

## REFERENCES

1. Banchuen J, Thammarutwasik P, Ooraikul B, Wuttijumnong P and Sirivongpaisal P. Effect of germinating processes on bioactive component of Sangyod Muang Phatthalung Rice. *Thai J Agr Sci* 2009; 42(4):191-9.
2. Srijedsadaruk W. Bio-functional components in germinated brown rice production. Khon Kaen University; 2010. 67p.
3. Sunte J, Srijesdaruk V, Tangwongchai R. Effects of soaking and germinating process on gamma-aminobutyric acid (GABA) content in germinated brown rice (Hom mali 105). *Agricultural Sci J* 2007; 38(6)(Suppl):103-6.
4. Usuki S, Ito Y, Morikawa K, Kise M, Ariga T, Rivner M, Yu RK. Effect of pre-germinated brown rice intake on diabetic neuropathy in streptozotocin-induced diabetic rats. *Nutr Metab (Lond)* 2007; 4(25):1-11.
5. Mamiya T, Asanuma T, Kise M, Ito Y, Mizukuchi A, Aoto H, Ukai M. Effects of pre-germinated brown rice on  $\beta$ -amyloid protein-induced learning and memory deficits in mice. *Biol. Pharm. Bull* 2004; 27(7):1041-5.
6. Shoichi I, Ishikawa Y, editors. Marketing of value-added rice products in japan: germinated brown rice and rice bread. FAO rice conference; 2004 Feb 12-13; Rome, Italy.
7. Jongdee S, Sudthasarn G, Kenluam R. Instant porridge from germinated brown rice. Proceedings of rice and temperate cereal crops annual conference 2008 volume 2/2; 2008 Apr 8-10; Bangkok, Thailand.
8. Gibson RS and Ferguson EL. Micronutrient interactions. Impact on child health and nutrition Washington, DC: International Life Sciences Institute. 1996.
9. Watcharaparpaiboon W, Laohakunjit N and Kerdchoechuen O. An improved process for high quality and nutrition of brown rice production. *Food Sci Technol Int* 2010; 16(2):147-58.
10. Copeland LO, McDonald MB. Principles of seed science and technology. New York: Chapman and Hall; 1995. p.409.

11. Saman P, Vazquez JA and Pandiella SS. Controlled germination to enhance the functional properties of rice. *Process Biochem* 2008; 43(12):1377-82.
12. Fernandez-Orozco R, Frias J, Zielinski H, Piskula MK, Kozlowska H and Vidal-Valverde C. Kinetic study of the antioxidant compounds and antioxidant capacity during germination of *Vigna radiata* cv. emerald, *Glycine max* cv. jutro and *Glycine max* cv. merit. *Food Chem* 2008; 111(3):622-630.
13. Frias J, Miranda ML, Doblado R and Vidal-Valverde C. Effect of germination and fermentation on the antioxidant vitamin content and antioxidant capacity of *Lupinus albus* L. var. Multolupa. *Food Chem* 2005; 92(2):211-220.
14. Kayahara H, Tsukahara K. Flavor, health and nutritional quality of pre-germinated brown rice. 2000 International Chemical Congress of Pacific Basin Societies; 2000 Dec; Hawaii.
15. Watchraparipaiboon W. Development of high nutritional product of germinated brown rice (Dissertation). King mongkut's university of technology thonburi; 2007. 107p.
16. Jiamjariyatam R. The Effect of Pre-Germinated Brown Rice Flour on Cookie with Pineapple Filling Quality (Dissertation). Kasetsart university; 2008. 174p.
17. Charoenthaikij P, Jangchud K, Jangchud A, Piyachomkwan K, Tungtrakul P, Prinyawiwatkul W. Germination conditions affect physicochemical properties of germinated brown rice flour. *J Food Sci* 2009; 74(9):658-65.
18. Wongbasg C, Jangchud K, Jangchud A, Tungtrakul P, Tadakittisarn S. Germination condition affecting the physical and chemical properties of germinated glutinous brown rice flour. Proceedings of 47th Kasetsart University Annual Conference: Agro-Industry, Bangkok (Thailand); 2009 Mar 17-20; Bangkok, Thailand.
19. Jiamyangyuen S, Ooraikul B. The physico-chemical, eating and sensorial properties of germinated brown rice. *J Food Agr Environ* 2008; 6(2):119-24.
20. Usuki S, Ito Y, Morikawa K, Kise M, Ariga T, Rivner M, Yu RK. Effect of pre-germinated brown rice intake on diabetic neuropathy in streptozotocin-induced diabetic rats. *Nutr Metab (Lond)* 2007; 4(25):1-11.

