表六、水稻花蓮 21 號與台粳 9 號在區域試驗中之外觀品質特性（2004 及 2005 年平均）

Table 6. Milling quality and chemical properties of milled rice of Hualien No. 21 and Taikeng No. 9. (Averaged data of 2004 and 2005）

crop	Variety	Volume wt ,(g/l)	Brown rice percentage (%)	Head rice percentage (%)	Grain length[1]	Translucency[2]	White center[2]	White belly[2]	White back[2]	Total	Amylose (%)	Crude protein (%)
I	Hualien No. 21	544.7	80.78	65.46	S	3.5	0.46	0.05	0.43	0.94	16.3	5.69
	Taikeng No. 9 (CK)	579.0	81.22	66.32	S	3.25	0.57	0.11	0.29	0.97	16.0	5.67
II	Hualien No. 21	556.5	82.24	71.50	S	3.25	0.26	0.23	0	0.49	19.2	6.47
	Taikeng No. 9 (CK)	572.6	82.56	72.12	S	3.0	0.35	0.20	0	0.55	19.0	6.52

[1] Symbol of length (mm)：VL：>7.50；L：7.49~6.61；M：6.60~5.51；S：<5.51

[2] Translucency, white center, white back and white belly has been classified from 0 to 5 grades.