

better in corn than rice products. Based on expansion index, protein content, cost and availability, two formulas : one from corn and one from rice (Pathumthani 60) at the level of 15 % fish powder were selected for further studies. The selected formulas were seasoned with 4 different flavors i.e. sweet, roasted chicken, sweet paprika and cuttlefish ; then tested for acceptability in adult. The results showed that roasted chicken flavor of both products was the most acceptable. The roasted chicken flavored corn and rice products were 100 % accepted in preschool children ; whereas, they were rated as 4.12 ± 0.85 and 3.95 ± 0.97 , respectively on a 5-point face scale by school children. However, the scores were not significantly different ($p > 0.05$).

Corn product contained 19.2 g% of protein, 12.6 g% of fat, 59.6 g% of carbohydrate, 784 mg% of calcium, 8.1 mg% of iron, 116 μ g% of iodine and 429 kcal/100g. Whereas, rice product contained 20.0 g% of protein, 12.1 g% of fat, 58.4 g% of carbohydrate, 821 mg% of calcium, 7.9 mg% of iron, 185 μ g% of iodine and 422 kcal/100g. These products met recommended caloric distribution with the energy contributed from protein, fat and carbohydrate of corn and rice products were 18.0, 26.4, 55.6 and 19.0, 25.8, 55.4 %kcal, respectively. These products contained balanced essential amino acid pattern, with valine being the most limiting amino acid but their amino acid scores were greater than 70 % when compared to FAO/WHO standard of 1973. Essential fatty acid contents of corn and rice products were 6,165 and 6,341 mg%, respectively. Shelf life of plain and finished products in metallized plastic bags were at least 3 months at room temperature.