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Nuroonggi is a traditional Korean rice food made of scorched cooked rice. After cooking rice in the pot, a thin crust and yellowish scorched rice usually is left in the bottom of the cooking pot. Instant Nuroonggi product can be eaten easily after 3 minutes by pouring hot water. To improve the quality of instant Nuroonggi, we investigated the effect of three different cooking conditions; treated time with 700W microwave (2, 3, 3.5 or 4 minutes), baking time (2, 2.5, 3, 3.5 or 4 minutes) and starch type (corn, mung bean or potato) and compared chemical and physical properties. The instant Nuroonggi was analyzed about quality properties and sensory characteristics. As microwave processing time lengthened, water content in the resulting product reduced and it tended to harden, which also led to low score in color acceptability. Therefore, three minutes was considered to be appropriate for microwave processing. As for baking quality characteristics over time, if baking time is more than four minutes, the results appeared to have strongly bitter burn flavor and hard texture. And when baking time was three minutes, nutty flavor was higher, so three minutes is found to be the most applicable. In terms of acceptability of flavor, samples with functional corn starch with increased flavor and crispness was the highest on 6.20; instant Nuroonggi improved restoring force when treated with microwave for 3 minutes, made from corn starch, and baked for 3 minutes.