21. Powell EL. Production and use of pregelatinized starches. In: Whistler RL, Paschall EF, editors. *Starch: Chemistry and technology*. New York: Academy press; 1967. p. 523-35.
22. Vallous NA, Gavrielidou MA, Karapantsios TD and Kostoglou M. Performance of a double drum dryer for producing pregelatinized maize starches. *J Food Eng* 2002; 51:171-183.
23. Mitrevej A, Faroongsarn D and Sinchaipanid N. Compression behavior of spray dried rice starch. *Int J Pharm* 1996; 140:61-68.
24. Wadchararat C, Thongngam M, Naivikul O. Characterization of pregelatinized and heat moisture treated rice flours. *Kasetsart J Nat Sci* 2006; 40(Suppl):144-53.
25. Musiliu OA and Oludele AI. Material properties and compaction characteristics of natural and pregelatinized forms of four starches. *Carbohydrates Polymer* 2010.
26. Mason WR. Starch use in foods. In: BeMiller JN, Whistler RL, editor. *Starch: Chemistry and Technology*, 3rd ed. New York: Academic Press; 2009. p. 746-95.
27. Lii CY, Tsai ML and Tseng KH. Effect of amylose content on the rheological property of rice starch. *Cereal chem.* 1996; 73:415-420.
28. Lai HM, Cheng HH. Properties of pregelatinized rice flour made by hot air or gum puffing. *Int J Food Sci Tech* 2004; 39: 201–12.
29. Lu ZH, Sasaki T, Li YY, Yoshihashi T, Li L, Kohyama K. Effect of amylose content and rice type on dynamic viscoelasticity of a composite rice starch gel. *Food Hydrocolloid* 2009; 23: 1712-9.
30. Srirot K, Piyajomkwan K. *Flour technology*, 4th ed. Bangkok, KU Press; 2007.
31. Kiileit U. Vitamin retention in extrusion cooking. *Food Chem* 1994; 49:149-55.
32. Childs NW. Production and utilization of rice. In: Champagne ET editor. *Rice chemistry and technology*. Minnesota: American association of cereal chemists; 2004. p. 1-24.
33. Park I. A study of molecular structure and functional properties of rice starches (Dissertation). University of California Davis; 2005.

34. Juliano BO. The chemical basis of rice grain quality. In: Chemical aspects of rice quality. Los Banos, Philippines: IRRI; 1979.
35. Shabbir MA. Biochemical and technological characterization of Pakistani rice and protein isolates (Dissertation). University of agriculture, Faisalabad-Pakistan; 2009. 189p.
36. Ninchan B. Physico-chemical properties of rice flour and starch of different Thai varieties (Dissertation). Kasetsart university; 2005. 152p.
37. Toonsakul K. Development of nutritious muffin product for breakfast from brown rice flour (Dissertation). Kasetsart university; 2006. 231p.
38. Pothisook P. Process development of dehydrated brown rice noodle (Dissertation). Kasetsart university; 2005. 154p.
39. Nugij N. Development of reduced calories and reduced sugar butter cake from brown rice flour jasmine 105 variety (Dissertation). Kasetsart university; 2006. 187p.
40. Songtip P. Development of snack bar from brown rice and herb (Dissertation). Kasetsart university; 2008. 112p.
41. Hirunpong P, Tungjaroenchai W. Effect of germination on contents of bioactive components in germinated brown rice of three rice cultivars. 34th Congress on Science and Technology of Thailand; 2008 Oct 31-Nov 2; Bangkok, Thailand.
42. Bewley JD. Seed Germination and Dormancy. Plant Cell 1997; 9: 1055-1.
43. Bewley JD, Black M. Seeds: Physiology of development and germination. New York: Plenum Press; 1994.
44. Botha FC, Potgieter GP, Botha AM. Respiratory metabolism and gene expression during seed germination. J. Plant Growth Regul 1992; 11:211-24.
45. Nicolás G, Aldasoro JJ. Activity of the pentose phosphate pathway and changes in nicotinamide nucleotide content during germination of seeds of *Cicer arietinum*. L. J. Exp Bot 1979; 30:1163-70.
46. Salon C, Raymond P, Pradet A. Quantification of carbon fluxes through the tricarboxylic acid cycle in early germinating lettuce embryos. J Biol Chem 1988 ; 263:12278-87.

47. Morohashi Y, Shimokoriyama M. Physiological studies on germination of Phaseolus mungo seeds. II. Glucose and organic-acid metabolisms in the early phases of germination. *J. Exp Bot* 1972; 23:54-61.
48. Ehrenshaft M, Brambl R. Respiration and mitochondrial biogenesis in germinating embryos of maize. *Plant Physiol* 1990; 93:295-304.
49. Attucci S, Carde JP, Raymond P, Saint Gès V, Spiteri A, Pradet A. Oxidative phosphorylation by mitochondria extracted from dry sunflower seeds. *Plant Physiol* 1991; 95:390-8.
50. Morohashi, Y., and Bewley, J.D. Development of mitochondrial activities in pea cotyledons during and following germination of the axis. *Plant Physiol* 1980; 66:70-3.
51. Morohashi Y. Patterns of mitochondrial development in reserve tissue of germinated seeds: A survey. *Physiol Plant* 1986; 66: 653-8.
52. Bown AW, Shelp BJ. The metabolism and functions of  $\gamma$ -aminobutyric acid. *Plant Physiol* 1997; 115: 1-5.
53. Khampang E. Development of high quality of rice germs and cereals for food and cosmetic products (Dissertation). King mongkut's university of technology thonburi; 2009. 188p.
54. Khumkah O, Kerdchoechuen O, Laohakunjit N. Change of Vitamin B1, GABA and Phenolics of Germinated Brown Rice and Four Kinds of Cereal. *Agricultural Sci J* 2009; 40(3)(Suppl.):73-6.
55. Horino T, Mori T, Saikusa T. Accumulation of  $\gamma$ -aminobutyric acid (GABA) in the rice germ during water soaking. *Biosci Biotechnol Biochem* 1994; 58:2291-2
56. Taiz L, Zeiger E. Responses of plants to environmental stresses. *Plant Physiol* 2002; 90:178-82.
57. Jiamjariyatam R. The Effect of Pre-Germinated Brown Rice Flour on Cookie with Pineapple Filling Quality (Dissertation). Kasetsart university; 2008. 174p.
58. Lerswanichwatana S. Product Development Beverage from Germinated Rice (Dissertation). Kasetsart university; 2003. 109p.

