

## **Evaluation of the particle size of rice flour to improve the quality of the rice flour based products**

The study was undertaken to determine the effect of particle size of rice flour to improve the quality of rice based product. It was observed that the maximum quantity of rice flour required to mix with wheat flour is 30% in bread and other bakery products making. Studies on the dough raising power of 10, 20 and 30% rice flour used bread showed rapidly increased initial to 30 minutes range and then slightly decreased with the time. 40 and 50% rice flour bread showed slightly raised and decreased with the time period of 90 minutes. The dough raising power of different particle sizes in all samples showed increased up to 50 minutes rapidly and after that decreased slowly. The eating qualities score showed 30% of rice flour can use for make bread and bun, mix with wheat flour. Scores of 40 and 50% rice flour bread and bun samples were very less than the 30% rice flour products. The particle size distribution showed 212 and 180 $\mu$ m sizes rice flour amount is higher than the 250, 125 and 106 $\mu$ m sizes rice flour samples. The eating quality results showed the bread and bun which was used 106, 125 and 180 $\mu$ m particle sized rice flour to make, earned high scores. The suitability of rice flour with different particle size to prepare bread and other bakery Product was determined by mixing rice flour with wheat flour at different proportions of such as, 10%,20%,30%,40%,and 50%. Flour purchased from local market with different size of particle sizes i.e.212  $\mu$ m, 180  $\mu$ m and 125  $\mu$ m was used for this study. Results revealed that particle size 125  $\mu$ m rice flour mixed with 30% wheat flour physical quality was higher than over the other mixtures consumer preference was also highest.