

Project	Tule Kaen Tawan Product that Using Stevia Instead of Sugar	
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Abstract

The objective of this study was to develop the new Tule Kaen Tawan product stevia instead of sugar with 9 point Color, smell, taste, texture and hedonic scale 50 testers, using SPSS program version 22, Found that the Tule Kaen Tawan product ratio was 10 percent of all-purpose flour, Receive the most acceptance point in each step are 7.06 ± 1.10 7.05 ± 1.07 7.32 ± 0.96 7.54 ± 0.86 and 7.66 ± 0.94 Then find the most appropriate ratio of icing sugar to stevia in 30 40 and 50 percent, Found The object of this study was develop the new Tule Kaen Tawan product that using stevia instead of sugar's the most acceptable by receive the most acceptable by receive the most acceptance point in each step are 7.69 ± 1.16 7.47 ± 1.13 7.68 ± 1.24 7.67 ± 1.26 and 7.76 ± 1.19 after that the objective of the study was to develop the new Tule Kaen Tawan product stevia instead of sugar by using stevia 1 recipe for study the nutritive value of the pre- development standard recipe by using. Inmucal-Nutrients programs version3, And compared with the nutritive value of the pre-development standard recipe, Found Tule Kaen Tawan product That using stevia instead of sugar earn 1,288 kilocalorie and Carbohydrate 98.8 gram which Dropped from the nutritive value of the pre-development standard recipe Protein, fat, calcium, mineral, vitaminA, vitaminB1 and vitaminB2 have not quantity from standard that make Tule kaen Tawan Product that Using Stevia Instead Of Sugar appropriate for Diabetes, Blood pressure, reduce fat from blood vessel, diet and maintain live.