

**CL111** is a southern U.S. Clearfield® long grain with intermediate amylose content and intermediate gel temp. It is the preferred long grain for Kellogg's and several other food companies. CL111 offers good field yield as well as milling yield.

## **GRAIN PROPERTIES**

Shape Class L	ong
Scent	Non-Scented
Milling Yield 6	61/71

### PHYSIOCHEMICAL PROPERTIES

Amylose %	21
Gelatinization	
Temperature   °C	72.9

## **RAPID VISCO ANALYZER (AACC Method)**

Peak	224
Trough 1	145
Breakdown	80
Final	259
Setback	35
Peak Time	6.07
Pasting Temperature   °C 8	30.8

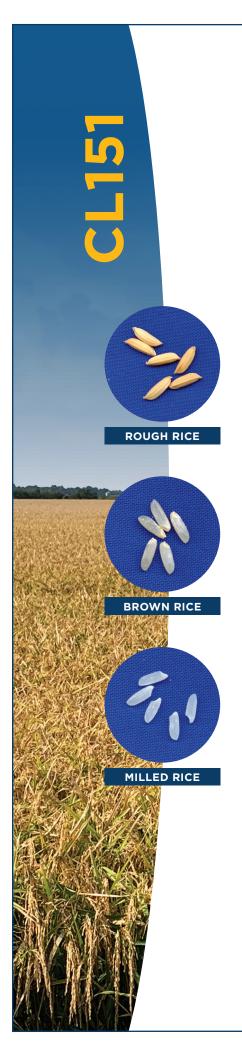
### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.68	2.53	3.83	28.1
Brown	7.41	2.24	3.31	23.3
Milled	7.31	2.18	3.35	22.2





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**CL151** is a southern U.S. Clearfield® long grain variety with intermediate amylose content and gel temp. It has been the predominant Clearfield variety for the past few years because of excellent field performance.

### **GRAIN PROPERTIES**

### PHYSIOCHEMICAL PROPERTIES

## **RAPID VISCO ANALYZER (AACC Method)**

Peak	225
Trough	128
Breakdown	97
Final	242
Setback	17
Peak Time	5.80
Pasting Temperature   °C	80.7

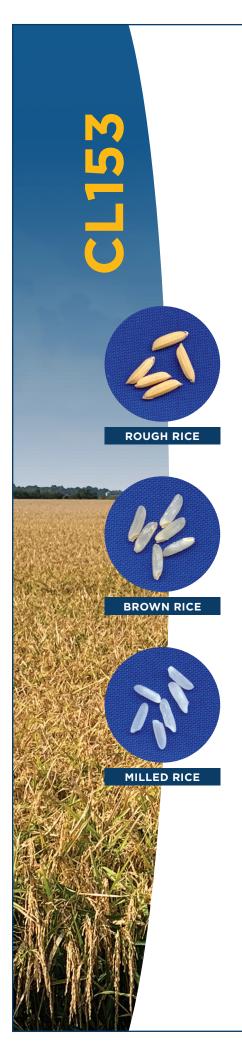
## **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.45	2.52	3.75	27.7
Brown	7.06	2.26	3.12	22.5
Milled	6.95	2.23	3.12	21.1





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**CL153** is a southern U.S. Clearfield® long grain variety with intermediate amylose content and gel temp. It has excellent field yield comparable to CL151 with a much better milling yield (on average 4 points higher whole compared to CL151), a lower propensity for chalk and a long, bold grain. CL153 also has improved agronomic characteristics such as improved blast tolerance and reduced lodging susceptibility. The reduction in lodging can also improve the overall quality of this variety, as lodging can affect milling yield especially in wet harvest years.

