

<About Special A rice>

Special A rice is the rice which acquired the best rank in five phases in the official test performed every year in Japan.

Special A	← The best
A	← Good
A'	← The middle
B	← Not too bad
B'	← Okay


~Rice of the other prefectures which won special A rice~

- "Tsuyahime" of Yamagata
- "Koshihikari" of Niigata
- "Yumepirika" of Hokkaido

<Summary>

- Each rice has the rices called "the parents".
- The delicious rices are made from various "parents".
- For example "Koshihikari" and "Akita Komachi" and so on become "the parents".
- Each rice has clear features and various tastes by having different roots.

We want people in Aomori to lead a healthy life, eating rice made in Aomori every day.



Let's get well with the Aomori rice

HIROSAKI MINAMI HIGH SCHOOL

16HR Group6

~ Member ~



<Purpose>

- We want to know how the rice we usually eat is made.
- We want to know a lot about "special A rice" that Seiten no Hekireki acquired.

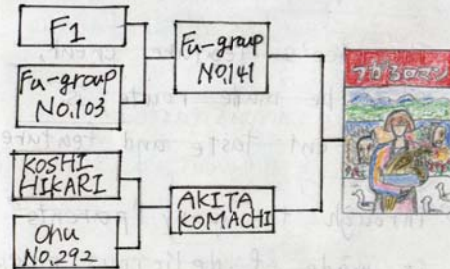
<The matter that we studied>

1. Each rice's feature and tree diagram.
2. About "Special A rice".



<Three kinds of distribution diagrams rice>

~TSUGARU ROMAN~



Tsugaru Roman is delicious and has cold resistance. It is suitable for Japanese food.

~MASSIGURA~



Massigura has light taste. Because it is gluey, it is felt to be delicious.

~SEITENNO HEKIREKI~



Seitenno Hekireki is new rice. Because it had various characteristics, it became Special A rice.

It is shiny and gluey. So we can taste each grain properly one by one.