

Conference Abstract

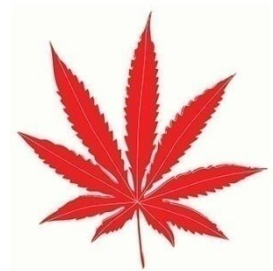
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Conference Abstract

ENHANCED PHYSIOCHEMICAL AND SENSORY PROPERTIES OF VITAMIN E RICH BROWNIES MADE FROM RICE BRAN OIL

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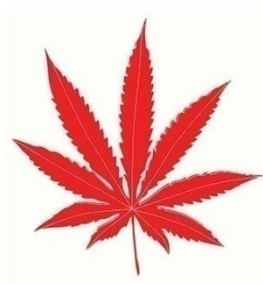
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The authors declare no competing interests.

Additional information is available at the end of the article.

ABSTRACT

According to our studies rice bran oil can be used as an alternator in bakery items like brownies. Rice bran oil is considered as higher nutrient and essential fatty acids content linoleic acid which is about 34.98% higher than other shortenings that enhance the physiochemical and sensory properties of brownies. This oil contains antioxidant and powerful antimutagenic properties which can aid to boost immunity. In the preparation of brownies shortening is considered as one of the major raw material of all the ingredients that is 40-50%. Brownies were prepared by excluding bakery shortening and adding rice bran oil with the ratio of 60:40 (butter, rice bran oil). At various stages the handling of batter was informal during the incorporation of rice bran oil. It improves the physiochemical properties of brownies batter. There was a reduction in moisture content; brownies were moderately dry while the protein, ash carbohydrate and fat content increased as compared to control sample. Brownies were examined under organoleptic qualities i.e. appearance, outer coat color, smell, taste, texture and overall suitability on a 10 marks in hedonic scale. Examination about brownies quality and acceptability of brownies are made after substituting partially shortening (butter) with rice bran oil at 55% closely different from the control sample.



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