

DAFTAR PUSTAKA

- Abeyesundara, A., Navaratne, S., Wickramasinghe, I., & Ekanayake, D. (2017). Determination of Changes of Amylose and Amylopectin Content of Paddy during Early Storage. *International Journal of Science and Research (IJSR)*, 6(1), 2094–2097. <https://doi.org/10.21275/art20164500>
- Adelia, L. P., Ludfi, S., & Rahadian, R. (2012). GAMBARAN BEBERAPA FAKTOR FISIK PENYIMPANAN BERAS, IDENTIFIKASI DAN UPAYA PENGENDALIAN SERANGGA HAMA GUDANG (Studi di Gudang Bulog 103 Demak Sub Dolog Wilayah I Semarang). *Jurnal Kesehatan Masyarakat*, 1(2), 218–217. <http://ejournals1.undip.ac.id/index.php/jkm>
- AN, Y., ZHOU, X., & ZHANG, Y. (2018). Changes in Physicochemical, Cooking and Sensory Characteristics of Rice Shifted from Low-temperature Storage. *Grain & Oil Science and Technology*, 1(1), 8–14. <https://doi.org/10.3724/sp.j.1447.gost.2018.18018>
- Anonim. (2006). *Breeding program management*. www.knowledgebank.irri.org/ricebreedingcourse/Grain_quality.htm
- Anonim. (2022a). *Measuring moisture content*. <http://www.knowledgebank.irri.org/images/stories/postproduction-moisture-meter.jpg>

- Anonim. (2022b, July 21). *Kenali Kandungan Gizi Nasi dan Manfaatnya untuk Tubuh*. <https://stikeshb.ac.id/kenali-kandungan-gizi-nasi/#:~:text=Nasi%20putih%20mempunyai%20kandungan%20magnesium,dan%20kontraksi%20otot%20yang%20tepat>.
- Badan Pusat Statistik. (2022). *Luas Panen dan Produksi Padi di Indonesia 2021*.
- Bao, J., Zhou, X., Xu, F., He, Q., & Park, Y. J. (2017). Genome-wide association study of the resistant starch content in rice grains. *Starch/Staerke*, 69(7–8). <https://doi.org/10.1002/star.201600343>
- Belefant-Miller, H., Kay, M. G., & Lee, F. N. (2005). Small-scale induction of postharvest yellowing of rice endosperm. *Cereal Chemistry*, 82(6), 721–726. <https://doi.org/10.1094/CC-82-0721>
- Bergman, C. J. (2019). Rice end-use quality analysis. In J. Bao (Ed.), *Rice chemistry and technology* (4th ed., pp. 273–338). Woodhead Publishing.
- Bergthaller, W., & Hollmann, J. (2007). *Comprehensive Glycoscience : From Chemistry to Systems Biology* (J. P. Kamerling, G. J. Boons, Y. C. Lee, A. Suzuki, N. Taniguchi, & A. G. J. Voragen, Eds.; 1st ed., Vol. 2). Elsevier Science.
- Bhattacharya, K. R. (2011). *Rice quality : A Guide to Rice Properties and Analysis*. Woodhead Publishing Limited.

- Bourne, M. (2002). *Food Texture and Viscosity: Concept and Measurement* (S. L. Taylor, Ed.; 2nd ed.). Academic Press.
- Brusewitz, G. H., & Yu, H. (1996). Back Extrusion Method for Determining Properties of Mustard Slurry*. In *Journal of Food Engineering* (Vol. 21).
- Bryant, R. J., Yeater, K. M., & Belefant-Miller, H. (2013). The effect of induced yellowing on the physicochemical properties of specialty rice. *Journal of the Science of Food and Agriculture*, 93(2), 271–275. <https://doi.org/10.1002/jsfa.5751>
- Champagne, E. (2004). *Rice : Chemistry and Technology* (3rd ed.). American Association of Cereal Chemists, Inc.
- Charrondiere, U. R., Haytowitz, D., & Stadlmary, B. (2012). *FAO/INFOODS Density Database Version 2.0*.
- Chemutai, L. R., Musyoki, M. A., & Kioko, W. F. (2016). Physicochemical Characterization of Selected Rice (*Oryza Sativa* L.) Genotypes Based on Gel Consistency and Alkali Digestion. *Biochemistry & Analytical Biochemistry*, 5(3), 1–5. <https://doi.org/10.4172/2161-1009.1000285>
- Chen, M. H., Choi, S. H., Kozukue, N., Kim, H. J., & Friedman, M. (2012). Growth-inhibitory effects of pigmented rice bran extracts and three red bran fractions against human cancer cells: Relationships with composition and antioxidative activities. *Journal of Agricultural and Food Chemistry*, 60(36), 9151–9161. <https://doi.org/10.1021/jf3025453>

