Abstract

The purpose of this research were to apply Brahmi (Bai Prom mi) which is a Northern Thai native vegetable and rice bran flour into cracker. The main of this study was to investigate the partially substitute to tapioca starch with rice bran flour at 10%, 20% and 30% respectively together with the drying time at 2 and 3 hours (60 °C). Moreover, the proportion of Brahmi (Bai Prom mi) in cracker product at 10%, 20% and 30% were studied. The characterization of linear expression, water activity ($a_w$) and sensory evaluation were analyzed. The different in quantity of rice bran flour and various drying time were not significantly different in linear expression ($p>0.05$) however, there were different in water activity ($a_w$) ($p<0.05$). 20% of rice bran flour with 3 hours of drying time were suitable for replacement in cracker. For sensory evaluation, 20% of rice bran flour and 3 hours of drying time had the highest overall acceptance score compared to others ($p<0.05$). When study various amount of Brahmi (Bai Prom mi) in cracker, the results showed that 20% of Brahmi (Bai Prom mi) was a good at linear expression and low $a_w$. Moreover, it had the highest in sensory evaluation ($p<0.05$).

Keyword: Brahmi (Bai Prom mi) cracker, tapioca starch, rice bran flour