

Project	Product development of Brahmi (Bai Prom mi) Cracker	
Author	Miss Chanunchida	Suesran
	Miss Pimpisa	Wateemongkollert
	Mr. Sarayut	Thetrunguang
Major	Foods and Nutrition	
Advisor	Mr. Nisufyan	Nimaming
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Abstract

The purpose of this research were to apply Brahmi (Bai Prom mi) which is a Northern Thai native vegetable and rice bran flour into cracker. The main of this study was to investigate the partially substitute to tapioca starch with rice bran flour at 10%, 20% and 30% respectively together with the drying time at 2 and 3 hours (60 °C). Moreover, the proportion of Brahmi (Bai Prom mi) in cracker product at 10%, 20% and 30% were studied. The characterization of linear expression, water activity (a_w) and sensory evaluation were analyzed. The different in quantity of rice bran flour and various drying time were not significantly different in linear expression ($p>0.05$) however, there were different in water activity (a_w) ($p\leq 0.05$). 20% of rice bran flour with 3 hours of drying time were suitable for replacement in cracker. For sensory evaluation, 20% of rice bran flour and 3 hours of drying time had the highest overall acceptance score compared to others ($p\leq 0.05$). When study various amount of Brahmi (Bai Prom mi) in cracker, the results showed that 20% of Brahmi (Bai Prom mi) was a good at linear expression and low a_w . Moreover, it had the highest in sensory evaluation ($p\leq 0.05$).

Keyword: Brahmi (Bai Prom mi) cracker, tapioca starch, rice bran flour