

蒟蒻粉與蒟蒻凍添加量對蒟蒻油麵性質之影響

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摘要

本研究探討蒟蒻形態及添加濃度對生油麵與熟油麵之調理性質、TPA (TURE PROFILE ANALYSIS , 質地特性描述分析) 與感官品評之影響, 尋求最適化之加工條件。油麵之調理性質包括PH 值、含水率、色澤、蒸煮增重率、蒸煮損耗率、蒸煮增容率等, 而TPA包括粘著性、硬度、膠性、咀嚼性、內聚性等。實驗結果顯示: 各組生麵條的含水率會隨添加比例的增加而上升, 蒟蒻粉組的蒸煮增重率如此, 蒟蒻凍組則減少, 但各組蒸煮損耗率則都減少, 而生油麵的PH值會下降, 熟油麵則上升, 各組的生、熟油麵之L值、B值隨添加量增加而減少, 而A值反而增加, 使麵條的黃色度降低, 趨向紅藍色, 尤其熟麵條更顯著。再經TPA分析顯示各組熟麵條的粘著性會增加, 硬度、膠性、咀嚼性方面則蒟蒻凍組隨添加量增加而增加, 蒟蒻粉組則相反, 內聚性皆比空白組低。感官品評後以5 %、10 % 蒟蒻凍組、3 % 蒟蒻粉組可被接受, 但5 % 蒟蒻凍組最受品評員喜愛。

關鍵詞: 蒟蒻粉、蒟蒻凍、油麵,

目錄

一 緒論--P1 二 文獻回顧--P3 2.1蒟蒻的沿革--P3 2.2蒟蒻粉的製作--P3 2.3蒟蒻粉的主要成分與結構--P4 2.4蒟蒻粉的特性--P4 2.5蒟蒻的生理作用--P17 2.6蒟蒻的應用--P20 2.7麵條的沿革--P23 2.8麵條的種類--P24 2.9油麵的原料--P27 2.10油麵製作程序--P30 三 材料與方法--P33 3.1實驗材料--P33 3.1.1原料--P33 3.1.2化學藥品--P33 3.1.3儀器設備--P34 3.2實驗方法--P34 3.2.1原料分析--P34 3.2.2蒟蒻凍的製作--P35 3.2.3油麵的製作--P35 3.2.4蒟蒻油麵的蒸煮--P36 3.3品質分析--P36 3.3.1 pH值之測定--P36 3.3.2 生麵條含水率--P36 3.3.3色澤的測定--P37 3.3.4蒸煮增重率--P37 3.3.5蒸煮增容率--P37 3.3.6蒸煮損耗率之測定--P38 3.3.7麵條蒸煮後之TPA質地特性描述分析--P38 3.4官能品評--P38 3.5統計與分析--P39 3.6實驗流程--P39 四 結果與討論--P41 4.1 原料分析--P41 4.1.1 蒟蒻精粉原料分析--P41 4.1.2 麵粉原料分析--P41 4.2 品質分析--P44 4.2.1 pH值測定--P44 4.2.2 生麵條含水率--P45 4.2.3 色澤測定--P45 4.2.4 蒸煮增重率--P57 4.2.5 蒸煮增容率--P60 4.2.6 蒸煮損耗率--P60 4.2.7 TPA (ture profile analysis) 質地特性描述分析--P60 4.2.8 感官品評--P61 五 結論--P71 參考文獻--P72

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