

S-102



S-102 is a very early maturing short grain released in 1996. It has high yield potential and very large kernel size that can make it susceptible to kernel breakage. Its pedigree is: Calpearl/Calmochi-101//Calpearl.

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

	2000	2001	2002
Grain Dimensions (Paddy)			
Average Length (mm)	8.11	8.14	8.16
Average Width (mm)	3.63	3.66	3.64
L/W Ratio	2.2	2.2	2.2
Grain Dimensions (Brown)			
Average Length (mm)	5.74	5.76	5.78
Average Width (mm)	3.27	3.17	3.24
L/W Ratio	1.8	1.8	1.8
1000 Grain Weight (g)	27.5	27.8	27.1
Grain Dimensions (Milled)			
Average Length (mm)	5.35	5.43	5.49
Average Width (mm)	3.13	3.11	3.13
L/W Ratio	1.7	1.7	1.8
Apparent Amylose (%)	19.3	17.7	18.9
Protein (%)			
Brown	7.5	7.6	5.9
Milled	6.9	6.9	5.3
Alkali Spreading Value (1.5% KOH)	6.0	6.0	6.0
Alkali Spreading Value (1.7% KOH)	6.8	6.8	6.0
Cooking Time (min)	21.0	20.4	21.4
Differential Scanning Calorimetry			
Gelatinization Temperature (°C)	68.8	69.7	68.9

**QUALITY TYPE:
SHORT GRAIN**

	2000	2001	2002
Rapid Visco Analyzer			
<i>AACC Method:</i>			
Peak	249	275	248
Hot Paste	139	168	146
Cool Paste	244	275	246
Setback	-5	-1	-2
Consistency	95	107	101
Breakdown	120	107	102
Pasting Temperature (°C)	71.9	72.8	72.0
<i>Japanese Method:</i>			
Peak	285	311	237
Hot Paste	131	150	109
Cool Paste	242	270	216
Setback	-43	-41	-21
Consistency	112	120	107
Breakdown	155	161	128
Pasting Temperature (°C)	71.0	72.5	72.0
Controlled Stress Rheometer (Pa.s)			
Peak	0.43	0.54	0.51
Hot Paste	0.28	0.29	0.31
Cool Paste	0.53	0.63	0.66
Setback	0.10	0.09	0.14
Consistency	0.26	0.34	0.35
Breakdown	0.15	0.24	0.20
Pasting Temperature (°C)	68.8	67.5	68.3



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