

Project	Black Glutinous Rice (Khao Laum Pua) Tart With Mango Cream	
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Abstract

This study was formulation development of sticky rice (Khao Laum Pua) tart with mango cream by using a structured hedonic scale of nine point sensory evaluation. Three different standard formulas of tart and stuffed cream were analyzed. Results showed 3th formula of tart (พายและทาร์ต, 2544) and cream (จิตฉนา แจ่มเมฆ, 2543) gave the highest score of consumer acceptance. Tart formulations containing sticky rice (Khao Laum Pua) powder at three level (15, 30 and 45 grams) were studied. The color flavor taste texture and over all of mango cream and sugar ration (30:210, 50:190, 70:170 and 90:150) were observed. Findings showed that good and acceptable of sticky rice (Khao Laum Pua) tart with mango cream can be produced using at ratio of 30 and 90 g with 150 g of sugars, respectively. This formulation showed 72% of acceptance which made viable the development of this product.