**Research Title** Drying of rice noodles (khanomjeen)

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**Abstract**

This research aims to determine the optimum temperature (by using the aw 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 aw 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