59. Kiing SC, Yiu PH, Rajan A, Wong SC. Effect of germination on  $\gamma$ -oryzanol content of selected sarawak rice cultivars. *Am J App Sci* 2009; 6(9):1658-61.
60. Shahidi F, Ho CT. Phenolic compounds in foods and natural health products. Washington, DC: American Chemical Society; 2005.
61. Liu RH. Whole grain phytochemicals and health. *J Cereal Sci* 2007; 46: 207–219.
62. Adom KK, Liu RH. Antioxidant activity of grains. *J Agr Food Chem* 2002; 50:6182-7.
63. Orozco RF, Frias J, Zielinski H, Piskula MK, Kozlowska H, Valverde CV. Kinetic study of the antioxidant compounds and antioxidant capacity during germination of *Vigna radiata* cv. emerald, *Glycine max* cv. Jutro and *Glycine max* cv. Merit. *Food Chem* 2008; 111:622-30.
64. Nordkvist E, Salomonsson A, A°man P. Distribution of insoluble bound phenolic acids in barley grain. *J Sci Food Agric* 1984; 35:657-61.
65. Cevallos-Casals BA, Cisneros-Zevallos L. Impact of germination on phenolic content and antioxidant activity of 13 edible seed species. *Food Chem* 2010; 119:1485-90.
66. Suwannanon U, Jiamyangyeun S. Effect of temperature, soaking and germinating on radical scarvenging activity of germinated brown rice. *J Agr Sci* 2008; 39:429-32.
67. Sawaddiwong R, Jongjareonrak A, Benjakul S. Phenolic content and antioxidant activity of germinated brown rice as affected by germination temperature and extraction solvent. *KMITL Sci J* 2008; 8(2):1-6.
68. Wong DWS, Robertson GH.  $\alpha$ -Amylase. In: Whitaker JR, Voragen AGT, Wong DWS editors. *Handbook of Food Enzymology*. New York: Marcel Dekker; 2003. p. 707-18.
69. Ikujelola VC, Fashakin B. The physico-chemical properties of a complementary diet prepared from vegetable proteins. *J Food Agric Env*. 2005; 3:23-6.
70. Watanabe M, Maeda T, Tsukahara K, Kayahara H, Morita N. Application of pregerminated brown rice for breadmaking. *Cereal Chem* 2004; 81(4):450-55.

71. Anawachkul M, Jiamyangyuen S. The study of GABA content and development of GABA enriched yogurt from germinated red rice (Munpoo rice). Proceedings of 47th Kasetsart University Annual Conference: Agro-Industry, Bangkok (Thailand); 2009 Mar 17-20; Bangkok, Thailand.
72. Sutinium D. Development of Instant Nutritious Beverage from Germinated Jasmine Brown Rice for Aged Consumer (Dissertation). Kasetsart university; 2007. 179p.
73. Siller ADCP. In vitro starch digestibility and estimated glycemic index of sorghum products. Texas A&M University; 2006. 100p.
74. Harper JM. Extrusion of foods. Florida: CRC Press; 1981.
75. Srirot K. Flour technology. Bangkok, Text and Journal Publication; 1999.
76. Techawipharat J. Effect of hydrocolloids on physical and rheological properties of rice starch (Dissertation). Mahidol University; 2007. 135p.
77. Suksomboon A. Effect of dry-and wet-milling processes on rice flour, rice starch and rice noodle properties. Kasetsart university; 2007. 162p.
78. Manaois RV. Modification of rice starch properties by addition of amino acids at various pH levels (Dissertation). Central Luzon State University; 2009. 134p.
79. Biliaderis CG. The structure and interactions of starch with food constituents. *Can J Physiol Pharmacol* 1991; 69:66-78.
80. Eerlingen RC, Delcour JA. Formation, analysis, structure and properties of Type III enzyme resistant starch. *J Cereal Sci* 1995; 22:129-38.
81. BeMiller JN. Carbohydrate chemistry for food scientists. Minnesota: AACC International; 2007. 389p.
82. Sahin S, Sumnu SG. Physical properties of foods. New York: Springer; 2006.
83. Rengsutthi K, Charoenrein S. Thermal properties and morphology of flour and starch. 34th Congress on Science and Technology of Thailand. Bangkok; 2008 Oct 31-Nov 2; Bangkok, Thailand.
84. Biliaderis CG, Page CM, Maurice TJ, Juliano BO. Thermal characterization of rice starches: A polymeric approach to phase transitions of granular starch. *J Agri Food Chem* 1986; 34:6-14.

