

## 335483 FOOD TECHNOLOGY PROJECT

### Expanding the performance of guar gum and xanthan gum on snack Fortified with Protein and Fiber

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### Abstract

The U.S.FDA recommends that people should receive 50g of protein and 20g of fiber per day. By choosing vegetable protein and fiber, as these are cheap fiber plants. This study is aimed at studying the amount of guar gum and xanthan gum that has an inflatable effect on the product. The main ingredients of this frame of milk are 10% soy flour, 5% protein isolate, 22% powder, and 22% mushroom, using different amounts of guar gum and xanthan gum instead of the formula, to reduce fat burning and drying. Then all the ingredients and spices are mixed with a Kenwood mixer, formed with this machine, and imported into a 90°C Traydryer. Then the product has been tested for quality. The control formula doesn't have guar gum and xanthan gum by measuring moisture, fiber, protein, color (CIE L\*a\*,b\*) content, and expected acceptance of at least 7 (at the Hedonic 9 point level). The experiment found that the most accepted formula is formula 2 (Guar gum), with a protein content of  $22.66 \pm 0.07$ , a fiber content of  $5.65 \pm 0.20$  texture  $5.00 \pm 1.0600$  and color  $6.00 \pm 0.7432$

**Keywords :** Fiber ; Protein ; Guargum ; Xanthan gum

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