Phenolic retention of brown rice after extrusion with mesophilic α-amylase

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Abstract

Based on the results of phenolic retention of brown rice treated by extrusion with thermostable α-amylase (ETA), this work investigated the phenolic retention of brown rice after extrusion with mesophilic α-amylase (EMA). Similarly, EMA significantly increased phenolic retention of brown rice with the increasing enzyme level, and the phenolic retention was positively correlated with reducing sugars. However, brown rice treated by EMA had higher retention rate of free phenolic content, free antioxidant activity, and total identified free phenolic acids than that treated by ETA at different enzyme levels, although the corresponding reducing sugars produced by