### **GRAIN PROPERTIES**

Shape Class	Long
Scent	Non-Scented
Milling Yield	61/71

### PHYSIOCHEMICAL PROPERTIES

Amylose %	19.57
Gelatinization	
Temperature   °C	73.05

## RAPID VISCO ANALYZER (AACC Method)

Peak	219
Trough	135
Breakdown	84
Final	257
Setback	39
Peak Time	5.90
Pasting Temperature   °C	79.7

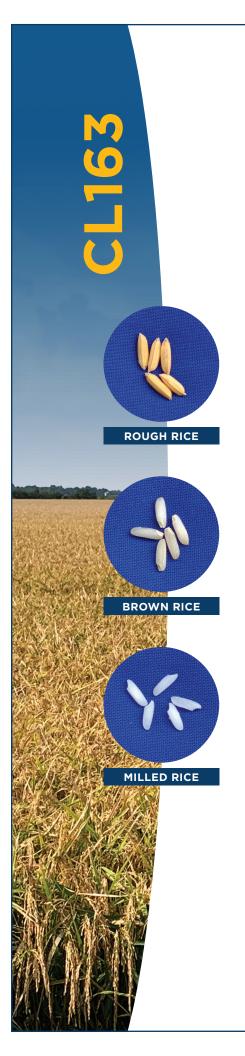
#### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.76	2.50	3.92	26.6
Brown	7.30	2.17	3.37	21.8
Milled	7.07	2.13	3.33	19.5





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**CL163** is a southern U.S. Clearfield® long grain with much higher amylose content (approx. 25%) than most southern U.S. long grains and an intermediate gel temp. CL163's cereal chemistry makes it a great candidate for food service, parboiling, canning and other further processing.

### **GRAIN PROPERTIES**

Shape Class	Long
Scent	Non-Scented
Milling Yield	59/70

### PHYSIOCHEMICAL PROPERTIES

Amylose %	23.25
Gelatinization	
Temperature   °C	73.3

## **RAPID VISCO ANALYZER (AACC Method)**

Peak	225
Trough	150
Breakdown	75
Final	286
Setback	61
Peak Time	5.91
Pasting Temperature   °C	79.4

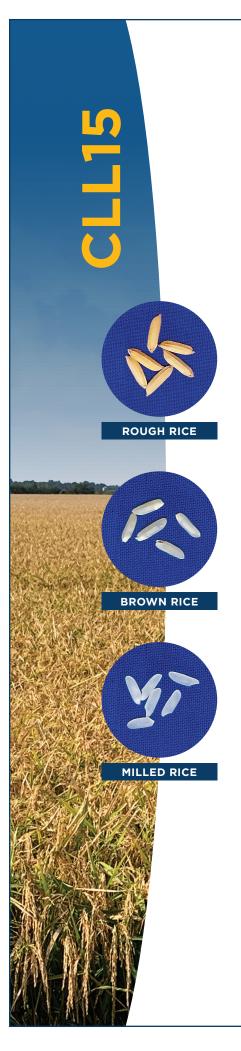
### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.76	2.67	3.67	27.6
Brown	7.35	2.31	3.18	23.0
Milled	7.04	2.21	3.18	20.3





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**CLL15**, released by Horizon Ag in 2020, is an Arkansas-bred, semi-dwarf long-grain Clearfield® variety known for its excellent milling characteristics and good grain quality. In addition to outstanding yield potential and blast tolerance, CLL15 is known for having desirable grain length, low chalk and a kernel suitable for the packaged rice market.

#### **GRAIN PROPERTIES**

Shape Class	Long
Scent	Non-Scented
Milling Yield	62/68

## PHYSIOCHEMICAL PROPERTIES

Amylose %	21.07
Gelatinization	
Temperature   °C	68.6

## **RAPID VISCO ANALYZER (AACC Method)**

Peak	213
Trough	108
Breakdown	105
Final	214
Setback	2
Peak Time	5.67
Pasting Temperature   °C	79.1

