**Research Title** The substitution of wheat flour with quinoa in brownie.

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**Abstract**

This research aims to study how to produce brownies using

quinoa flour instead of wheat flour in 100%. By selecting a hybrid approach

using a mixer beat cream cheese. Or foaming and acceptance testing with

the appearance, color, texture, sweetness and overall liking of the consumers

of 30, determined by means testing Hedonic 9 Scale. And test the

physical properties using machine Texture Analyser. Measurement of

texture. Color measurement using machine ColorFlex EZ. The nutritional analysis

Product brownies. Find a way to beat the cream cheese mixture. Earn

recognition from consumers over how to beat the combination of foam, with

the overall level is 7.65. It also found that brownie. Made from flour, quinoa has

a hardness of 0.55 ± 0.12 grams and has a chemical composition as follows

25.95±0.55 percent protein, 8.17±0.15 percent fat, ash and 0.04±0.01

percent respectively.

**Keywords:** Quinoa flour, Wheat flour, Brownie, Celiac disease, Gluten