

The development and customer satisfaction of buckwheat sesame milk rice bread

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Abstract

Nowadays people often eat out because of work or surroundings, causing less rice eating habits. We used TaiNong No. 9 rice flour, buckwheat flour, and sesame flour to replace 20 percent of the bread flour to make Buckwheat Sesame Milk Rice Bread. The buckwheat flour is rich in fiber and quercetin, and the sesame flour is rich in vitamin E. Besides having these rich nutrients, they could also increase the aroma of the product.

How is the bread made to keep its chewy texture for 3 days? We studied that the gelatinization degree of rice flour refrigerated overnight could allow the water to be absorbed completely into the paste, which replaces the gluten in flour. In this study, a random satisfaction survey was conducted on consumers in the campus of Chung Hwa University of Medical Technology. Questionnaires were distributed face-to-face and the way of tasting was used to analyze the results of the questionnaire. The Buckwheat Sesame Milk rice bread was used as the sample for the consumer questionnaire. From the results of 80 questionnaires, it was found that the buckwheat sesame milk rice bread tastes, appearance, texture, and serving size are overall satisfaction and beloved by most of the consumers which stands for a high trend.

Keywords: rice flour; buckwheat; sesame; bread

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