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| Category | : International Rice Research Conference |
| Select Theme | : Food systems for the future |
| Endorsement email | : |
| Keyword 1 | : New rice products and byproducts |
| Keyword 2 | : Processing technologies |
| Keyword 3 | : Improved post harvest technologies |
| Title of Entry | : Effect of rice variety and moisture content on popped rice (pop-rice) characteristics |
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| Select only one type of presentation | : 15 minute oral presentation |

Abstract : Traditional rice processing in Asia was investigated, and "pop-rice", roasting rough rice to puff rice kernel was studied. Pop-rice is used for ornament in Japan and Thailand, and sweets in Vietnam and India. Different varieties showed different puffing rate, kernel expansion rate and product (pop-rice) hardness. The detailed investigation showed moisture and amylose content were affected on these properties. Moisture content may affect the puffing rate, and amylose content mainly affected to kernel expansion rate and hardness.

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