

福島県飯舘村産水稲品種「あぶくまもち」餅の微細構造的特徴

Ultra-Fine Structural Characteristics of Rice Cake Made from Rice Cultivar “Abukuma Mochi” Produced in Iitate Village, Fukushima Prefecture

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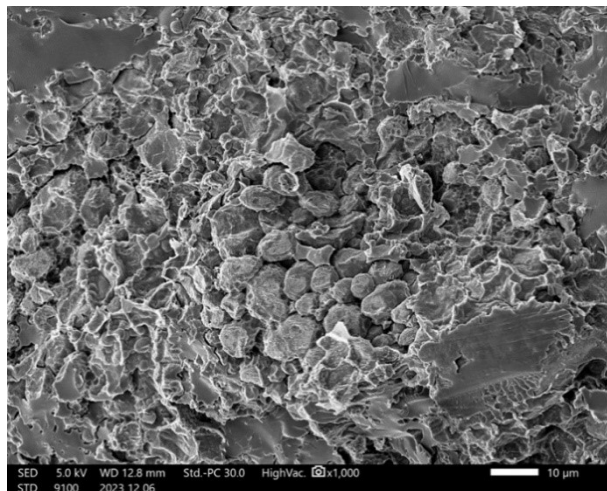
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福島県が育成し2008年に奨励品種（特定品種）に採用された水稲品種「あぶくまもち」は、東日本大震災後は作付けされないままであったが、2022年より飯舘村で作付けが再開された。作物体は低温抵抗性を有し、餅は切り餅に適するなどの特徴を有する。本研究では餅の微細構造を検討した結果、食した際のほどよい硬さの要因や切り餅適正などが明らかになった。

Rice cultivar ‘Abukuma mochi’, which was bred by Fukushima prefecture and registered as recommended cultivar (specific cultivar) in 2008, had not been cultivated after the Great East Japan Earthquake. However, cultivation has been resumed since 2022 in Iitate Village, Fukushima prefecture. Plant body of ‘Abukuma mochi’ has high tolerance against low temperature, and its rice cake is suitable for ‘Cut rice cake (Kirimoch)’. We investigated ultra-fine structure of rice cake, and revealed that it has moderate hardness when eating and suitable for cutting for ‘Cut rice cake’.



餅の内部構造（走査電子顕微鏡写真）