**عنوان مقاله:**

The investigation on the effect of rice bran addition on the rheological and sensory properties of muffin cake

**محل انتشار:**

اولین کنفرانس بین المللی و چهارمین کنفرانس ملی بازیافت مواد آلی در کشاورزی (سال: 1390)

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**خلاصه مقاله:**

Rice bran, one of the main by-products of rice 1nilling industiy, has been recognized as an excellent source of protein, dietary fiber and allied micronutrients. Cunent research was conducted to utilize indigenous rice bran (RB) as well as preparation of value-added products. Rice bran sample, stabilized by oven. In order to dete1mine the effect of full fat stabilized rice bran (in four levels 0, 10, 20 and 30%) on dough rheological and muffin cake senso1y prope1ties of one type of wheat flour (with 75% exu·action rate) a completely randomized experiment and 3 replications was conducted. The rheological behavior of dough containing rice bran was studied using farinograph. Water absmption, dough development time (30%rice bran) and valorimeteric value were increased and dough stability and dough softening were decreased by addition of rice bran in flour than the control. Senso1y evaluation with Friedman test revealed that there is no significant difference between treatments at 5% level (expect the odor). Cakes containing 20% rice bran flour got the highest scores for senso1y evaluation (except for the characteristic color). it is concluded that the quantity and quality rheological and senso1y prope1ties of paste and muffm cakes was improved with the addition of rice bran flour. Thus rice bran could be used for wheat substituting and a good functional ingredient for value adding of food products. Moreover the present study suggests that T 3 (30% RB + 70% wheat flour) can produce superior quality cakes to prove effectiveness ofRB as bake1y powder

**کلمات کلیدی:**

Rice bran, Rheological prope1ties, senso1y evalution, paste, muffin cake

**لینک ثابت مقاله در پایگاه سیویلیکا:**

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