

Quinoa Choux Cream Gluten Free

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Abstract : The objectives of this research is aim to study the standard formula of choux cream recipe. Formulation of choux cream were used gluten free as a replacer with flour in choux dough, quinoa milk in cream and shelf life on product. The results showed the acceptance test using 30 target consumers revealed that liking of choux dough with water 34%, egg 30% flour 19% butter 16% baking powder 1% and cream with milk 68% sugar 13% butter 6.8% egg 4.5% and vanilla 0.9%. The gluten free exhibited the formulation of dough is rice flour 12% potato starch 26% tapioca 7.7% and quinoa flour 4.3%. The ratio of corn flour at 40% had significant effects on liking of viscosity for quinoa cream. During storage by Total viable count (TVA) were kept in room temperature for 8 hours and chilled for 18 hours.

Keywords : choux cream, gluten free, quinoa, dough

Conference Title : ICNFS 2015 : International Conference on Nutrition and Food Sciences

Conference Location : Zurich, Switzerland

Conference Dates : July 29-30, 2015