

**EFFECT OF ADDING SOYBEAN ON SENSORY EVALUATION,
PHYSICOCHEMICAL PROPERTIES AND INSTRUMENTAL
CHARACTERISTICS OF KOREAN RICE CAKE(JEUNG-PYUN).**

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Jeung-Pyun is a traditional fermented Korean food with rice flour, water, sugar, salt and unrefined rice wine(Tak-ju). In order to investigate how the addition of soybean has an influence on Jeung-Pyun fermentation, changing to adding amount of soybean 0%, 5%, 10%, 15%, 20% based on rice weight, we carried out sensory evaluation and measured the physicochemical properties, instrumental characteristics and retrogradation degree. The moisture and volume of Jeung-Pyun were increased as the more soybean was added. The pH of Jeung-Pyun batter was decreased as the fermentation time was longer, but it was increased as more soybean was added. The retrogradation degree of Jeung-Pyun was increased as storage day was longer, but it was less as more soybean was added compared to control(0%). In instrumental characteristics, hardness and brittleness were increased for room temperature storage(20°C), but it was less increased as more soybean was added. Cohesiveness and elasticity were decreased generally as storage day was longer at 4°C, but it was less decreased as more soybean was added. In brittleness at 4°C, Jeung-Pyun of adding soybean was higher compared to control. In sensory evaluation, Jeung-Pyun added 5~10% of soybean was good generally, and correlation of coefficient among overall quality, flavor, color and moisture was high. In conclusion, it can be suggested that the addition of soybean improve the quality of Jeung-Pyun.