

## Incorporation of rice flour in preparation of bread

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Bread is a popular food that is consumed by many people throughout the world. Hence, it is important to improve its nutritional quality. The major objectives of this study are to find out whether rice flour can be substituted for wheat flour, and also to find out the best combination of rice flour and wheat flour that can be used in preparing bread.

Five major treatments were employed to investigate the above task. They are: 100% wheat flour, 90% wheat flour + 10% rice flour, 85% wheat flour + 15% rice flour; 80% wheat flour + 20% rice flour; 75% wheat flour + 25% rice flour. Except for the rice flour and wheat flour combination, all the other conditions were constant in the experiment. Commercially available wheat flour (Prima brand) and rice flour (Harischandra brand) were used in preparation of bread. The baked bread samples were subject for sensory evaluation on a five – point hedonic scale for appearance, colour, texture, taste smell and overall acceptability using a panel of 10 judges. A sensory score of 5 was rated as super good and 1 was considered as super bad. The data obtained were analysed statistically by employing Friedman test.

The results demonstrated that there was no significant difference between the products under five treatments except for appearance. In comparison with control bread (100% wheat flour) , panelists gave higher sensory scores for all attributes of test bread samples containing up to 20% rice flour except for appearance. Thus, rice flour can be incorporated up to 20% in bread making.

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