

Monitoring of Rice Quality for Jeonju Bibimbab

Song-I Lee^{1*}, Deok-Ryeol Lee¹, Seung-Hyun Cho¹, Kab-Cheol Kim¹, Soon-Young So¹, Ki-Kwon Lee¹

¹⁾ *Jeollabuk-do Agricultural Research and Extension Services, Iksan 570-704, Korea*

ABSTRACT

This study was carried out to investigate the current use and the demand for Jeonju-bibimbab rice and to suggest the suitable range of bibimbab rice. We conducted a survey on varieties and rice quality of Jeonju bibimbab restaurants from April to August 2016. In a survey of 12 bibimbab restaurants in Jeonju, the restaurants showed that 83% of the 10 restaurants were using shindongjin rice variety. Characteristics of rice suitable for bibimbab were showed low stickiness, high hardness, so it should keep the shape of rice when cooked and mixed with the ingredients. and people tend to prefer a large grain of rice. Also, the rice used in bibimbab restaurants were examined the average percentages of head rice ratio 89%, protein content 6% and moisture content 14.5%. These results suggest that the quality of rice, which is suitable for bibimbab, is similar to the range of common rice. Thousand grain weight over 24g is especially preferred. In conclusion, the quality and grain size of rice preferred for bibimbab rice was the level of Shindongjin.

Key words : Bibimbab, variety, Quality, Eating quality

Address : Jeollabuk-do Agricultural Research and Extension Services, Iksan 570-704, Korea

Tel : . 063-290-6074

E-mail : song0922@korea.kr