



Rice 'Tiara' - High in Antioxidants

USDA Agricultural Research Service, USA

Rice varieties that have special flavors or culinary traits receive a premium in the marketplace. USDA scientists developed 'Tiara', an aromatic rice variety with black or purple bran, that is intended for production in the USA. 'Tiara' is packed with antioxidants that are associated with many health benefits.

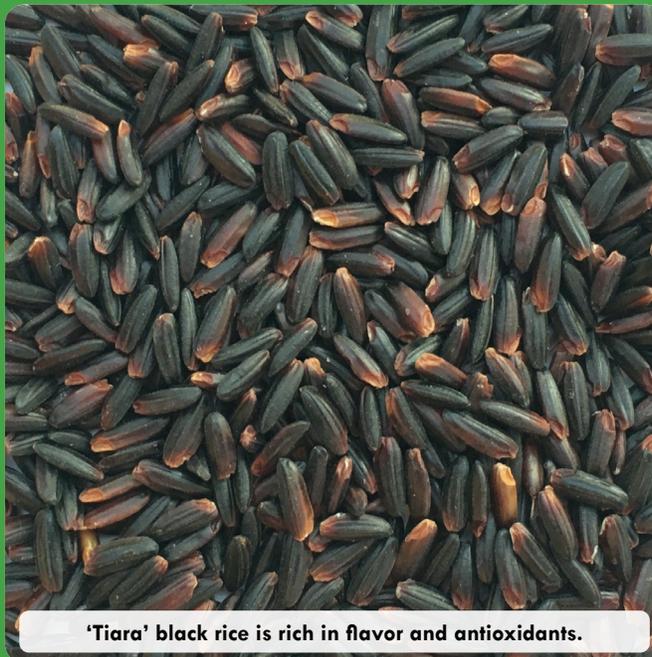


Photo by Anna McClung, USDA-ARS

'Tiara' black rice is rich in flavor and antioxidants.

PROJECT GOALS

- ✓ Develop a black rice adapted to U.S. production
- ✓ Improve sensory appeal and health benefits

Problems Addressed

Aromatic or scented rice is the primary imported rice to the United States because of its unique flavor. Other imported rice products include those with a black or purple bran. Black rice has been historically grown in Asia and is renowned for its reputed health benefits. Such imported specialty varieties command a premium price in the marketplace because of these unique sensory and culinary properties, but none possessing both black bran and aroma had been developed for production in the United States.

Solutions Developed

A black aromatic rice variety, 'IAC 600', was developed in Brazil and donated to the USDA National Plant Germplasm System. 'IAC 600' was grown on limited acreage in the U.S. due to its low grain yield. USDA scientists at the Dale Bumpers National Rice Research Center in Arkansas used this variety to breed a new cultivar, 'Tiara'. 'Tiara', a black aromatic rice with greater yield potential and a longer grain type, is well suited for production in the Southern U.S. It is the first black rice developed in the USA for domestic production. It is sought after for its culinary properties and nutritional benefits.



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