

| | | |
|----------------------|----------------------------|----------------|
| Project | White Mugwort Egg Noodles | |
| Author | Miss Nattha | Thanyawinitkul |
| | Miss Thanchanok | Jancrinak |
| | Miss Thanchanok | Ondang |
| Major | Foods and Nutrition | |
| Advisor | Assistant Professor Pavana | Chalapirom |
| Academic year | 2018 | |

Abstract

The purpose of this research were to test the comparison between the standard egg noodle and egg noodle infused with mugwort. The experiment is also to observe the health benefits that mugwort could provide to the dish. The procedure used the egg noodle formula #2 as the control variable. The noodle composed of 63.75% all-purpose flour, 23.5% water, 10.73% egg yolk, 1.76% salt, and 0.35% baking soda. This formula received the most positive feedbacks from Food and Nutrition instructor. The dependent variables used 3 different amounts of mugwort to make the comparison which amount has the best result. The amounts are differed in 10%, 20%, and 30% of mugwort comparing to the weight of the all-purpose flour. The result discovered that the noodle that has the best result in terms of consistency and the sense of touch. The recipe composed of 56.55% all-purposes wheat flour, 20.85% water, mugwort 11.30%, 9.52% egg yolk, 1.48% salt, and 0.30% baking soda. The differences that can be statistically significant was that the colorations which mugwort contributed gives the noodle a vibrant appearance, delicate aroma, the consistency is perfect not at all the level of too stringy or too chewy, and the mugwort also contributed the new and unique taste to the noodle.