

Koshihikari



Paddy



Brown



Milled

Koshihikari is a late maturing Japanese premium quality short grain. It has excellent milling yield, but has low yield potential.

U.S. Market Type: Short Grain

Quality Type: Premium Short Grain

	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	7.21	7.08	7.19	7.16
Average Width (mm)	3.10	3.17	3.28	3.18
L/W Ratio	2.3	2.2	2.2	2.2
Grain Dimensions (Brown)				
Average Length (mm)	5.13	5.04	5.04	5.07
Average Width (mm)	2.84	2.80	2.91	2.85
L/W Ratio	1.8	1.8	1.7	1.8
1000 Grain Weight (g)	21.0	19.7	19.4	20.0
Grain Dimensions (Milled)				
Average Length (mm)	4.90	4.71	4.66	4.76
Average Width (mm)	2.82	2.74	2.77	2.78
L/W Ratio	1.7	1.7	1.7	1.7
Physicochemical Tests				
Apparent Amylose (%)	18.3	17.3	17.3	17.6
Alkali Spreading Value (1.7% KOH)	7.0	7.0	7.0	7.0
Protein (%)				
<i>Brown</i>	7.0	6.5	5.9	6.5
<i>Milled</i>	5.9	5.4	5.1	5.5
Rapid Visco Analyzer (AACC Method)				
<i>Peak</i>	266	307	255	276
<i>Hot Paste</i>	138	153	132	141
<i>Cool Paste</i>	237	254	225	239
<i>Setback</i>	-30	-53	-30	-38
<i>Consistency</i>	102	101	93	99
<i>Breakdown</i>	126	154	123	134
<i>Pasting Temperature (°C)</i>	69	71	70	70



* 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.