<table>
<thead>
<tr>
<th>Cultivar</th>
<th>Cocodrie</th>
<th>2004</th>
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</thead>
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### Harvest Moisture Content (CTR) (%)
- | 26.0 | 18.9 | 19.2 | 23.9 | 26.0 | 20.5 | 20.5 | 16.6 | 20.0 | 20.3 | 21.9 |
- | 22.0 | 18.7 | 15.3 | 28.9 | 21.1 | 16.5 | 28.9 | 20.0 | 21.1 | 16.5 | 21.1 |

### Harvest Moisture Content (Oven) (%)
- | 21.6 | 17.9 | 19.2 | 21.1 | 15.5 | 18.5 | 29.9 | 20.0 | 19.3 | 16.5 | 21.1 |
- | 28.1 | 16.4 | 14.0 | 21.8 | 20.2 | 16.3 | 21.8 | 20.2 | 16.3 | 18.8 | 17.8 |

### Milling
- Brown Rice Yield %
  - | 82.8 | 83.3 | 83.5 | 82.3 | 83.0 | 83.1 | 83.4 | 83.4 | 83.8 | 83.8 | 83.8 |
- Milled Rice Yield %
  - | 66.7 | 69.6 | 69.4 | 62.8 | 70.8 | 69.9 | 70.4 | 70.9 | 69.3 | 70.9 | 71.3 |
- Head Rice Yield %
  - | 72.4 | 73.8 | 73.7 | 70.6 | 72.8 | 73.2 | 73.6 | 74.4 | 73.9 | 73.9 | 73.3 |

### Composition
- Surface Lipid Content %
  - | 0.395 | 0.469 | 0.459 | 0.263 | 0.371 | 0.458 | 0.345 | 0.409 | 0.429 | 0.465 | 0.461 |
- Total Lipid Content %
  - | 0.415 | 0.387 | 0.475 | 0.287 | 0.434 | 0.488 | 0.505 | 0.459 | 0.371 | 0.439 | 0.428 |
- Brown Rice Total Lipid Content %

### Texture
- Firmness (N)
  - | 80.0 | 79.6 | 80.0 | 78.8 | 78.0 | 77.2 | 78.8 | 78.8 | 78.8 | 78.4 | 78.4 |
- Stickness (N.s)
  - | 80.0 | 79.6 | 80.0 | 78.8 | 78.0 | 77.2 | 78.8 | 78.8 | 78.8 | 78.4 | 78.4 |

### Cooking
- Water Uptake (%)
  - | 38.0 | 37.6 | 38.0 | 37.8 | 37.8 | 37.6 | 37.8 | 37.8 | 37.8 | 37.8 | 37.8 |
- Volume Expansion (mm³)
  - | 38.0 | 37.6 | 38.0 | 37.8 | 37.8 | 37.6 | 37.8 | 37.8 | 37.8 | 37.8 | 37.8 |
- Solids Leach (%)
  - | 38.0 | 37.6 | 38.0 | 37.8 | 37.8 | 37.6 | 37.8 | 37.8 | 37.8 | 37.8 | 37.8 |