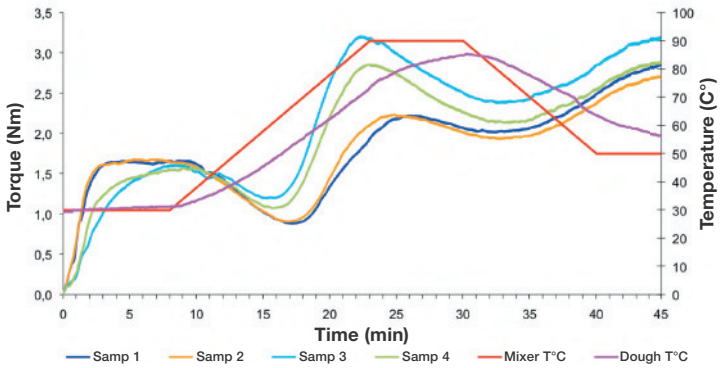
✦ RICE ✦

TECHNICAL DATA	
Category	Cereal
Crop region	East Asia, South America
Diet type	All (gluten-free)
Benefits	Very good source of complex carbohydrates, and low in fat
Main form of consumption	Flour for pancakes, breads, cookies, pastries, quenelles and pasta

Test conducted with Chopin+ protocol on whole grain (husked rice)



Chopin+ protocol	
Mixing speed	80 rpm
Constant hydration	55% b14
Dough weight	75 g
Tank temperature	30°C
Temperature 1st step	30°C
Duration 1st step	8 min
Temperature 2nd step	90°C
1st temperature gradient	4°C/min
Duration 2nd step	7 min
2nd temperature gradient	- 4°C/min
Temperature 3rd step	50°C
Duration 3rd step	5 min
Total analysis time	45 min

	WA (% b14)	C1 (Nm)	C2 (Nm)	C3 (Nm)	C4 (Nm)	C5 (Nm)	Stability (min)	C3-C2 (Nm)	C3-C4 (Nm)	C5-C4 (Nm)
sample 1	55	1.66	0.88	2.22	2.01	2.87	9.50	1.34	0.21	0.86
sample 2	55	1.68	0.90	2.24	1.93	2.70	9.30	1.34	0.31	0.77
sample 3	55	1.61	1.19	3.20	2.38	3.19	7.70	2.01	0.82	0.81
sample 4	55	1.57	1.07	2.86	2.13	2.87	8.50	1.79	0.73	0.74

The curves obtained with the Mixolab® on whole grain husked rice can be separated in 2 groups:

- The first group includes samples 1 and 2.
- The second group includes samples 3 and 4.

The samples in group 2 are characterized by:

- A long development time.
- A high C2.
- A high gelatinization (high C3 and C3-C2).
- A high diastase activity (high C3-C4).

The general shape of the curve for rice is similar to common wheat. However, significant variability in properties (protein and starch) from one rice to another exists.