

<b>Project</b>	Development of Pasteurized Almonds Milk Added Navy Bean using Sweetener	
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### Abstract

This project aims to study the standard formula of pasteurized almonds milk added navy bean using a sweetener. To determine the right amount of navy bean milk and some kind of sweetener to put in the almonds milk. And to study the Consumer acceptance with pasteurized almonds milk added navy bean using a sweetener. The development almond milk. The mixture of almonds, 170 g and 500 g. of water was added with the use of navy bean milk in amounts 20%, 30% and 40% of almonds milk, sugar and determination to put the thought. 10% of the total weight of almonds milk, fortified navy beans milk each formula. Formula 1 in navy beans milk 20% of the total weight of 600 g., sugar 60 g. Formula 2 in navy beans milk 30% of the total weight of 650 g., sugar 65 g. Formula 3 in navy bean milk 40% of total weight 700 g., sugar 70 g., the amount of milk beans. 30% had scores of sensory testing higher and a significant amount. 20% and 40% on formula almond milk added navy beans milk. It was developed using a sweetener instead of sugar, stevia powder and coconut blossom sugar, accounting for 10% of the total weight. The Formula 1 to 65 g. of sugar. Formula 2 to 4 g. of stevia powder and Formula 3 to 65 g. of coconut blossom sugar, were formulated using coconut blossom sugar. Has been recognized by the most scent of coconut blossom sugar taste and also producing uncomplicated suitable for development of pasteurized almonds milk added navy bean using a sweetener.