

QUALITY OF HASSAWI RICE BRAN

Al-jasser, M.S. and A.I. Mustafa

ABSTRACT: rice (*Oryza sativa* L.) bran of hassawi rice was obtained from al-hassa rice mill. The bran was ground and proximate analysis was conducted. The extracted oil was characterized and fatty acids were determined. Minerals and tannins were also determined. The results showed normal level of protein and fats, 12.56% and 15.15% respectively, while the ash and the carbohydrates were high, 17.74% and 45.66%, respectively. The fatty acids profile results showed that rice bran oil is rich in oleic and linoleic acids 39.7% and 34.2% respectively. The high level of the unsaturated fatty acid linoleic indicates the good nutritional quality of the oil. The mineral content of rice bran revealed the high content of potassium, calcium and magnesium. Furthermore, it contains an appreciable amount of iron. This indicates the importance of rice bran in the diet and why the locals in al-hassa area prefer to eat brown rice (hassawi rice). It is recommended to carry our more studies on the addition of a small amount of rice bran to the bread flour to enrich the bread with the above nutrients and raise the nutritional value as well as the healthy value of the bread.

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