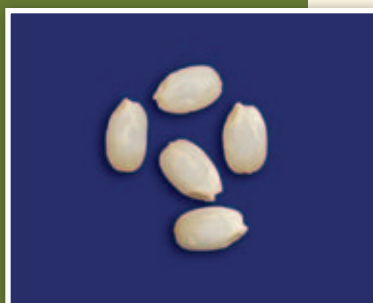


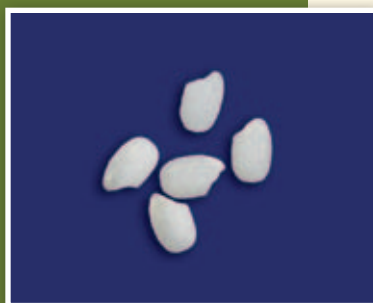
Calamylow-201



Paddy



Brown



Milled

Calamylow-201 is an early maturing short grain released in 2006. This is a special purpose rice with a low amylose content that makes it more resistant to staling, therefore useful in chilled or refrigerated cooked rice products. It is an induced mutant of Calhikari-201.

U.S. Market Type: Glutinous Short Grain

Quality Type: Short Grain (Low Amylose)

	Year 1	Year 2	Year 3	Average
Grain Dimensions (Paddy)				
Average Length (mm)	6.83	6.90	6.72	6.82
Average Width (mm)	3.40	3.48	3.38	3.42
L/W Ratio	2.0	2.0	2.0	2.0
Grain Dimensions (Brown)				
Average Length (mm)	4.90	4.76	4.68	4.78
Average Width (mm)	2.91	2.90	2.85	2.89
L/W Ratio	1.7	1.6	1.6	1.6
1000 Grain Weight (g)	17.8	19.1	18.5	18.5
Grain Dimensions (Milled)				
Average Length (mm)	4.56	4.44	4.30	4.43
Average Width (mm)	2.79	2.81	2.76	2.79
L/W Ratio	1.6	1.6	1.6	1.6
Physicochemical Tests				
Apparent Amylose (%)	6.6	5.7	6.7	6.3
Alkali Spreading Value (1.7% KOH)	6.0	6.5	6.5	6.3
Protein (%)				
<i>Brown</i>	6.4	7.2	6.0	6.5
<i>Milled</i>	5.6	6.4	5.2	5.7
Rapid Visco Analyzer (AACC Method)				
<i>Peak</i>	303	316	294	304
<i>Hot Paste</i>	117	103	91	104
<i>Cool Paste</i>	166	150	135	150
<i>Setback</i>	-137	-166	-160	-154
<i>Consistency</i>	49	47	47	48
<i>Breakdown</i>	186	213	204	201
<i>Pasting Temperature (°C)</i>	72	72	72	72



* 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. Research supported in-part by a grant from the California Rice Commission.