

Project Title	Reducing the amount of oil in banana fried by starch coating method.
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Degree Sought	Bachelor of engineering
Major	Chemical Engineering
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Adviser Project	Assistant Professor Dr.Pathumthip Prabphane
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### ABSTRACT

The objective of this project was studied the reducing of oil content in banana fried by starch coating method. The Latin squares design was used as experimental design. The variable concentration of starch 1.5, 2, 2.5 and 3 weight by volume, frying time as 5, 6, 7 and 8 minutes and different type of flour as glutinous rice flour, rice flour, starch and cornstarch. The oil content was analysed by using soxhlet extractor. The statistical analysis results showed that all three variable were not signification effect on oil adsorption oil in banana fried at temperature frying 140 °C.

