

Effect of Different Oils on Quality of Deep-fried Dough Stick

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Abstract : The aim of this study was to determine the effect of oils on chemical, physical, and sensory properties of deep-fried dough stick. Five kinds of vegetable oil which were used for addition and frying consist of: palm oil, soybean oil, sunflower oil, rice bran oil, and canola oil. The results of this study showed that using different kinds of oil made significant difference in the quality of deep-fried dough stick. Deep-fried dough stick fried with the rice bran oil had the lowest moisture loss and oil absorption ($p \leq 0.05$), but it had some unsatisfactory physical properties (color, specific volume, density, and texture) and sensory characteristics. Nonetheless, deep-fried dough stick fried with the sunflower oil had moisture loss and oil absorption slightly more than the rice bran oil, but it had almost higher physical and sensory properties. Deep-fried dough sticks together with the sunflower oil did not have different sensory score from the palm oil, commonly used for production of deep-fried dough stick. These results indicated that addition and frying with the sunflower oil are appropriate for the production of deep-fried dough stick.

Keywords : deep-fried dough stick, palm oil, sunflower oil, rice bran oil

Conference Title : ICNFS 2016 : International Conference on Nutrition and Food Sciences

Conference Location : Zurich, Switzerland

Conference Dates : July 21-22, 2016