Brown Rice Noodles

Salient features

- Brown rice from variety PB1121 had better functional, rheological and noodles making properties amongst all the varieties that were evaluated.
- The textural properties of brown rice noodles from basmati varieties were better than non-basmati varieties.
- Basmati varieties showed lower Gruel Solid Loss (GSL) and higher Water Uptake Capacity (WUP) during cooking than non-basmati varieties.
- Lower GSL and higher WUP reflected good elasticity and smooth texture which are related to quality and stickiness of the noodles.

Advantages

- ✓ PB1121 is best suited for making Gluten free products.
- ✓ Easy commercialization as PB1121 is prominently grown in Punjab

PB1121 Brown Rice

PB1121 Par. (24 hr) (Cont.)

PB1121 Par. (12 hr) (US+O)

PB1121 Cont. Germ.

PB1121 US (15 min) Germ.

PB1121 Ozone (4 min) Germ.

Process Technology / Product

Dr. Narpinder Singh,
Guru Nanak Dev University, Amritsar
narpinders@yhoo,.com

developed by	
Year	2019-22 (**(Q-11/1/2019-R&D))**
Source of funding	MOFPI
More information	**Status of commercialization / Patent / Publications** 1. Mudgal, S., & Singh, N. (2023). Physicochemical, functional, pasting, mineral, cooking, texture and amino acid compositions, and extrusion behaviour of milled rice from basmati and non basmati varieties: A comparative analysis **(Under Review)** **Technology transfer** N.A.