ABSTRACT

Djulis (Chenopodium formosanum Koidz.) has attracted attention worldwide for its nutritional value and health benefit. To examine the potential application of djulis soluble dietary fibre (DSDF) in oriental starch-based staple products, we supplemented wheat flour with DSDF in different proportions to investigate the rheological properties of dough and determine the sensory and textural profile of salted noodles. For dough characteristics measured by farinography and extensography, increased amount of DSDF decreased the departure time, stability, arrival time and extensibility of dough, but increased the maximum resistance to extension. The cooking loss and hardness of salted noodles increased with increased amount of DSDF. However, the overall sensory acceptability did not differ between salted noodles with DSDF and controls (p<0.05). In conclusion, DSDF could be proportional incorporated into wheat flour and have a positive influence on salted noodle sensory quality.

REFERENCES