Title Effect of rice flour coating on 2-acetyl-1-pyrroline and n-hexanal in brown rice cv. Jao Hom

Supanburi during storage

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Abstract

The effect of coating brown rice with flour gel on the amount 2-acetyl-1-pyrroline (2AP) and *n*-hexanal was investigated. The brown rice was stored in different packaging and the quality of rice was monitored during storage. In all coating treatments, an inverse relationship was observed with the amount of 2AP decreasing as storage time increased. Coating brown rice has the effect of decreasing the amount of 2AP while obstructing the formation of *n*-hexanal. Vacuum packaging brown rice with laminated OPP/Al/LLDPE stabilizes both the amount of 2AP and *n*-hexanal. Color intensity of coated brown rice remained relatively unchanged during storage. Water activity of non-coated brown rice packed in OPP/Al/LLDPE was lowest.