85. Slade L, Levine H, Wang M, Ievolella J. DSC analysis of starch thermal properties related to functionality in low-moisture baked goods. *J Therm Anal* 1996; 47: 1299-314.
86. Tester RF, Morrison WR. Starch: the polysaccharide fraction. In Frazies PJ, Donald AM, Richmond P editors. *Starch Structure and Functionality*. U.K.: The Royal Society of Chemistry; 1990. p. 147-63.
87. Adebawale KO, Lawal OS. Microstructure, physicochemical properties and retrogradation behavior of Mucuna bean (*Mucuna pruriens*) starch on heat moisture treatments. *Food Hydrocolloids* 2003; 17:265-72.
88. Batey IL. Interpretation of RVA Curves. In: Crosbie GB, Ross AS editors. *The RVA handbook*. Minnesota: American Association of Cereal Chemists; 2007. p. 1-15.
89. Newport Scientific. Applications manual for the Rapid ViscoTM Analyzer. Warriewood: Newport Scientific Pty; 1998.
90. Bushuk W. editor. *Rheology: Theory and application to wheat flour dough*. Minnesota: American Association of Cereal Chemists, Inc.; 1985.
91. Hamann DD, Macdonald GA. Rheology and texture properties of surimi based food. New York: Marcel Dekker; 1992.
92. Weipert D. The Benefits of Basic Rheometry in Studying Dough Rheology *Cereal Chem* 1990; 67(4):311-7.
93. Chung WK, Meullenet JF. Effect of protein and starch fractions on thermal and pasting properties of rice flour. In: Norman RJ, Meullenet JF, editors. *B.R. Wells Rice Research Studies 2001*. Fayetteville: Arkansas Agricultural Experiment Station; 2001. p. 239-47.
94. Varavinit S, Shobsngob S, Varanyanond W, Chinachoti P, Naivikul O. Effect of amylose content on gelatinization, retrogradation and pasting properties of flours from different cultivars of Thai rice. *Starch/Stärke* 2003; 55: 410-5.
95. Singh V, Okadome H, Toyoshima H, Isobe S, Ohtsubo K. Thermal and physicochemical properties of rice grain, flour and starch. *J Agric Food Chem* 2000; 48:2639-47.

96. Rungruangaree P. Effect of pregelatinized rice flour and protein supplementation on quality of bread from rice flour (Dissertation). Kasetsart university; 1998. 144p.
97. Chua KJ, Chou SK. Low-cost drying methods for developing countries. Trends in Food Sci Technol 2003; 14: 519–28.
98. Karbassi A, Mehdizadeh Z. Drying rough rice in a fluidized bed dryer. J Agric Sci Technol 2008; 10:233-41.
99. Timabud T, Theprungsri C, Chalermchat Y. Physical properties and 2-Acetyl-1-Pyrroline content of aroma coated rice dried by fluidization. Agricultural Sci J 2010; 41:1(Suppl.):504-7.
100. Shinn B. Evaluation of drum drying. In: Radley JA, editor. Starch production technology. London: Applied science; 1976. p. 229-37.
101. Phaonechoke W. Production of oxidized-pregelatinized tapioca starch for use as binding agent in batters (Dissertation). Chulalongkorn university; 2004. 152p.
102. Pradistduang S. Modification of flour. Kasetsart J Nat Sci 1991; 25(5):318-25.
103. Chainui J, Sasakun T. Modification of high amylose rice flours by pregelatinization acid hydrolysis. Mahidol university; 2002.
104. Na Nakorn K. Effect of amylose content and processing conditions on functional properties of pregelatinized rice starches. Prince of Songkla university; 2009; 104p.
105. Kerr RW. Chemistry and industry of starch. 2nd ed. New York: Academy press; 1950.
106. Sevatson E, Huber GR. Extruders in the food industry. In: MN. Riaz MN, editor. Extruders in food applications. Pennsylvania: Technomic Publishing Co., Inc.; 2000.
107. Cheewapramong P. Use of near-infrared spectroscopy for qualitative and quantitative analyses of grains and cereal products (Dissertation). University of Nebraska – Lincoln; 2007. 152p.
108. Bryant RJ, Kadan RS, Champagne ET, Vinyard BT, Boykin D. Functional and digestive characteristics of extruded rice flour. Cereal Chem 2001; 78(2):131-7.

109. Kadan RS, Bryant RJ, Pepperman AB. Functional properties of extruded rice flours. *J Food Sci* 2003; 68(5): 1669-72.
110. Chuang GC, Yeh AI. Effects of product temperature and moisture content on viscoelastic properties of glutinous rice extrudates. *Cereal Chem* 2002; 79(1):36-40.
111. Jimoh KO, Olurin TO, Aina JO. Effect of drying methods on the rheological characteristics and colour of yam flours. *Afr J Biotechnol* 2009; 8(10): 2325-8.
112. Falade KO, Onyeoziri NF. Effects of cultivar and drying method on color, pasting and sensory attributes of instant yam (*Dioscorea rotundata*) flours. *Food Bioprocess Technol* 2009.
113. Collado LS, Corke H. Heat-moisture treatment effects on sweet potato starches differing in amylose content. *Food Chem* 1999; 65:339-46.
114. Whistler RL, Paschal EF. Starch: Chemistry and technology. Vol 2. New York: Academy press; 1967.
115. Doublier JL, Melcion JP, de Melcion F, Mercier C. Extrusion cooking and drum drying of wheat starch: I Physical and macromolecular modification. *Cereal Chem* 1986; 61(6): 543-83.
116. Laullen TE, editor. Properties and food uses of unmodified starch discussion and demonstration. AACC short course on starch: Structure, properties and food uses; 1996 Aug 27-29; Bangkok, Thailand.
117. Hoseney RC. Interaction of starch and water. AACC short course on starch: Structure, properties and food uses; 1996 Aug 27-29; Bangkok, Thailand.
118. Lai HM, Cheng HH. Properties of pregelatinized rice flour made by hot air or gum puffing. *Int J Food Sci Tech* 2004; 39: 201–12.
119. Youngsook L. Characteristics of Pregelatinized Flour from Glutinous Rice and Theirs Utilization. In; Bureau of rice research and development, editor. Research report on rice processing and development year 1997-2007. Bangkok: Ministry of Agriculture and Cooperatives; 2008. p. 249-68.
120. Hagenimana A, Ding X, Fang T. Evaluation of rice flour modified by extrusion cooking. *J Cereal Sci* 2005; 43(2006):38–46.

