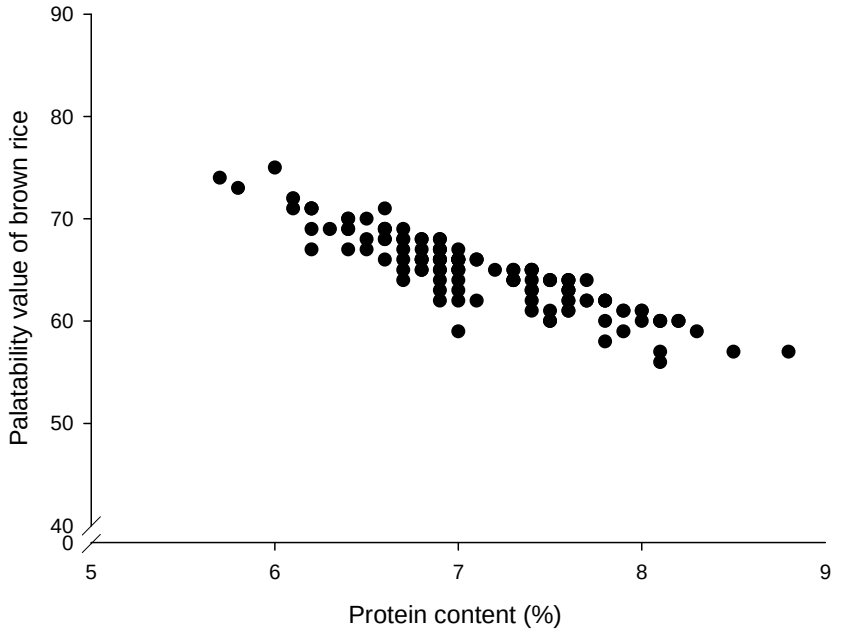
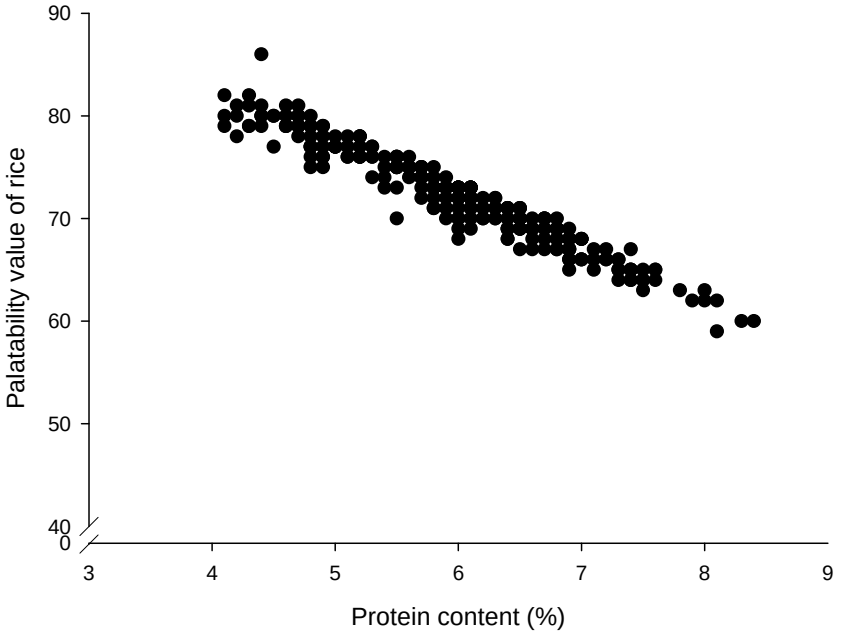


