

عنوان مقاله:

Comparison the Effects of New Drying and Traditional Methods on Quality Characteristics of Iranian Rice

محل انتشار:

پنجمین همایش بین المللی مهندسی کشاورزی و محیط زیست با رویکرد توسعه پایدار (سال: 1398)

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خلاصه مقاله:

In this research the effects of two new drying method, (fluidized bed dryer and solar dryer) and a traditional method (natural sun drying- the most common means of drying agricultural products in the tropics) of paddy drying, on the quality of two varieties of Iranian rice (medium and long grain) were studied. Drying process was conducted at 140°C for 2 minutes in fluidized bed dryer and 1.5 h in solar dryer and 8-10 h in traditional method. Samples were milled and polished and quality factors including trade quality (head rice yield percent and whiteness), cooking quality (amylose content, gelatinization temperature, gel consistency, aroma and flavor) and nutritional quality (thiamin and lysine contents) were evaluated. Most quality factors were affected by fluidized bed dryer, but not solar dryer. Quality factors weren't affected by solar drying and quality characteristics of final product were comparable to natural sun drying.

کلمات کلیدی:

Rice; Fluidized bed dryer; Sun drying; Quality

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