

## **Physical, Cooking and Organoleptic Quality of Some Rice Varieties of Eastern Uttar Pradesh**

**Sadhna Singh<sup>1</sup>, Uttra Singh<sup>2</sup>, Ajit Vats<sup>2</sup>, Renu Verma<sup>1</sup> and Stuti Srivastava<sup>1</sup>**

*<sup>1</sup>Department of Food Science and Nutrition, N.D.U.A.T., Kumarganj, Faizabad, Uttar Pradesh, India*

*<sup>2</sup>KVK, Masodha, Food and Nutrition, Institute of Home Science, Bundelkhand University, Jhansi, Uttar Pradesh, India*

**KEYWORDS** Rice. Physical Parameters. Cooking Quality. Organoleptic Quality

**ABSTRACT** The present study was undertaken to determine the physical, cooking and organoleptic quality of five rice cultivars namely- Pusa Basmati, Sambha Mansoori, Thakur Bhog, Nati Mansoori and NDR-359, grown commonly in eastern U.P. The physical parameters determined were including 1000-kernal weight, L/B ratio, density, bulk density and porosity per cent. The cooking quality parameters included cooking time (min), water-uptake ratio, elongation ratio and solid losses in gruel. Organoleptic quality of cooked rice was also determined. 1000 kernal weight, L/B ratio, bulk density and porosity of different varieties ranged from 9.26 to 16.20 g, 1.9 to 4.8, 0.71 to 0.81, 1.29 to 1.72 and 37.20 to 52.90 percent. Minimum cooking time was recorded in Thakur Bhog, (18.7 min) while, maximum cooking time was taken by NDR-359 (27.17 min), water uptake ratio was minimum in Thakur Bhog (5.06), while elongation ratio was maximum in Nati Mansoori, Pusa Basmati showed the maximum losses in cooking water (0.06%). The overall acceptability score of Pusa Basmati was highest (3.43%), followed by Thakur Bhog, Nati Mansoori, NDR-359 and Sambha Mansoori.