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Production of instant cassava noodles

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Abstract. To increase the utilization of composite flours from cassava, soybean and wheat, this paper report findings on the chemical and sensory qualities of instant noodles from cassava, soybean and wheat. Flour from cassava, wheat and soybean were used in different formulations (90:7.5:2.5; 80:15:5; 70:27.5:7.5, 60:30:10; 100:0:0; and 0:100:0 to cassava–wheat–soybean) to produce instant noodles. Chemical and sensory properties of the instant cassavawheat-soybean samples were analyzed. The result obtained from the proximate analysis showed that increase in percentage of cassava in the noodle sample increased the carbohydrate, ash and fibre content, respectively. There were significant differences ($P<0.05$) in the sensory attributes (color, aroma, appearance, flavor, taste and texture) of the instant cassava-wheatsoybean samples. Statistically ($p<0.05$), noodles produced from 100% wheat flour were the most acceptable by the panelists, closely followed by those made from 60% cassava, 30% wheat, 10% soybean; and, 70% cassava, 27.5% wheat, 7.5% soybean, respectively.