- Chung, H. J., Liu, Q., Lee, L., & Wei, D. (2011). Relationship between the structure, physicochemical properties and in vitro digestibility of rice starches with different amylose contents. *Food Hydrocolloids*, 25(5), 968–975. <https://doi.org/10.1016/j.foodhyd.2010.09.011>
- Devita Oktavia, A., Idiawati, N., & Destiarti, L. (2013). *STUDI AWAL PEMISAHAN AMILOSA DAN AMILOPEKTIN PATI UBI JALAR (Ipomoea batatas Lam) DENGAN VARIASI KONSENTRASI n-BUTANOL*. 2(3), 153–156.
- Dillahunty, A. L., Siebenmorgen, T. J., & Mauromoustakos, A. (2001). Effect of temperature, exposure duration, and moisture content on color and viscosity of rice. *Cereal Chemistry*, 78(5), 559–563. <https://doi.org/10.1094/CCHEM.2001.78.5.559>
- Egharevba, O. H. (2020). Chemical Properties of Starch and Its Application in the Food Industry. In *Chemical Properties of Starch*. IntechOpen. <https://doi.org/10.5772/intechopen.87777>
- Elisha Sawe, B. (2019). *Top 10 Rice Consuming Countries - WorldAtlas*.
- Englyst, H. N., Kingman, S. M., & Cummings, J. H. (1992). Classification and measurement of nutritionally important starch fractions. *European Journal of Clinical Nutrition*, 46 Suppl 2, S33–S50.
- FAOSTAT. (2021). <http://www.fao.org/faostat/en/#data/QCL/visualize>

Faostat. (2021). *FAOSTAT Rice production*.

<http://faostat.fao.org/site/339/default.aspx>

FAO/WHO. (1998). *Obesity: Preventing and managing global epidemic*.

Faruq, G., Prodhan, Z. H., & Nezhadahmadi, A. (2015). Effects of ageing on selected cooking quality parameters of rice. *International Journal of Food Properties*, 18(4), 922–933.
<https://doi.org/10.1080/10942912.2014.913062>

Field, A. (2018). *Discovering Statistics Using IBM SPSS Statistics* (J. Seaman, Ed.). SAGE Publications Ltd.

Fitzgerald, M. (2004). Starch. In *Rice Chemistry and Technology* (3rd ed., pp. 109–141). American Association of Cereal Chemists, Inc.

Frei, M., Siddhuraju, P., & Becker, K. (2003). Studies on the in vitro starch digestibility and the glycemic index of six different indigenous rice cultivars from the Philippines. *Food Chemistry*, 83(3), 395–402.
[https://doi.org/10.1016/S0308-8146\(03\)00101-8](https://doi.org/10.1016/S0308-8146(03)00101-8)

Goffman, F. D., Pinson, S., & Bergman, C. (2003). Genetic diversity for lipid content and fatty acid profile in rice bran. *JAOCS, Journal of the American Oil Chemists' Society*, 80(5), 485–490.
<https://doi.org/10.1007/s11746-003-0725-x>

- Golam, F., & Prodhan, Z. H. (2013). Kernel elongation in rice. *Journal of the Science of Food and Agriculture*, 93(3), 449–456.
<https://doi.org/10.1002/jsfa.5983>
- Hadipernata, M., Hidayah, N., & Rachmat, R. (2022). Characteristics of rice cooking quality of Ciherang variety during storage. *IOP Conference Series: Earth and Environmental Science*, 1024(1), 012038.
<https://doi.org/10.1088/1755-1315/1024/1/012038>
- Hair, J. Jr., Black, W. C., Babin, B. J., & Anderson, R. E. (2010). *Multivariate Data Analysis* (7th ed.). Pearson Prentice Hall.
- Haydon, K. N., & Siebenmorgen, T. J. (2017). Impacts of delayed drying on discoloration and functionality of rice. *Cereal Chemistry*, 94(4), 683–692. <https://doi.org/10.1094/CCHEM-10-16-0257-R>
- He, Y., Chen, F., Shi, Y., Guan, Z., Zhang, N., & Campanella, O. H. (2021). Physico-chemical properties and structure of rice cultivars grown in Heilongjiang Province of China. *Food Science and Human Wellness*, 10(1), 45–53. <https://doi.org/10.1016/j.fshw.2020.05.010>
- Howell, D. C. (2010). *Statistical Methods for Psychology* (J. Potter, Ed.; 7th ed.). Cengage Wadsworth.
- Huang, Y. C., & Lai, H. M. (2014). Characteristics of the starch fine structure and pasting properties of waxy rice during storage. *Food Chemistry*, 152, 432–439. <https://doi.org/10.1016/j.foodchem.2013.11.144>

