

Special project	The study on the amount of jackfruit seed flour in replacement of some starch in Crisp rice products.
Authors	Marisa Piangchompoo and Sasiprahpa Sriburin
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ABSTRACT

Jackfruit seeds are the most left raw material from jackfruit, so it's not much to be eaten and discarded without use, although jackfruit seeds contain many nutrients including carbohydrates, proteins, fats, iron, phosphorus, and vitamins. Therefore, jackfruit seeds have been modified to starch. In this study, Crisp rice was used as a product to replace jackfruit seed flour in the replacement of some starch in Crisp rice products with the purpose to study the optimum amount of jackfruit seed flour in the replacement of some starch in Crisp rice products, nutrition, and the acceptance of customer in Crisp rice products by jackfruit seed flour by RCBD (Randomized Complete Block Design). There were 30 panelists who analyzed the difference in the mean using DMRT (Duncan's New Multiple Range Test) using statistical Package.

The study found that the suitable amount of jackfruit seed flour in Crisp rice products was 50 percent. The panelist accepted the appearance, color, smell, taste, texture (crispness), overall liking, with an average of 7.40, 7.23, 7.06, 7.53, 7.86 and 7.90 respectively. When analyzing the variance, it was found that there was no significant difference ($p > 0.05$) Nutrition of the Crisp rice products by jackfruit seed flour 100 grams, providing 542 kilocalories of energy, carbohydrates 58.1 grams, protein 2.2 grams, fat 33.4 grams, sugar 3.4 grams, sodium 609 grams, moisture 4.22 grams, ash 2.08 grams, and consumers are 100 percent accepted.

Keywords: Crisp rice, Jackfruit seed flour