

Milling Quality of Some *Indica* and *Japonica* Genotypes of Paddy

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ABSTRACT The physical and milling characteristics of nine *indica* and *japonica* genotypes of paddy grown commercially in Himachal Pradesh were determined. The effect of parboiling on milling quality of paddy was also ascertained. The results showed significant differences among different genotypes with respect to kernal weight, kernel length, length/width ratio (L/W), density, bulk density, porosity, brown and head rice recoveries. The parboiling of paddy significantly increased the brown and head rice recoveries of both *indica* and *japonica* genotypes.