

**Effect of varieties, flour particle size and ageing on sensory qualities of rice cookies**

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A study was carried out at Rice Research and Development Institute, Batalagoda to determine the sensory and keeping qualities of rice cookies prepared with four common rice varieties (red and white pericarp) and with different flour particles. Rice varieties with white pericarp (At 405, Bg 403) and red pericarp (Bg 350, H<sub>4</sub>) were powdered to obtain fine flour particles. Using 60 and 30 mesh sieves; flour was grouped into 2 sizes. Altogether 8 treatment combinations (4 varieties and 2 flour particle sizes) were replicated 3 times to test rice cookies on sensory quality characters. Powdered sugar (88 g) and margarine (80 g) were mixed thoroughly in a Kenwood mixer for the cream to develop. Rice flour (180 g), corn flour (20 g), milk powder (42 g), baking powder (5 g) and vanilla were mixed together and added to the developing cream gradually. 1 g of powdered salt was dissolved in 100 mL water and added to the above (27-30 mL of it). Developed cookie dough was cut into small cookies on a mould. They were baked in a pre-heated oven at 180 °C for 30 minutes. Thirty member panelists evaluated eight different cookie combinations for appearance, mouth feel, odour and crispiness. Panelists rated cookies, highest in appearance when they were prepared with white pericarp rice (At 405, Bg 403) and finer particles (60 mesh) had given the best mouth feel. Ranking has continued the same trend until the 75<sup>th</sup> day of shelf life. Cookies were preferred when prepared with white pericarp rice and fine particles.

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