

Table 5 Estimates of specific combining ability (*sca*) effects for quality traits in rice

	Protein	Amylose content	Gelatinization temperature	Gel consistency
HPR 2615 ×Kasturi	0.03	-0.19	0.56*	-1.38*
HPR 2615×HPR 2216	-0.39*	0.01	0.36	5.16*
HPR 2615×Pusa Basmati 1509	0.36*	0.18	-0.91*	-3.78*
HPR 2668×Kasturi	0.25	-0.19	1.00*	2.18*
HPR 2668×HPR 2216	-0.84*	0.23	-0.87*	-6.29*
HPR 2668×Pusa Basmati 1509	0.58*	-0.05	-0.13	4.11*
HPR 2720×Kasturi	0.11	0.11	0.00	-0.60
HPR 2720×HPR 2216	-0.10	-0.19	-0.20	3.93*
HPR 2720×Pusa Basmati 1509	-0.01	0.08	0.20	-3.33*
HPR 2748 (P) ×Kasturi	-0.27	-0.46*	-0.33	-6.27*
HPR 2748 (P) ×HPR 2216	0.42*	0.66*	0.13	-9.07*
HPR 2748 (P) ×Pusa Basmati 1509	-0.16	-0.21	0.20	15.33*
HPR 2748 (W) ×Kasturi	-0.49*	-1.01*	-0.11	2.84*
HPR 2748 (W) ×HPR 2216	1.76*	0.54*	-0.31	-5.29*
HPR 2748 (W) ×Pusa Basmati 1509	-1.27*	0.47*	0.42*	2.44*
HPR 2754 ×Kasturi	-0.12	-0.01	0.67*	4.73*
HPR 2754 ×HPR 2216	0.79*	-0.31	0.47*	-3.73*
HPR 2754 ×Pusa Basmati 1509	-0.67*	0.32*	-1.13*	-1.00
HPR 2755 ×Kasturi	0.10	2.29*	0.00	5.73*
HPR 2755 ×HPR 2216	0.35*	-2.07*	-0.20	-2.07*
HPR 2755×Pusa Basmati 1509	-0.45*	-0.22	0.20	-3.67*
HPR 2761×Kasturi	0.25	0.30	-1.11*	-5.16*
HPR 2761×HPR 2216	-0.39*	-0.04	-0.31	13.04*
HPR 2761×Pusa Basmati 1509	0.14	-0.26	1.42*	-7.89*
HPR 2858×Kasturi	-0.05	-0.33*	-0.00	0.62
HPR 2858×HPR 2216	-0.47*	1.23*	-0.20	3.16*
HPR 2858×Pusa Basmati 1509	0.51*	-0.91*	0.20	-3.78*
HPR 2862×Kasturi	0.18	-0.53*	-0.67*	-2.71*
HPR 2862 ×HPR 2216	-1.13*	-0.06	1.13*	1.16
HPR 2862 ×Pusa Basmati 1509	0.95*	0.59*	-0.47*	1.56*
SE (S _{ij}) ±	0.17	0.16	0.18	0.60
SE (S _{ij} -S _{kl}) ±	0.24	0.22	0.25	0.85

Note: * Significant at 5% level of significance