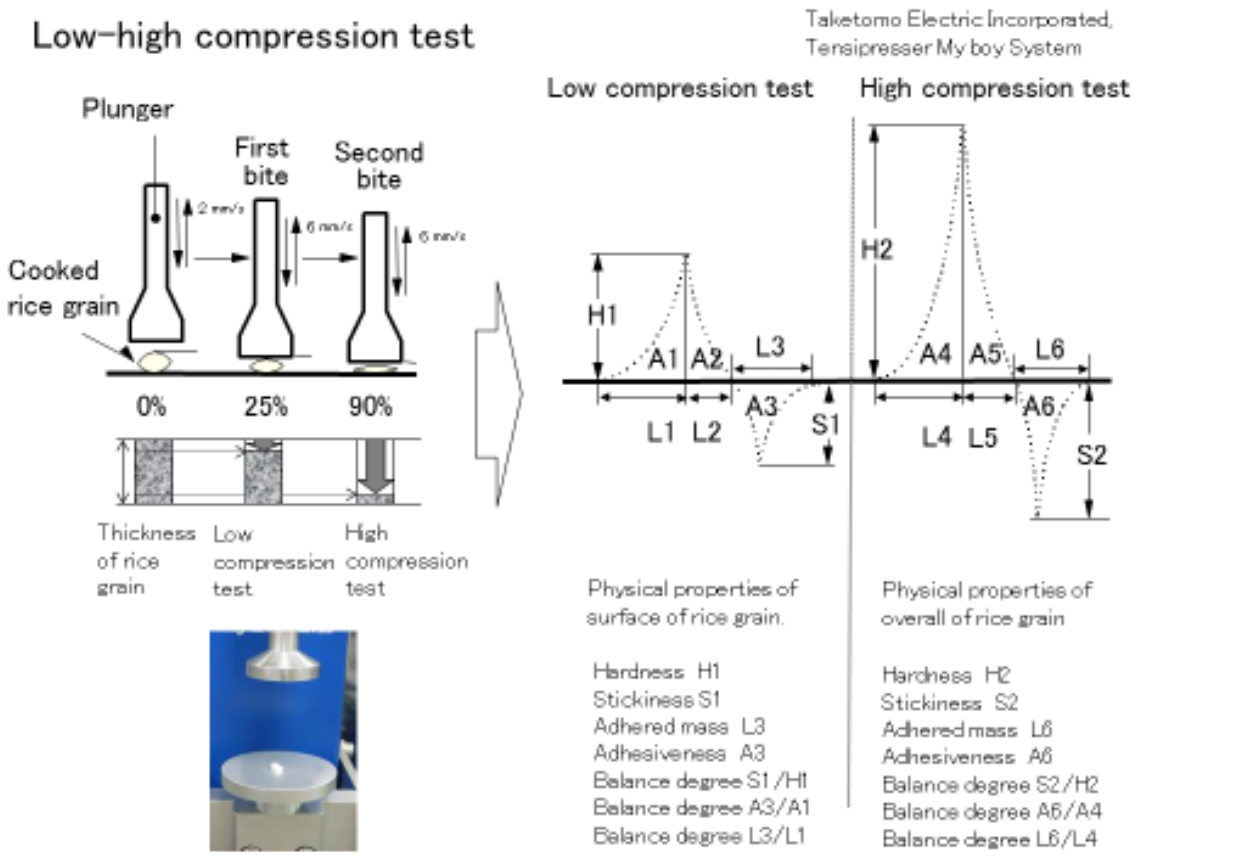
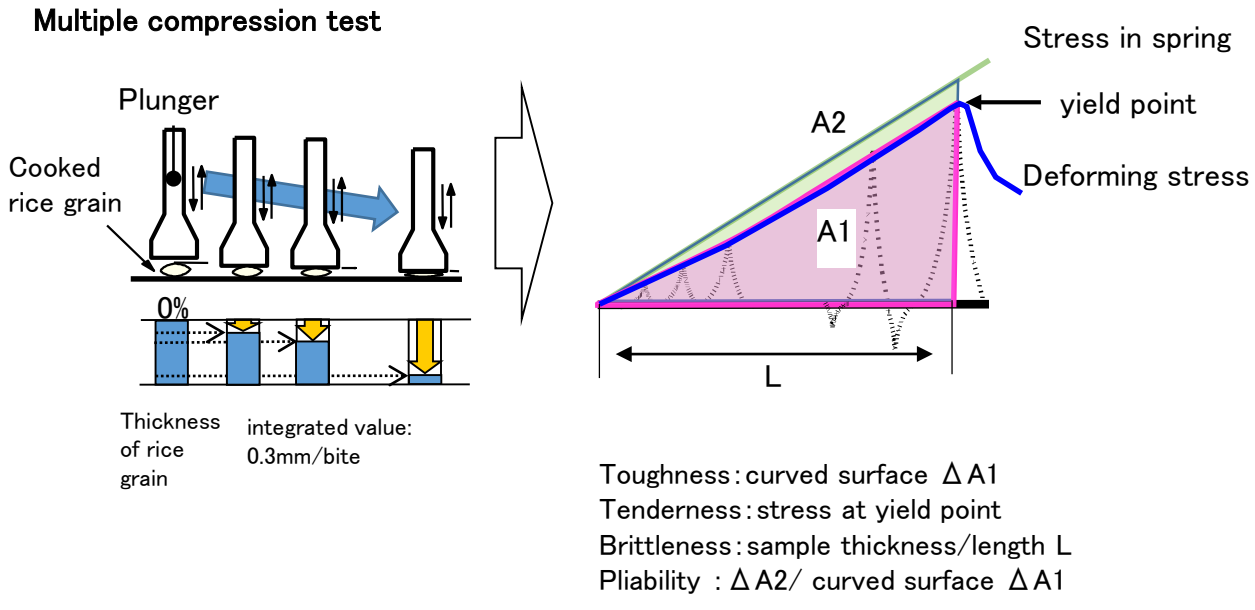
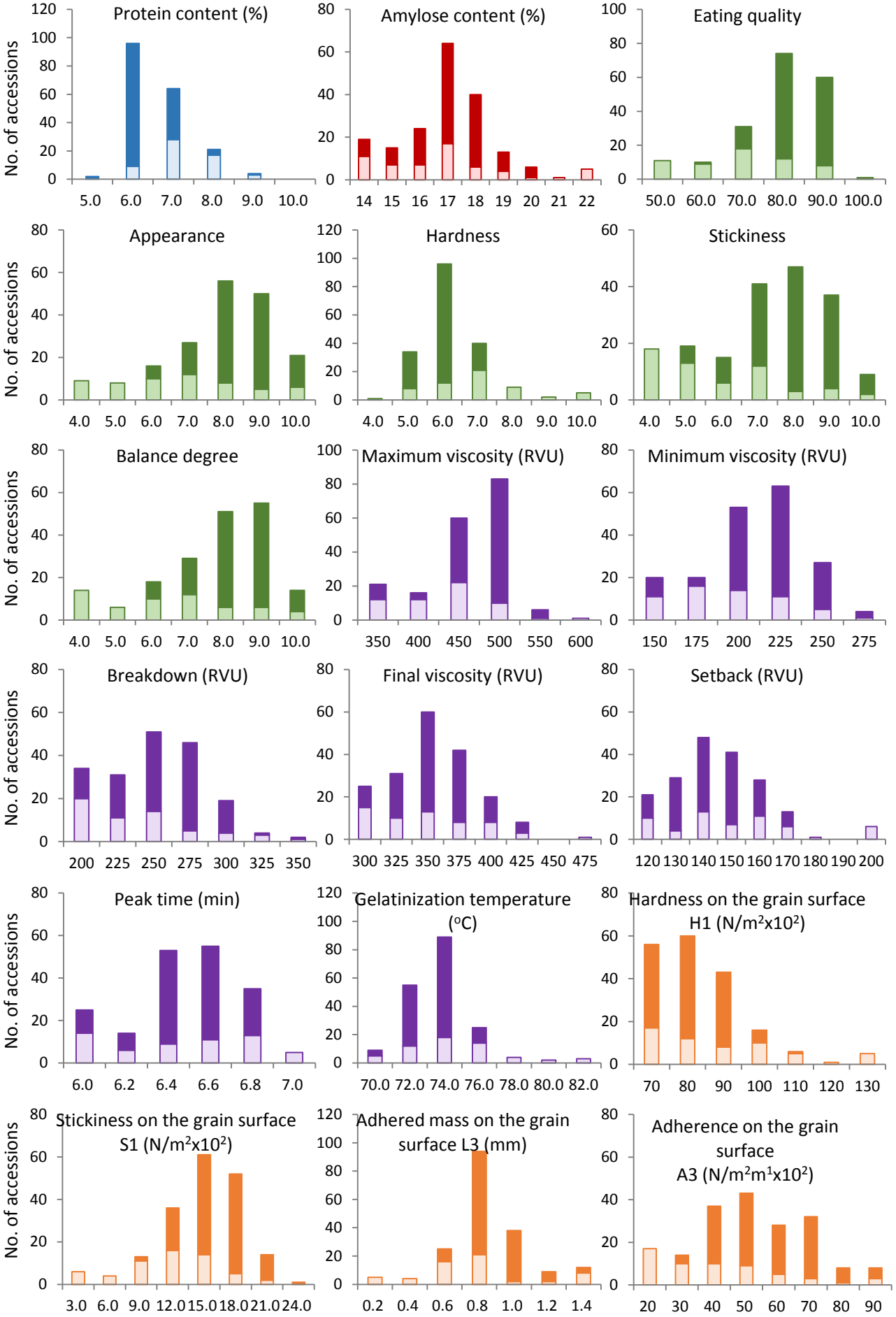
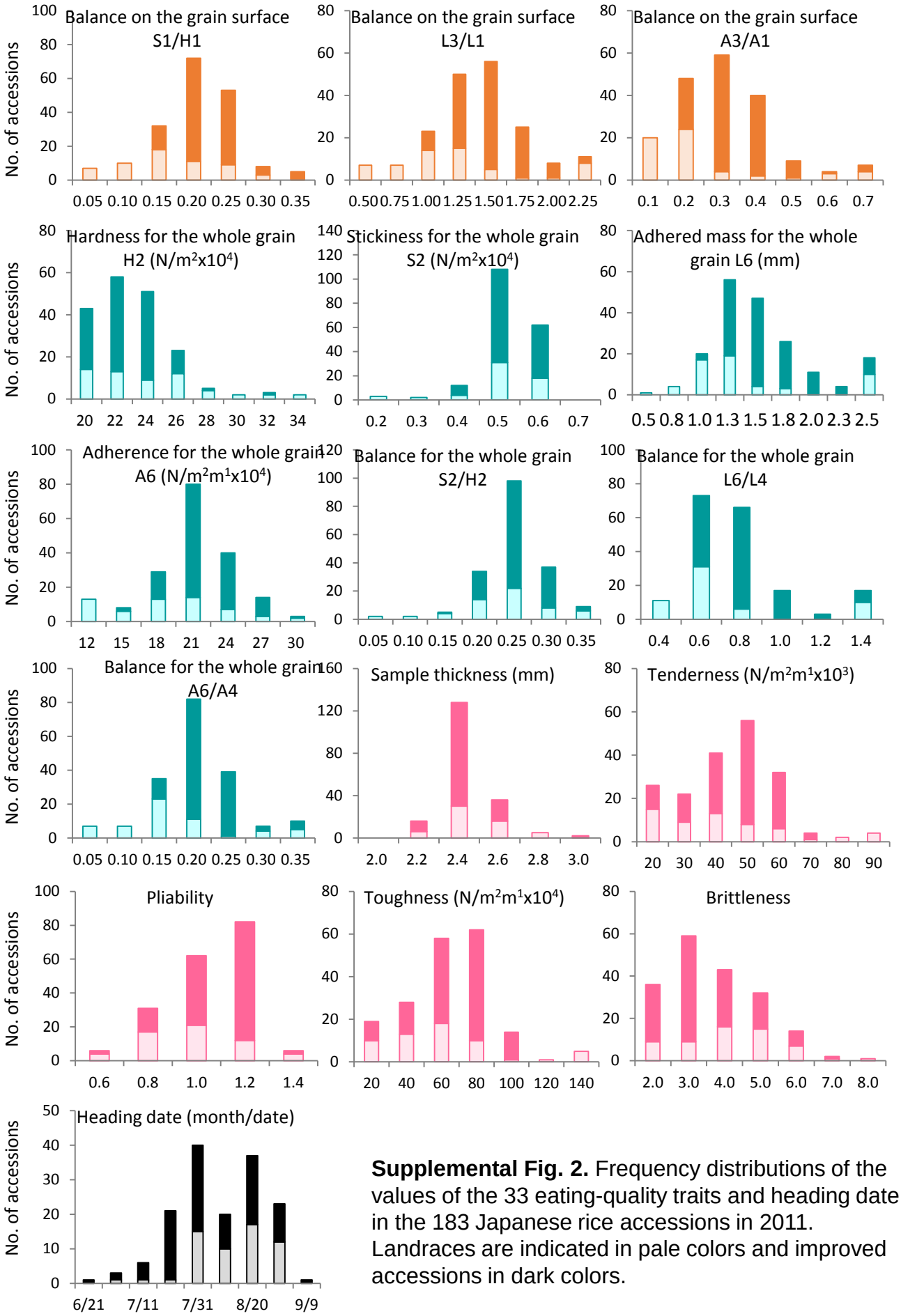




Supplemental Fig. 1. Model of the high-compression/low-compression method for cooked rice grains using the Tensipresser MyBoy system. Compressing the rice grains by 25% of their initial thickness evaluates the textural properties of the surface layer of the cooked grains, whereas compressing the grains by 90% of their initial thickness evaluates the textural properties of the whole grain.


Protein content (%)
Amylose content (%)
Eating quality
Appearance
Hardness
Stickiness
Balance degree
Maximum viscosity (RVU)
Minimum viscosity (RVU)
Breakdown (RVU)
Final viscosity (RVU)
Setback (RVU)
Peak time (min)
Gelatinization temperature (°C)
Hardness on the grain surface H1 (N/m²x10²)
Stickiness on the grain surface S1 (N/m²x10²)
Adhered mass on the grain surface L3 (mm)
Adherence on the grain surface A3 (N/m²m¹x10²)
No. of accessions



Supplemental Fig. 2. Frequency distributions of the values of the 33 eating-quality traits and heading date in the 183 Japanese rice accessions in 2011. Landraces are indicated in pale colors and improved accessions in dark colors.