- IRRI. (2002). *Standard Evaluation System for Rice (SES)*.
- IRRI. (2015). *Step to successful Rice production*. International Rice Research Institute.
- Janaun, J., Kong, V. v., Toyu, C. G., Kamin, N. H., Wolyna, P., & Lee, J. S. (2016). Effect of moisture content and drying method on the amylose content of rice. *IOP Conference Series: Earth and Environmental Science*, 36(1). <https://doi.org/10.1088/1755-1315/36/1/012064>
- Jolliffe, I. T., & Cadima, J. (2016). Principal component analysis: A review and recent developments. *Philosophical Transactions of the Royal Society A: Mathematical, Physical and Engineering Sciences*, 374(2065). <https://doi.org/10.1098/rsta.2015.0202>
- Juliano, B. O. (1979). THE CHEMICAL BASIS OF RICE GRAIN QUALITY. *CHEMICAL ASPECTS OF RICE GRAIN QUALITY*, 69–90.
- Jumali, Kusbiantoro, B., & Handoko, D. D. (2021). Changes in the quality of some improved rice grain varieties during storage. *IOP Conference Series: Earth and Environmental Science*, 828(1). <https://doi.org/10.1088/1755-1315/828/1/012021>
- Kamath, S., Stephen, J. K. C., Suresh, S., Barai, B. K., Sahoo, A. K., Reddy, K. R., & Bhattacharya, K. R. (2008). Basmati rice: Its characteristics and identification. *Journal of the Science of Food and Agriculture*, 88(10), 1821–1831. <https://doi.org/10.1002/jsfa.3286>

- Kaminski, T. A., Brackmann, A., da Silva, L. P., Nicoletti, A. M., & Roberto, B. S. (2013). Changes in culinary, viscoamylographic and sensory characteristics during rice storage at different temperatures. *Journal of Stored Products Research*, 53, 37–42.
<https://doi.org/10.1016/j.jspr.2013.02.003>
- Kong, X., Chen, Y., Zhu, P., Sui, Z., Corke, H., & Bao, J. (2015). Relationships among Genetic, Structural, and Functional Properties of Rice Starch. *Journal of Agricultural and Food Chemistry*, 63(27), 6241–6248.
<https://doi.org/10.1021/acs.jafc.5b02143>
- Kusbiantoro, B., & Mardiah, Z. (2016). *PENGARUH SUHU DAN LAMA PENYIMPANAN TERHADAP SIFAT SENSORI RASA DAN AROMA PADA BERAS* *Aroma Compounds of some Indonesian Varieties View project Rice Bran Development Project View project*.
<https://www.researchgate.net/publication/303311419>
- Lang, G. H., Lindemann, I. da S., Ferreira, C. D., Hoffmann, J. F., Vanier, N. L., & de Oliveira, M. (2019). Effects of drying temperature and long-term storage conditions on black rice phenolic compounds. *Food Chemistry*, 287(February), 197–204.
<https://doi.org/10.1016/j.foodchem.2019.02.028>
- Lehmann, U., & Robin, F. (2007). Slowly digestible starch - its structure and health implications: a review. *Trends in Food Science and Technology*, 18(7), 346–355. <https://doi.org/10.1016/j.tifs.2007.02.009>

