

Quality Characteristics of Flour Dasik Affected by the Amounts of Honey and Oligosaccharide and by the Heating Methods

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The study was designed to revive and suit flour Dasik(Korean traditional cookies) to modern people's taste. The treatments were used according to the ratio of honey and oligosaccharide(H100, H75:O25, H50:O50, H25:O75, and O100) and 3 heating methods. In color, the more the honey, the lower the lightness as well as redness. There were no significant differences in sweetness, but the higher the oligosaccharides, the higher the moistness, hardness, cohesiveness and springiness. The overall sensory quality of H50:O50 was marked the best. In comparison to heating methods, Dasik color tended to be darker in the unheated than those of the oven-baked and steamed. Moistness of Dasik was the highest in the unheated. Hardness and springiness were higher in the heated than the unheated, while adhesiveness lower. Overall acceptability of Dasik in terms of heating methods was the best in the oven-baked. Thus, the best Dasik was to be H50:O50 and the heated Dasik was preferred to the unheated. However, the objective quality characteristics did not coincide with the sensory evaluation consistently.