

Abstract

Thailand is the first producer and exporter of tapioca starch-derived products in the world. The objectives of this project were to study the effect of modified starch and xanthan gum on non-dairy gluten-free pancakes texture. Non-dairy pancakes were prepared by using soy bean milk instead of cow milk. Also, the use of edible oil instead of butter on the flavor and texture of pancake was also evaluated. Gluten-free pancake prepared by substitution of wheat flour by tapioca starch and modified starch. The study the effect of substitution, different ratio was studied using mixture design. The pasting properties were first determined using Rapid Visco Analyzer (RVA). Texture analysis was then used to evaluate texture profile and firmness of the developed pancake samples. From the results, higher in wheat still gave higher liking over softness and firmness and overall texture. The different concentration of modified starch gave no significant different in texture. Higher amount in MS gave higher liking score on texture attributes. For the effect of xanthan gum, the higher amount of xanthan gum gave higher liking score on texture.

