

## **On the role of Pre-Gelatinization in the quality improvement of rice flour**

*Bandara.,D.M.S.P\*., Gunwardene .,C.R., Didssanayake.,T.M.R., Thilakaratne., B. M.K.S., Rathnayake.,H.M.A.P., The role of pre-geletinization on quality improvement of rice flour,2014 Proceedings of the International Research Symposium on Postharvest Technology, Institute of Post Harvest Technology, Sri Lanka ,pp 99-103*

*Research and Development Center, Institute of Postharvest Technology, Jayanthi Mawatha, Anuradhapura, Sri Lanka*

While the paddy was treated under the high moisture condition and elevated temperature (90<sup>0</sup>C) for extended time, the degree of gelatinization (SG) of starch was greatest. The modification of starch granules or the degree of re-association of starch molecules of rice are reflected by the changes of their hydration properties before and after hydrothermal treatments.