

真空干燥条件对稻米食味品质的影响 Effect of Vacuum Drying Conditions on Brown Rice Taste Quality

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关键词: 稻谷 真空干燥 食味品质 影响因素

摘要: 通过食味仪测量糙米理化指标数据, 借鉴精米模型, 利用系数重估法得出糙米主要成分含量与食味值的关系式。采用二次正交旋转组合设计方案, 在控制干燥时间直至稻谷含水率达15%左右的基础上, 建立了糙米食味值的数学模型。研究表明, 干燥温度、初始含水率和真空度是影响稻米真空干燥食味品质的3个重要因素, 对食味值的影响从大到小依次顺序为干燥温度、初始含水率、真空度, 且前二者与食味值呈负相关, 后者与之呈正相关。 By taste analyzer, the physical and chemical data of brown rice was obtained. And then, employing the model of white rice, the correlation between the main compositions and taste value was gained by parameter estimation. Base on the paddy moisture falling to 15%, a mathematical model for taste value of the brown rice was built by using quadratic orthogonal rotation combination design to evaluate the rice taste quality and develop the vacuum drier. The research results showed that drying temperature, original moisture, and vacuum degree are the key factors affecting the taste value during paddy vacuum drying, according to priority. The taste value is negatively related to the two former and is positively related to the latter.

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