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EFFECT OF HYDROTHERMAL TREATMENTS ON PASTING PROPERTIES OF PARBOILED BROWN RICE

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ABSTRACT **Article history:** Received: The rice varieties namely PR-115, PR-118 and Punjab mehak were 22 October 2020 subjected to three different treatments to improve quality and shelf life of brown rice. Paddy was milled to brown rice and stored at room temperature Accepted: in four different types of packaging materials. Brown rice was assessed 5 July 2021 periodically for changes in pasting qualities. Milling quality improved with **Keywords:** treatments. Pasting quality improved with treatments leaving better quality Brown rice; brown rice. Hot water treatment followed by steaming for 15 min was found Packaging; to be best among all treatments. Peak viscosity varied significantly as *Quality;* influenced by variety, treatment, and storage. Peak viscosity decreased with Soaking; storage. Peak viscosity decreased with treatments. Packaging material Steaming; showed non-significant effect on peak viscosity. Punjab mehak had higher Shelf life. hold viscosity followed by PR-118and PR-115 in the order. Breakdown viscosity varied significantly with respect to all factors except packaging material. Breakdown values decreased with storage period. Setback viscosity followed reverse pattern as that for breakdown viscosity. Setback viscosity decreased with treatments and increased with storage period. Low setback viscosity values of hydrothermally treated flour samples indicated lesser tendency to retrograde or syneresis upon cooling. Packaging in plastic bag under vacuum was found to be the best packaging material for control however for treated samples experimental data showed that packaging material play no significant role. Overall treatments proved to be functional in improving quality and shelf life of brown rice.