121. Guha M, Ali SZ, Bhattacharyah S. Twin-screw extrusion of rice flour without a die: effect of barrel temperature and screw speed on extrusion and extrudate characteristics. *J Food En* 1997; 32: 251-67.
122. Ding QB, Ainsworth P, Tucker G, Marson H. The effect of extrusion conditions on the physicochemical properties and sensory characteristics of rice-based expanded snacks. *J Food Eng* 2005; 66: 283-9.
123. Gramham HD. *Food colloids*. Westport, Connecticut: AVI Publishing Company; 1977.
124. Quintero-Fuentes X, McDonough CM, Rooney LW, Almeida-Dominguez H. Functionality of rice and sorghum flours in baked tortilla and corn chips. *Cereal Chem* 1999; 76(5):705-10.
125. Krogdahl A, Holm H. Proteinase inhibitorer i soyabonner. *Naringsforsk* 1979; 1:2-11.
126. Hurrell RF, Carpenter KJ. Maillard reactions in foods. In: Hoyem T, Kvale O editors. *Physical, chemical and biological changes in food caused by thermal processing*. London: Applied Science Publishers Ltd; 1977. p. 168-84.
127. Eichner K. The influence of water content on non-enzymic browning reaction in dehydrated foods and model systems and the inhibition of fat oxidation by browning intermediates. In: Duckworth RB editor. *Proc. of an International Symposium on Water Relations of Foods, Glasgow, 1974*. London: Academic Press; 1975 p. 417-34.
128. Adrian J. Nutritional and physiological consequences of the Maillard reaction. *World Rev Nutr Diets* 1974; 19: 71-122.
129. Mercier C. Structure and digestibility alterations of cereal starches by twin screw extrusion cooking. In: Linko P, Malkki Y, Olkku J, Larinkari J editors. *Food process engineering, vol. 1: Food processing systems*. London: Applied Science Publishers Ltd; 1980 p. 795-807.
130. Archer MC, Tannenbaum SR. Vitamins. In: Tannenbaum SR editor. *Nutritional and safety aspects of food processing*. New York: Marcel Dekker, and Basel; 1979 p. 47-95.

131. Fadahunsi IF. The effect of soaking, boiling and fermentation with Rhizopus oligosporus on the water soluble vitamin content of bambara groundnut. *Pakistan J Nutr* 2009; 8 (6): 835-40.
132. Khalil AH, Mansour EH. The effect of cooking, autoclaving and germination on the nutritional quality of faba beans. *Food Chem* 1995; 54:177-82.
133. Davidson S, Passmore R, Brock JF, Truswell AS. Losses of food and nutrients in food processing. In: *Human Nutrition and Dietetics*. Edinburgh: Churchill Livingstone; 1979 p.210-3.
134. De Muelenaere HJH, Buzzard JL. Cooker extruder in service of world feeding. *Food Technol* 1969; 23:345-51.
135. Khatoon N, Prakash J. Nutrient retention in microwave cooked germinated legumes. *Food Chemistry* 2006; 97:115-21.
136. Seena S, Sridhar KR, Arun AB, Young C. Effect of roasting and pressure-cooking on nutritional and protein quality of seeds of mangrove legume *Canavalia cathartica* from southwest coast of India. *J Food Comp Anal* 2006; 19:284-93.
137. Kaushik G, Satya S, Naik SN. Effect of domestic processing techniques on the nutritional quality of the soybean. *Mediterr J Nutr Metab* 2010; 3:39-46.
138. Chinnasarn, S. and Manyasi, R., 2010, Chemical and physical properties of taro flour and the application of restructured taro strip product. *World Appl Sci J* 9(6):600-604.
139. Mbaeyi IE, Onweluzo JC. Effect of sprouting and pregelatinization on the nutritional quality of sorghum (*Sorghum bicolor L.*). Proceedings of the 26<sup>th</sup> Annual NIFST Conference, 4<sup>th</sup>-8<sup>th</sup> October 2003, Owerri.
140. Jisha S, Padmaja G, Moorthy SN, Rajeshkumar K. Pre-treatment effect on the nutritional and functional properties of selected cassava-based composite flours. *Innov Food Sci Emerg Technol* 2008; 9:587-92.
141. Ahmed M, Akter S, Eun JB. Peeling, drying temperatures, and sulphite-treatment affect physicochemical properties and nutritional quality of sweet potato flour. *Food Chem* 2010; 121(1):112-8.

