Abstract

This study aimed to develop a dietary fiber fortified yellow alkaline noodles with acceptable physical and sensorial properties. The addition of wheat bran into noodles was divided into 5 concentrations which were 0%, 5%, 10%, 15%, and 20%. Cooking properties, texture profile analysis, and color were analyzed for physical properties. The just about right scale and hedonic scale were used to measure the acceptability of the sensory. The dietary fiber content in noodle was able to be improved by the incorporation of wheat bran. The physical properties of the noodle was affected by addition of the wheat bran. Higher concentration of wheat bran had higher cooking yield and cooking loss, thus weaken the textural properties. Furthermore, the higher concentration of wheat bran had darker color compared lower concentration of wheat bran. The sensory result showed the 10% sample had high value of hedonic result, Just about right scale, and preference test compared to others sample and control. All in all, the sample that showed the best noodle characteristic and acceptance was the 10% noodle sample.