



**UNIVERSITI PUTRA MALAYSIA**

**CHEMICAL COMPOSITION OF STABILIZED RICE BRAN MILLING  
FRACTIONS AND CHARACTERIZATION OF THEIR FERULIC ACID  
RICH EXTRACTS**

**RAJA ROHAYA BT. RAJA SULAIMAN**

**FSTM 2010 7**



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**MASTER OF SCIENCE  
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**2010**



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RICH EXTRACTS**

**By**

**RAJA ROHAYA BT. RAJA SULAIMAN**

**Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia, in  
Fulfilment of the Requirements for the Degree of Master of Science**

**September 2009**



## DEDICATION



*To my dearest.....*

*.....loving **hubby** (for the unbreakable patience and understanding...), who would have loved to see this thesis completed.*

*For my beloved....*

*..... **Che** and **Ayah** (for the strength and courage...), who have devoted themselves for their children well-beings.*

*To **Kak Inie**, **Kak Nora**, **Adique**, **Imie**, **Irie**, **Idie** and **Iden**...and also my other family members and in-laws....*

*....Thank you*

*.... Thank you*

*.....Thank you*

*Lastly, but not the least....to my precious **Nik Muhammad Nafiz Najwan**....*

*You are the best gift yet the toughest test...*

Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfilment of the requirement for the degree of Master of Science

**CHEMICAL COMPOSITION OF STABILIZED RICE BRAN MILLING FRACTIONS AND CHARACTERIZATION OF THEIR FERULIC ACID RICH EXTRACTS**

By

**RAJA ROHAYA BINTI RAJA SULAIMAN**

**September 2009**

**Chairman : Dr Azizah Hj. Abd. Hamid, PhD**

**Faculty : Food Science and Technology**

The research was carried out to study the characteristics of local stabilized rice bran. Four rice bran-milling fractions, after stabilized by microwave heating, were analyzed for their chemical composition. Its potential as a source of phenolic antioxidants was investigated by assessing the Total Phenolic Compounds (TPC) by spectrophotometry and the effect of stabilization. The fraction with the highest yield of TPC was subjected to High Performance Liquid Chromatography (HPLC) analysis for phenolic compounds profiling. The yield and selectivity of different extraction solvents for phenolic compounds analysis were investigated. Phenolic acid content of the crude extract of the 1<sup>st</sup> Rice Bran Milling Fraction which fractionated by Sephadex LH-20 column chromatography was determined by HPLC. The antioxidant capacity of isolated rice bran extracts were assayed by Ferric Thiocyanate (FTC) and Thiobarbituric Acid Reactive Substances (TBARS). Results showed that all milling fractions especially the 1<sup>st</sup> fraction were rich in fat, protein, carbohydrates and total dietary fibre (TDF). The TPC found in rice bran in



decreasing order was: Fraction 1 > Fraction 3 > Fraction 2 > Fraction 4. The TPC of all fractions were detected at 257-488 mg ferulic acid equivalent/kg. The stabilization gave no losses of phenolic compounds in all bran fractions studied except for Fraction 3. The efficiency of various solvent to extract phenolic acids from rice bran in decreasing order was: 1 % acidified water > ethanol > acetone  $\approx$  methanol > ethyl acetate. The 1<sup>st</sup> rice bran milling fraction contained highest of ferulic acid, followed by *p*-coumaric, caffeic acid and sinapic acid. Rice bran was found to be potentially a source of phenolic compounds particularly the 1<sup>st</sup> milling fraction. The amount of TPC in fractionated extracts (Fraction A – D) was about 6-folds higher than that in stabilized rice bran. Fraction C and D contained higher ferulic acid at 831.51 and 841.54 ppm; respectively, may ideally serve as the ferulic acid-rich extracts. FTC and TBARS methods showed Fraction A - D possessed significantly higher inhibition activities than that of  $\alpha$ -tocopherol. Thus, the fractionation employed was efficient in obtaining the ferulic acid rich-extracts with comparable antioxidative activities. Apart from increasing the utilizations of local raw materials, the first rice bran fraction was found to be an excellent source of energy, fat, mineral and could be a very good source of dietary fiber and other nutrients especially many health-promoting components such as ferulic acid. Therefore, the rice bran fraction can be a potential natural source of antioxidants or as a value-added product to variety of functional foods.

