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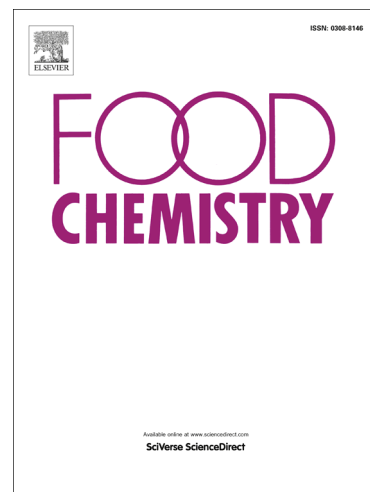
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## Effect of cooking methods on solubility and nutrition quality of brown rice powder

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### Abbreviations

BR: Brown rice

CE: Catechins equivalents

CI: Carr's index

DBR: Drum-dried brown rice

DBRE: Drum-dried brown rice with cellulase and  $\alpha$ -amylase

DGBR: Drum-dried germinated brown rice

DGBRE: Drum-dried germinated brown rice with cellulase and  $\alpha$ -amylase

GAE: Gallic acid equivalents

GBR: Germinated brown rice

HR: Hausner's ratio

IVPD: *in vitro* protein digestibility

KI: Kovats retention indices

RDS: Rapidly digestible starch

RS: Resistant starch

SDS: Slowly digestible starch

WAI: Water absorption index

WSI: Water soluble index

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