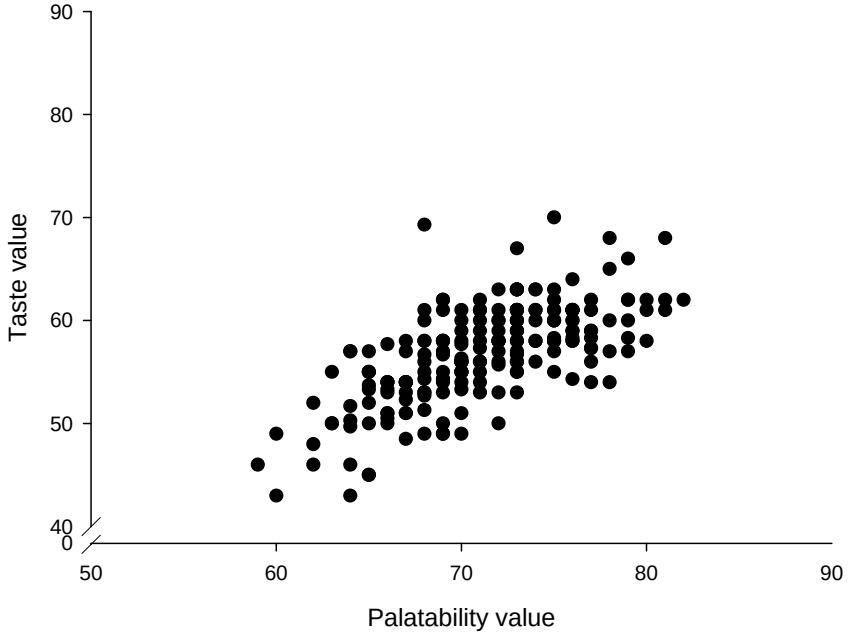
圖一、糙米食味值與糙米蛋白質含量之相關性（r=－0.9）

Fig. 1. The Correlation between palatability value and percentage of protein of brown rice.



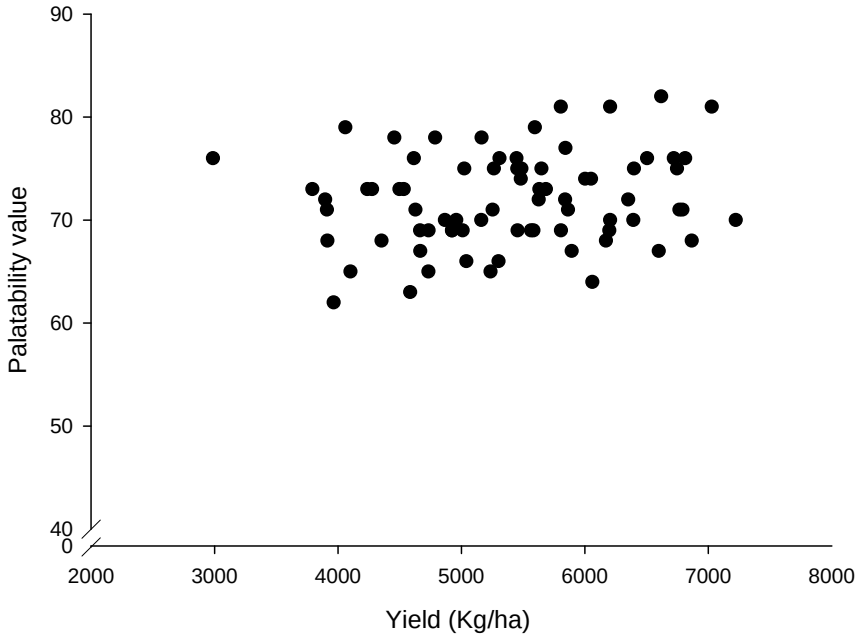
圖二、白米食味值與白米蛋白質含量之相關性（r=－0.97）

Fig. 2. The correlation relationship between palatability value and percentage of protein of rice.



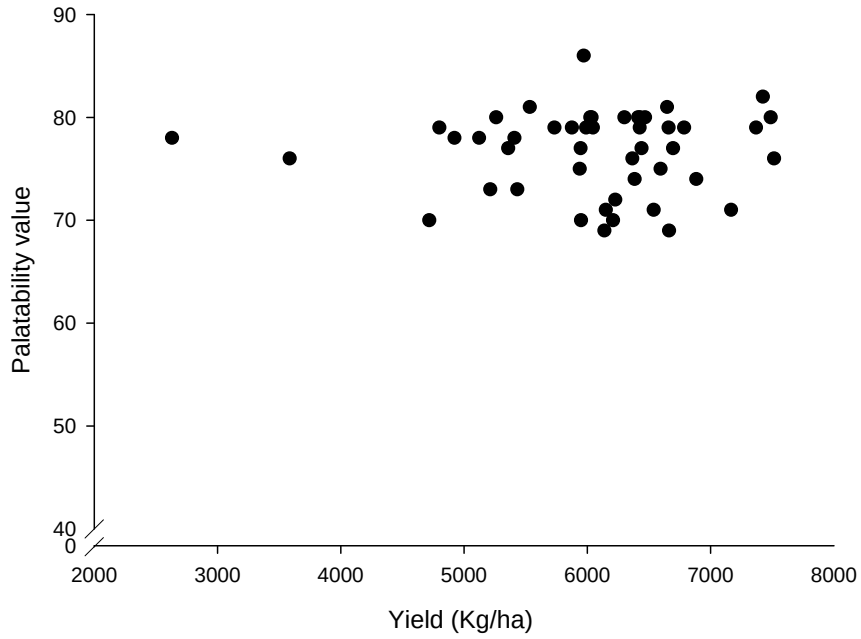
圖三、白米食味與白米味度之相關性（r=0.67）

Fig. 3. The correlation between palatability value characteristics and taste value of rice.



