

Puntareeyar Rojanapornthip 2006: The Use of Taro Flour for Thai Dessert.
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The purpose of this research was to study the quality and utility of taro flour in the three kinds of Thai dessert, Kanom Peuk, Mokaeng Puek and Bualoy Peuk. To make flour from fresh taro, it was found that taro flour could be produced to about 30 % by weight of fresh taro. The physical properties of taro flour as determined for $L^*a^*b^*$ values were 90.55, 0.85 and 5.82 respectively, and a_w was 0.568. The peak viscosity of taro flour was 140 RVU. The proximate analysis of taro and taro flour for moisture, protein, fat, crude fiber, ash and carbohydrate content were 70%, 2.1%, 0.1%, 2.0%, 0.98% and 24.82% respectively while those of taro flour were 4.2%, 0.5%, 8.2%, 3.98%, 8.1%, 75.01%, respectively. The amylose content was 16.47%. Three recipes for each kind of Thai dessert were tested by panelists and one recipe from those of 3 was selected as a basic formula to study the amount of water added into taro flour. The results showed that the ratio of water : taro flour to make Kanom Peuk, Mokaeng Puek and Bualoy Peuk should be 70:30, 50:30 and 20:30, respectively. To compare the preference test of Kanom Peuk made from fresh taro and taro flour, it was found that there was no significant difference ($p > 0.05$). All of the products made from taro flour were accepted at moderate level by means of central location test. The taro flour kept in polypropylene package for 8 weeks was determined for quality of shelf-life. It was found that the total plate count was 7.0×10^4 CFU/g while yeast and mold were < 10 CFU/g and the products made from 8th week taro flour were accepted moderately. The cost of taro flour was 60 baht / kg.

Student's signature

Thesis Advisor's signature

