



Variety Averages for U.S. Market & Quality Type

	Medium Grain							Short Grain						Long Grain			
Release Identification	M-104	M-202	M-205	M-206	M-208	M-401	M-402	Akitakomachi	Koshihikari	Calhikari - 201	S-102	Calmochi-101	Calamylow-201	L-205	L-206	Calmati-201	Calmati-202
U.S. Market Type	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Short Grain	Short Grain	Short Grain	Short Grain	Glutinous Short Grain	Glutinous Short Grain	Long Grain	Long Grain	Aromatic Long Grain	Aromatic Long Grain
Quality Type	Calrose	Calrose	Calrose	Calrose	Calrose	Premium Medium Grain	Premium Medium Grain	Premium Short Grain	Premium Short Grain	Premium Short Grain	Short Grain	Glutinous Short Grain	Low Amylose Short Grain	Superior Long Grain (New Rex)	Long Grain	Basmati	Basmati
Grain Dimensions (Paddy)																	
Average Length (mm)	8.55	8.33	8.75	8.56	8.72	8.71	8.32	7.50	7.16	7.15	8.14	7.62	6.82	9.54	10.28	9.64	10.29
Average Width (mm)	3.11	3.19	3.05	3.21	3.25	3.11	3.01	3.26	3.18	3.4	3.64	3.48	3.42	2.48	2.50	2.36	2.29
L/W Ratio	2.7	2.6	2.9	2.7	2.7	2.8	2.8	2.3	2.2	2.1	2.2	2.2	2.0	3.8	4.1	4.1	4.5
Grain Dimensions (Brown)																	
Average Length (mm)	6.33	6.09	6.41	6.22	6.6	6.36	6.15	5.27	5.07	5.07	5.76	5.31	4.78	7.33	8.03	7.29	8.03
Average Width (mm)	2.75	2.85	2.74	2.82	2.87	2.80	2.70	2.85	2.85	2.96	3.23	2.90	2.89	2.27	2.23	2.18	2.06
L/W Ratio	2.3	2.1	2.3	2.2	2.3	2.3	2.3	1.9	1.8	1.7	1.8	1.8	1.6	3.2	3.6	3.4	3.9
1000 Grain Weight (g)	24.1	23.9	24.4	24.6	24.9	25.6	22.5	21.3	20.0	20.3	27.5	22.7	18.5	21.7	23.2	20.8	22.2
Grain Dimensions (Milled)																	
Average Length (mm)	5.93	5.70	6.00	5.84	6.04	6.01	5.81	4.94	4.76	4.77	5.42	4.90	4.43	6.86	7.41	6.79	7.32
Average Width (mm)	2.68	2.78	2.64	2.75	2.77	2.71	2.61	2.76	2.78	2.90	3.12	2.81	2.79	2.18	2.15	2.09	1.96
L/W Ratio	2.2	2.1	2.3	2.2	2.2	2.2	2.2	1.8	1.7	1.7	1.7	1.8	1.6	3.1	3.5	3.2	3.7
Physicochemical Tests																	
Apparent Amylose (%)	17.8	16.5	17.8	17.7	17.3	18.1	17.5	17.0	17.6	18.2	18.6	0.1	6.3	24.1	23.1	23.3	24.8
Alkali Spreading Value (1.7% KOH)	6.4	6.9	6.9	6.4	6.8	7.0	7.0	6.9	7.0	6.8	6.5	6.2	6.3	5.0	4.5	4.8	4.4
Protein (%)																	
<i>Brown</i>	7.8	7.5	7.1	6.7	6.2	5.9	6.5	7.2	6.5	6.7	7.0	6.8	6.5	8.0	6.9	9.1	8.0
<i>Milled</i>	7.0	6.6	6.3	5.9	5.6	5.2	5.8	6.4	5.5	5.7	6.4	6.1	5.7	7.7	6.2	8.6	7.5
Rapid Visco Analyzer (AACC Method)																	
<i>Peak</i>	267	284	262	289	294	236	245	279	276	274	257	143	304	272	241	206	205
<i>Hot Paste</i>	147	140	146	146	161	134	123	152	141	148	151	55	104	176	158	135	129
<i>Cool Paste</i>	261	237	248	247	256	232	214	248	239	254	255	70	150	353	296	279	264
<i>Setback</i>	-6	-47	-14	-43	-32	-4	-31	-31	-38	-20	-3	-55	-154	81	55	73	59
<i>Consistency</i>	110	99	100	101	113	95	92	97	99	104	101	28	48	164	138	136	135
<i>Breakdown</i>	123	142	119	144	132	105	123	126	134	128	110	76	201	110	82	80	76
<i>Pasting Temperature (°C)</i>	74	72	71	72	72	70	70	71	70	73	72	69	72	78	78	80	82

* 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.