表八、稻穀儲藏試驗食味品質檢定(2008 年 7 月至 11 月)

Table 8. Storage test on palatability characteristics of cooked rice. (from Jul. to Nov. in 2008)

Storage period	Variety/ Storage mode	Appearance	Aroma	Flavor	Cohesion	Hardness	Overall
Harvested	Hualien No. 21(R. T.)	0.046B[1]	0.000B	0.000B	0.000B	-0.046B	0.000B
	TaiKeng No. 9(R. T.)	0.046B	0.000B	0.137B	0.091B	0.273B	0.137B
	Hualien No. 21(cool)	0.137B	0.000B	0.091B	0.091B	-0.137B	0.182B
	TaiKeng No. 9(cool)	0.137B	0.000B	0.137B	0.182B	0.137B	0.137B
	TaiKeng No. 9(CK, cool)	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
1st month	Hualien No. 21(R. T.)	0.000B	0.000B	-0.063B	0.000B	0.125B	-0.063B
	TaiKeng No. 9(R. T.)	0.000B	0.000B	-0.188B	-0.188B	0.188B	-0.188B
	Hualien No. 21(cool)	0.111B	0.000B	0.111B	0.167B	-0.222B	0.111B
	TaiKeng No. 9(cool)	0.222B	0.000B	0.167B	0.167B	-0.056B	0.167B
	TaiKeng No. 9(CK, cool)	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
2nd month	Hualien No. 21(R. T.)	0.000B	0.000B	-0.150B	-0.250B	0.150B	-0.150B
	TaiKeng No. 9(R. T.)	0.000B	0.000B	-0.150B	-0.200B	-0.125B	-0.125B
	Hualien No. 21(cool)	0.125B	0.000B	0.125B	0.250B	-0.250B	0.125B
	TaiKeng No. 9(cool)	0.050B	0.000B	0.050B	0.000B	-0.250B	0.050B
	TaiKeng No. 9(CK, cool)	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
3rd month	Hualien No. 21(R. T.)	-0.111B	0.000B	-0.222B	-0.056B	0.278B	-0.222B
	TaiKeng No. 9(R. T.)	0.000B	-0.111B	-0.167B	-0.111B	-0.278B	-0.111B
	Hualien No. 21(cool)	0.111B	0.000B	0.056B	0.111B	-0.056B	0.056B
	TaiKeng No. 9(cool)	0.111B	0.000B	0.000B	-0.222B	0.111B	0.111B
	TaiKeng No. 9(CK, cool)	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B
4th month	Hualien No. 21(R. T.)	0.000B	-0.111B	-0.167B	-0.444C	-0.389A	-0.444C
	TaiKeng No. 9(R. T.)	-0.111B	-0.111B	-0.222B	-0.389C	-0.222B	-0.389C
	Hualien No. 21(cool)	0.111B	0.000B	-0.167B	-0.222B	0.222B	-0.111B
	TaiKeng No. 9(cool)	0.111B	0.000B	-0.111B	-0.056B	0.056B	-0.167B
	TaiKeng No. 9(CK, cool)	0.000B	0.000B	0.000B	0.000B	0.000B	0.000B

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

[2] R. T. =Room temperature.