

Table 2 Comparison of grain quality for the four lines

Traits		Zhejiang22- <i>tg1</i>	Zhejiang22	SLG- <i>tg1</i>	SLG
Appearance quality	Grain length (mm)	5.27±0.12	5.30±0.00	7.20±0.10	9.17±0.15**
	Length-width ratio	2.07±0.06**	1.90±0.00	2.87±0.06	3.00±0.00*
	Percentage of grains with chalkiness (%)	32.67±10.26	17.67±4.16	66.33±5.03	88.33±7.64*
	Chalkiness degree (%)	6.07±2.02*	2.07±0.61	18.03±2.25	43.07±4.43**
	Transparency (level)	3**	1	1	4**
Processing quality	Brown rice percentage (%)	79.63±0.91	82.40±0.62*	80.47±0.85*	78.57±0.31
	Milled rice percentage (%)	53.93±3.95	69.40±2.78**	43.13±2.31	46.40±7.81
	Head rice percentage (%)	45.97±2.44	67.40±3.46**	29.47±2.28*	19.10±3.91
Cooking taste and nutritional quality	Gel consistency (mm)	82.00±2.00*	78.33±0.58	74.00±4.00**	48.67 ±2.31
	Amylose content (%)	14.13±0.21	14.67±0.21*	12.70±0.26	17.63±0.15**
	Protein content (%)	11.97±0.06**	8.83±0.32	10.43±0.15	10.97±0.23*

Note:\* and \*\* indicate significant levels at  $p<0.05$ , and 0.01, respectively