QUALITY CHARACTERIZATION OF CALIFORNIA PUBLIC RICE VARIETIES

Calmochi-101

Paddy

Brown

Milled

Calmochi-101 is a very early maturing waxy (also known as sweet, mochi, or glutinous) short grain released in 1985. It has excellent resistance to cool temperature sterility. Its pedigree is: Tatsumi mochi//M7//S6.

U.S. Market Type: Glutinous Short Grain
Quality Type: Glutinous Short Grain

	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	7.41	7.91	7.55	7.62
Average Width (mm)	3.47	3.50	3.46	3.48
L/W Ratio	2.1	2.3	2.2	2.2
Grain Dimensions (Brown)				
Average Length (mm)	5.22	5.44	5.26	5.31
Average Width (mm)	2.94	2.88	2.87	2.90
L/W Ratio	1.8	1.9	1.8	1.8
1000 Grain Weight (g)	23.1	23.7	21.3	22.7
Grain Dimensions (Milled)				
Average Length (mm)	4.89	4.97	4.83	4.90
Average Width (mm)	2.90	2.78	2.75	2.81
L/W Ratio	1.7	1.8	1.8	1.8
Physicochemical Tests				
Apparent Amylose (%)	0.0	0.0	0.3	0.1
Alkali Spreading Value (1.7% KOH)	6.6	6.1	6.0	6.2
Protein (%)				
Brown	7.3	7.5	5.7	6.8
Milled	6.3	6.8	5.1	6.1
Rapid Visco Analyzer (AACC Method)				
Peak	145	152	131	143
Hot Paste	54	60	50	55
Cool Paste	69	76	66	70
Setback	-75	-26	-65	-55
Consistency	52	17	16	28
Breakdown	55	92	81	76
Pasting Temperature (°C)	68	69	69	69

* *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.*
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CALIFORNIA RICE COMMISSION

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