

A-201



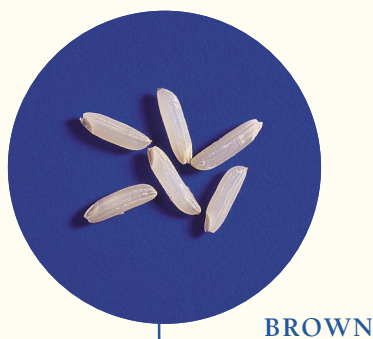
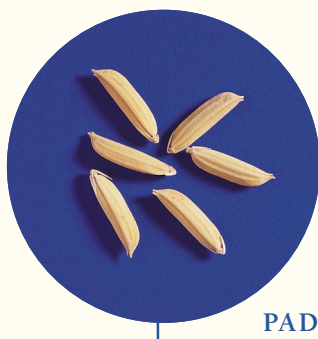
A-201 is an early maturing aromatic long grain released in 1996. Milling yield may be lower than other varieties. Its pedigree is: L-202/PI 457920//L-202.

U.S. MARKET TYPE:
AROMATIC LONG GRAIN

	2000	2001	2002
Grain Dimensions (Paddy)			
Average Length (mm)	10.24	10.15	10.01
Average Width (mm)	2.32	2.34	2.35
L/W Ratio	4.4	4.3	4.3
Grain Dimensions (Brown)			
Average Length (mm)	7.92	7.74	8.08
Average Width (mm)	2.19	2.12	2.23
L/W Ratio	3.6	3.7	3.6
1000 Grain Weight (g)	23.0	21.4	23.1
Grain Dimensions (Milled)			
Average Length (mm)	7.41	7.14	7.54
Average Width (mm)	2.11	2.06	2.12
L/W Ratio	3.5	3.5	3.6
Apparent Amylose (%)	23.7	24.7	24.5
Protein (%)			
Brown	8.0	8.2	8.2
Milled	7.7	7.8	7.5
Alkali Spreading Value (1.5%KOH)	4.4	3.8	3.5
Alkali Spreading Value (1.7%KOH)	6.3	5.2	5.0
Cooking Time (min)	17.5	18.3	18.0
Differential Scanning Calorimetry			
Gelatinization Temperature (°C)	72.6	73.9	73.2

QUALITY TYPE:
AROMATIC

	2000	2001	2002
Rapid Visco Analyzer			
<i>AACC Method:</i>			
Peak	196	205	189
Hot Paste	118	124	120
Cool Paste	239	266	246
Setback	43	61	57
Consistency	100	142	125
Breakdown	98	81	68
Pasting Temperature (°C)	76.8	78.0	77.0
<i>Japanese Method:</i>			
Peak	228	210	186
Hot Paste	122	119	104
Cool Paste	254	247	227
Setback	25	37	41
Consistency	131	128	123
Breakdown	106	91	83
Pasting Temperature (°C)	77.2	77.5	77.1
Controlled Stress Rheometer (Pa.s)			
Peak	0.32	0.39	0.35
Hot Paste	0.20	0.24	0.25
Cool Paste	0.43	0.47	0.48
Setback	0.11	0.09	0.12
Consistency	0.23	0.23	0.23
Breakdown	0.12	0.14	0.11
Pasting Temperature (°C)	72.0	72.4	71.9



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