

Project	Cornflake from rice berry flour	
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Abstract

The purpose of the project is to study about the standard of cornflakes and adjusted rice berry from cornflakes. The study was conducted between rice berry flour and corn flour. Next, study on the storage of rice flour affected the texture of cornflakes from rice berry, refer from two standard formulas that were used by 50 people that include professors and students at Rajamangala University of Technology Krungthep. The second formula is accepted by the testers. This formula is the most commonly used for sensory evaluation: 7.86 ± 0.96 . When the standard formula was applied to rice berry. The ration of rice berry flour and corn flour are 50:50, 60:40 and 70:30, it was found that the third formula had a ratio of 70:30 received the most favorable score 7.34 ± 1.04 . The flavor is not too sweet, the smell was very good and the shape thin and the color was perfect. By testing the cornflakes that keep in the box for 4 weeks, the cornflakes are crisp and smell good.