

Quality of Donut Supplemented with Hom Nin Rice Flour

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Abstract : Hom Nin rice (*Oryza Sativa* L.) was processed into flour and used to substitute wheat flour in donuts. The donuts were prepared with 0, 20, 40, 60, and 80% Hom Nin rice flour (HNF). The donuts were subjected to proximate, texture, color and sensory evaluations. The results of the study revealed that the ash, moisture, crude fiber contents increased while crude fat and protein contents decreased as the level of HNF increased. The hardness and chewiness of donut increased as the HNF increased but the cohesiveness, springiness, and specific volume decreased. Color of donut (L*, a*, and b* values) decreased with the addition of HNF. Overall acceptability for the 20-40% HNF additions did not differ significantly from the score of the 100% wheat flour.

Keywords : Hom Nin rice, donut, texture evaluation, sensory evaluation

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