

Conference Abstract

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Conference Abstract

EFFECT OF COOKING AND MILLING ON AMINO ACID PROFILE OF RICE

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ABSTRACT

Rice is an important source of nutrients and contains value able protein. Milling and cooking was found to have significant effect on nutritional properties of rice especially on amino acids and sugars. In present study amino acids was analyzed to check their losses during cooking and milling through GC/MS with FID detector. GC/MS was used because of its high sensitivity in comparison with HPLC. Most of amino acids were significantly reduced during milling and cooking also cause in the reduction of most of amino acids. Asparagine, tryptophane, histidine, tyrosine and arginine were not detected. Arginine amino acid was not detected because it did not derivatized. Data revealed significant effect of milling on cooking properties of rice i.e. cooking time, cooked L/B ratio and elongation ratio. Milling caused a reduction in cooking time while cooked length breadth ratio and elongation ratio was increased.

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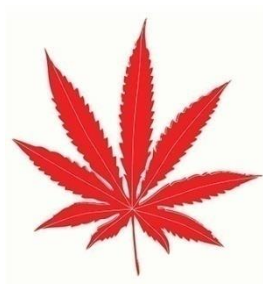
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