**Research Title** Product development of rice berry flour substituted

 of wheat flour in chiffon type cake

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**Abstract**

 Product development of chiffon cake using riceberry flour is aimed substituted 100% wheat flour to 100% riceberry flour. The sensory test consisted of 30 people, the test showed that chiffon cake recipe with riceberry flour 100% has the most points overall acceptance at 7.70. And tester advised that of chiffon cake using riceberry flour is too sweet, researchers have to reduce the sugar level in the formula is 3% at 75 50 25. The chiffon cake to reduce sugar 75% was accepted. Chiffon cake flour using riceberry flour reducing 75% sugar, measuring the colors found that the color L \* a \* and b \* 4.38 32.46 and 9.37 respectively. Chemical composition, crude protein, fat and ash found that 6.64 18.70 and 1.31 respectively.

**Keywords** : Rice flour, Chiffon, berries, wheat gluten.