

Details of Technology

Name of Technology	Breeding of waxy Japanese barnyard millet 'Chojuromochi'	Agriculture, Forestry and Fisheries
Name/Post/Faculty	Tsuguhiro Hoshino / Professor / Field Science Center Academic Group	
Key words	Japanese barnyard millet, waxy, gamma radiation, mutation breeding	

What kind of technology is this?

outline

It can be expected that “chojuromochi” glutinous Japanese barnyard millet bred is useful for various applications such as rice cake cooking, which could not be cooked by miscellaneous cereals themselves.

【Research output contents】

“chojuromochi” glutinous Japanese barnyard millet completely free of amylose was bred by improving “Noge-hie,” a native semi-amylose strain of glutinous rice variety (γ -radiation-induced mutation breeding method).



Japanese rice cake 'mochi' made of waxy Japanese barnyard millet



New food materials of blended with 8 cereals and 2 sea weeds



New type alcoholic beverage made from rice and waxy Japanese barnyard millet

What are its applications?

It is expected to be useful for the various applications as healthy food.

Related patents	Variety registration
Related materials	