Entry No. IRRC-0128

Category	: International Rice Research Conference
Select Theme	: Food systems for the future
Endorsement email	:
Keyword 1	: Processing technologies
Keyword 2	: New rice products and byproducts
Keyword 3	: Improved post harvest technologies
Title of Entry	: Soluble-protein removal improving textual properties of Thai traditional rice noodles, Kanom-jeen
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Select only one type of presentation	: 15 minute oral presentation
Abstract	: Traditional Thai fermented noodles Kanom-jeen, characterized by their unique flavor and pleasing texture, are widely consumed as a staple food throughout the Indochina region. The protein content of rice flour decreased during the fermentation process. SDS-PAGE showed that the protein bands at 20-33 kDa, representing protein body-II (PB-II) disappeared during rice fermentation, while the bands around 13 kDa representing protein body-I (PB-I) remained. Microstructural analysis demonstrated that unfermented Kanom-jeen was composed of cluster-like structure of PB-II proteins, while fermented contained only uniformly spherical protein bodies of PB-I in starch gel, therefore giving the product a stronger texture. Read more»

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