

Characteristics of main rice varieties for each application

<Varieties for the first application (making confectionery and cooking)>

Product name	Yield amount	Amylose level	Characteristics	Region suitable for cultivation	Period of maturity at harvest
Yumefuwari	Approx. 596kg/10a	Approx. 8%	With low amylose content, it is suitable for making soft confectioneries such as tube cakes. Its yield amount is lower than that of "Akitakomachi." It is distinguished by its lodging resistance and is suitable for direct seeding.	Central Tohoku and south	Early
Milky Queen	Approx. 523kg/10a	Approx. 8.5%	With low amylose content, it is suitable for making soft confectioneries such as tube cakes. Its yield amount is slightly lower than that of "Koshihikari." It is not suitable for cultivation in heavy manuring and direct seeding because of low lodging resistance.	Southern Tohoku and south	Early

Note: Even other varieties such as "Koshihikari" and "Akitakomachi" can be applied for making confectionery and cooking, while keeping the starch damage rate below 10% after milling and the content rate of rice flour with a particle size of 75 μm or less at 50% or more.

Note: The yield amount is an example of experimental production potential measured at a related research institute.

<Varieties for the second application (baking)>

Product name	Yield amount	Amylose level	Characteristics	Region suitable for cultivation	Period of maturity at harvest
Hoshinoko	Approx. 500kg/10a	Approx. 16.5%	It is suitable for baking because it can produce fine rice flour with minimal damage to grains at milling. Its yield amount is approximately 10% lower than that of "Kirara 397." It is not suitable for cultivation in heavy manuring and direct seeding because of low lodging resistance.	Hokkaido	Medium
Konadamon	Approx. 521kg/10a	Approx. 18.6%	It is suitable for baking because it can produce fine rice flour with minimal damage to grains at milling. Its yield amount is the same level as that of "Hinohikari." It is distinguished by its lodging resistance and is suitable for direct seeding.	Western Japan	Medium

Note: Even other varieties such as "Koshihikari" and "Akitakomachi" can be applied for making confectionery and cooking, while keeping the starch damage rate below 10% after milling and the content rate of rice flour with a particle size of 75 μm or less at 50% or more.

Note: The yield amount is an example of experimental production potential measured at a related research institute.

<Varieties for the third application (making noodles)>

Product name	Yield amount	Amylose level	Characteristics	Region suitable for cultivation	Period of maturity at harvest
Kitamizuho	Approx. 600kg/10a	Approx. 30%	With high amylose content, it is suitable for making al dente noodles such as pasta. Its yield amount is approximately 10% higher than that of "Kirara 397" and has superior cold weather resistance. It is distinguished by its lodging resistance and is suitable for direct seeding.	Hokkaido	Medium
Yumeaoba	Approx. 722kg/10a	Approx. 20%	With comparatively high amylose content, it is suitable for making noodles such as ramen. Its yield amount is approximately 20% higher than that of "Akitakomachi." It is distinguished by its lodging resistance and is suitable for direct seeding.	Central Tohoku and south	Early
Amichanmai	Approx. 633kg/10a	Approx. 30%	With high amylose content, it is suitable for making al dente noodles such as pasta. Its yield amount is the same level as that of "Hiromebore." It is distinguished by its lodging resistance and is suitable for direct seeding.	Central Tohoku and south	Early
Hoshiaoba	Approx. 694kg/10a	Approx. 20%	With comparatively high amylose content, it is suitable for making noodles such as ramen. Its yield amount is approximately 30% higher than that of "Nipponbare." It is distinguished by its lodging resistance and is suitable for direct seeding.	Southern Tohoku and south	Medium
Koshinokaori	Approx. 629kg/10a	Approx. 33%	With high amylose content, it is suitable for making al dente noodles such as pasta. Its yield amount is slightly lower than that of "Koshihikari." It is distinguished by its lodging resistance and is suitable for direct seeding.	From Southern Tohoku and south	Medium
Momiroman	Approx. 823kg/10a	Approx. 25%	With comparatively high amylose content, it is suitable for making al dente noodles such as pasta. Its yield amount is approximately 30% higher than that of "Nipponbare." It is distinguished by its lodging resistance and is suitable for direct seeding.	From Kanto and west	Late
Fukunoko	Approx. 644kg/10a	Approx. 27%	With high amylose content, it is suitable for making al dente noodles such as pasta. Its yield amount is approximately 20% higher than that of "Hinohikari." It is distinguished by its lodging resistance and is suitable for direct seeding.	Western Japan	Medium
Mizuhonochikara	Approx. 728kg/10a	Approx. 24%	With comparatively high amylose content, it is suitable for making noodles such as ramen. It can produce fine rice flour with minimal starch damage to grains at milling. Its yield amount is approximately 30% higher than that of "Hinohikari." It is distinguished by its lodging resistance and is suitable for direct seeding.	Warm areas such as Kyushu	Medium

Note: The yield amount is an example of experimental production potential measured at a related research institute.