

Project	Development of Phak kha yaeng (<i>Limnophila geoffrayi</i> Bonati) soup powder by using spray dryer	
Author	Miss Kanokwan	Kamonthpitawan
	Mr. Karn	Pisutsakunsin
	Miss Julalak	Kaewdam
Major	Foods and Nutrition	
Advisor	Miss Pattarabhorn	Pakaweerachat
Academic Year	2018	

Abstract

The objective of this study was to develop the Phak kha yaeng (*Limnophila geoffrayi* Bonati) soup powder product. The 20, 40 and 60 grams of Phak kha yaeng were used to make the soup from sensory evaluation. The best score of color, Flavor taste and overall liking found on the soup with 40 grams of Phak kha yaeng. This formula was selected to make a soup powder by spray drying with 20, 30 and 40% Maltodextrin. The inlet and outlet were 160°C and 86°C, respectively. The water activity (a_w) of soup powder was less than 0.36 when using 40% maltodextrin. The physical analysis found that production yield increasing maltodextrin from 20% to 40% but total thermal efficiency and dissolution were not significantly different.

Keyword: Limnophila Aromatic flour soup, Maltodextrin