

储藏条件对糙米理化特性影响的研究

Influence of storage conditions on physicochemical characteristic of brown rice

投稿时间: 2002-10-8

稿件编号: 20030607

中文关键词: 糙米; 储藏; 温度条件; 气体条件; 理化化学特性

英文关键词: brown rice; storage; temperature condition; gas condition; physicochemical characteristic

基金项目:

作者	单位
包清彬	四川工业学院食品工程系, 成都 610039
猪谷富雄	日本广岛县立大学

摘要点击次数: 10

全文下载次数: 8

中文摘要:

储藏条件是影响糙米储藏品质变化的关键因素, 研究了糙米在5℃、20℃、30℃及自然室温下, 分别以真空加脱氧剂、真空、CO₂气体封入、自然空气封入、纸袋包装五种包装(气体)条件下, 储藏6个月, 糙米及其精米和米饭的有关理化特性变化情况。结果表明, 30℃储藏区米饭品质劣化严重, 储藏中糙米过于干燥也可能影响米饭品质, 真空与脱氧剂并用、真空、CO₂气体封入、空气封入四种包装条件对糙米储藏品质的影响差异不明显, 该研究结果对稻米的储藏有一定的参考价值。

英文摘要:

The condition of storing rice is the key factor that influences the quality of brown rice. This study shows the changes of physicochemical characteristics of rice stored under the five kinds of stored conditions packaged with vacuum with deoxidizer, vacuum, CO₂, air and paper bag wrapped and sealed for six months at the temperature of 5℃, 20℃, 30℃ and room temperature. The result shows that the quality degradation of cooked rice in 30℃ areas is serious and it may influence cooked rice quality if the brown rice is too dry in storing, but the difference among the influences of storing quality of brown rice under the storage condition of vacuum with deoxidizer, vacuum, CO₂, sealed gas is not obvious. This research result provides some references for rice storage in production.

[查看全文](#)

[关闭](#)

[下载PDF阅读器](#)

您是第607236位访问者

主办单位: 中国农业工程学会 单位地址: 北京朝阳区麦子店街41号

服务热线: 010-65929451 传真: 010-65929451 邮编: 100026 Email: tcsae@tcsae.org

本系统由北京勤云科技发展有限公司设计