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## Characterization of Viscoelastic Properties of Rice Cake

[Toshiyuki WATANABE](#)<sup>1)</sup>, [Yutaka HASHIMOTO](#)<sup>1)</sup>, [Toshio JOH](#)<sup>2)</sup> and [Toshiro HAYAKAWA](#)<sup>2)</sup>

1) *Kameda Seika Co., Ltd.*

2) *Department of Applied Biological Chemistry, Faculty of Agriculture, Niigata University*

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It is highly important to rheologically characterize the factors and structures of gelatinized rice flour gel (rice cake) to control both the qualities of the final products (rice cracker) and the manufacturing process. Accordingly, attempts were made to analyze the rice cake factors and understand the structure by measuring the shear viscosity development after the onset of steady shear flow of various rice cake samples, which were different both in rice cultivars (the primary factors) and in preparation conditions (the secondary factors). As a result, it is considered that the viscosity and elasticity terms in the linear region and the nonlinear region contribute to the analysis of the primary factors and the secondary factors, respectively and furthermore understanding the relationship of each to the pseudo-network structure of rice cake.

**Keywords:** [rice cake](#), [rice cracker](#), [rice starch gel](#), [viscoelastic property](#)


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