

Transparency Phenomenon in Kuew Teow

Authors : Muhammad Heikal Ismail, Law Chung Lim, Hii Ching Lik

Abstract : In maintaining food quality and shelf life, drying is employed in food industry as the most reliable perseverance technique. In this way, heat pump drying and hot air drying of fresh rice noodles was deduced to freeze drying in achieving quality attributes of oil content Scanning Electron Microscope (SEM) images, texture, and colour. Soxthlet analysis shows freeze dried noodles contain more than 10 times oil content, distinct pores of SEM images, higher hardness by more than three times, and wider colour changes by average more than two times to both methods to explain the less transparency physical outlook of freeze dried samples.

Keywords : freeze drying, heat pump drying, noodles, Soxthlet

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