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Physicochemical properties of yellow noodle incorporated with breadfruit (*artocarpus altalis*) flour / Nor Hasimah Jusoh.

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Lihat Sebelah

**PHYSICOCHEMICAL PROPERTIES OF YELLOW NOODLE INCORPORATED  
WITH BREADFRUIT (*artocarpus altilis*) FLOUR**

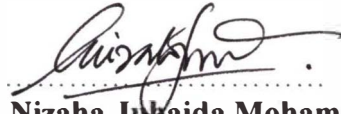
**By  
NOR HASIMAH BINTI JUSOH**

**Research Report submitted in partial fulfillment of  
The requirements for the degree of  
Bachelor of Food Science (Food technology)**

**DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY  
FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE  
UNIVERSITY MALAYSIA TERENGGANU  
2012**

## ENDORSEMENT

The project report entitled **Physicochemical Properties of Yellow Noodle Incorporated with Breadfruit (*artocarpus altilis*) Flour** by **Nor Hasimah binti Jusoh**, Matric No. **UK17949** has been reviewed and corrections have been made according to the recommendations by examiners. This report is submitted to the Department of Food Science & Technology in partial fulfillment of the requirement of the degree of Bachelor of Food Science (Food technology), Faculty of Agrotechnology and Food Science, University Malaysia Terengganu.



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## DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged.

Signature :  .....

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Nor Hasimah Jusoh  
December 2011

## ABSTRACT

It is well known that breadfruit is a tropical fruit and it is native to Malaysia. This study was conducted by collecting the matured breadfruit that is of three month old after flowering, and then processed into flour. The flour was processed by milling the dried sliced of the breadfruit pulp that had been blanched. It was later on incorporated into yellow noodle with different percentage of 2%, 4%, 6%, 8% and 10%. All the samples incorporated at different percentages were further analyzes in terms of physical and chemical characteristic; and also sensory acceptance for the yellow noodle. The control yellow noodle was seems to be more accepted and better than the incorporated yellow noodle with breadfruit flour, in terms of physical and chemical characteristics. However, the incorporation of breadfruit flour of 6% also yield quite a good result compared to others percentage of incorporation in terms of sensory acceptance where it scored 4.17 over 7.

## ABSTRAK

Buah sukun adalah amat terkenal sebagai buah tropikal di Malaysia. Kajian ini telah dijalankan dengan cara memproses buah sukun matang berusia 3 bulan pendebungaan kepada tepung sukun. Tepung tersebut diproses dengan cara mengisar kepingan buah sukun yang telah dikeringkan. Ia kemudiannya dicampur kedalam pembuatan mee kuning dengan peratusan yang berbeza iaitu 2%, 4%, 6%, 8% dan 10%. Semua mee kuning yang dicampur tepung sukun pada peratusan berbeza seterusnya dianalisis dari segi fizikal dan kimia, juga penilaian deria. Mee kuning tanpa campuran tepung sukun adalah lebih diterima dan lebih baik daripada semua mee kuning yang lain yang telah dicampur dengan tepung sukun, dari segi fizikal dan kimia. Walaubagaimanapun, mee kuning yang dicampur dengan 6% tepung sukun juga adalah bagus dan lebih baik berbanding mee kuning lain yang dicampur dengan peratusan berbeza dari segi penerimaan deria dimana ia memperoleh skor 4.17 daripada skor penuh iaitu 7.