DETAIL OF NEWLY RELEASED BASMATI VARIETIES

S. No.	Variety Name	Derived from	Improvement	Special Feature
1	Pusa Basmati 1847	Pusa Basmati 1509	Resistant to Bacterial Leaf Blight and Blast disease.	Near Isogenic line of PB 1509 with good quality
2	Pusa Basmati 1885	Pusa Basmati 1121	Resistant to Bacterial Leaf Blight and Blast disease	Near Isogenic line of PB 1121 with good quality
3	Pusa Basmati 1886	Pusa Basmati 1401/ PB 6	Resistant to Bacterial Leaf Blight and Blast disease	Near Isogenic line of PB 1401/ PB6 with good quality
4	Pusa Basmati 1692	Pusa Basmati 1509	Moderately resistant to blast disease	Developed through pedigree method, quality and yield is better to 1509

PUSA BASMATI 1885

It is certified that Pusa Basmati 1885 is an improved version of Pusa Basmati 1121 developed through pedigree breeding method by the scientists of Indian Agriculture Research institute, Pusa, New Delhi (Pusa Basmati 1121 is also developed by IARI, New Delhi). Pusa Basmati 1885 is a MAS derived Near Isogenic Line of Pusa Basmati 1121 with inbuilt resistance to bacterial leaf blight and blast diseases, which reduces the use of chemicals for production of this variety.

Pusa Basmati 1885 is a high yielding Basmati variety with seed to seed maturity of 135-140 days similar to PB 1121. Pusa Basmati 1885 possess extra long slender grains with very occasional grain chalkiness, very good kernel length after cooking, intermediate amylose, content and strong aroma. This variety have non-shattering of grains at maturity for optimum yield.

PUSA BASMATI 1692

It is certified that Pusa Basmati 1692 is an improved version developed from Pusa Basmati 1509 through pedigree breeding method by the scientists of Indian Agriculture Research institute, Pusa, New Delhi under the leadership of Dr A K Singh (Pusa Basmati 1509 is also developed by Dr A K Singh and team). Pusa Basmati 1692 is moderately resistant to blast disease and comparatively lower incidence of Brown Plant Hopper, which reduces the use of chemicals for production of this variety.

Pusa Basmati 1692 is a high yielding short duration Basmati with seed to seed maturity of 110 to 115 days similar to PB 1509. The quality of Pusa Basmati 1692 is also better than Pusa Basmati 1509 having long panicles with extra-long slender grain and higher head rice recovery. This variety have non-shattering of grains at maturity for optimum yield.

PUSA BASMATI 1847

It is certified that Pusa Basmati 1847 is an improved version of Pusa Basmati 1509 developed through marker assisted backcross breeding method by the scientists of Indian Agriculture Research institute, Pusa, New Delhi (Pusa Basmati 1509 is also developed by the scientists of IARI). Pusa Basmati 1847 is a MAS derived Near Isogenic Line of Pusa Basmati 1509 with inbuilt resistance to bacterial leaf blight and blast diseases, which reduces the use of chemicals for production of this variety.

Pusa Basmati 1847 is a high yielding Basmati variety with seed to seed maturity of 115-120 days similar to PB 1509. Pusa Basmati 1847 possess long slender grains (8.51mm) with very occasional grain chalkiness, very good kernel length after cooking (16.69mm), intermediate amylose content and strong aroma. This variety have non-shattering of grains at maturity for optimum yield.

PUSA BASMATI 1886

It is certified that Pusa Basmati 1886 is an improved version of Pusa Basmati 1401 (PB 6) developed through marker assisted simultaneous but step wise method of backcross

breeding by the scientists of Indian Agriculture Research institute, Pusa, New Delhi (Pusa Basmati 1401/ PB 6 is also developed by the scientists of IARI). Pusa Basmati 1886 is a MAS derived Near Isogenic Line of Pusa Basmati 1401/ PB6 with inbuilt resistance to bacterial leaf blight and blast diseases, which reduces the use of chemicals for production of this variety.

Pusa Basmati 1886 is a high yielding Basmati variety with seed to seed maturity of 135-140 days similar to PB 1401/ PB 6. Pusa Basmati 1886 possess long slender grains (7.77mm) with no grain chalkiness, very good kernel length after cooking (15.21mm), intermediate amylose, content and strong aroma. This variety have non-shattering of grains at maturity for optimum yield.

Reference: All India Rice Improvement Programme annual reports