

ABSTRACT

THE STUDY OF PHYSICAL CHARACTERISTICS AND DRYING RATE OF HEALTHY DRIED NOODLES WITH MIXED TAPIOCA AND WHEAT FLOUR

By

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The purposes of this research were to know the effect of adding starch flour as a substitution material of wheat flour on the drying rate, physical characteristics and to compare the physical characteristics of healthy dried noodles with commercial noodles. The experiment was designed with four different composition ratio of starch flour and wheat flour which are 0 : 100 % ; 10 : 90 % ; 20 : 80 % , and 30 : 70 % and symbolized with C₀, C₁₀, C₂₀, and C₃₀, respectively. The results shows that the coefficient of drying rate (k) of C₀ is 0,014, highest than the other compositions. Furthermore , the adding of starch flour tends to decrease the cooking loss, water absorption and volume ratio, but tends to increase the water content and the tensile strength of the healthy noodles. Comparison between healthy dried noodles and commercial noodles on the physical characteristics shows that it does not significant different. The healthy dried noodles show the similar physical characteristics to the commercial noodles.

Key words : dried noodles , the rate of drying , mechanical and physical characteristics