

Aromatic Rice and its Improvement Technologies

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Abstract—Rice (*Oryza sativa* L.) is the world's second most important cereal crop after wheat. There are an estimated 140,000 varieties of cultivated rice which indicate the wide variety, environmental conditions where it is grown and the associated culture preference and practices. Most of the information we have so far is about common varieties, and our knowledge on aromatic rice is still incomplete. An ever increasing global demand for aromatic rice has been noted in the recent times. Aromatic rices is special rice with natural chemical compounds which give it a distinctive scent. Almost every state of India has its own varieties of aromatic rice, and specific area of aroma formation and cultivation of these rices are known. Programmes have been taken up in the past for breeding aromatic rice using pureline selection, hybridization and mutation breeding. Hybrid breeding, biotechnology and molecular breeding provides the new option for improving aromatic rice. While much has been researched and written about the more common, high yielding rice varieties, far less attention has been paid to special kinds, even though they command higher prices. To exploit new market opportunities, farmers need source of up-to-date information on breeding, production and marketing of aromatic rice. Along with Basmati rice there are also many other indigenous varieties of scented rice which excel quality with basmati rice as far as aroma and cooking qualities are concerned. Aromatic rice sees a rosy future for the sector. With growing prosperity, consumers are looking for better qualities rice. Aromatic rice is now an important commodity in international trade.

Keywords: Rice, Aromatic rice, quality.