

# Akitakomachi



Paddy



Brown



Milled

*Akitakomachi is a very early maturing Japanese premium quality short grain. It has excellent milling yield, but has low yield potential.*

**U.S. Market Type:** Short Grain

**Quality Type:** Premium Short Grain

	Year 1	Year 2	Year 3	Average
<b>Grain Dimensions (Paddy)</b>				
Average Length (mm)	7.43	7.61	7.47	7.50
Average Width (mm)	3.23	3.29	3.26	3.26
L/W Ratio	2.3	2.3	2.3	2.3
<b>Grain Dimensions (Brown)</b>				
Average Length (mm)	5.18	5.36	5.28	5.27
Average Width (mm)	2.86	2.85	2.85	2.85
L/W Ratio	1.8	1.9	1.9	1.9
1000 Grain Weight (g)	21.3	21.8	20.9	21.3
<b>Grain Dimensions (Milled)</b>				
Average Length (mm)	4.88	5.01	4.94	4.94
Average Width (mm)	2.77	2.74	2.77	2.76
L/W Ratio	1.8	1.8	1.8	1.8
<b>Physicochemical Tests</b>				
Apparent Amylose (%)	17.8	16.5	16.7	17.0
Alkali Spreading Value (1.7% KOH)	7.0	7.0	6.8	6.9
Protein (%)				
<i>Brown</i>	7.4	7.4	6.8	7.2
<i>Milled</i>	6.7	6.3	6.1	6.4
Rapid Visco Analyzer (AACC Method)				
<i>Peak</i>	282	306	250	279
<i>Hot Paste</i>	152	170	134	152
<i>Cool Paste</i>	251	269	223	248
<i>Setback</i>	-30	-37	-27	-31
<i>Consistency</i>	102	99	90	97
<i>Breakdown</i>	126	136	117	126
<i>Pasting Temperature (°C)</i>	71	72	71	71



\* 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.