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### Influence of Different Fertilization Treatment on Eating Taste of Rice Variety Daohuaxiang

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**Abstract:** Taking “Daohuaxiang” as material, using three kinds of fertilization treatment, namely conventional treatment(T1), fermented soybean cake (T2), fermented soybean cake + maifan stone (T3). The results showed that the head rice rate of T3 treatment was significantly higher than that of T1 and T2 treatment, The chalky rice rate was T3>T2>T1, but the broken rice rate was T3<T2<T1. The protein content showed a trend of T1>T2>T3, the amylose content was no significant difference among three treatments, the score of T3 was significantly higher than that of T1 and T2 treatment, but the difference between T2 and T1 treatment was not significant. In terms of starch pasting properties, the peak viscosity was T2>T3>T1, the breakdown was T3>T2>T1, on the contrary, the setback showed a trend of T3<T2<T1. The results of sensory test indicated that there was no significance among three treatments on cooking rice appearance. Compared with T1 treatment, the aroma and comprehensive evaluation of T2 or T3 treatment were significantly or very significantly higher. There was no significant difference between T2 and T1 treatment at taste, viscosity and hardness, but there were significant difference between T1 and T3 treatment at flavor and viscosity.

**Key words:** rice; fertilization; eating taste; palatability

· 综合信息 ·

## 上海市 2015 年审定通过的水稻新品种

审定编号 (沪审稻)	品种名称	类型	选育单位	品种来源	全生育期 (d)	区试产量 (kg/667 m <sup>2</sup> )	生试产量 (kg/667 m <sup>2</sup> )
2015001	申优 24	粳型三系杂交稻	上海市农业科学院、上海农科种子种苗有限公司	申 01A × 申繁 24	149.0	668.30	573.00
2015002	秋优 336	粳型三系杂交稻	上海市闵行区农业技术服务中心	秋 15A × R336	155.0	713.40	658.00
2015003	沪香粳 151	粳型常规稻	上海市农业科学院、上海农科种子种苗有限公司	武运粳 7 号 / 武 2699// 太湖香粳	152.5	655.30	637.10
2015004	光明粳 3 号	粳型常规稻	光明种业有限公司	武运粳 19 号 / 扬粳 4227	153.0	701.85	650.00
2015005	秀水 121	粳型常规稻	浙江省嘉兴市农业科学研究院(所)	秀水 134// 秀水 134/GF6	158.6	631.80	620.30

(中稻宣)