i>Brown</i>	6.7	6.7	7.4	6.9
<i>Milled</i>	6.0	6.0	6.7	6.2
Rapid Visco Analyzer (AACC Method)				
<i>Peak</i>	238	225	260	241
<i>Hot Paste</i>	162	161	152	158
<i>Cool Paste</i>	305	286	297	296
<i>Setback</i>	67	61	37	55
<i>Consistency</i>	143	125	145	138
<i>Breakdown</i>	76	62	108	82
<i>Pasting Temperature (°C)</i>	79	78	78	78



* Physicochemical testing provided by: the Rice Experiment Station and USDA-ARS Rice End-Use Quality Research Laboratory. Samples were grown and processed at the Rice Experiment Station. Research supported in-part by a grant from the California Rice Commission.