

Stackburn (yellowing) occurs in Arkansas rice cultivars, regardless of age or storage temperature

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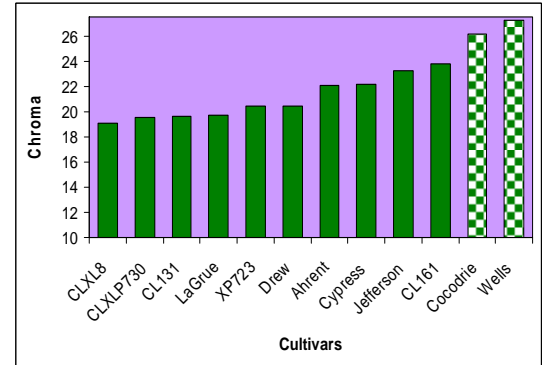
- Rice can yellow during storage if moisture levels and temperatures are allowed to increase. Although **post-harvest yellowed (stackburned)** rice is reduced in value, no study has looked at the diverse rice varieties available to determine if there are some varieties that show less yellowing.

- The ability of a number of Arkansas and popular southern U.S. rice varieties to yellow was tested under laboratory conditions. A colorimeter was used to measure the color change.

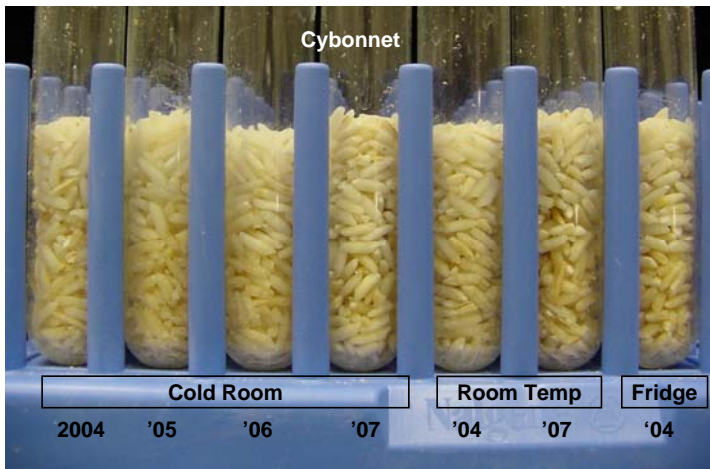
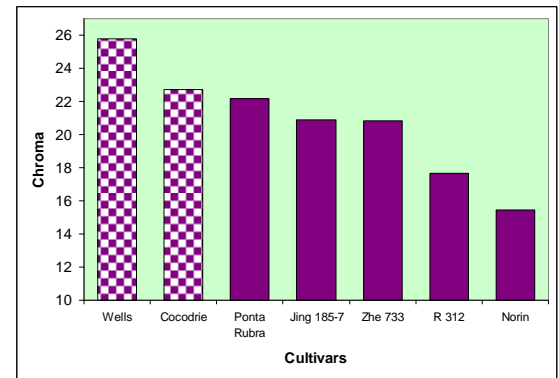
- All cultivars showed some level of post-harvest yellowing. Similar levels of yellowing occurred for each cultivar despite different storage temperatures and different lengths of storage. The level of yellowing achieved was relatively high.

- Other, diverse cultivars yellow less indicating that a more diverse group of cultivars should be investigated to increase the likelihood of identifying non-yellowing varieties for breeding purposes.

Popular Arkansas Cultivars All show a high level of yellowing



Some diverse cultivars tend to yellow less than Arkansas cultivars



Storage conditions and seed age do not affect the level of yellowing

The degree of yellowing is measured with a colorimeter

