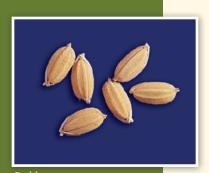
## Akitakomachi



Paddy



Brown



Milled



Akitakomachi is a very early maturing Japanese premium quality short grain. It has excellent milling yield, but has low yield potential.

U.S. Market Type: Short GrainQuality Type: Premium Short Grain

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	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	7.43	7.61	7.47	7.50
Average Width (mm)	3.23	3.29	3.26	3.26
L/W Ratio	2.3	2.3	2.3	2.3
Grain Dimensions (Brown)				
Average Length (mm)	5.18	5.36	5.28	5.27
Average Width (mm)	2.86	2.85	2.85	2.85
L/W Ratio	1.8	1.9	1.9	1.9
1000 Grain Weight (g)	21.3	21.8	20.9	21.3
Grain Dimensions (Milled)				
Average Length (mm)	4.88	5.01	4.94	4.94
Average Width (mm)	2.77	2.74	2.77	2.76
L/W Ratio	1.8	1.8	1.8	1.8
Physicochemical Tests				
Apparent Amylose (%)	17.8	16.5	16.7	17.0
Alkali Spreading Value (1.7% KOH)	7.0	7.0	6.8	6.9
Protein (%)				
Brown	7.4	7.4	6.8	7.2
Milled	6.7	6.3	6.1	6.4
Rapid Visco Analyzer (AACC Method)				
Peak	282	306	250	279
Hot Paste	152	170	134	152
Cool Paste	251	269	223	248
Setback	-30	-37	-27	-31
Consistency	102	99	90	97
Breakdown	126	136	117	126
Pasting Temperature (°C)	71	72	71	71

<sup>\*</sup> 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.