

Research Title	Drying of rice noodles (khanomjeen)
Researchers	PatchareeChalermnan, ArthitKitnork
Research Consultants	Assistant ProfessorDr.ChoothaweepPalagawong Na Ayudhya
Degree	Food Technology Faculty of Agricultural Technology Bachelor of Science Rajabhat Maha Sarakham University
Year	2016

Abstract

This research aims to determine the optimum temperature (by using the a_w and the percent moisture content) for drying rice noodles at different temperatures of 70, 80 and 90 °C for 3 hours. To study the rehydration of dried noodles by using a microwave at 800 Watt at ratio of noodles 20 g per 200 ml of water for 4 minutes And to compare dried noodles with the fresh noodles (fermented flour) in color, toughness and consumer acceptance (9-Point Hedonic Scale test). The results showed that the optimum temperature for drying noodles is 70 ° C for 3 hours, with the a_w of 0.572 moisture content of 7.509. The dried noodles at 90 ° C showed the best rehydration. The color of the noodles after rehydrate tends toward yellow. And the toughness is 0.026 N. The dried noodles at 70 °C were accepted by most consumers at the overall liking of 7.466.

Keywords: rice noodles (Khanomjeen), temperature, rehydration, drying, toughness

