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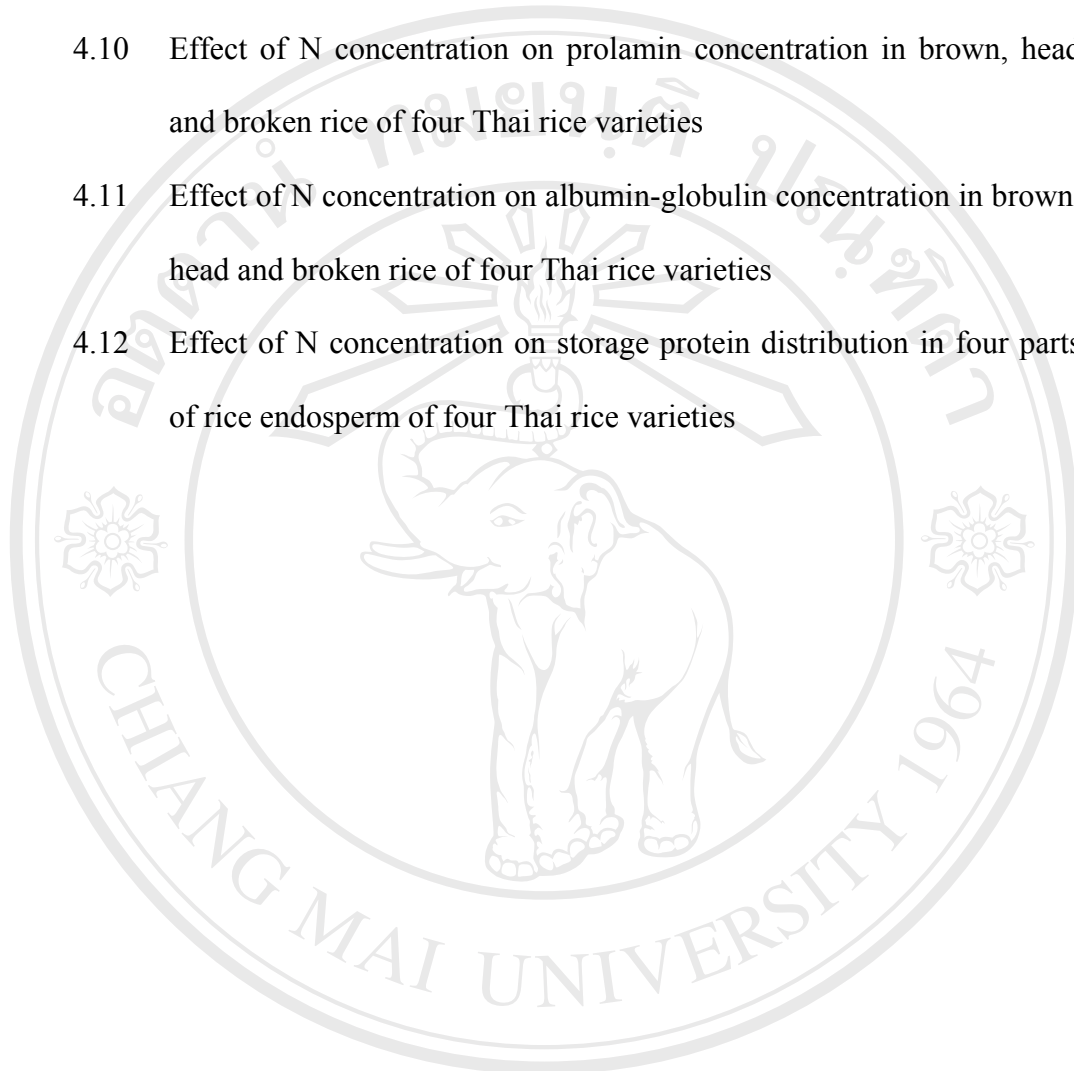
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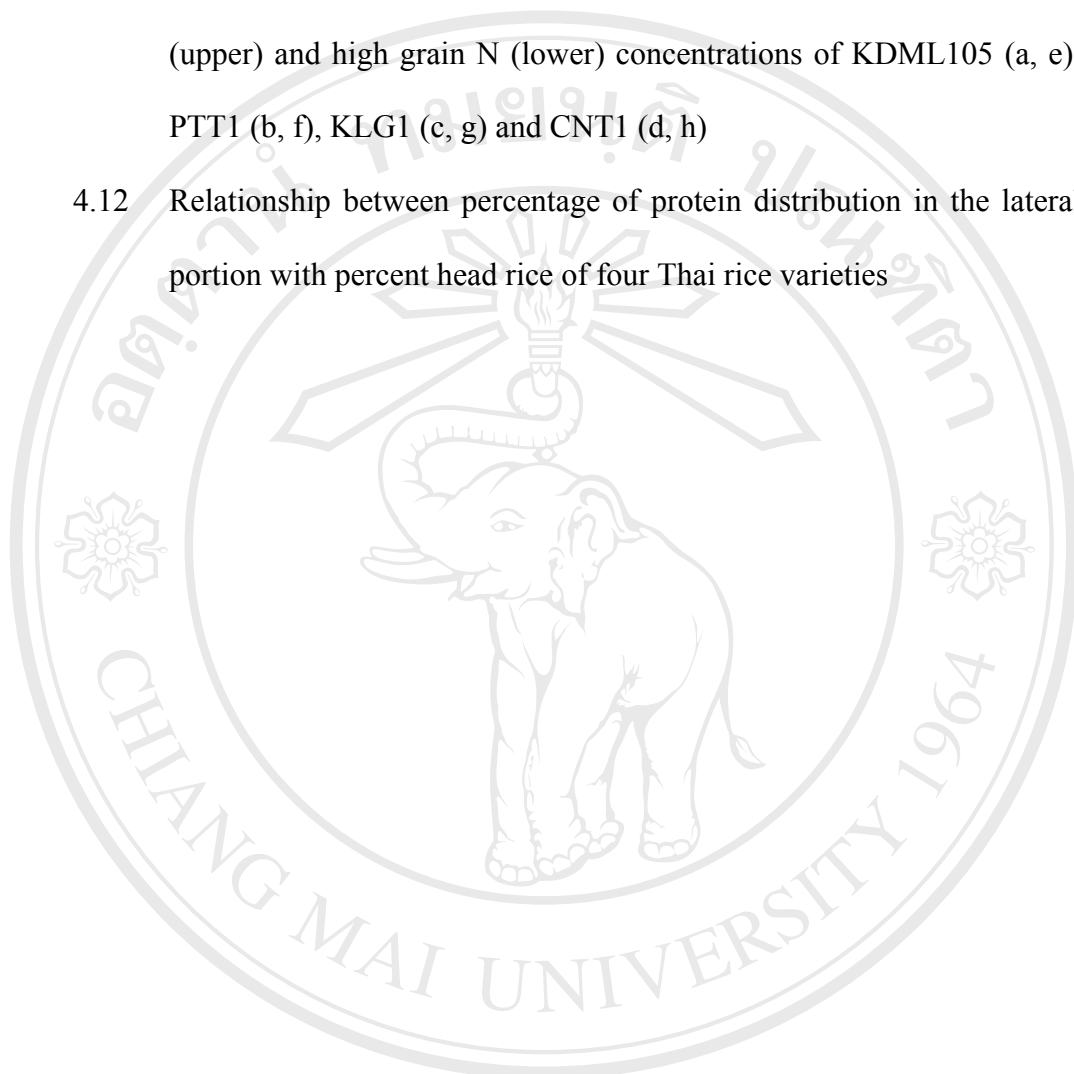
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Definitions and abbreviations