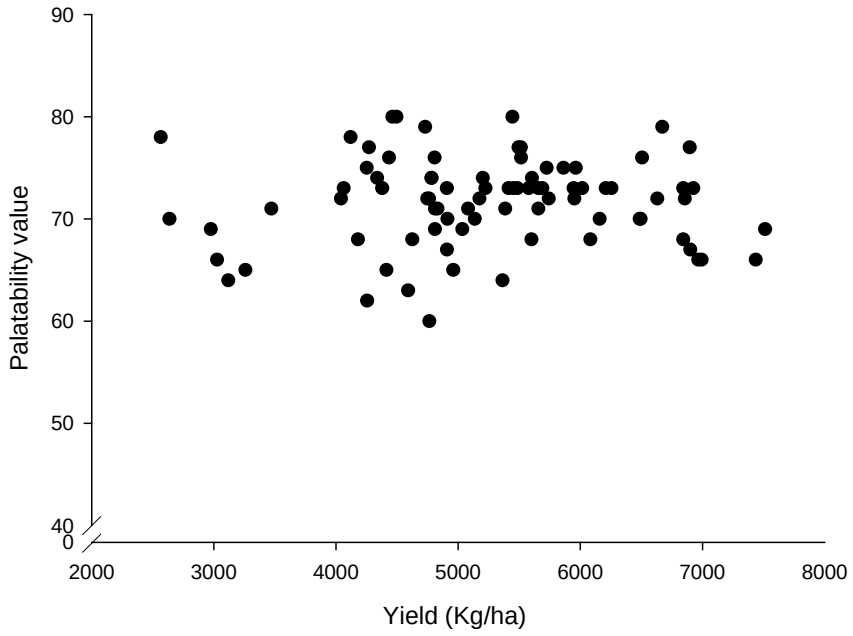
圖四、2004 年 2 期作白米食味值與稻穀產量之相關性分析（r = 0.18）

Fig. 4. The correlation between with palatability value of rice and yield in the second crop of 2004.



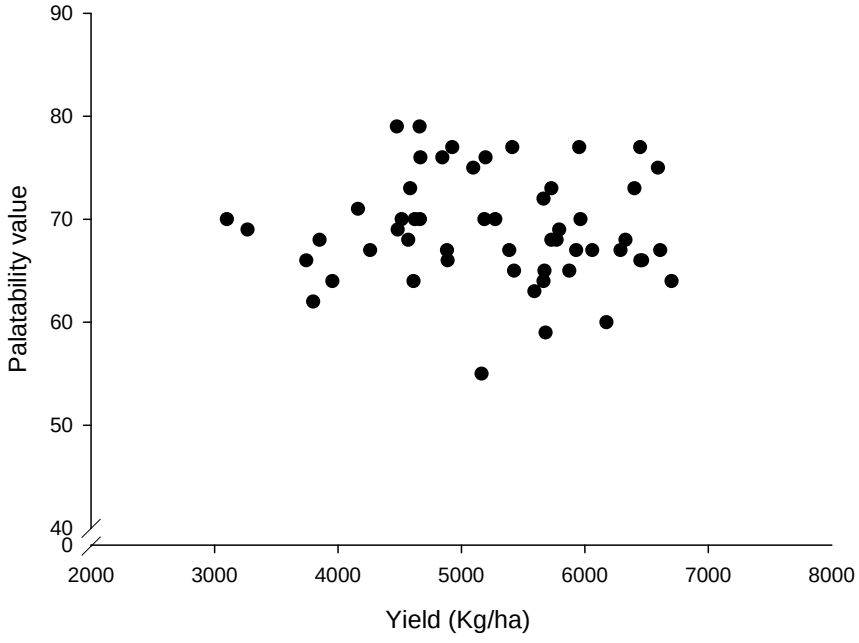
圖五、2005 年一期作白米食味值與稻穀產量之相關性分析（r = 0.017）

Fig. 5. The correlation between palatability value of milled rice and yield in the first crop of 2005.



圖六、2005 年二期作白米食味值與稻穀產量之相關性分析（r = 0.065）

Fig. 6. Correlation between palatability value of milled rice and yield in the second crop of 2005.



圖七、2006 年一期作白米食味值與稻穀產量之相關性分析（r = 0.071）

Fig. 7. The correlation between palatability value of milled rice and yield in the first crop of 2006.