

Development of flaked rice based products

Jayathunge.,K.G.L.R., Fernando.,M.D., Thilakarathne.,B.M.K.S., (2012) Development of flaked rice based products, Proceedings of the Research Symposium,pp41,Abstracts.

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Value addition to locally produced rice by producing rice based products which have a high market demand is important to increase the demand for the local rice production. Moreover, rice products as a substitute for imported wheat and wheat flour products, can potentially save the valuable foreign exchange and facilitate maintenance of good health condition of population. Rice flakes are one of important rice based products with high nutritive value. However it is not much popular among the consumers in Sri Lanka, as the wheat or corn based breakfast cereal or similar product. Hence this study was conducted to develop different variety of rice flakes based products and study the acceptability of each product through physico-chemical and organoleptic analysis. The effectiveness of incorporating rice flakes as a major ingredient in preparation of different variety of food products namely, an instant whole meal, ready to serve desserts, breakfast cereal and snacks was studied. The nutritional quality and acceptability of the developed products were determined by proximate analysis and sensory evaluation respectively. Processing parameters were established to prepare six rice flakes based products. The results revealed that developed products are superior both in terms of nutritional and organoleptic qualities.