

## **Effect of Different Bran Removal Degrees on Quality Attributes of Stored Parboiled Rice**

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This study was undertaken to determine the effect of different degrees of bran removal on physical, chemical, biological storage parameters and eating qualities of parboiled rice stored under ambient condition for six months. Four bran removal degrees 0%, 4%, 6% and 8% were used as treatments. Replicated were stored in poly sack bags. The effects of degree of bran removal on moisture content, grain and ambient temperature, grain hardness, fungal infestation, cooking qualities and sensory qualities during storage period were determined. Cooking quality attributes comprised cooking time, water uptake ratio, and volume expansion ratio and alkali digestion. Panel test results were used to determine sensory quality of the rice. Results indicated that storage parameters varied significantly ( $p \leq 0.05$ ) among the bran removal degrees during storage period. The moisture content, temperature and sensory qualities were significantly higher in bran removal degree 6%. Cooking qualities were significantly higher in bran removal degree 4%, 6% and 8% than unpolished rice. The grain hardness was significantly higher in unpolished rice. Any fungal infestation or insect damage was not observed on stored rice kernels during the entire storage period. Based on the variation of the parameters during storage, it can be concluded that the optimal bran removal degree which assures the best quality and safety for parboiled rice storage in polysack bags is 6%.