

Effect of *Paederia linearis* Hook. f. Root on the Pasting Behavior of Waxy Rice Flour

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Abstract:

Chemical properties of convection-dried *Paederia linearis* Hook. f. (*P. linearis* Hook. f.) root were determined. It was found that moisture content, fat content, ash content, protein content, carbohydrate content, reducing sugar content and total sugar content of convection-dried *P. linearis* Hook. f. root were 6.48%, 0.48%, 8.08%, 6.00%, 78.97%, 58.45 mg/g, 69.39 mg/g, respectively. The addition of various concentrations of convection-oven dried *P. linearis* Hook. f. root (0-5%, w/w) affected differently the pasting behavior of both 12.5% and 15% (w/w) waxy rice flour. The Pasting temperature of waxy rice flour tends to increase with increasing concentration of *P. linearis* Hook. f. root, whereas the Peak viscosity, Breakdown, Final viscosity and Setback decreased as the concentration of *P. linearis* Hook. f. root increased ($p \leq 0.05$). This study also demonstrates that possible to manipulate the pasting behavior of flour by the addition of various concentrations of convection-oven dried *P. linearis* Hook. f. root in order to tailor food products with desired rheological properties.

Keywords: Pasting temperature, waxy rice, reducing sugar