

评价大米储藏品质的炊饭特性指标的研究

Studies on the Indicators for the Evaluation of Stored Rice Quality

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中文摘要:

提出了评价大米储藏品质的炊饭特性新指标——光透过率差。实验证明, 随着大米品质的劣化, 光透过率差明显变小。以此指标为主, 结合原有的加热吸水率和pH值, 对因生霉和陈化引起的大米储藏品质的变化, 都能较好地评价。同时对影响这些指标稳定的实验因素也进行了探讨。

英文摘要:

The rice quality will be changed during storage. How to evaluate simply and comprehensively the changes of quality in the stored rice remains a question to be further investigated. In this paper, a new indicator for cooking quality, Light Transparency Difference (LTD) was described. The results showed that LTD decreases with the reduction of rice quality. Therefore, combined with other indicators including heat water absorbence and pH value, LTD can be used to evaluate the changes of quality in stored rice caused by staleness and mildew. Some experimental factors which might influence the reliability of above indicators were also be discussed.

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