

M-206



M-206 is an early maturing medium grain released for seed production in 2003. It is expected to be broadly adapted to California's rice growing regions. Its pedigree is: S-301/M-204.

**U.S. MARKET TYPE:
MEDIUM GRAIN**

2001 2002

Grain Dimensions (Paddy)

Average Length (mm)	8.46	8.46
Average Width (mm)	3.15	3.13
LW Ratio	2.7	2.7

Grain Dimensions (Brown)

Average Length (mm)	6.23	6.16
Average Width (mm)	2.75	2.80
LW Ratio	2.3	2.2
1000 Grain Weight (g)	24.4	24.0

Grain Dimensions (Milled)

Average Length (mm)	5.84	5.84
Average Width (mm)	2.71	2.71
LW Ratio	2.2	2.2
Apparent Amylose (%)	18.1	17.9

Protein (%)

Brown	7.5	6.2
Milled	6.3	5.6

Alkali Spreading Value (1.5%KOH) 6.0 6.0

Alkali Spreading Value (1.7%KOH) 6.5 6.1

Cooking Time (min) 18.0 19.3

Differential Scanning Calorimetry

Gelatinization Temperature (°C) 68.3 68.4

**QUALITY TYPE:
CALROSE**

2001 2002

Rapid Visco Analyzer

AACC Method:

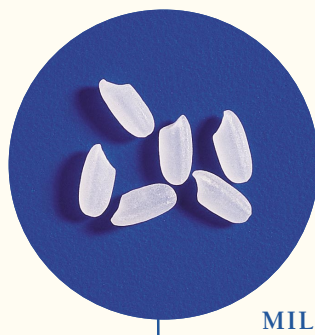
Peak	309	267
Hot Paste	161	138
Cool Paste	268	239
Setback	-41	-28
Consistency	107	101
Breakdown	149	129
Pasting Temperature (°C)	71.8	71.2

Japanese Method:

Peak	332	278
Hot Paste	150	117
Cool Paste	260	223
Setback	-72	-56
Consistency	110	106
Breakdown	182	161
Pasting Temperature (°C)	71.8	72.2

Controlled Stress Rheometer (Pa.s)

Peak	0.45	0.43
Hot Paste	0.27	0.27
Cool Paste	0.54	0.56
Setback	0.10	0.13
Consistency	0.28	0.29
Breakdown	0.18	0.16
Pasting Temperature (°C)	68.9	67.9



Physiochemical testing provided by: the USDA-ARS Rice End-Use Quality Research Laboratory, Rice Experiment Station, and Department of Food Science and Technology, U.C. Davis. • Samples grown and processed at the Rice Experiment Station. • Research supported in-part by a grant from the California Rice Commission.