

<b>Research Title</b>	The study physical and chemical of Sangyod flour Hom Nin flour and Rice Berry flour
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### Abstract

This research studies the physical and chemical characteristics of Rice Berry, Hom Nin and Sangyod rice flour. Found that the color of the Rice Berry flour was the brightest, Sangyod rice flour the most yellow and red, Hom Nin rice flour has minimum yellow and red. All of this three rice flour rice, Rice Berry, Hom Nin and Sangyod, content amylase low. Show that the three types of rice flour with sticky grain. In addition, all three types of rice flour has the ability to absorb varied significantly ( $p \leq 0.05$ ), but the swelling and solubility not significant difference in statistical. The water activity, moisture content was less than 0.6 and 20 percent respectively. In term of viscous properties, Rice Berry flour rice has the viscosity more than Hom Nin rice flour but Sangyod flour rice has most viscosity in the range when in to heat. The chemical composition of this three flour rice, Rice Berry has highest of fat and fiber, Sangyod has high protein and carbohydrates but content ash, fiber and fat lowest. , Hom Nin rice flour has fiber, ash and carbohydrates highest but lowest protein.

Keywords : Rice Berry Rice, Hom Nin Rice, Sangyod rice, chemical and physical characteristics