- Li, S. C., Chou, T. C., & Shih, C. K. (2011). Effects of brown rice, rice bran, and polished rice on colon carcinogenesis in rats. *Food Research International*, 44(1), 209–216.
<https://doi.org/10.1016/j.foodres.2010.10.034>
- Li, X., He, Y., Xie, Y., Zhu, D., Yang, L., Wang, S., & Liu, H. (2022). Effect of catalase on lipid oxidation and flavor substances of α - instant rice during storage. *Food Science and Technology (Brazil)*, 42.
<https://doi.org/10.1590/fst.46822>
- Lii, C.-Y., Lai, V. M. F., & Tsai, M.-L. (1998). CORRELATION BETWEEN THE PHYSICAL PROPERTY, EATING QUALITY AND THE MOLECULAR STRUCTURE OF RICE-STARCHY SYSTEMS. *Zywnosc Technologia Jakosc*, 4(17), 72–86.
- Lisle, A. J., Martin, M., & Fitzgerald, M. A. (2000). Chalky and Translucent Rice Grains Differ in Starch Composition and Structure and Cooking Properties. *Cereal Chemistry*, 77(5), 627–632.
- Little, R. R., Hilder, G. B., & Dawson, E. H. (1958). Little, R.R., Hilder, G.B., & Dawson, E.H. (1958). Differential effect of dilute alkali on 25 varieties of milled white rice. *Cereal Chemistry*, 35, 111-126. *Cereal Chemistry*, 35, 111–126.
- Liu, J., Liu, M., Liu, Y., Jia, M., Wang, S., Kang, X., Sun, H., Strappe, P., & Zhou, Z. (2020). Moisture content is a key factor responsible for inducing

rice yellowing. *Journal of Cereal Science*, 94.
<https://doi.org/10.1016/j.jcs.2020.102988>

Liu, K., Li, Y., Chen, F., & Yong, F. (2012). Changes in physicochemical characteristics of rice during storage at different temperatures. *Journal of Stored Products Research*, 48, 25–29.
<https://doi.org/10.1016/j.jspr.2011.08.005>

Liu, K., Li, Y., Chen, F., & Yong, F. (2017). Lipid oxidation of brown rice stored at different temperatures. *International Journal of Food Science and Technology*, 52(1), 188–195. <https://doi.org/10.1111/ijfs.13265>

Liu, Y., Shad, Z. M., Strappe, P., Xu, L., Zhang, F., Chen, Y., & Li, D. (2022). A review on rice yellowing: Physicochemical properties, affecting factors, and mechanism. *Food Chemistry*, 370.
<https://doi.org/10.1016/j.foodchem.2021.131265>

Maningat, C. C., & Juliano, B. O. (1973). Alkali Digestibility Pattern, Apparent Solubility and Gel Consistency of Milled Rice Los Baiios (Philippines). *Starch Starke*, 30, 125–127.

Mastuti, R. D., Subagiya, S., & Wijayanti, R. (2020). Serangan *Sitophilus oryzae* Pada Beras Dari Beberapa Varietas Padi dan Suhu Penyimpanan. *Agrosains : Jurnal Penelitian Agronomi*, 22(1), 16.
<https://doi.org/10.20961/agsjpa.v22i1.34672>

Meullenet, J. F., Marks, B. P., Hankins, J. A., Griffin, V. K., & Daniels, M. J. (2000). Sensory quality of cooked long-grain rice as affected by rough

rice moisture content, storage temperature, and storage duration. *Cereal Chemistry*, 77(2), 259–263.
<https://doi.org/10.1094/CCHEM.2000.77.2.259>

Min, B., McClung, A. M., & Chen, M. H. (2011). Phytochemicals and Antioxidant Capacities in Rice Brans of Different Color. *Journal of Food Science*, 76(1). <https://doi.org/10.1111/j.1750-3841.2010.01929.x>

Müller, A., Nunes, M. T., Maldaner, V., Coradi, P. C., Moraes, R. S. de, Martens, S., Leal, A. F., Pereira, V. F., & Marin, C. K. (2022). Rice Drying, Storage and Processing: Effects of Post-Harvest Operations on Grain Quality. *Rice Science*, 29(1), 16–30.
<https://doi.org/10.1016/j.rsci.2021.12.002>

Nugent, A. P. (2017). Health properties of resistant starch. *Nutrition Bulletin*, 42(1), 10–41. <https://doi.org/10.1111/nbu.12244>

Ohno, T., & Ohisa, N. (2005). Studies on Textural and Chemical Changes in Aged Rice Grains. *Food Sci. Technol. Res.*, 11(4), 385–389.

