

**DRYING TEMPERATURE AND TIME FOR SAGO NOODLES
PROCESSING**

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

DRYING TEMPERATURE AND TIME FOR SAGO NOODLE PROCESSING

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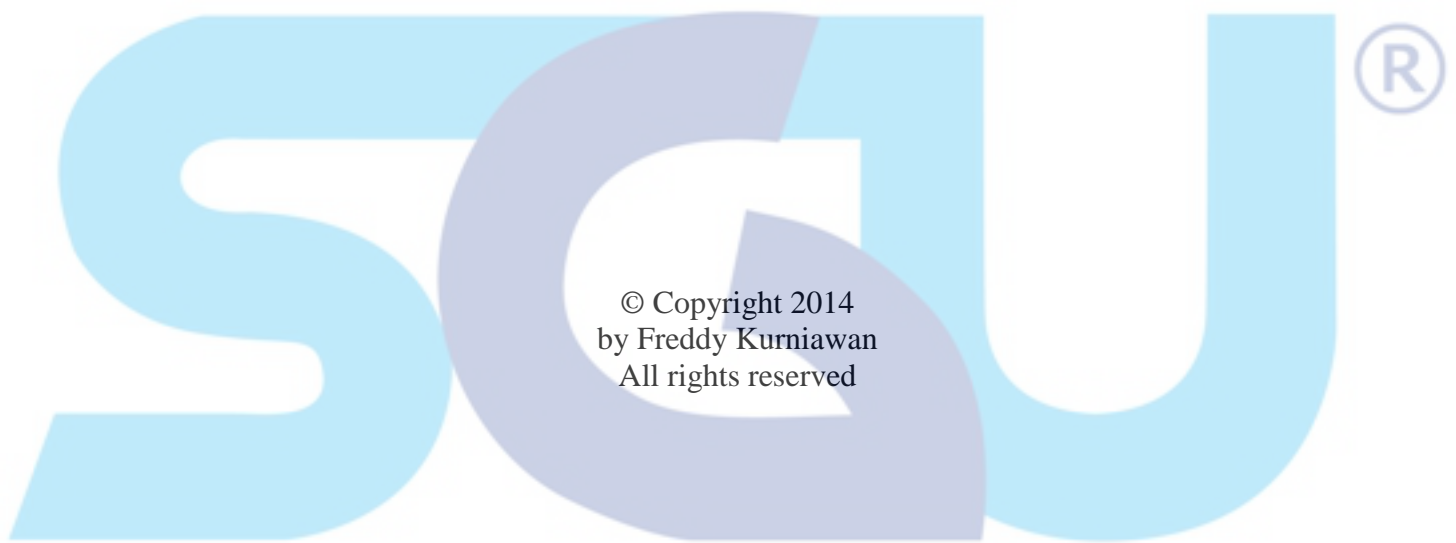
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The objectives of the research were to find the recommended drying time, drying temperature of sago noodles and the physical characteristics of sago noodles at the recommended temperature. The research focused on determining the drying time required for sago noodles to reach the 8% moisture content at four levels of temperatures (50, 60, 70 and 80°C). The sago noodles were made by extruding mix of 100% sago starch with 2% of GMS and 40% water (from total dry weight). The samples that had reached 8% moisture content would be analyzed for cooking loss, elongation and undergo sensory analysis. The results showed that 50, 60, 70 and 80°C drying temperature required 60.75, 38.19, 31.14 and 22.62 minutes drying time respectively to reach 8% moisture content. The elongation analysis results showed highest elongation at 80°C (191.5%) and lowest at 70°C (155.3%). The cooking loss analysis showed highest cooking loss at 80°C (15.274%) and lowest at 50°C (8.415%). The sensory test showed that the sago noodles scored highest at 60°C while it scored lowest at 80°C. The recommended drying temperature was 60°C at 38.19 minutes drying time.

Keywords: sago starch, sago noodles, drying temperature, drying time, cooking loss, elongation.



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DEDICATION

I dedicate this work to myself, my parents, my friends and everyone who will be continuing this research.



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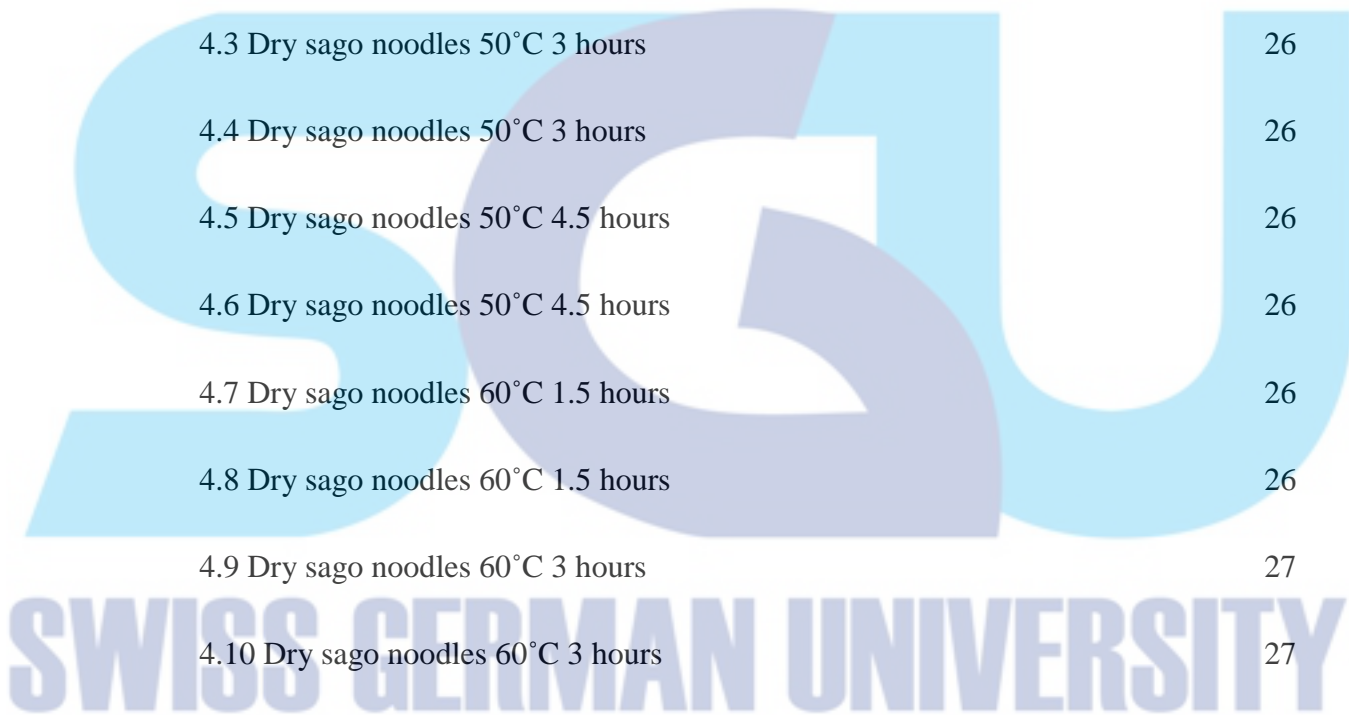
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