

M-103

M-103 is a very early maturing medium grain released in 1989. It has excellent resistance to cool temperature sterility. It produces high milling yield and the kernel is smaller than M-202. Its pedigree is: 78-D-18347/M-302.



PADDY



BROWN



MILLED

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

Grain Dimensions (Paddy)

Average Length (mm)	8.19
Average Width (mm)	2.95
L/W Ratio	2.8

Grain Dimensions (Brown)

Average Length (mm)	5.97
Average Width (mm)	2.74
L/W Ratio	2.2
1000 Grain Weight (g)	22.6

Grain Dimensions (Milled)

Average Length (mm)	5.62
Average Width (mm)	2.63
L/W Ratio	2.1

Starch Characteristics

% Apparent Amylose	17.5
Protein % (brown)	7.1
Protein % (milled)	7.1
Alkali Spreading Value (1.5%KOH) . .	6.0
Alkali Spreading Value (1.7%KOH) . .	6.8
Cooking Time (min)	17.5

Differential Scanning Calorimetry

Gelatinization Temperature (°C) . .	68.2
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**QUALITY TYPE:
CALROSE**

Rapid Visco Analyzer

AACC Method:

Peak	264
Hot Paste	146
Cool Paste	254
Setback	-10
Consistency	103
Breakdown	123
Pasting Temperature (°C)	72.0

Japanese Method:

Peak	298
Hot Paste	144
Cool Paste	256
Setback	42
Consistency	113
Breakdown	155
Pasting Temperature (°C)	71.9

Controlled Stress Rheometer (Pa.s)

Peak	0.26
Hot Paste	0.20
Cool Paste	0.34
Setback	0.14
Consistency	0.15
Breakdown	0.07
Pasting Temperature (°C)	69.3

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