scorched texture of rice according to moisture content of frozen rice

[72] In addition to confirm the efficiency of the susceptor according to the shape of the frozen rice in Experimental Example 2, the temperature of the susceptor and the scorched texture of the rice according to the microwave heating were confirmed by changing the content of the moisture ingredient included in the frozen rice.

[73] [Table 2]

Ingredient	Example 4		Example 5		Example 6	
	Wt (g)	Wt%	Wt(g)	Wt%	Wt(g)	Wt%
Rice	100	48.45%	100	44.17%	100	40.6%
Purified moisture	100	48.45%	120	53.00%	140	56.8%
Soybean oil	5	2.42%	5	2.21%	5	2.03%
Lecithin	1.4	0.68%	1.4	0.62%	1.4	0.57%
Total	206.4	100%	226.4	100%	246.4	100%

[74] Frozen rice of Examples 4 to 6 was manufactured at ingredient ratios according to Table 2, and 200 g of the frozen rice was put in a container with a circular susceptor having a diameter of 14.7 cm and heated in a microwave oven of 700 W for 6 minutes, and during the heating process, the maximum and average temperatures of the susceptors were measured. In addition, the colors after

heating the frozen rice of Examples 4 to 6 were measured and then compared with the color after heating frozen rice in a microwave oven without a susceptor (Comparative Example 4), and a color difference ΔE was calculated and compared in the same manner as in Experimental Example 2 (Table 3).

[75] [Table 3]

	Comparative Example 4	Example 4 (moisture 48.45%)	Example 5 (moisture 53%)	Example 6 (moisture 56.8%)
Presence or absence of susceptor	X	O	O	O
Susceptor maximum temperature (℃)		127.00	114.00	109.00
Susceptor average temperature (℃)		105.00	99.00	92.00
Color difference compared to Comparative Example 4 (ΔE)	-	3.66	3.22	3.16

[76] As a result, compared to Comparative Example 4 heated without the susceptor, the packaged frozen rice of Examples 4 to 6 heated in the microwave with the susceptor had higher maximum temperature and average temperature of the susceptor. Among them, the maximum/average temperature of the susceptor was measured to be higher in packaged frozen rice with a lower moisture content in the frozen rice. In addition, even in the comparison result in color difference with Comparative Example 4 without using the susceptor, it was confirmed that more scorched portions after heating were formed in packaged frozen rice having a

	Wt(g)	Wt%	Wt(g)	Wt%	Wt(g)	Wt%
Rice	1000	48.37%	1000	47.23%	1000	45.93%
Purified moisture	1060	51.27%	1060	50.06%	1060	48.68%
Soybean oil	6	0.29%	56	2.64%	116	5.33%
Lecithin	1.4	0.07%	1.4	0.07%	1.4	0.06%
Total	2067.4	100%	2117.4	100%	2177.4	100%

[82] Frozen rice of Examples 7 to 9 was manufactured at ingredient ratios according to Table 4, and 200 g of the frozen rice was put in a container with a circular susceptor having a diameter of 14.7 cm and heated in a microwave oven of 700 W for 6 minutes, and during the heating process, the maximum and average temperatures of the susceptors were measured. In addition, the colors after heating the frozen rice of Examples 7 to 9 were measured and then compared with the color after heating frozen rice prepared according to an ingredient ratio of Example 8 in a microwave oven without a susceptor (Comparative Example 5) and a color difference ΔE was calculated and compared in the same manner as in Experimental Example 2 (Table 5).

[83] [Table 5]

	Comparative Example 5	Example 7 (oil 0.29%)	Example 8 (oil 2.64%)	Example 9 (oil 5.33%)
Presence or absence of susceptor	X	O	O	O
Susceptor maximum temperature (°C)		109.00	130.00	130.00
Susceptor average temperature(°C)		92.00	124.00	123.00