142. Otegbayo BO, Osamuel F, Fashakin JB. Effect of parboiling on physicochemical qualities of two local rice varieties in Nigeria. *J Food Technol Afr* 2001; 6(4):130-2.
143. Muyonga JH, Ramteke RS, Eipeson WE. Predehydration steaming changes physicochemical properties of unripe banana flour. *J Food Process Pres* 2001; 25(1):35-47.
144. AOAC. Official Methods of Analysis. Association of Official Analytical Chemists, Vancouver: Arlington; 1994.
145. Komatsuzaki, N., Tsukahara, K., Toyoshima, H., Suzuki, T., Shimizu, N., and Kimura, T. Effect of soaking and gaseous treatment on GABA content in germinated brown rice, *J Food Eng* 2007; 78:556-60.
146. Liu S, Zhang Z, Luo QLH, Zheng W. Spectrophotometric determination of vitamin B1 in a pharmaceutical formulation using triphenylmethane acid dyes. *J Pharm Biom Anal* 2002; 30:685-94.
147. Rattanachitthawat S., Suwannalert P., Riengrojpitak S., Chaiyasut C. and Pantuwatana S., Phenolic content and antioxidant activities in red unpolished Thai rice prevents oxidative stress in rats, *J. Med. Plant Res.*, 2010; 4:796-801.
148. Ferreira E., Rita A.N., Souza B. and Batista A.R., Effect of drying method and length of storage on tannin and total phenol concentrations in Pigeon pea seeds, *Food Chem.*, 2004; 86:17-23.
149. AACC. Approved Methods of the American Association of Cereal Chemists. No.61. 9th ed. Minnesota, American Association of Cereal Chemists; 1995.
150. Kim YS, Wiesenborn DP, Orr PH, Gront LA. Differential scanning calorimetry. *J Food Sci* 1995; 6(5):1060-5.
151. Hagenimana A, Ding PPX. Study on thermal and rheological properties of native rice starches and their corresponding mixtures. *Food Res Int* 2005; 38:257-66.
152. Schoch TJ. In: Whistler RL, editor. *Methods in Carbohydrate Chemistry*, Vol. IV. New York: Academic Press; 1964. p. 106-8.
153. Unnikrishnan KR, Bhattacharya KR. Swelling and solubility behaviour of parboiled rice flour. *J Food Technol* 1981; 16:403-8.

154. Sodhi NS, Singh N. Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. *Food Chem* 2003; 80:99-108.
155. Kennedy G, Burlingame B. Analysis of food composition data on rice from a plant genetic resources perspective. *Food Chem* 2003; 80:589-96.
156. Wu W, Cheng FM, Liu ZH, Wei KS. Difference of phytic acid content and its relation to four protein composition contents in grains of twenty-nine japonica rice varieties from Jiangsu and Zhejiang provinces, China. *Rice Sci* 2007; 14(4):311-4.
157. Wilson TA, Ausman LM, Lawton CW, Hegsted DM, Nicolosi RJ. Comparative cholesterol lowering properties of vegetable oils: beyond fatty acids. *J Am Coll Nutr* 2000; 19:601-7.
158. Anderson RA. Wild rice: nutritional review. *Cereal Chem* 1976; 53(6):949-55.
159. Heinemann RJB, Fagundes PL, Pinto EA, Penteado MVC, Lanfer-Marquez UM. Comparative study of nutrient composition of commercial brown, parboiled and milled rice from Brazil. *J Food Comp Ana* 2005; 18(4):287-96.
160. Cristina M, Rosef M. Rice. In: Cristina M, Rosef M editors. *Gluten-Free Cereal Products and Beverages*. Newyork: Elsevier Inc; 2008: p. 81-100.
161. Srijedsadaruk W. Bio-functional components in germinated brown rice production (Dissertation). Khon Kaen University; 2008. 67p.
162. Moongngarm A, Saetung N. Comparison of chemical compositions and bioactive compounds of germinated rough rice and brown rice. *Food Chem* 2010.
163. Capanzana MV, Buckle KA. Optimisation of germination conditions by response surface methodology of a high amylose rice (*Oryza sativa*) cultivar. *Lebensm-Wiss u-Technol* 1997; 30:155-63.
164. Akpapunam MA, Achinewhu SC. Effects of cooking, germination and fermentation on the chemical composition of Nigerian Cowpea (*Vigna unguiculata*). *Qual Plant Plant Foods Hum Nutr* 1985; 35:353-58.
165. Begley PT. The Biosynthesis and Degradation of Thiamin (vitaminB1). *Nat Prod Rep* 1996;177-85.

