List of Tables

Table No.	Title	Page No.
2.1	Types of pigmented rice	7
2.2	Fruit characteristics of some passiflora species found in India	18
2.3	Various rheological models	21
2.4	Mathematical models used to fit the equilibrium MSI of extruded products	25
3.1	Proximate composition of rice cultivars	53
3.2	Physical properties of raw rice cultivars	55
3.3	Mineral profiles of three rice cultivars determined by atomic absorption spectroscopy (AAS)	56
3. 4	Viscography parameters of three rice flour	57
3.5	Cooking characteristics of three rice grain samples	59
3.6	Texture profile analysis (TPA) of cooked rice	60
3.7	DSC thermograms of rice flours	61
3.8	Antioxidant activity of three rice cultivars	65
3.9	Quantification of predominant phenolic acids present in three rice cultivars	68
3.10	Color measurement and phytochemical compositions of pulp	82
3.11	Quantification of vitamins and phenolic acids of passion fruit pulp	85
4.1	Coded levels of independent variables for the central composite design (CCD)	92
4.2	Analysis of variance (ANOVA) for the fitted quadratic polynomial model	97
4.3	Physical and chemical compositions of powder	107
4.4	Quantification of vitamins and phenolic acids of passion fruit pulp and foam mat powder	109
5.1	Independent variable values of the extrusion process and their corresponding level	118

5. 2	Analysis of variance (ANOVA) for the fitted quadratic polynomial model	123
5.3	DSC thermograms of rice flours	134
5.4	Quantification of compounds vitamins and anthocyanin of control (C) and optimized (O) extrudate	137
5.5	Different models for rheological study	147
5.6	Effect of passion fruit powder on steady shear rheological properties of dough	148
5.7	Sum of sensory scores for the quality attributes of extruded samples	159
5.8	Preferences to the importance of quality attributes of the extrudates	159
5.9	Membership function of 5 point linguistic scale	164
5.10	Similarity values for extruded samples	166
6.1	Equilibrium relative humidity of selected salt solution at various temperature levels	171
6.2	Mathematical model used to fit the equilibrium moisture sorption isotherm of optimized extrudates	172
6.3	Storage study of antioxidant stability of TPC	173
6.4	Sorption isotherm models and their respective constants and statistical parameters	176
7.1	Percentage yield obtained from each sample when extracted using different solvents	188
7.2	Inductively coupled plasma mass spectrometry (ICP-MS) analysis for arsenic species	192

List of Figures

Figure No.	Title	Page No.
2.1	(a) Rice paddy, (b) Short kernel red rice locally called umling ame (UA), (c) Long kernel red rice locally called lingkang ame (LA) and (d) Short kernel white rice locally called pungpo ame (WR)	8
2.2	Flow chart showing the synthesis of proanthocyanidins and anthocyanins	10
2.3	(a) Flavonoid structure and (b) Class of flavonoid	11
2.4	Passion fruit samples (a) unripe passionfruit and (b) ripe passionfruit (c) pulp with seed (d) pulp (e) rind of fruit and (f) storage of pulp in container	17
3.1	Viscosity profile of three different rice cultivars	58
3.2.	Differential scanning calorimetry (DSC) graphs of three rice cultivars	61
3.3	X-Ray Diffraction (XRD) of three rice flour a) LA b) UA and c) WR	63
3.4	Scavenging capacity of three (LA, UA and WR) rice cultivars (a) Chelating activity and (b) DPPH activity	66
3.5	Typical FT-IR spectra of (a) LA (b) UA and (c) WR	67
3.6	RP-HPLC chromatograms of (a) LA (b) UA and (c) WR	70
3.7	ATR-FT-IR chromatogram of pulp	84
4.1	Effect of (a) whipping time (WT) and (b) methyl cellulose (MC) on foam density of passion fruit pulp	95
4.2	Response surface 3D graph on;(a-b) effect of methyl cellulose, whipping time and temperature on vitamin c content, (c-d) effect of methyl cellulose, whipping time and temperature on total phenolic content, and (e-f) effect of methyl cellulose, whipping time and temperature on hygroscopicity of powder	103
4.3	Comparison between experimental and predicted value obtained from RSM and ANN modelling (a) vitamin C, (b) TPC and (c) Hygroscopicity	106
4.4	FT-IR spectra of passion fruit powder	108

5. 1	Response surface 3D graphs on; (a-b) effect of screw speed (rpm), temperature (˚C) and moisture content (%) on expansion ratio (%); (c-d) effect of screw speed (rpm), temperature and moisture content (%) on water absorption index (%); (e-f) effect of screw speed (rpm); total phenolic content (mg/100g); (g-h) effect of screw speed (rpm) and temperature (˚C), moisture content and temperature (˚C) on 2, 2´-diphenyl-1-picrylhydrazyl (%)	131
5.2	FT-IR graph of control (C) and optimized (O) extrudates	133
5.3	DSC graph of control (C) and optimized (O) extrudates	134
5.4	XRD graph of control (C) and optimized (O) extrudates	135
5.5	SEM of control (a and b) and optimized (c and d) sample at 100 and 2500 magnification	136
5.6	Shear stress vs. shear rate of (a) control and (b) optimized product	149
5.7	Angular frequency (ω) vs. storage modulus (G′) and loss modulus (G″)	150
5.8	Angular frequency (ω) vs. complex modulus (η*)	150
5.9	Fuzzy logic score card for evaluation of extruded products	159
5.10	Distribution of 5-point sensory scale	163
5.11	Graphical representation of triplet (a,b,c) and its membership function	163
6.1	Antioxidant stability during storage	173
6.2	Moisture sorption isotherm (MSI) of optimized extrudates at three different temperatures	174
7.1	Photographs of six samples tested. (a) red rice locally known as umling ame (UA), (b) red rice bran (RB), (c) white rice locally known as pungpo ame (WR), (d) Red rice polished (PRR), (e) extruded red rice (C :control) and (f) extruded red rice incorporated with passion fruit powder (O :optimized)	184
7.2	DPP-4 inhibition activity	189
7.3	Effect of different rice sample extracts in different solvent on GLP-1 secretion	190