麵粉與澱粉之種類及混合比例對速食麵品質之影響

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摘 要

中文摘要 速食麵的生產過程依序包括，混合、壓延、切條並形成波狀、蒸煮、切斷、淋味、油炸、冷卻、包裝。本研究針對製作麵糰時所添加之麵粉和澱粉，依添加比例之不同（88：12、76：24）及種類的不同（高筋麵粉、中筋麵粉、馬鈴薯澱粉、樹薯澱粉）對速食麵品質之影響進行探討。測其組成份（水份、粗蛋白質、灰份）和麵條之物理性質（泡煮增重率、泡煮增容率、色澤分析、Tensile strength），並進行品質試驗（感官品評），進而找出八種麵條其最適之加工條件。結果顯示最適條件為使用高筋麵粉和馬鈴薯澱粉依76：24比例混合，其泡煮增重率為162％、泡煮增容率為100％、Tensile strength為33.33 g/mm2、感官品評整體口感最好。 八種麵糰基本組成與速食麵麵條之泡煮增重率、泡煮增容率進行相關性分析，結果顯示麵糰水份與增重率呈現顯著正相關，麵糰粗蛋白質與增重率呈現顯著正相關。 八種麵糰基本組成與速食麵麵條品質（Tensile strength、色澤試驗、感官品評）進行相關性分析，結果顯示麵糰水份與Hunter L值呈現顯著正相關，與Hunter b值呈現顯著負相關，麵糰粗蛋白質與Hunter b值呈現顯著負相關。

關鍵詞 : 0

目錄

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