



SHORT GRAIN

VARIETY IDENTIFICATION	Akitakomachi	Koshihikari	Calhikari-201	Calhikari-202	S-102	S-202	Calmochi-101	Calmochi-203	Calamylow-201
U.S. Market Type	Short Grain	Short Grain	Short Grain	Short Grain	Short Grain	Short Grain	Glutinous Short Grain	Glutinous Short Grain	Glutinous Short Grain
Quality Type	Premium Short Grain	Premium Short Grain	Premium Short Grain	Premium Short Grain	Short Grain	Short Grain	Glutinous Short Grain	Glutinous Short Grain	Low Amylose Short Grain
GRAIN DIMENSIONS (PADDY)									
Average Length (mm)	7.50	7.16	7.15	6.75	8.14	7.28	7.62	7.83	6.82
Average Width (mm)	3.26	3.18	3.4	3.33	3.64	3.52	3.48	3.78	3.42
L/W Ratio	2.3	2.2	2.1	2.0	2.2	2.1	2.2	2.1	2.0
GRAIN DIMENSIONS (BROWN)									
Average Length (mm)	5.27	5.07	5.07	4.93	5.76	6.30	5.31	5.40	4.78
Average Width (mm)	2.85	2.85	2.96	2.90	3.23	3.32	2.90	3.18	2.89
L/W Ratio	1.9	1.8	1.7	1.7	1.8	1.9	1.8	1.7	1.6
1000 Grain Weight (g)	21.3	20.0	20.3	19.2	27.5	25.2	22.7	24.5	18.5
GRAIN DIMENSIONS (MILLED)									
Average Length (mm)	4.94	4.76	4.77	4.62	5.42	5.11	4.90	5.22	4.43
Average Width (mm)	2.76	2.78	2.90	2.82	3.12	3.04	2.81	3.11	2.79
L/W Ratio	1.8	1.7	1.7	1.6	1.7	1.7	1.8	1.7	1.6
PHYSICOCHEMICAL TESTS									
Apparent Amylose (%)	17.0	17.6	18.2	16.9	18.6	14.4	0.1	0.0	6.3
Gelatinization Temperature Type (High, Inter, Low)	Low	Low	Low	Low	Low	Low	Low	Low	Low
PROTEIN (%)									
Brown	7.2	6.5	6.7	6.2	7.0	8.2	6.8	6.2	6.5
Milled	6.4	5.5	5.7	5.7	6.4	7.5	6.1	5.7	5.7
RAPID VISCO ANALYZER (AACC METHOD)									
Peak	279	276	274	270	257	260	143	127	304
Hot Paste (Trough Viscosity)	152	141	148	151	151	121	55	40	104
Cool Paste (Final Viscosity)	248	239	254	253	255	219	70	53	150
Setback (Final minus Peak Viscosity)	-31	-38	-20	-17	-3	-41	-55	13	-154
Breakdown (Peak minus Trough Viscosity)	126	134	128	119	110	139	76	87	201



Akitakomachi Paddy



Akitakomachi Brown



Akitakomachi Milled



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