



写真1 「ふさのもち」の株標本
「ツキミモチ」(左), 「ふさのもち」(中央), 「コシヒカリ」(右)



写真2 「ふさのもち」の草姿
「ふさのもち」(左), 「ツキミモチ」(右)

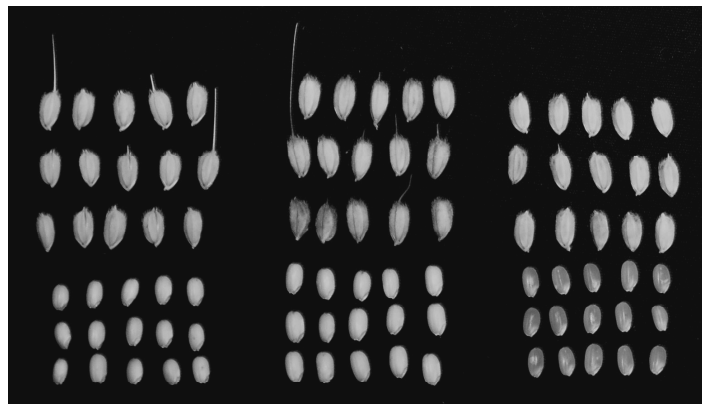


写真3 「ふさのもち」の籾及び玄米
「ツキミモチ」(左), 「ふさのもち」(中央), 「コシヒカリ」(右)

Breeding of ‘Fusanomochi’, a New Glutinous Rice Cultivar with Large Grain Size, Good Grain Quality and Excellent Eating Quality

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Summary

‘Fusanomochi’, a new glutinous paddy rice (*Oryza sativa* L.) cultivar, was developed in 1994 from a cross between ‘Kokonoemochi’ and ‘Hakusanmochi’ to improve on some desirable characteristics, including glutinous quality. It was registered in 2010. The main features of ‘Fusanomochi’ are as follows.

1. Heading in ‘Fusanomochi’ occurs 3 days earlier than in ‘Tsukimi-mochi’, and maturity is 4 days earlier. ‘Fusanomochi’ is classed as a medium-maturing cultivar in Chiba Prefecture.
2. The culm length of ‘Fusanomochi’ is shorter than that of ‘Tsukimi-mochi’, and ‘Fusanomochi’ has superior lodging tolerance to ‘Tsukimi-mochi’.
3. ‘Fusanomochi’ has high field resistance to leaf and panicle blights. Its tolerance of cool temperatures in the booting stage is sufficiently strong and its degree of viviparity is excellent.
4. The brown rice grain of ‘Fusanomochi’ is large and of high quality. The yield is consistently high, and rice cakes made from this cultivar have a good taste and gloss.
5. The apiculus of ‘Fusanomochi’ is pale red at heading and brown at maturity. The hull is brown at maturity.