166. Eitenmiller RR, Landen Jr WO, Ye L. Vitamin Analysis for the Health and Food Sciences. New York: Taylor & Francis Group, LLC; 2008.
167. Kim SD, Kim SH, Hong EH. Composition of soybean sprout and its nutritional value. Korean Soybean Digest 1993; 10:1-9.
168. Park DY, Cho SJ, Shin YC. Change of protein pattern of mungbean seeds, *phaseolusaureus* during germination. Korean J Food Sci Technol 1986; 18:162-8.
169. Ribeiro MLL, Mandarino JMG, Carrao-Panizzi MC, Oliveira MCN, Campo CBH, Nepomuceno AL. Isoflavone content and b-glucosidese activity in soybean cultivars of different maturity groups. J Food Comp Ana 2006; 20:19-24.
170. Duenas M, Hernandez T, Estrella I, Fernandez D. Germination as a process to increase the polyphenol content and antioxidant activity of lupin seeds (*Lupinus angustifolius* L.). Food Chem 2009; 117:599-607.
171. Fras J, Miranda-Zarate ML, Vidal-Valverde C. Effect of germination and fermentation in the antioxidant vitamin content and antioxidant capacity of *Lupinus albus* L., var. Multolupa. Food Chem 2005; 92(21): 1–220.
172. Harmuth-Hoene AE, Seiler K.). Einfluß verschiedener xtrusionsbedingungen auf die Proteinqualität bei Weizenvollkorn-Extrudaten. Getreide Mehl Brot 1984; 8: 245-9.
173. Hayakawa K, Kimura M, Kasaha K, Matsumoto K, Sansawa H, Yamori Y. Effects of a gamma-aminobutyric acid-enriched dairy product on the blood pressure of spontaneously hypertensive and normotensive Wistar-Kyoto rats. Brit J Nutr 2004; 92(3):411-417.
174. Ohtsubo K, Suzuki K, Yasui Y, Kasumi T. Bio-functional components in the processed pre-germinated brown rice by a twin-screw extruder. J Food Comp Anal 2005; 8:303-306.
175. Asadullah, K, Omer MT, Syed AA, Khalid J, Askari B. Study to evaluate the impact of heat treatment on water soluble vitamins in milk. J Pak Med Assoc 2010; 60(11):909-12.
176. Ochoa-Martinez LA, Brennan JG, Niranjan K. Spouted bed dryer for liquid foods. Food Control 1993; 4(1):41-5.

177. Sandhya Rani M.P. and Bhattacharya, K.R. Rheology of rice flour pastes: effect of variety, concentration, and temperature and time of cooking. *J Texture Stud* 1989; 20:127-37.
178. Morris VJ. Starch gelation and retrogradation. *Trends Food Sci* 1990; 1:2-6.
179. Czuchajowska Z, Otto T, Paszezynska B, Byung-Kee B. Composition, thermal behavior and gel texture of prime and tailing starches from garbanzo beans and peas. *Cereal chem* 1998; 75:466-72.
180. Fredriksson H, Silverio J, Anderson R, Eliasson AC, Aman P. The influence of amylose and amylopectin characteristics of gelatinization and retrogradation properties of different starches. *Carbohydr Polym* 1998; 35:119-34.
181. Yuryev VP, Kalistratova EN, Van Soest JGJ, Niemann C. Thermodynamic properties of barley starch with different amylose content. *Starch/Stärke* 1998; 50:463-66.
182. Varavinit S, Shobsngob S, Varanyanond W, Chinachoti P, Naivikul O. Effect of amylose content on gelatinization, retrogradation and pasting properties of flours from different cultivars of Thai rice. *Starch/Stärke* 2003; 55:410-5.
183. Sandhu KS, Singh N, Malhi NS. Some properties of corn grains and their flours I: Physicochemical, functional and chapati-making properties of flours. *Food Chem* 2007; 101:938-46.
184. Lai H.M. Effects of hydrothermal treatment on the physicochemical properties of pregelatinized rice flour. *Food Chem* 2001; 72:455-63.
185. Guraya H, Lima I, Champagne E. Method of creating starch-like ultra-fine rice flour and effect of spray drying on formation of free fatty acid. *Starch* 2010; 62:173-80.
186. Blanche S, Sun X. Physical characterization of starch extrudates as a function of melting transitions and extrusion conditions. *Adv Polym Technol* 2004; 23:277-90.
187. Akdogan H. Pressure, torque, and energy responses of a twin screw extruder at high moisture contents. *Food Res Int* 1996; 29: 423-29.
188. Chang YH, Ng PKW. Effects of extrusion process variables on quality properties of wheat-ginseng extrudates. *Int J Food Prop* 2011; 14:914-25.

189. Menegassi B, Pilosof AMR, Areas JAG. Comparison of properties of native and extruded amaranth (*Amaranthus cruentus* L. - BRS Alegria) flour. *Food Sci Technol* 2011; 44:1915-21.
190. Karim AA, Norziah MH, Seow CC. Methods for the study of starch retrogradation. *Food Chem* 2000; 71:9-36.
191. Bello-Perez LA, Ottenhof MA, Agama-Acevedo E, Farhat IA. Effect of storage time on the retrogradation of banana starch extrudate. *J Agric Food Chem* 2005; 53:1081-6.
192. Malumba P, Massaux C, Deroanne C, Masimango T, Bera F. Influence of drying temperature on functional properties of wet-milled starch granules. *Carbohydr Polym* 2009; 75:299-306.
193. Malumba P, Janas S, Roiseux O, Sinnaneve G, Masimango T, Sindic M, Deroanne C, Bera F. Comparative study of the effect of drying temperatures and heat-moisture treatment on the physicochemical and functional properties of corn starch. *Carbohydr Polym* 2010; 79:633-41.
194. Vandepitte GE, Vermeylen R, Geeroms J, Delcour JA. Rice starches. III. Structural aspects provide insight in amylopectin retrogradation properties and gel texture. *J Cereal Sci* 2003; 38:61-8.
195. Yu S, Ma Y, Sun DW. Impact of amylose content on starch retrogradation and texture of cooked milled rice during storage. *J Cereal Sci* 2009; 52:1-30.
196. Chung HJ, Liu Q, Pauls KP, Fan MZ, Yada R. In vitro starch digestibility, expected glycemic index and some physicochemical properties of starch and flour from common bean (*Phaseolus vulgaris* L.) varieties grown in Canada. *Food Res Int* 2008; 41:869-75.
197. Banchathanakij R, Suphantharika M. Effect of different b-glucans on the gelatinisation and retrogradation of rice starch. *Food Chem* 2009; 114:5-14.
198. Suksomboon A. Effect of dry- and wet-millimg processes on rice flour and rice noodle properties (Dissertation). Kasetsart university; 2007. 162p.
199. Vasanthan T, Bhatty RS. Physicochemical properties of small- and large-granule starches of waxy, regular and high-amylose barleys. *Cereal Chem* 1996; 73:199-207.

