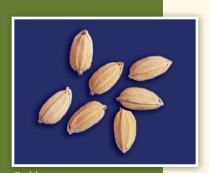
## Koshihikari



Paddy



Brown



Milled



Koshihikari is a late 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

	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	7.21	7.08	7.19	7.16
Average Width (mm)	3.10	3.17	3.28	3.18
L/W Ratio	2.3	2.2	2.2	2.2
Grain Dimensions (Brown)				
Average Length (mm)	5.13	5.04	5.04	5.07
Average Width (mm)	2.84	2.80	2.91	2.85
L/W Ratio	1.8	1.8	1.7	1.8
1000 Grain Weight (g)	21.0	19.7	19.4	20.0
Grain Dimensions (Milled)				
Average Length (mm)	4.90	4.71	4.66	4.76
Average Width (mm)	2.82	2.74	2.77	2.78
L/W Ratio	1.7	1.7	1.7	1.7
Physicochemical Tests				
Apparent Amylose (%)	18.3	17.3	17.3	17.6
Alkali Spreading Value (1.7% KOH)	7.0	7.0	7.0	7.0
Protein (%)				
Brown	7.0	6.5	5.9	6.5
Milled	5.9	5.4	5.1	5.5
Rapid Visco Analyzer (AACC Method)				
Peak	266	307	255	276
Hot Paste	138	153	132	141
Cool Paste	237	254	225	239
Setback	-30	-53	-30	-38
Consistency	102	101	93	99
Breakdown	126	154	123	134
Pasting Temperature (°C)	69	71	70	70

<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.