

# “Functional Properties of Fermented Rice Bran”



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Large conference room on the 1F, Graduate  
School of Agricultural Science. (1階大会議室)

Rice bran (RB) is a by-product of the rice milling process, which refers to the processing of brown rice into polished rice. RB is well known to have beneficial properties. However, the utilization of these compounds is limited and need more effort to increase its functional properties. One of the methods that can significantly increase the added value of RB as well as its bioactivity is the solid-state fermentation. It can also be one of the strategies in the production of RB as a functional ingredient with higher bioactivity for health promotion effects.

Keywords: bioactive compounds; fermentation; functional properties; rice bran; solid-state fermentation.