

ABSTRACT

Merryo Setyawan (03420080102)

EFFECT OF DIFFERENT RICE BRAN CONCENTRATIONS AND BAKING TIME ON THE CONSUMER PREFERENCES AND PHYSICO-CHEMICAL CHARACTERISTICS OF GLUTEN FREE – RICE BRAN BROWNIES

Rice bran is by product of rice milling that categorized as a food source which contains good source of dietary fiber and other nutritious components. Therefore, rice bran is a good additional food source for Indonesian people who have minimum fiber consumption on their diet. The objective of this research is to study the utilization of rice bran in the making of gluten free – rice bran brownies. The gluten free flour which was used as wheat flour replacer was cassava flour. This research was conducted with two factors, which was rice bran concentration (0,10,20,30 and 40%), and baking time (35,45, and 55 minutes). The observation includes sensory tests and physico – chemical analysis. Result noted that rice bran brownies made using 30 % rice bran and 55 minutes baking time had the highest consumer acceptance, therefore, it was selected as the best formulation. The dietary fiber content of the best rice bran brownies formulation was 7.99%, and it was categorized as high fiber food because it fulfilled more than 20% RDA of dietary fiber.

Keywords: Rice Bran, Gluten Free – Brownies, Baking Time
References: 74(1991 – 2012)