

## **Effect of variety and degree of bran removal on the quality of rice flour and rice flour based products**

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The study was conducted to determine the effect of variety and degree of bran removal on quality of rice flour and rice based products, with the aim of selecting the suitable variety and degree of bran removal for manufacturing rice flour based product.

Rice varieties of Bg 352, Bg 358, Bg 359 and AT 362 were selected and tested for nutritional, cooking and eating qualities at four levels of bran removal namely, 4%, 6%, 8%, and 10%.

Protein content, fiber content, fat content, starch content, gelatinization temperature, water absorption and string continuity were not significantly vary ( $\alpha = 0.05$ ) among varieties. Nutritional contents of rice flour were significantly different with bran removals levels. Starch content showed a positive correlation and other components indicated a negative correlation. Gelatinization temperature showed a positive correlation with degree of bran removal. AT 362 was categorized under Low GT and BG 252, BG 358 and BG359 were under high GT rice varieties. String continuity increased with the bran removals. Variety AT 362 is suitable for bread making. When particle size distribution, string continuity, water absorption and nutritional composition of rice flour and sensory evaluation of rice flour based product are together considered, BG 352 with 6% degree of bran removal is suitable for extruded products.