Supplementary materials

Table S1. List of the rice cultivars used in this study.

Numbe	Region	Variety	Numbe	Regio	Variety	Numbe	Region	Variety
1	Kaiyua	Huaxiangjing2	25	Panjin	Shenrong922	49	Jiamusi	Jinyuxiang
2	Kaiyua	Liaojingxiang2	26	Panjin	Xiangyou99	5	Jiamusi	Dongfu120
3	Kaiyua	Yujingxiang5	27	Panjin	Jindao919	51	Jiamusi	Benchi2
4	Kaiyua	Yujingxiang6	28	Panjin	Tianlongyou66	52	Jiamusi	Shuangjing1
5	Kaiyua	Shendao536	29	Panjin	Gangyou5	53	Jiamusi	Jijing816
6	Kaiyua	Yuandao6	30	Panjin	Yanjing48(CK)	54	Gongzhulin	Jijing113
7	Kaiyua	Yuandao16	31	Jiamus	Longqingdao4	55	Gongzhulin	Jijing830
8	Kaiyua	Yanjingruanyu3	32	Jiamus	Longqingdao4	56	Gongzhulin	Jijing555
9	Kaiyua	Yanjingmei1	33	Jiamus	Longqingdao5	57	Gongzhulin	Jijing161
10	Kaiyua	Shenrong178	34	Jiamus	Longjing1837	58	Gongzhulin	Jijing116
11	Kaiyua	Shen6you10	35	Jiamus	Longdao215	59	Gongzhulin	Jijing812
12	Kaiyua	Jindao501	36	Jiamus	Longje7	60	Gongzhulin	Jijing823
13	Kaiyua	Tianlongyou689	37	Jiamus	Longke12	61	Gongzhulin	Jijing525
14	Kaiyua	Tianlongjing46	38	Jiamus	Suijing118	62	Gongzhulin	Jijing573
15	Kaiyua	Qiutianxiaoding	39	Jiamus	Suijing131	63	Gongzhulin	Jijing305
16	Panjin	Liaojingxiang1	40	Jiamus	Feifan8	64	Gongzhulin	Jijing528
17	Panjin	Youdaoxiang	41	Jiamus	Weinong402	65	Gongzhulin	Jijing513
18	Panjin	Yanjing488	42	Jiamus	Weiwo130	66	Gongzhulin	Jijing303
19	Panjin	Yanjing476	43	Jiamus	Xinfengxiang6	67	Gongzhulin	Jijing511
20	Panjin	Yangguangdao72	44	Jiamus	Qiandao818	68	Gongzhulin	Jijing575
21	Panjin	Shenrong168	45	Jiamus	Qiandao8	69	Gongzhulin	Jijing851
22	Panjin	Hetianxiang1	46	Jiamus	Jiyou9	70	Gongzhulin	Jijing577
23	Panjin	Liaojing2086	47	Jiamus	Xinhe981	71	Gongzhulin	Jijing515
24	Panjin	Jiufengjing1	48	Jiamus	Xinhexiang99			

Table S2. Sensory evaluation of taste for the best-tasting rice varieties.

Cultivar	Score	Smell	Appearance	Palatability	Taste
Yujingxiang 6	1.33d	1.05c	1.10d	1.23c	1.07b
Hetianxiang 1	1.38c	1.21b	1.23b	1.51a	−0.15d
Xinhe 981	1.45b	1.21b	1.82a	1.21d	1.11a
Jijing 830	1.65a	1.94a	1.14c	1.27b	0.81c

Note: a, b, c, and d represent significant differences at the 0.05 level.

Table S3. Analysis of the correlation between the results of the sensory evaluation of taste, assessment via taste analyzer, and RVA characteristics.

	Character	Sensory taste				
		Score	Smell	Appearance	Palatability	Taste
Taste analyzer	Taste value	0.230*	0.350**	0.060	0.120	0.060
	Appearance	0.200	0.290*	0.040	0.100	0.050
	Flavor	0.190	0.290*	0.040	0.130	0.070
RVA	Peak viscosity	0.120	0.030	0.120	0.080	0.070
	Tough viscosity	−0.100	0.090	−0.100	−0.190	−0.020
	Final viscosity	−0.160	0.070	−0.100	−0.210	−0.060
	Breakdown	0.240*	−0.040	0.230*	0.270*	0.100
	Setback	−0.200	0.040	0.000	−0.130	−0.070
	Peak time	−0.230*	0.040	−0.200	−0.370**	−0.110
	Paste temperature	0.010	−0.200	0.140	−0.040	−0.020

Note: *. Significant correlation at 0.05. **. Significant correlation at 0.01.



Figure S1. Proportion of rice varieties with a good eating quality from different regions of northeastern China