

Review of: "Chemical, physical, and functional properties of Thai indigenous brown rice flours"

Manop Suphantharika¹

¹ Mahidol University

Potential competing interests: The author(s) declared that no potential competing interests exist.

This work studied the chemical, physical, and functional properties of Thai indigenous brown rice flours. This is a well-designed and adequately executed work, which can be considered for publication, on the condition that the following points are addressed:

- 1). The difference between brown rice flour and white rice flour, i. e. commercial rice flour (CMRF) should be clearly explained in the Introduction.
- 2). Page 3: Methodology for the determination of bulk density should be revised. The bulk density is determined by carefully transferring flour into the measuring cylinder without any trapping. The tapped density is determined by trapping the cylinder containing the sample for a certain number of trapping at a specified displacement amplitude. The authors should consult the following reference:
Jinapong, N., Suphantharika, M., & Jamnong, P. (2008). Production of instant soymilk powders by ultrafiltration, spray drying and fluidized bed agglomeration. *Journal of Food Engineering*, 84(2), 194-205.
- 3). Page 10: Bulk density is shown in Table 2 (not Table 1).
- 4). The most recently published article on physicochemical and rheological properties of flour and starch from Thai pigmented rice cultivars should be cited in this manuscript:
Tangsrianugul, N., Wongsagonsup, R., & Suphantharika, M. (2019). Physicochemical and rheological properties of flour and starch from Thai pigmented rice cultivars. *International Journal of Biological Macromolecules*, 137, 666-675.