QUALITY EVALUATION OF NEW HYBRIDS OF RICE (ORYZA SATIVA L.)

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Abstract: The success of rice hybrid is primarily depends on good yield and good marketing quality in terms of physical characteristics such as hulling %, head rice rice recovery, grain type, cooking characteristics such as volume expansion and volume elongation ratio and chemical characteristics in terms of amylose content, gel consistancy alkalispreding value and aroma of the 69 experimental; hybrids and 4 standard checks developed in zonal agricultural research station VC farm mandya, the hulling percentage varied from 51 - 74%, l/b ratio ranged from 2.76 -4.53m gel consistancy found to be highest in case of KCMS35A/MSN68 and amylose content ranged from 13.0 – 26.1%. Many hybrids had intermediate gelatinization temperature, the hybrids KCMS 31A/KMR-3, KCMS 33A/KMR-4, KCMS 34A/THANU and CRMS31A/KMR-3 proved good physical and cooking characteristics and also they scored high yield over standard commercial checks and hence they can used for further breeding programme.

Keywords: Amylose, Quality, Hybrids

REFERENCES


