

MEDIUM GRAIN

VARIETY IDENTIFICATION	M-104	M-105	M-202	M-205	M-206	M-208	M-209	M-210	M-211	M-401	M-402
U.S. Market Type	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain	Medium Grain
Quality Type	Calrose	Calrose	Calrose	Calrose	Calrose	Calrose	Calrose	Calrose	Calrose	Premium Medium Grain	Premium Medium Grain
GRAIN DIMENSIONS (PADDY)											
Average Length (mm)	8.55	8.20	8.33	8.75	8.56	8.72	8.47	8.44	8.38	8.71	8.32
Average Width (mm)	3.11	3.20	3.19	3.05	3.21	3.25	3.20	3.25	3.43	3.11	3.01
L/W Ratio	2.7	2.6	2.6	2.9	2.7	2.7	2.6	2.6	2.4	2.8	2.8
GRAIN DIMENSIONS (BROWN)											
Average Length (mm)	6.33	6.10	6.09	6.41	6.22	6.6	6.23	6.31	6.33	6.36	6.15
Average Width (mm)	2.75	2.70	2.85	2.74	2.82	2.87	2.78	2.84	3.00	2.80	2.70
L/W Ratio	2.3	2.2	2.1	2.3	2.2	2.3	2.2	2.2	2.1	2.3	2.3
1000 Grain Weight (g)	24.1	22.0	23.9	24.4	24.6	24.9	24.6	23.1	26.1	25.6	22.5
GRAIN DIMENSIONS (MILLED)											
Average Length (mm)	5.93	5.80	5.70	6.00	5.84	6.04	5.94	5.96	5.98	6.01	5.81
Average Width (mm)	2.68	2.70	2.78	2.64	2.75	2.77	2.70	2.78	2.92	2.71	2.61
L/W Ratio	2.2	2.2	2.1	2.3	2.2	2.2	2.2	2.1	2.1	2.2	2.2
PHYSICOCHEMICAL TESTS											
Apparent Amylose (%)	17.8	18.4	16.5	17.8	17.7	17.3	17.1	15.7	14.4	18.1	17.5
Gelatinization Temperature Type (High, Inter, Low)	Low	Low	Low	Low	Low	Low	Low	Low	Low	Low	Low
PROTEIN (%)											
Brown	7.8	6.5	7.5	7.1	6.7	6.2	6.8	7.3	5.8	5.9	6.5
Milled	7.0	5.6	6.6	6.3	5.9	5.6	6.0	6.4	5.1	5.2	5.8
RAPID VISCO ANALYZER (AACC METHOD)											
Peak	267	312	284	262	289	294	262	275	240	236	245
Hot Paste (Trough Viscosity)	147	173	140	146	146	161	144	137	128	134	123
Cool Paste (Final Viscosity)	261	293	237	248	247	256	252	242	225	232	214
Setback (Final minus Peak Viscosity)	-6	-19	-47	-14	-43	-32	-10	-33	-14	-4	-31
Breakdown (Peak minus Trough Viscosity)	123	140	142	119	144	132	118	138	111	105	123



M-206 Paddy



M-206 Brown



M-206 Milled



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