

## **Development of rice based novel snacks**

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In Sri Lanka, rice is consumed mainly as a staple food and commercial rice based food products are very limited and most are based on the wheat flour, which is imported. Therefore it is important to develop and introduce rice based products with respect to saving foreign exchange. Moreover, production of rice based food products is beneficial to increase the rice farmers' income by increasing value, and also considering the nutrition benefit to the human. Snack foods are a significant part of the food industry and commercial rice based snacks are very limited. Rice based snacks are very popular in foreign countries and they use low amylose and waxy rice varieties, because of its high puffing ability and soft texture characteristics.

The objective of this study was to enhance the utilization of rice grown in Sri Lanka by developing rice based snacks using local high amylose rice varieties. To achieve this objective studies were carried out to determine the most appropriate methods to produce puffed rice and rice flour suitable for different snacks and to develop puffed rice based cookie and a deep oil fried type cracker.

The study discovered that highly acceptable puffed rice based cookie and rice flour based deep oil fried cracker could be formulated with remarkable characteristics. The storability study revealed that puffed rice based cookie could be stored safely for more than three months in PP, and OPP/MCPP packaging materials and the deep oil fried cracker could be stored safely for more than three months in OPP/MCPP packaging material without altering the organoleptic characteristics.