

## Development and Quality Evaluation of Ready to use Rice Based Curry Leaf Cracker

P.M.T.G. Basnayake, T. Somarathna and K.G.L.R. Jayathunge

thikshanis@yahoo.com

**Abstract:** The study was conducted to determine the suitable rice variety with suitable rice flour percentage for manufacturing rice flour cracker with suitable percentage of curry leaf pieces. Different rice flour levels with curry leaf levels were selected at primarily. Rice flour level with 75% and 15% of wheat flour level was selected and incorporated with 5% of curry leaf pieces form with different rice varieties (AT 405 brown rice varieties, BG 358 short white rice variety and H4 traditional rice varieties) to find out the most preferred type of cracker by using a sensory evaluation. Physical, chemical and microbial analysis was measured. The result showed that rice based curry leaf cracker AT 405 was better in overall quality than BG 358 and H4 rice varieties and it is feasible to substitute wheat flour with rice flour up to 75% to produce good quality cracker. Based on the microbial analysis could not identify any microbial contamination of the products. This study might serve different consumption pattern of rice in Sri Lankan cuisine.

**Keywords:** Amylose content, Cracker, Physiochemical and organoleptic qualities, Rice flour, Sensory analysis