200. Eliasson AC. Viscoelastic behaviour during the gelatinization of starches. *J Texture Stud* 1986; 17:253-65.
201. Ring SG. Some studies on starch gelation. *Starke* 1985; 3: 80-3.
202. Tsai ML, Li CF, Lii CY. Effects of granular structure on the pasting behaviour of starches. *Cereal Chem* 1997; 74:750-57.
203. Keetels CJAM, Vliet T. Gelation and retrogradation of concentrated starch gels. In Lineback DR, Phillips GO, Williams PA, Wedlock DJ, editors. *Gums and stabilizers for the food industry*. New York: IRL; 1994. p.271-80.
204. Li JY, Yeh AI. Relationships between thermal, rheological characteristics and swelling power for various starches. *J Food Eng* 2001; 50: 141-8.
205. Kaur L, Singh J, Singh N. Effect of glycerol monostearate on physicochemical, thermal, rheological and noodle making properties of corn and potato starches. *Food Hydrocolloids* 2005; 19: 839-49.
206. Singh J, Kaur L, Singh N. Effect of acetylation on some properties of corn and potato starches. *Starch* 2004; 56: 586-601.
207. Singh J, McCarthy OJ, Singh H, Moughan PJ, Kaur L. Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo fruit - A novel source. *Carbohydr Polym* 2007; 67:233-44.
208. Wang SS, Chiang WC, Zhao BL, Zheng XZ, Kim IH. Experimental analysis and computer simulation of starch–water interaction during phase transition. *J Food Sci* 1991; 56(1):121-4.
209. Wen LF, Rodis P, Wasserman BP. Starch fragmentation and protein insolubilization during twin-screw extrusion of corn meal. *Cereal Chem* 1990; 67(3):268-75.
210. Lii CY, Shao YY, Tseng KH. Gelation mechanism and rheological properties of rice starch. *Cereal Chem* 1995; 72:393-400.
211. Svegmark K, Hermansson AM. Microstructure and rheological properties of composites of potato starch granules and amylose: A comparison of observed and predicted structure. *Food Structure* 1993; 12:181-93.
212. Badrie N, WA Mellowes. Effect of extrusion variables on cassava extrudates. *J Food Sci* 1991; 56(5):1334-7.

213. Singh S, Gamlath S, Wakeling L. Nutritional aspects of food extrusion: a review. *Int J Food Sci Technol* 2007; 42(8):916-29.
214. Sun J, Hou C, Zhang S. Effect of protein on the rheological properties of rice flour. *J Food Process Preserv* 2008; 32:987-1001.
215. Hoover R, Manuel H. The effect of heat-moisture treatment on the structure and physicochemical properties of normal maize, waxy maize, dull waxy maize and amyloamaize V starch. *J Cereal Sci* 1996; 23:153-62.
216. Hsu S, Lu S, Huang C. Viscoelastic changes of rice starch suspensions during gelatinization. *J Food Sci* 2000; 65:215-20.
217. Doublier JL, Choplin L. A rheological description of amylose gelation. *Carbohydr Res* 1989; 193:215-26.
218. Lambert IA, Kokini JL. Effect of L-Cysteine on the rheological properties of heat flour. *Cereal Chem* 2001; 78(3):226-30.
219. Leach HW. Gelatinization of starch. In: Starch: Chemistry and Technology. Volume 1. Whistler RL, Paschal EF. editors. New York: Academic Press; 1965. p. 289-307.
220. Yoshii Y, Arisaka M. Properties of high amylose starch paste. *J Appl Glycosci* 1999; 41(1):1-7.
221. Colonna P, Doublier JL, Melcion JP, De Monredon F, Mercier C. Extrusion cooking and drum drying of wheat starch, I. Physical and macromolecular modifications. *Cereal Sci* 1984; 61:538-43.
222. Rolfe JB, Kadan RS, Champagne BT, Boykin D. Functional and digestive characteristics of extruded rice flour. *Cereal Chem* 2001; 78(2):131-37.
223. Ngamnikom P, Songsermpong S. The effects of freeze, dry, and wet grinding processes on rice flour properties and their energy consumption. *J Food Eng* 2011; 104:632-8.
224. Fichtali J, Van de Voort FR. Fundamental and practical aspects of twin screw single extrusion. *Cereal Foods World* 1989; 34:921-9.