

## Abstract

Three varieties of local sweet potato; Mun Kra Tay, Mun Kai, and Mun Tor Phuek are selected for production of sweet potato flour. Proximate chemical analysis of the three sweet potato flour show that there are 6.72, 6.93, 8.32 % of moisture content; 2.61, 4.07, 2.80% of protein content; 1.74, 1.41, 1.25 of fat content; 3.20, 3.00, 2.97% of fiber content; 1.78, 2.43, 2.74% of ash content; and 83.95, 82.16, 81.92% of carbohydrate content, respectively. From RVU analyzer, show that Mun Kra Tay, Mun Kai, and Mun Tor Phuek have pasting temp. at 83.20, 83.95, 83.25 °C; peak of 217.67, 220.67, 210.00 RVU; break down of 19.33, 72.53, 52.42 RVU ; and set back of 38.50, 56.08, 68.08 RVU, respectively.

The substitution of sweet potato flour with wheat flour at 25% is found to be the optimum ratio to give the best quality of cake in all of the three varieties of sweet potato cake determined by using a method of scoring of cakes. At 25% of Mun Kai and Mun Kra Tay flour can be used in substituted the wheat flour cake with acceptable result by 16 taste panelists.

