

**THE EFFECT OF INCORPORATION OF RED LENTILS
FLOUR ON THE QUALITY OF NON-FRIED INSTANT
NOODLE**

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TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENT	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	x
ABSTRAK	xi
CHAPTER 1 INTRODUCTION	
1.1 Background and problem statement	1
1.2 Significant of study	2
1.3 Objectives of study	2
CHAPTER 2 LITERATURE REVIEW	
2.1 Noodle consumption	3
2.2 Noodle classification	3
2.3 Instant noodles	5
2.4 Non-fried instant noodles making	5
2.5 Raw material for noodle processing	6
2.5.1 Flour	7
2.5.2 Water	8
2.5.3 Salt	9
2.5.4 Alkaline reagent	10
2.6 Pulses	10
2.7 Protein content	13
2.8 Starch digestibility	14
2.9 Glycemix Index	16
2.10 Sensory quality of noodles	19
CHAPTER 3 METHODOLOGY	
3.1 Materials	21
3.2 Non-fried instant noodles making	21
3.3 Preparation of samples for proximate analysis	22
3.4 Proximate analysis	22
3.4.1 Determination of moisture content by using air oven method	22
3.4.2 Determination of fat content by using Soxhlet extraction	23
3.4.3 Determination of crude protein by using Kjeldahl method	24
3.4.4 Determination of ash by using total ash method	25
3.4.5 Determination of crude fiber by acid and alkaline digestion method	26
3.4.6 Determination of carbohydrate content	27
3.5 Determination of calorie	27
3.6 Determination of cooking time	28

3.7	Sensory quality	29
	3.7.1 Quantitative Descriptive Analysis (QDA)	29
	3.7.2 Hedonic scale	29
3.8	Physical analysis	30
	3.8.1 Texture analysis	30
	3.8.2 Colour measurement	31
CHAPTER 4 RESULT AND DISCUSSION		
4.1	Proximate analysis	32
4.2	Calorie	35
4.3	Sensory evaluation	36
	4.3.1 Quantitative Descriptive Analysis (QDA)	36
	4.3.2 Acceptance Test	38
4.4	Physical analysis	39
	4.4.1 Firmness	39
	4.4.2 Colour of uncooked and cooked instant noodles	41
CHAPTER 5 CONCLUSION AND RECOMMENDATION		43
CITED REFERENCES		44
APPENDICES		48
<i>CURRICULUM VITAE</i>		64

ABSTRACT

THE EFFECT OF INCORPORATION OF RED LENTILS FLOUR ON THE QUALITY OF NON-FRIED INSTANT NOODLE

The aim of this study was to develop non-fried instant noodles in which lentils flour was added at 10, 30 and 50 percent levels. The products were compared to a control noodle (100% wheat flour). It was observed that the protein, ash and moisture content increased significantly ($p < 0.05$) when the level of lentils flour was increased. There was no significant difference ($p < 0.05$) between all samples for fat and crude fiber content. The lightness ('L' value) and yellowness ('b value) decreased significantly ($p < 0.05$) when the level of lentils flour was increased. In the other hand, the redness ('a' value) was increased significantly ($p < 0.05$) when the level of lentils flour was increased. The firmness increased significantly ($p < 0.05$) with lentils flour level and was evidenced by both instrumental analysis and quantitative descriptive analysis (QDA). The QDA showed that the perception in overall appearance, elasticity, smoothness, overall texture and overall quality increasingly deviate from the control with increased addition of lentils flour. However, yellowness, firmness and after taste were increased with increasing lentils flour into non-fried instant noodle. The incorporation of red lentil flour noodles with 10% lentils flour level was considered to be as acceptable as the control for overall quality and taste on hedonic scale rating given by panelists.