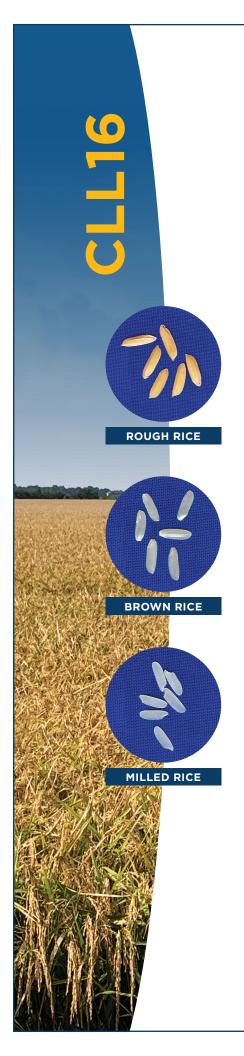
### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.25	2.51	1.87	24.5
Brown	7.24	2.22	1.70	21.1
Milled	7.15	2.10	3.40	20.4





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**CLL16** is a traditional Arkansas-type long grain rice featuring excellent milling characteristics and typical southern U.S. long grain cooking quality. This latest generation Clearfield® variety has been described as offering "the complete package" for yield, quality and blast resistance. CLL16 has grain weight and size similar to Diamond, with nice, long, plump kernels. It has an attractive grain appearance comparable to CL153 and Cheniere — varieties that are low in chalk and desirable in export markets.

### **GRAIN PROPERTIES**

Shape Class	Long
Scent	Non-Scented
Milling Yield	59/67

## PHYSIOCHEMICAL PROPERTIES

Amylose %	21.76
Gelatinization	
Temperature   °C	68.0

## **RAPID VISCO ANALYZER (AACC Method)**

Peak	185
Trough	108
Breakdown	77
Final	213
Setback	28
Peak Time	5.93
Pasting Temperature   °C	79 2

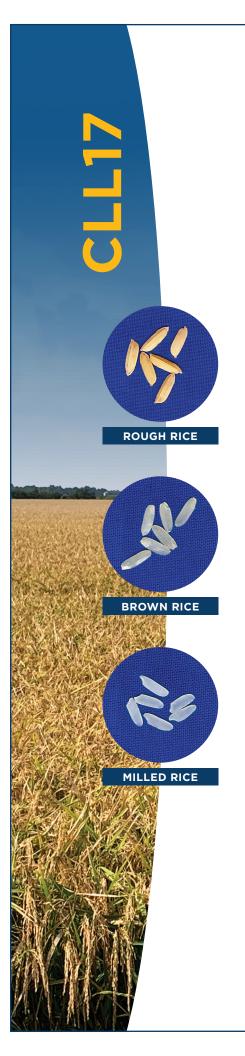
### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	9.03	2.56	1.95	26.6
Brown	7.37	2.36	1.81	24.3
Milled	7.18	2.24	3.21	21.9





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**CLL17**, a semi-dwarf, long-grain Clearfield® variety from the Louisiana State University breeding program, has excellent milling yield and very good grain quality. A high-yielding variety with blast resistance, it has a grain size and translucency similar to CL111, an older Clearfield long grain that has drawn praise from mills. It has height, maturity and milling characteristics similar to CL153, with intermediate amylose content and gel temp.

### **GRAIN PROPERTIES**

Shape Class	Long
Scent	Non-Scented
Milling Yield	60/66

### PHYSIOCHEMICAL PROPERTIES

Amylose %	21.35		
Gelatinization			
Temperature	° <b>C</b> 66.3		

### RAPID VISCO ANALYZER (AACC Method)

Peak	186
Trough	108
Breakdown	79
Final	222
Setback	36
Peak Time	5.87
Pasting Temperature   °C	77.5

### **GRAIN DIMENSIONS**

	Length (mm)	Width (mm)	L/W Ratio	1000 Grain Weight (g)
Rough	8.88	2.63	1.91	25.0
Brown	6.97	2.36	1.74	21.9
Milled	6.91	2.31	2.99	20.2





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