

Abstract

The aim of this research paper is to show the development of food product for people with dysphagia and to improve the life quality for people with dysphagia using by formulating pudding-liked texture riceberry. Due to the riceberry chemical composition of amylose and amylopectin could result the acceptable range of viscosity according to National Diet Task Force (2002) and nutritional value. As the consideration of texture of food and nutrition value for people with dysphagia is crucial. Riceberry pudding was prepared by grinding riceberry, cooked in water and the addition of chicken breast and spinach for chicken formula. Mushroom formula was prepared by cooking grinded riceberry in water and added soybean and mushroom. Sensory evaluation using 9-point hedonic scale, just about right scale (JAR) ranking test and preference test, was used a tool to select optimal physical and sensorial attributes by 30 panelists with age over 50. In sensorial evaluation result showed that chicken formula 1 and mushroom formula 1 were ranked 1st and 2nd respectively and were preferred by the 30 panelists. Physical and chemical properties were determined by using viscometer and AOAC method, 2002. The viscosity at two temperature 25°C and 60°C of chicken formula 1 at was 9080 cP and 4224 cP. respectively while mushroom formula 1 has 11060 cP and 4760 cP respectively. F₀ determination was done by horizontal water spray retort however the initial loading unit of microorganism's contamination could have effect on F₀ value determination. Sterility test was used to evaluate microbiological testing of accelerated shelf life. Central location testing and home use test were used to carry out the consumer test with the number of 100 consumers . Participated individuals in this research showed the trace of presence of dysphagia but more than half of them show negative sign of hypersalivation which is excessive secretion of saliva.

Keywords: Dysphagia, Riceberry rice, pudding like, viscosity, chicken formula, mushroom formula.