

Author:  [ADVANCED](#)

Volume Page

Keyword:   

[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

ONLINE ISSN : 1349-1008

PRINT ISSN : 1343-943X

**Plant Production Science**

Vol. 7 (2004) , No. 2 178-183



[\[PDF \(106K\)\]](#) [\[References\]](#)

## Variation of 2-Acetyl-1-Pyrroline Concentration in Aromatic Rice Grains Collected in the Same Region in Japan and Factors Affecting Its Concentration

[Tomio Itani](#)<sup>1)</sup>, [Masahiko Tamaki](#)<sup>1)</sup>, [Yasuyoshi Hayata](#)<sup>1)</sup>, [Tsutomu Fushimi](#)<sup>2)</sup> and [Katsumi Hashizume](#)<sup>3)</sup>

1) Hiroshima Prefectural University

2) Japan International Research Center for Agricultural Sciences

3) National Research Institute of Brewing

(Received: August 6, 2003)

**Abstract:** Aroma strength of aromatic rice varies with the genetic and environmental conditions. We determined the concentration of 2-acetyl-1-pyrroline (2AP), a key compound of the aroma of aromatic rice, in 62 samples of rice grains (brown rice) from 'Hier' produced by 17—24 farmers in 3 years in the Kubokawa area of Kochi Prefecture, Japan. Many of them showed similar values and the standard deviations were 27—31%. However, a few samples showed extremely high (200%) or low (60%) 2AP concentrations compared to the individual year averages (100%). The influence of harvest time and temperature during ripening on the 2AP concentration in the brown rice was also examined using two cultivars. During grain development in an early-heading cultivar 'Miyakaori', the 2AP concentration in the brown rice reached a peak at 4 or 5 weeks after heading (WAH) and then decreased rapidly to 20% of the maximum at 7 or 8 WAH. In a late-heading cultivar 'Hier', the 2AP concentration peaked at 4 WAH then gradually decreased to 40% of the maximum at 8 WAH. The 2AP concentration was higher in brown rice ripened at a low temperature (day : 25°C/night : 20°C) than that ripened at a high temperature (day: 35°C/night: 30°C) in both a short-grain cultivar 'Hier' and a long-grain cultivar 'Sari Queen'.

**Keywords:** [Aromatic rice](#), [Harvest time](#), [Oryza sativa L.](#), [2-Acetyl-1-pyrroline](#),



[\[PDF \(106K\)\]](#) [\[References\]](#)

Download Meta of Article [\[Help\]](#)

[RIS](#)

[BibTeX](#)

To cite this article:

Tomio Itani, Masahiko Tamaki, Yasuyoshi Hayata, Tsutomu Fushimi and Katsumi Hashizume:  
“Variation of 2-Acetyl-1-Pyrroline Concentration in Aromatic Rice Grains Collected in the  
Same Region in Japan and Factors Affecting Its Concentration”. Plant Production Science,  
Vol. 7, pp.178-183 (2004) .

---

doi:10.1626/pps.7.178

JOI JST.JSTAGE/pps/7.178

Copyright (c) 2004 by The Crop Science Society of Japan

---



---

[Japan Science and Technology Information Aggregator, Electronic](#)

