

## Abstract

Yam bean was selected in order to produce non-purified in soluble fiber because of its low prices (5 baht/kg). Yam bean powder was produced by using dry milling method with 15.8% yield and then extracted by using 2 steps. The first step was isolation of highly soluble carbohydrate complex (hot water extract). The second step was isolation of moderately soluble carbohydrate complex (cold water extract). The percent yield of fiber extraction was 34.5%. Yam bean NIF powder consisted of 6.0% moisture, 3.4% protein, 1.3% ash, 36.8% carbohydrate, and 51.2% fiber. It was applied as fiber supplementary in salt stick by substitution in portion of wheat flour (all-purpose flour). The fiber content of this product increased by 9.9 times (from 0.3 to 2.8%). The panelists moderately liked this product with the preference score as 7.5, color; 6.9, flavor; 6.8, hardness, and 6.9, overall acceptance.