

that each kind of bakery products and Thai traditional sweets required different sizes of soybean hull powder. Large size soybean hull powder was suitable for substituting certain ingredients in dried and crisp products such as Kanom Sommanus and medium size powder was suitable for substituting in those of moderately dried and moist products such as fancy cookies, waffle, banana cup cake and Kanom Kleeplumduan. While small size powder was suitable for substituting in those of rather highly moist products such as chocolate fudge cake, Kanom Salee, Kanom Lookchub and Salapao. Furthermore, it was found that as the amount of soybean hull powder in high fiber products and Thai traditional sweets increased, the sensory score of overall acceptability decreased ($p>0.05$).

The consumer sensory evaluation of high fiber products using 30 % substitution of some ingredients by soybean hull of appropriate powder size showed that the panel accepted all of these products. The most preferred high fiber formulas were fancy cookies, waffle, banana cup cake, Kanom Lookchub, Salapao and Kanom Sommanus. Moreover, all high fiber bakery products and Thai traditional sweets contained more total dietary fiber and less energy when compared with each control formula.