

# 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.*



**PADDY**



**BROWN**



**MILLED**

**U.S. MARKET TYPE:  
AROMATIC LONG GRAIN**

**Grain Dimensions (Paddy)**

Average Length (mm)	10.24
Average Width (mm)	2.32
L/W Ratio	4.4

**Grain Dimensions (Brown)**

Average Length (mm)	7.92
Average Width (mm)	2.19
L/W Ratio	3.6
1000 Grain Weight (g)	23.0

**Grain Dimensions (Milled)**

Average Length (mm)	7.41
Average Width (mm)	2.11
L/W Ratio	3.5

**Starch Characteristics**

% Apparent Amylose	23.7
Protein % (brown)	8.0
Protein % (milled)	7.7
Alkali Spreading Value (1.5% KOH)	4.4
Alkali Spreading Value (1.7% KOH)	6.3
Cooking Time (min)	17.5

**Differential Scanning Calorimetry**

Gelatinization Temperature (°C)	72.6
---------------------------------	------

**QUALITY TYPE:  
AROMATIC**

**Rapid Visco Analyzer**

*AACC Method:*

Peak	196
Hot Paste	118
Cool Paste	239
Setback	43
Consistency	100
Breakdown	98
Pasting Temperature (°C)	76.8

*Japanese Method:*

Peak	228
Hot Paste	122
Cool Paste	254
Setback	-25
Consistency	131
Breakdown	106
Pasting Temperature (°C)	77.2

**Controlled Stress Rheometer (Pa.s)**

Peak	0.32
Hot Paste	0.21
Cool Paste	0.43
Setback	0.22
Consistency	0.23
Breakdown	0.12
Pasting Temperature (°C)	72.0

\* *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.*

