

Development of a methodology for preparation of cakes and snacks from rice flour

Jayathunge, K.G.I.R., Fernando., M.D. (2009) Development of a methodology for production of rice flour cake and study the acceptability of the product. Sri Lankan J.Agric Sci. vol 47, 74-80

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The effectiveness of incorporating rice flour as a major ingredient in preparation of cakes and savory snacks to substitute wheat flour was studied. Cake was prepared using rice flour with other ingredients such as margarine, sugar, eggs, baking powder and essence. Control sample was prepared using wheat flour as the major ingredient instead of rice flour. The nutritional quality and acceptability of the product was determined by proximate analysis and sensory evaluation respectively. Savory snack was prepared by mixing rice flour with wheat flour at different levels, namely, 50%, 60%, 70 % and their nutritional and organoleptic properties were determined.

The results revealed that cake is superior to wheat flour cake both in terms of nutritional and organoleptic qualities. Mixing of rice flour at 60% with wheat flour is the best combination for preparation savory snacks.