

**THE STUDY OF THE PHYSICO-CHEMICAL PROPERTIES OF
CANNED RICE PUDDING**

SABTURINA BINTI TALIP



**BACHELOR OF SCIENCE (Hons.)
FOOD SCIENCE AND TECHNOLOGY
FACULTY OF APPLIED SCIENCE
UNIVERSITY TEKNOLOGI MARA**

NOVEMBER 2008

ACKNOWLEDGEMENTS

Upon completion of this project, I would like to express my gratitude to many parties. My heartfelt thanks goes to my supervisor, Mr Woon Kon Sung. He gives advices and recommendations for me to get better formulation and procedure in producing this new product. He also gives a good feedback to my report. A million thanks to all lab assistance who had help me in operate machine that I used and teach me the analysis procedure until I get accurate and precise results. Special thanks to Mrs Siti (head of lab assistance) who was help me in making chemical solution and give an alternative for the chemical that are finished. Big thank to all of my friends that always give a supports and advices for me to complete this research. I am especially grateful to my families for their continued encouragement and support. I also thanks to my reviewers for their comments and contributions.

Sabturina Talip

ABSTRACT

THE STUDY OF THE PHYSICO-CHEMICAL PROPERTIES OF CANNED RICE PUDDING

The physico-chemical properties of canned rice pudding made from three different types of rice which are white rice, brown rice and basmati rice were ascertained. The effects of those three types of rice to production of canned rice pudding were determined. The nutritional content of canned rice pudding was not fully affected by types of rice used. The other ingredients also had a responsibility to the nutrient content. The physical characteristic was significantly influenced by types of rice used.

CHAPTER 1

INTRODUCTION

1.1 Background and problem statement

Puddings are found in nearly every area of the world. Recipes can greatly vary even within a single country. The dessert can be made by boiling or baking. However, this type of pudding is not providing enough carbohydrate to give energy. Carbohydrate is the primary source of fuel for energy in your body (E. Whitney. *et al.*, 2005).

Correct use of carbohydrates avoids dehydration, increases energy, maintains strength, stamina, speed and power, allowing greater recovery, well being and most importantly, provides you with the important nutrients to help prevent muscle breakdown. The word "carbohydrate" comes from the fact that glucose is made up of carbon and water (E. Whitney. *et al.*, 2005).

The simplest carbohydrate is glucose. Glucose, also called "blood sugar" and "dextrose", flows in the bloodstream so that it is available to every cell in human body. Human cells absorb