Oki, T., Masuda, M., Kobayashi, M., Nishiba, Y., Furuta, S., Suda, I., & Sato, T. (2002). Polymeric procyanidins as radical-scavenging components in red-hulled rice. *Journal of Agricultural and Food Chemistry*, 50(26), 7524–7529. <https://doi.org/10.1021/jf025841z>

Oko, A. O., Ubi, B. E., & Dambaba, N. (2012). Rice Cooking Quality and Physico-Chemical Characteristics: a Comparative Analysis of Selected Local and Newly Introduced Rice Varieties in Ebonyi State, Nigeria.

Food and Public Health, 2(1), 43–49.

<https://doi.org/10.5923/j.fph.20120201.09>

Osborne, J. W., & Costello, A. B. (2004). Sample size and subject to item ratio in principal components analysis. *Practical Assessment, Research, and Evaluation*, 9(11). <https://doi.org/10.7275/ktzq-jq66>

Parnsakhorn, S., and J. L. (2013). *Changes in Physicochemical Characteristics of Germinated Brown Rice and Brown Rice during Storage at Various Temperatures. Agricultural Engineering International: CIGR Journal 15 (2): 293-303. 15(2), 293–303.*

Patindol, J., Wang, Y. J., & Jane, J. L. (2005). Structure-functionality changes in starch following rough rice storage. *Starch/Staerke*, 57(5), 197–207. <https://doi.org/10.1002/star.200400367>

Pearson, K. (2017, November 9). *What Are the Key Functions of Carbohydrates?* https://www.healthline.com/nutrition/carbohydrate-functions#TOC_TITLE_HDR_3

Rakhmi, A. T., Indrasari, S. D., & Handoko, D. D. (2013). Karakterisasi Aroma dan Rasa Beberapa Varietas Beras Lokal Melalui Quantitative Descriptive Analysis Method. *Informatika Pertanian*, 22(1), 37–44.

REYES, V. G., & JINDAL, V. K. (1990). A Small Sample Back Extrusion Test for Measuring Texture of Cooked-Rice. *Journal of Food Quality*, 13(2), 109–118. <https://doi.org/10.1111/j.1745-4557.1990.tb00011.x>

- Rickman, J. F., & Gummert, M. (2020). *Rice Grain Quality*.
- Rosniyana, A., Hashifah, M. A., & Norin, S. S. (2004). Effect of heat treatment (accelerated ageing) on the physicochemical and cooking properties of rice at different moisture contents. *J. Trop. Agric. and Fd. Sc*, 32(2), 155–162.
- Sadaka, S., & Bautista, R. (2022). *Agriculture and Natural Resources Grain Drying Tools: Equilibrium Moisture Content Tables and Psychrometric Charts*. http://www.uaex.edu/Other_Areas/publications/PDF/
- Shafiekhani, S., Wilson, S. A., & Atungulu, G. G. (2018). Impacts of storage temperature and rice moisture content on color characteristics of rice from fields with different disease management practices. *Journal of Stored Products Research*, 78, 89–97.
<https://doi.org/10.1016/j.jspr.2018.07.001>
- Slade, L., & Levine, H. (1987). Recent advances in starch retrogradation. *Industrial Polysaccharides. In: The Impact of Biotechnology and Advanced Methodologies*, 387–430.
- Smith, C. W., & Dilday, R. H. (2002). *Rice: Origin, History, Technology, and Production*. John Wiley & Sons, Inc.
- Sodhi, N. S., Singh, N., Arora, M., & Singh, J. (2003). Changes in physico-chemical, thermal, cooking and textural properties of rice during aging. *Journal of Food Processing and Preservation*, 27(5), 387–400.
<https://doi.org/10.1111/j.1745-4549.2003.tb00525.x>

