Development of Aromatic Rice Variety
Tainung 71 (Yihchuan aromatic rice) ¹

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Summary

A new japonica rice variety, Tainung 71, developed by the Taiwan Agricultural Research Institute (TARI), COA, was formally registered in 2000. In memory of the late former breeding leader, Dr. Yihchuan Kuo, the new variety was designated 'Yichuan Aromatic Rice' as commercial name. The experimental designation of this variety was Tainung yu 62069, and was selected from a progeny of a cross, Kinuhikari × Taikeng 4. Through an about nine-year breeding program, including pedigree selection, preliminary yield trial, advanced yield trial, and the regional yield trial, the Taikeng yu 62069 has demonstrated its stable productivity and excellent grain quality. Mainly because of its superior attributes, particularly the odor of taro, milled rice and cooked rice qualities the variety released. The average grain yield of this variety for the first and second crop seasons are 5,319 kg/ha and 4,199 kg/ha respectively, in the regional yield trials from 1998 to 1999. The highest average yield was 7,014 and 5,189 kg/ha in the first and second crop seasons, separately, at Kao-Ping area of Taiwan. With about 100 cm in height, the Tainung 71 possesses an admirable cold tolerance and canopy type. In order to prevent the possibility of on-panicle sprouting and lodging during the rainy season, adjusting planting date earlier is suggested. According to the disease and pest tests conducted in eastern area of Taiwan, this variety has shown moderate resistance (tolerance) and sustainable response to rice blast, sheath blight disease, small brown planthopper and striped stem borer. Due to the lack of resistance to brown planthopper, caution in emergency and treatment with insecticide is necessary. The quality of the Tainung 71 has been ranked on the best level for its round and transparent appearance of milled rice, and excellent palatability of cooked rice. The development of this variety has certainly provided a better choice for the farmers and consumers in Taiwan.

Key words : Japonica rice, Aromatic rice, Rice quality, The odor of taro.

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