

Formulation of Flakes made from mocaf-black rice-tapioca high in protein and dietary fiber by soy and jack bean flour addition

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Abstract	<p>The aim of this study is to determine the chemical and sensory properties of flakes made by mocaf-black rice - tapioca supplemented with soy and jack bean flour as a breakfast alternative high in protein and dietary fiber, we conducted a factorial randomized design experiment. Treatments factors consist of type of supplementation flour (D): D1 = soybean flour, D2 = jack bean flour and percentage of supplementation flour (K): K1= 10%, K2 = 20% and K3 = 30%. Analyzed variables were 1) Chemical properties (water content, ash content, total fat, total protein, carbohydrate by difference, and dietary fiber) and 2) sensory properties. The hedonic test was conducted to determine the level of consumer acceptance of 50 semitrained panelists. Chemical data were analyzed by F-test, and Duncan's Multiple Range Test (DMRT) and Sensory data were analyzed by Friedman test. The best treatment combination in this study was D2K1 (jack bean flour: 10%). Flakes D2K1 has 9.43 % (wet basis/wb) water content, 1.58 % db ash content, 5.76 % db protein content, 4.95% db fat content, 78.29 % db carbohydrate by difference content and 17,08 % db fiber content. The hedonic test values were texture 3.7 (like a little), colour 3.6 (like a little), aroma 3.8 (like a little), and flavour 3.6 (like a little).</p>
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