- Sompong, R., Siebenhandl-Ehn, S., Linsberger-Martin, G., & Berghofer, E. (2011). Physicochemical and antioxidative properties of red and black rice varieties from Thailand, China and Sri Lanka. *Food Chemistry*, *124*(1), 132–140. <https://doi.org/10.1016/j.foodchem.2010.05.115>
- Soral-Smietana, M., Wronkowska, M., & Amarowicz, R. (2001). Health-promoting function of wheat or potato resistant starch preparations obtained by physico-biochemical process. In T. L. Barsby, A. M. Donald, & P. J. Frazier (Eds.), *Starch: Advances in Structure and Function* (pp. 116–128). The Royal Society of Chemistry.
- Susanti, S., Hendriani, H., Usnawiyah, U., Hafifah, H., & Nazaruddin, M. (2022). Kerentanan Relatif Jenis Beras Terhadap *Sitophilus oryzae* L. (Coleoptera: Curculionidae) Pada Keadaan Kadar Air Rendah. *Jurnal Ilmiah Mahasiswa Agroekoteknologi*, *1*(1), 10. <https://doi.org/10.29103/jimatek.v1i1.8458>
- Suzuki, Y., Sano, Y., Ishikawa, T., Sasaki, T., Matsukura, U., & Hirano, H.-Y. (2003). Starch Characteristics of the Rice Mutant du2-2 Taichung 65 Highly Affected by Environmental Temperatures During Seed Development. *Cereal Chemistry*, *80*(2), 184.
- Syahriza, Z. A., Sar, S., Hasjim, J., Tizzotti, M. J., & Gilbert, R. G. (2013). The importance of amylose and amylopectin fine structures for starch digestibility in cooked rice grains. *Food Chemistry*, *136*(2), 742–749. <https://doi.org/10.1016/j.foodchem.2012.08.053>

- Syahrullah, Aphrodyanti, L., & Mariana. (2019). Kerusakan Beras oleh *Sitophilus Oryzae* L. dari Beberapa Varietas Padi. *Proteksi Tanaman Tropika*, 2(3), 136–142.
- Tamaki, M., Tashiro, T., Ishikawa Masashi, & Ebata, M. (1993). Physico-ecological Studies on Quality Formation of Rice Kernel. *Japanese Journal of Crop Science*, 62(4), 540–546.
- Tong, C., & Bao, J. (2019). Rice lipids and rice bran oil. In J. Bao (Ed.), *Rice chemistry and technology* (4th ed., pp. 131–168). Woodhead Publishing.
- Tsai, M.-L., Li, C.-F., & Lii, C.-Y. (1997). Effects of Granular Structures on the Pasting Behaviors of Starches 1. *Cereal Chemistry*, 74(6), 750–757.
- Tsugita, T., Ohta, T., & Kato, H. (1983). Cooking flavor and texture of rice stored under different conditions. *Agricultural and Biological Chemistry*, 47(3), 543–549. <https://doi.org/10.1080/00021369.1983.10865684>
- U.S. Department of Agriculture. Agricultural Research Service. (2019). *FoodData Central*. FoodData Central. <https://fdc.nal.usda.gov/fdc-app.html#/food-details/746781/nutrients%0Ahttps://fdc.nal.usda.gov/fdc-app.html%23/food-details/171706/nutrients%0Ahttps://fdc.nal.usda.gov/fdc-app.html%23/?query=ndbNumber:11216%0Ahttps://fdc.nal.usda.gov/index.html%0Ahttps://fdc>

- USDA. (2019a). *Food Data*. FoodData Central. <https://fdc.nal.usda.gov/fdc-app.html#/food-details/169760/nutrients>
- USDA. (2019b, April 1). *FoodData Central rice uncooked*. <https://fdc.nal.usda.gov/fdc-app.html#/food-details/168881/nutrients>
- Wang, Y.-J., Wang, L., Shephard, D., Wang, F., & Patindol, J. (2002). *Properties and Structures of Flours and Starches from Whole, Broken, and Yellowed Rice Kernels in a Model Study* (Vol. 79, Issue 3).
- Xiaochang, L., Yan, J., Song, S., Yongkang, L., & liang, gao. (2015). Comparison of Arrhenius model and artificial neuronal network for the quality prediction of rainbow trout (*Oncorhynchus mykiss*) fillets during storage at different temperatures. *LWT - Food Science and Technology*, 60(1), 142–147. <https://doi.org/10.1016/j.lwt.2014.09.030>
- Yadav, B. K., & Jindal, V. K. (2008). Changes in head rice yield and whiteness during milling of rough rice (*Oryza sativa* L.). *Journal of Food Engineering*, 86(1), 113–121. <https://doi.org/10.1016/j.jfoodeng.2007.09.025>
- Yang, Z., Hao, H., Wu, Y., Liu, Y., & Ouyang, J. (2021). Influence of moisture and amylose on the physicochemical properties of rice starch during heat treatment. *International Journal of Biological Macromolecules*, 168, 656–662. <https://doi.org/10.1016/j.ijbiomac.2020.11.122>
- Yeager, S. (1998). Fibre: The ultimate healer. In *The Doctors Book of Food Remedies* (pp. 184–185). Rodale Press, Inc.

