QUALITY CHARACTERIZATION OF CALIFORNIA PUBLIC RICE VARIETIES

L-205



Paddy



Brown



Milled



L-205 is an early maturing long grain released in 1999. It has shown improved milling yields, a slightly smaller kernel size, high amylose content, and strong viscogram profile. Its pedigree is: M7/L-201 sib/M7/R1588//3/L-202 sib/4/Rexmont/83Y45.

U.S. Market Type: Long Grain

Quality Type: Superior Long Grain (New Rex)

Type outpoint Long Grain (Now Now)				
	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	9.50	9.73	9.39	9.54
Average Width (mm)	2.43	2.50	2.51	2.48
L/W Ratio	3.9	3.9	3.7	3.8
Grain Dimensions (Brown)				
Average Length (mm)	7.20	7.41	7.38	7.33
Average Width (mm)	2.27	2.23	2.30	2.27
L/W Ratio	3.2	3.3	3.2	3.2
1000 Grain Weight (g)	21.6	22.0	21.5	21.7
Grain Dimensions (Milled)				
Average Length (mm)	6.83	6.85	6.89	6.86
Average Width (mm)	2.18	2.18	2.17	2.18
L/W Ratio	3.1	3.1	3.2	3.1
Physicochemical Tests				
Apparent Amylose (%)	23.1	24.5	24.6	24.1
Alkali Spreading Value (1.7% KOH)	5.6	4.9	4.5	5.0
Protein (%)				
Brown	8.6	8.6	6.8	8.0
Milled	7.7	8.6	6.7	7.7
Rapid Visco Analyzer (AACC Method)				
Peak	270	285	262	272
Hot Paste	171	183	174	176
Cool Paste	345	368	346	353
Setback	74	84	84	81
Consistency	133	186	172	164
Breakdown	140	102	87	110
Pasting Temperature (°C)	77	79	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.