

Research Title	Development of riceberry nutrition instant rice; high in anthocyanin for healthy elderly person
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ABSTRACT

The objective of this study was to determine the processing method for riceberry nutrition instant rice. The parameters studied were process of drying with superheated steam drying and freeze-dry, comparison nutritional quality including antioxidant capacity and anthocyanin and physical qualities such as color, texture, microstructure And sensory evaluation. The results showed that the abilities of antioxidant by DPPH radical scavenging assay (2, 2 diphenyl-1-picrylhydrazyl radical scavenging active) of rice berry nutrition instant rice showed the highest antioxidant capacity IC_{50} compare with the standard antioxidant used Torex for freeze-dry technic. Microstructural of dried under superheated steam have gelatinization complete and large pore size, texture of instant rice hardness and gumminess were highest with the superheated steam drying. Color of instant rice was change a little when compare with cooked rice, anthocyanin in form of cyanidin-3-glucoside was higher. A hedonic scale was used for sensory evaluation of riceberry nutrition instant rice showed data like moderately.

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