

Japanica Rice

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Japanica Rice Latest News

Scientists at the Delhi-based National Institute of Plant Genome Research (NIPGR) have used CRISPR-Cas9 gene editing technology to increase phosphate uptake and transport in japonica rice varieties.

About Japanica Rice

- Japonica is one of the two major eco-geographical **races of O. sativa** (*O. sativa japonica*), the other is Indica.
- It is a group of rice varieties from **northern and eastern China grown** extensively in some areas of the world.
- It is an **Asian rice** variety that belongs within the broader **sinica rice family**.
- It is **characterized by** its short to medium grain and is harder, thicker, and stickier than traditional white rice.
- Japonica grains are short, roundish, spikelets are awnless to long-awned, grains do not shatter easily, and **have 0-20% amylose content**.

- It includes several varieties, including the sushi rice and glutinous rice, which despite its name, is entirely gluten free.
- **Climate:** It is found in the cooler zones of the subtropics and in the temperate zones.
- **Major growing areas:** It is the primary type of rice **grown and consumed in Japan** and also in China, Korea, Vietnam, Indonesia.
- The different varieties of **Japonica are called cultivars**. Each Japonica rice cultivar has been developed to exhibit unique qualities, making them suitable for various culinary uses and growing conditions.

Source:TH

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