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## **Development of a rice cake with Kurakkan flour as a value added rice based product**

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The demand for the development of rice-based products has increased tremendously over the recent parts. At present, to increase the consumption of rice flour instead of wheat flour, priority has been given to develop value added rice based products in bakery industry.

In this study, it was attempted to produce rice based kurakkan cake by increasing the amount of kurakkan flour instead of rice flour and to examine the sensory properties of the prepared cakes.

Three cake mixtures were prepared by substituting rice flour with 5%, 10% & 15% kurakkan flour. As in normal cake preparation, cream margarine (250g) with sugar (200g) until soft. Then eggs (4) were added one at a time to the mixture and continued beating. Three rice flour samples sifted 7 times and substituted with kurakkan flour (5%, 10% & 15%) to reach a final weight of 250g. Flour mixtures were then sifted once again with baking powder (5g), added in to the egg mixtures. Finally a few drops of vanilla and mixed thoroughly. Prepared cake mixtures were baked in a moderate oven at 190°C for 40 minutes. Sensory evaluation was conducted for prepared cakes by a panel of 11 members using five-point hedonic scale.

The sensory data were obtained and analysed using Kruskal-Wallis rank sum test. Data illustrate that there were no significant differences among the three samples (5%, 10% & 15%) with respect to taste, odor and overall acceptability. When considering the colour and texture, sample which contained 5% kurakkan flour was preferred than the other two samples by most of the panelists.

Development of rice cake by adding kurakkan flour up to 15% was in an acceptable level. It indicates, that further improvements could be done to the rice based kurakkan cake in near future.

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