Definitions

Brown rice	Rice grain with remove lemma and palea
Grain moisture content	Grain moisture of rough rice
Head rice	Rice kernels which remain as three-fourths their normal length or more after milling (Simpson <i>et al.</i> , 1965; USDA,1995)
Milled rice	Polished rice
Percent head rice	Percentage of head rice as rough rice weight
Percent unbroken rice	Percentage of head rice as milled rice weight
Rough rice or Paddy rice	Whole grain with lemma and palea intact

Abbreviations

2AP	2-acetyl-1-pyrroline
AB	1% Amido black 10B
ANOVA	Analysis of variance
ARO	Aroma
CM	Chiang Mai province
CNT1	Chainat 1
CON	Percentage of glutinous rice contamination
CR	Chiang Rai province
DAF	Days after flowering
GM	Grain moisture content

GMA	Glycol methacrylate
HN	Head rice N concentration
HYVs	High yielding varieties
KDML105	Khao Dawk Mali 105
KLG1	Khlong Luang 1
LSD	Least significant difference
MC	Mae Chan district
N	Nitrogen
NKW	Nakhonsawan province
PAS	Periodic acid/Schiff's reaction
PB	Protein bodies
PHR	Percent head rice
PI	Panicle initiation stage
PTT1	Pathum Thani 1
PUB	Percent unbroken rice
SEM	Scanning electron microscopy
SKP	San Kamphaeng district
TRA	Translucency
VIT	Vitreousness
wb	Wet basis
YEB	Youngest emerged blade