Quality Assay, Processing and Bio-Function of Rice Products

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Message from the Guest Editors

Dear Colleagues,

Rice is one of the most important cereals in the world with wheat and corn. Quality evaluations of rice are performed by sensory testing and physico-chemical measurements. The former is a basic method that requires large amounts of samples and several panelists. The latter is an indirect method that estimates the eating quality based on the chemical composition, cooking quality, gelatinization properties, and physical properties of cooked rice. Novel method to evaluate the quality of the cooked rice is necessary to breed high-quality rice cultivars and to select the suitable rice for each consumer.

Rice is mainly consumed as table rice, but it can be processed to various products, such as bread, noodle, cake, etc. In addition to the traditional rice products, novel rice products have been developed and introduced by the use of various new processing technologies. Scientific reports on the bio-functional effects by the functional substances are increasing year by year. Bioactive components of grains are very useful to maintain our healthy life through the dietary habits.

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Special Issue

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Message from the Editor-in-Chief

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