

# QUALITY ANALYSIS FOR RED AND BRIGHT GRAINS OF FLOATING RICE AND THEIR USES FOR COOKIES

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## Summary

The study on analyzing the quality of red and bright grains of floating rice and their application in cookies processing was performed to assess the nutritional quality, the ability to preserve and diversify products from floating rice grown in An Giang. The result showed that red and bright floating rice could be different floating rice seeds. Red rice had significantly higher total protein, ash and anthocyanin than bright rice. The rice was stored in vacuum packaging having slower the changes of anthocyanin and flavonoid than in packaging without vacuum. Initial success in testing add floating rice in processing cookies. The products had relatively high sensory values and 2.86 mg/kg anthocyanin.

**Keywords:** *Floating rice, stored rice, anthocyanin, flavonoid, cookies.*