A New Rice Cultivar, 'Tsukiakari', with Early Maturity and Excellent Palatability

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Summary

A new rice cultivar, 'Tsukiakari', has been developed at the Hokuriku Research Station, Central Region Agricultural Research Center, NARO. The grains of this cultivar are non-glutinous and have excellent palatability. 'Tsukiakari' was bred from the progeny of a three-way cross of "Kabashiko/Hokuriku 200//Hokuriku 208" in 2005~2006. A promising line was selected and named Hokuriku 255 at the F₈ generation in 2013. Hokuriku 255 was submitted to various locations for evaluation of local adaptability, and in 2016 it was named 'Tsukiakari'. The agronomic characters of 'Tsukiakari' are as follows. The heading date and the ripening date is 2 weeks earlier than those of 'Koshihikari' and almost same those of 'Akitakomachi'. Compared with

'Akitakomachi', the culm length is about 10cm shorter, the panicle is slightly longer, and there are fewer panicles. The plant type is classified as partial panicle weight type. The yield of 'Tsukiakari' is higher than that of 'Akitakomachi'. The 1000-grain weight is 2g more than that of 'Akitakomachi'. Grain appearance is equal or inferior to that of 'Akitakomachi', due to white belly rice. 'Tsukiakari' is estimated to possess the true blast resistance gene *Pii* and *Pik*. Field resistance to leaf blast and panicle blast is classified as medium. The cooked appearance and eating quality of 'Tsukiakari' rice is equal or superior to that of excellent standard as those of 'Koshihikari'. 'Tsukiakari' can be grown from Middle-Tohoku area to Kyushu area.

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