表七、水稻花蓮 21 號在區域試驗中米飯之食味品質（2004 及 2005 年平均）

Table 7. Comparison on palatability characteristics of cooked rice between Hualien No. 21 and Taikeng No. 9. (Averaged from 2004 to 2005)

Crop	Variety	Year	Appearance	Aroma	Flavor	Cohesion	Hardness	Overall
I	Hualien No.21	2004	0.063B[1]	0.000B	0.472A	0.653A	-0.701C	0.590A
		2005	0.111B	0.000B	0.056B	0.056B	-0.167B	0.111B
	Taikeng No.9 (CK)	2004	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
		2005	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
II	Hualien No.21	2004	0.000B	0.063B	0.000B	-0.056B	-0.070B	0.000B
		2005	-0.063B	0.000B	0.000B	0.188B	-0.438C	0.063B
	Taikeng No.9 (CK)	2004	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
		2005	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B

[1] A：superior to control, B：same as control, C：inferior to control.