

# EFFECT OF ADDITION AMOUNT OF KONJAC FLOUR AND GEL ON PROPERTIES OF WET CHINESE NOODLES

林鴻崇、張耀南、顏裕鴻

E-mail: 9018741@mail.dyu.edu.tw

## ABSTRACT

TO FIND THE MOST APPROPRIATE FOOD-PROCESSING CONDITION , THE AIM OF THIS RESEARCH IS EMPHASIZED ON THE INFLUENCES MADE BY KONJAC FORMATION AND THE ADDITION AMOUNT ON COOKING UNCOOKED WET CHINESE NOODLES AND COOKED ONES , TPA ( TURE PROFILE ANALYSIS ) TEXTURE AND SENSORY TEST . FOOD-PROCESSING CONDITION INCLUDE : PH VALUE、 MOISTURE CONTENT、 L、 A、 B VALUE、 COOKING WEIGHT GAIN、 COOKING LOSS AND COOKING VOLUME GAIN . TPA TEXTURE INCLUDE : ADHESIVENESS、 HARDNESS、 GUMMINESS、 CHEWINESS AND COHESIVENESS . THE FOLLOWING ARE THE RESEARCH RESULTS : ( 1 ) THE MOISTURE CONTENT OF EACH GROUP OF UNCOOKED NOODLES RISES IN PROPORTION AS THE INCREASE OF KONJAC INGREDIENT , AND SO IS COOKING WEIGHT GAIN OF EACH KONJAC FLOUR GROUP . ( 2 ) WITH THE INCREASE OF KONJAC INGREDIENT , THE COOKING WEIGHT GAIN RATE OF EACH KONJAC GEL GROUP GOES DOWN . ( 3 ) WITH THE INCREASE OF KONJAC INGREDIENT , THE COOKING LOSS OF KONJAC FLOUR GROUP AND KONJAC GEL GROUP GOES DOWN . ( 4 ) THE PH VALUE OF UNCOOKED NOODLES GOES DOWN WHILE THAT OF THE COOKED NOODLES THE RISES . ( 5 ) THE L AND B VALUE OF KONJAC FLOUR GROUP AND KONJAC GEL GROUP GO DOWN IN PROPORTION AS THE INCREASE OF INGREDIENT , WHILE A VALUE OF KONJAC FLOUR GROUP AND KONJAC GEL GROUP RISE . THE YELLOW COLOR OF COOKED NOODLES GOES DOWN , WHOSE COLOR IS CLOSE TO RED AND BLUE . AFTER TPA , THE CONCLUSION IS MADE AS FOLLOWS : ( 1 ) IN PROPORTION AS THE INCREASE OF KONJAC INGREDIENT , THE ADHESIVENESS OF KONJAC FLOUR GROUP AND KONJAC GEL GROUP RISE . ( 2 ) THE HARDNESS , GUMMINESS AND CHEWINESS OF EACH KONJAC GEL GROUP RISE , WHILE HARDNESS、 GUMMINESS AND CHEWINESS OF KONJAC FLOUR GROUP GO DOWN . ( 3 ) THE COHESIVENESS OF KONJAC FLOUR GROUP AND KONJAC GEL GROUP ARE LOWER THAN THAT OF CONTROLLED TRADITIONAL NOODLES . AFTER SENSORY TEST , THE MOST ACCEPTABLE GROUP ARE : KONJAC GEL GROUP : 5 % AND 10 % AND KONJAC FLOUR GROUP 3 % . AND KONJAC FLOUR GROUP 3 % IS BELOVED BY ALL THE JUDGES .

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