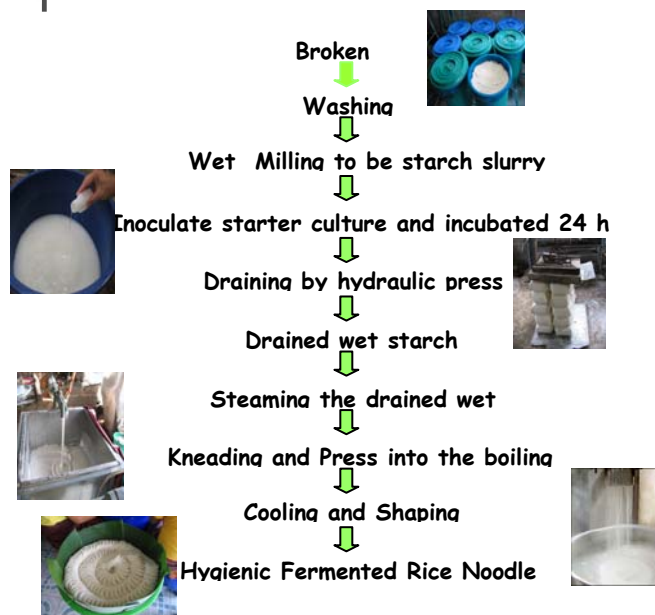


Silver Prize

Korea International Women's Invention Exposition 2010 (KIWIE 2010)

Develop Process



Hygienic Fermented Thai Rice Noodle

The effect of *Lactobacillus plantarum* P1 on the physico-chemical properties of rice flour and Khanom-jeen characteristic were investigated. The chemical analysis of rice flour during fermentation showed that there were significant effect on pH, lactic acid content, amylase content and reducing sugar content. Lactic acid, amylase and reducing sugar content increased during fermentation. The physical properties of rice flour during fermentation showed greater solubility and reduced swelling power. The pasting properties were determined using a rapid viscosity analyzer (RVA), the result indicated the gelatinization temperature, the RVA peak viscosity decreased. The scanning electron micrographs showed some pits on the surface of granules that may thus change the amorphous region of the flour as well as the chemical, physical and Khanom-jeen characteristics modify. Khanom-jeen made from rice flour during fermentation sample had increased stress at maximum load. From this result we presume that fermentation improved the tensile properties of Khanom-jeen.

Patent application number : Pending

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