

Basmati vs Jasmine Rice (vsdiff.com)

Characteristic	Basmati	Jasmine
Origin	Indian subcontinent (India & Pakistan), cultivated for <i>centuries</i>	Thailand, Cambodia, Vietnam; widely commercialized in the 20th century
Grain type	Long, slender (extra-long grain)	Long-grain but shorter and thicker than basmati (plumper)
Aroma	Fragrant, floral, nutty (2-acetyl-1-pyrroline prominent)	Fragrant, sweet, popcorn-like (also 2-acetyl-1-pyrroline, but different profile)
Texture when cooked	Fluffy, separate grains (<i>non-sticky</i>)	Soft, slightly sticky and clingy
Common cooking ratio	Rice:water \approx 1:1.5-2.0 (varies by method)	Rice:water \approx 1:1.25-1.5
Amylose (starch)	Higher amylose (\sim20-25%) \rightarrow firmer grains	Lower amylose (\sim15-20%) \rightarrow softer/stickier grains
Typical uses	Biryani, pilaf, grilled fish; where distinct grains are desired	Thai curries, stir-fries, steamed rice sides where a <i>cohesive</i> mouthfeel is preferable

Source: <https://vsdiff.com/basmati-vs-jasmine-rice/>