CS-02

Quality Characteristics of Noodles Prepared with Pine Needle Powder and Extract during Storage

Jeong Ryae Jeon[1+], Hyang Hee Kim[2], Geum Soon Park[3], Sun Ju Lee[3]

[+1]*Dept. of Food and Nutrition, Yeungnam University*

[2]*Faculty of Hotel Cuisine, Daegu Polytechnic College*

[3]*Dept. of Food Service Industry, Catholic University of Daegu*

This present study summarize our findings on effect of pine needle powder and the water extract on quality characteristics of wet noodle and the changes of microbial count during storage. Lightness of wet noodles were significantly decreased as the amounts of PN powder and water extract added in noodles increased ($p<.001$). But redness and yellowness of noodles showed a tendency of increase by adding of PN powder and the extract($p<.001$). Texture evaluation showed that springiness was the highest in the noodle prepared with 5% PN extract, whereas brittleness was the lowest in 1% PN extract, respectively. At the beginning period of storage, there were significant differences of microbial cell count in PCA and PDA among samples, but significant decreasing was observed after passing 6 days. In correlation between the sensory properties and mechanical properties, a negative correlation was observed color and sleekness, while there was positive correlation with a redness and yellowness. Sensory evaluation showed that odor, taste, texture and overall acceptability were the best at noodle processed with 3% PN extract.

* 담당자 : 박금순

* Tel : 053-850-3512

* 휴대전화 : 011-818-3512

* Fax : 053-850-3512

* E-mail : gspark@cu.ac.kr