

**DEVELOPMENT OF CASSAVA (*Manihot esculenta*)
STARCH FLOUR BASED NOODLES**

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By
MOHOMAD NIYAS FATHIMA MISSRIYA

**Faculty of Animal Science and Export Agriculture
Uva Wellassa University**

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ABSTRACT

Sri Lanka, being a tropical country where wheat cannot be cultivated, cassava can be introduced to reduce the huge foreign exchange expended on wheat. Cassava is a rich starch containing crop with having 85% starch of dried sample. Both free and bound cyanide can be eliminated by soaking with water and application of heat. The objectives of this study were to find out the best ratio of cassava flour to wheat flour to obtain preferred organoleptic characters in the final product, determine the best time temperature combination to cook the best sample and evaluate the chemical composition and shelf life of the best selected sample. Cassava flour from cassava and wheat flour from wheat were used in different formulations to produce cassava based noodles. Cassava flour was incorporated in 60%, 50%, 40%, 30% and 20% with wheat flour. Statistically ($p < 0.05$), noodles produced from 30% cassava flour and 70% wheat flour was the most acceptable sample by the panelists. Best time temperature combination to cook the final product was 4 minutes in 100°C water. A proximate analysis (A.O.A.C, 1995) was conducted for final product. In cassava based noodle the carbohydrate and fibre percentage is higher than it in control. The shelf life of cassava based noodles is high as the moisture content is below 10% and result of total plate count test revealed that CFU per gram was less than 5. So that the product was not violated the maximum TPC level.

Key words: Cassava flour, CFU, TPC, Sensory evaluation, proximate analysis