- Yoshida, H., Tanigawa, T., Yoshida, N., Kuriyama, I., Tomiyama, Y., & Mizushina, Y. (2011). Lipid components, fatty acid distributions of triacylglycerols and phospholipids in rice brans. *Food Chemistry*, *129*(2), 479–484. <https://doi.org/10.1016/j.foodchem.2011.04.102>
- Yu, S., Ma, Y., & Sun, D. W. (2009). Impact of amylose content on starch retrogradation and texture of cooked milled rice during storage. *Journal of Cereal Science*, *50*(2), 139–144. <https://doi.org/10.1016/j.jcs.2009.04.003>
- Zhang, C., Zhou, L., Zhu, Z., Lu, H., Zhou, X., Qian, Y., Li, Q., Lu, Y., Gu, M., & Liu, Q. (2016). Characterization of Grain Quality and Starch Fine Structure of Two Japonica Rice (*Oryza Sativa*) Cultivars with Good Sensory Properties at Different Temperatures during the Filling Stage. *Journal of Agricultural and Food Chemistry*, *64*(20), 4048–4057. <https://doi.org/10.1021/acs.jafc.6b00083>
- Zhang, M., & Liu, K. (2022). Lipid and Protein Oxidation of Brown Rice and Selenium-Rich Brown Rice during Storage. *Foods*, *11*(23). <https://doi.org/10.3390/foods11233878>
- Zhao, Q., Lin, J., wang, C., Yousaf, L., Xue, Y., & Shen, Q. (2021). Protein structural properties and proteomic analysis of rice during storage at different temperatures. *Food Chemistry*, *361*(17), 130028. <https://doi.org/10.1016/j.foodchem.2021.130028>

- Zhou, X., Ying, Y., Hu, B., Pang, Y., & Bao, J. (2018). Physicochemical properties and digestibility of endosperm starches in four indica rice mutants. *Carbohydrate Polymers*, *195*, 1–8. <https://doi.org/10.1016/j.carbpol.2018.04.070>
- Zhou, Z., Robards, K., Helliwell, S., & Blanchard, C. (2002). Review Composition and functional properties of rice. *International Journal of Food Science and Technology*, *37*, 849–868.
- Zhou, Z., Robards, K., Helliwell, S., & Blanchard, C. (2007). Effect of storage temperature on cooking behaviour of rice. *Food Chemistry*, *105*(2), 491–497. <https://doi.org/10.1016/j.foodchem.2007.04.005>
- Zhou, Z., Yang, X., Su, Z., & Bu, D. (2016). Effect of ageing-induced changes in rice physicochemical properties on digestion behaviour following storage. *Journal of Stored Products Research*, *67*, 13–18. <https://doi.org/10.1016/j.jspr.2016.01.004>
- Zhu, D., Zhang, H., Guo, B., Xu, K., Dai, Q., Wei, C., Wei, H., Gao, H., Hu, Y., Cui, P., & Huo, Z. (2016). Effect of Nitrogen Management on the Structure and Physicochemical Properties of Rice Starch. *Journal of Agricultural and Food Chemistry*, *64*(42), 8019–8025. <https://doi.org/10.1021/acs.jafc.6b03173>
- Zhu, L. J., Liu, Q. Q., Wilson, J. D., Gu, M. H., & Shi, Y. C. (2011). Digestibility and physicochemical properties of rice (*Oryza sativa* L.)

flours and starches differing in amylose content. *Carbohydrate Polymers*, 86(4), 1751–1759. <https://doi.org/10.1016/j.carbpol.2011.07.017>

Ziegler, V., Ferreira, C. D., Goebel, J. T. S., El Halal, S. L. M., Santetti, G. S., Gutkoski, L. C., Zavareze, E. da R., & Elias, M. C. (2017). Changes in properties of starch isolated from whole rice grains with brown, black, and red pericarp after storage at different temperatures. *Food Chemistry*, 216, 194–200. <https://doi.org/10.1016/j.foodchem.2016.08.045>