QUALITY CHARACTERIZATION OF CALIFORNIA PUBLIC RICE VARIETIES 2000 ANALYSIS*

M-204

M-204 is an early maturing medium grain released in 1991. It has shown improved milling yield potential. Its pedigree is: M-201/M7/3/M7//ESD7-3/Kokuhorose.

PADDY

BROWN

MILLED

U.S. MARKET TYPE: MEDIUM GRAIN

Grain Dimensions (Paddy)

Average Length (mm)	8.41
Average Width (mm)	3.01
L/W Ratio	2.8

Grain Dimensions (Brown)

Average Length (mm)	6.22
Average Width (mm)	2.80
L/W Ratio	2.2
1000 Grain Weight (g)	25.1

Grain Dimensions (Milled)

Average Length (mm)	5.91
Average Width (mm)	2.73
L/W Ratio	2.2

Starch Characteristics

% Apparent Amylose	18.8
Protein % (brown)	7.2
Protein % (milled)	7.0
Alkali Spreading Value (1.5%KOH)	6.5
Alkali Spreading Value (1.7%KOH)	7.0
Cooking Time (min)	16.7

Differential Scanning Calorimetry

Gelatinization Temperature (°C)	65.2

QUALITY TYPE: CALROSE

Rapid Visco Analyzer

AACC Method:

Peak	242
Hot Paste	143
Cool Paste	251
Setback	9
Consistency	96
Breakdown	111
Pasting Temperature (°C)	70.7

Japanese Method:

Peak	276
Hot Paste	135
Cool Paste	252
Setback	24
Consistency	117
Breakdown	141
Pasting Temperature (°C)	70.7

Controlled Stress Rheometer (Pa.s)

Peak	0.48
Hot Paste	0.30
Cool Paste	0.59
Setback	0.29
Consistency	0.30
Breakdown	0.19
Pasting Temperature (°C)	67.2

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