

Research Title	The substitution of wheat flour with quinoa in brownie.
Researchers	Aorathai Hongsri & Rattana suphantha
Research Consultants	Miss sananthorn Pichai
Organization	Food Technology Faculty of Agricultural Technology Bachelor of Science Rajabhat Maha Sarakham University
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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