**Keywords:** rice bran, stabilization, proximate composition, total phenolic compounds (TPC), fractionation, ferulic acid-rich extract, FTC, TBARS, antioxidant activity.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia  
sebagai memenuhi keperluan untuk ijazah Master Sains

**KOMPOSISI KIMIA BAHAGIAN KISARAN DEDAK BERAS YANG  
DISTABILKAN DAN PENCIRIAN EKSTRAK YANG KAYA ASID  
FERULIK**

Oleh

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Penyelidikan ini dijalankan bagi mengkaji ciri-ciri dedak beras tempatan yang distabilkan. Empat fraksi kisaran dedak beras, setelah distabilkan melalui pemanasan mikrogelombang, dianalisis bagi komposisi kimia mereka. Potensi sebagai sumber antioksidan fenolik dikaji melalui penentuan Jumlah Sebatian Fenolik (JSF) dengan kaedah spektrofotometer serta kesan ke atas penstabilan. Fraksi dengan hasil JSF yang tertinggi dianalisis dengan Kromatografi Cecair Prestasi Tinggi (KCPT) bagi sebatian fenolik. Hasil dan kecenderungan pelbagai pelarut pengekstrakan ke atas analisis sebatian fenolik telah diselidik. Kandungan asid fenolik bagi ekstrak kasar fraksi kisaran-pertama dedak beras yang telah diperingkatkan melalui kromatografi turus Sephadex LH-20 telah ditentukan KCPT. Kaedah FTC dan TBARS telah digunakan untuk mengkaji keupayaan antioksidan ekstrak dedak beras. Keputusan menunjukkan semua fraksi kisaran terutama fraksi pertama adalah kaya lemak, protein, karbohidrat dan Jumlah Serabut Diet (JSD). JSF dedak beras yang ditemui mengikut turutan menurun: Fraksi 1 > Fraksi 3 > Fraksi 2 > Fraksi 4. JSF kesemua fraksi dikesan sebanyak 257 - 488 mg bersamaan asid ferulik /kg.

Penstabilan itu tidak menyebabkan kehilangan sebatian fenolik dalam semua fraksi dedak kecuali Fraksi 3. Kecekapan pelbagai pelarut untuk mengekstrak asid fenolik daripada dedak beras dalam turutan menurun adalah: air berasid 1 % > etanol > aseton  $\approx$  metanol > etil asetat. Fraksi kisaran-pertama dedak beras mengandungi asid ferulik yang tertinggi, diikuti oleh asid *p*-kumarik, asid kafeik, dan asid sinapik. Dedak beras didapati berpotensi sebagai sumber sebatian-sebatian fenolik terutama Fraksi kisaran-pertama. Amaun JSF ekstrak terperingkat (Fraksi A - D) adalah 6 kali lebih tinggi daripada dedak yang distabilkan. Fraksi C dan D mengandungi lebih tinggi asid ferulik iaitu 831.51 dan 841.54 ppm, adalah sesuai sebagai ekstrak kaya-asid ferulik. Kaedah FTC dan TBARS menunjukkan Fraksi A - D mempunyai aktiviti perencatan lebih tinggi dan signifikan daripada  $\alpha$ -tocopherol. Oleh itu, pemeringkatan yang digunakan adalah berkesan dalam mendapatkan ekstrak kaya-asid ferulik dengan aktiviti antipengoksida yang setanding. Selain meningkatkan penggunaan bahan-bahan mentah tempatan, fraksi pertama dedak beras didapati sebagai sumber terbaik tenaga, lemak, mineral dan mungkin satu sumber serat pemakanan yang amat bagus dan nutrien lain terutama banyak komponen-komponen yang meningkatkan kesihatan seperti asid ferulik. Oleh itu, fraksi dedak beras ini mungkin berpotensi sebagai satu sumber antipengoksida semulajadi atau sebagai satu nilai tambah produk untuk pelbagai jenis makanan berfungsi.

**Katakunci:** dedak beras, penstabilan, komposisi proksimat, Jumlah Sebatian Fenolik (JSF), pemeringkatan, ekstrak kaya-asid ferulik, FTC, TBARS, aktiviti antipengoksida.



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I certify that an Examination Committee met on **8.9.2009** to conduct the final examination of **Raja Rohaya Binti Raja Sulaiman** on her **Master of Science** thesis entitled "**Chemical Composition Stabilized Rice Bran Milling Fractions And Characterization Of Their Ferulic Acid Rich Extracts**" in accordance with Universiti Pertanian Malaysia (Higher Degree) Act 1980 and Universiti Pertanian Malaysia (Higher Degree) Regulations 1981. The Committee recommends that the candidate be awarded the relevant degree. Members of the Examination Committee are as follows:

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Date : 12 August 2010



## **DECLARATION**

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any other degree at Universiti Putra Malaysia or other institutions.

