

Development of Germinated Parboiled Thunya-sirin Glutinous Rice Product under Modified Greenhouse Dryer

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The objective of this study was to development of germinated parboiled Thunya-sirin glutinous rice product under modified greenhouse dryer. The research was to determine on compared of physical properties of rice such as (color values (L, a, b), cooking index, texture, sensory evaluation and chemical analysis in the free radical scavenging activity of the germinated parboiled Thunya-sirin glutinous rice was examined in vitro using DPPH radical. Experimental conditions Thunya-sirin glutinous rice was covered with water, placed in a preferably warm place, and soaked for between 48 and 72 hours. The drying experiments were carried using a greenhouse solar drying temperatures range from 50-60 degrees Celsius.

Drying process duration of the increment in the air relative humidity led to a slight increase in the drying time indicates that any increment in air temperature caused a decrement in drying time. The germinated parboiled Thunya-sirin glutinous rice soaked at 72 hours dried under hot air drying have a best cooking index, after the drying process, the brightness (L) decreases while the red value (a) is yellow (b). The texture of processed rice has improved qualities. The sensory evaluation revealed that 48 hours of germinated rice has the highest acceptance score. The antioxidant activity of rice after drying was decreased and duration of germination period effects on antioxidant activity.

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