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**RAJA ROHAYA RAJA SULAIMAN**

Date : 8 September 2009

## TABLE OF CONTENTS

	<b>Page</b>
<b>DEDICATION</b>	ii
<b>ABSTRACT</b>	iii
<b>ABSTRAK</b>	v
<b>ACKNOWLEDGEMENTS</b>	vii
<b>APPROVAL</b>	viii
<b>DECLARATION</b>	x
<b>LIST OF TABLES</b>	xiii
<b>LIST OF FIGURES</b>	xiv
<b>LIST OF ABBREVIATIONS</b>	xvii
<b>CHAPTER</b>	
<b>1 INTRODUCTION</b>	1
<b>2 REVIEW OF THE LITERATURE</b>	4
<b>2.1</b> Botanical Aspects, History and Trade Overview of Rice	4
<b>2.2</b> Rice Bran	6
2.2.1 Rice Bran Production	6
2.2.2 Composition of Rice Bran	10
2.2.3 Properties of Rice Bran	16
2.2.4 Rice Bran Stabilization	18
2.2.5 Uses of Rice Bran	20
2.2.6 Health Claims of Rice Bran	21
<b>2.3</b> Rice Bran Potentials as A Source of Phenolic Compounds	23
2.3.1 Chemistry and Biosynthesis of Phenolic Compounds	24
2.3.2 Analysis of Phenolic Compounds	30
2.3.3 Ferulic Acid	37
2.3.4 Ferulic Acid Utilizations	39
<b>2.4</b> Antioxidants	40
2.4.1 Phenolic Antioxidants	41
2.4.2 Evaluation of Antioxidant Status	42
<b>3 CHEMICAL COMPOSITION OF STABILIZED RICE BRAN MILLING FRACTIONS</b>	52
<b>3.1</b> Introduction	52
<b>3.2</b> Materials and Methods	54
3.2.1 Materials	54
3.2.2 Methods	56
3.2.3 Statistical Analysis	62
<b>3.3</b> Results and Discussions	63
3.3.1 Macronutrients Composition of Stabilized Rice Bran Fractions	63



3.3.2	Vitamins and Minerals of Stabilized Rice Bran Fractions	72
3.3.3	Amino Acid Composition of Stabilized Rice Bran Fractions	78
3.4	Conclusions	81
<b>4</b>	<b>PHENOLIC COMPOUNDS OF RICE BRAN AS MEASURED BY SPECTROPHOTOMETRY AND HIGH PERFORMANCE LIQUID CHROMATOGRAPHY (HPLC)</b>	<b>82</b>
4.1	Introduction	82
4.2	Materials and Methods	84
4.2.1	Materials	84
4.2.2	Methods	85
4.2.3	Statistical Analysis	89
4.3	Results and Discussions	90
4.3.1	TPC as Measured by Spectrophotometer	90
4.3.2	Phenolic Acids in the 1 <sup>st</sup> Rice Bran Milling Fraction as Measured by HPLC	97
4.4	Conclusions	106
<b>5</b>	<b>FRACTIONATION AND ANTIOXIDATIVE PROPERTIES OF RICE BRAN CRUDE EXTRACTS</b>	<b>107</b>
5.1	Introduction	107
5.2	Materials and Methods	109
5.2.1	Materials	109
5.2.2	Methods	110
5.2.3	Statistical Analysis	113
5.3	Results and Discussions	115
5.3.1	Analysis of Crude Extract from the 1 <sup>st</sup> Rice Bran Milling Fraction	115
5.3.2	Determination of Ferulic Acid in Fractionated Rice Bran Extracts	119
5.3.3	Antioxidative Properties of Fractionated Rice Bran Extracts	121
5.4	Conclusions	131
<b>6</b>	<b>CONCLUSIONS AND RECOMMENDATIONS FOR FUTURE RESEARCH</b>	<b>132</b>
6.1	GENERAL CONCLUSION	132
6.2	RECOMMENDATIONS FOR FUTURE RESEARCH	134
	<b>BIBLIOGRAPHY</b>	<b>135</b>
	<b>APPENDICES</b>	<b>170</b>
	<b>BIODATA OF THE STUDENT</b>	<b>185</b>
	<b>LIST OF PUBLICATIONS</b>	<b>186</b>