



Brownies Lueang Bang Toei



Name of College    Nakhornpathom Industrial and Community Education College

Type of                English Presentation Innovation and Invention Based on Research Methodology Contest

<p>Abstract :</p>	<p>The objectives of this invention were to make brownie Lueang Bang Toei, to study the consumer satisfaction with brownie Lueang Bang Toei and to promote the utilization of local ingredients for commercial development. The methodology began by studying basic information of the method of cooking brownie and testing to make brownie Lueang Bang Toei. The results of this experiment showed that the 2-centimeter thickness brownie yielded. The best quality ratio of jackfruit seed-jackfruit flesh-stringy pulp was 150-50-50 grams. Overall sample's satisfaction was at a high level (mean = 4.46). Three days was the number of days spent to store the product from production date at a room temperature. The maximum number of days stored was 7 days in case that the product was stored in a normal compartment of refrigerator.</p>
<p>Features and Benefits :</p>	<p>Brownie Leuang Bang Toei is a baked products. With ingredients from the ripe jackfruit 3 parts is jackfruit seed, jackfruit, and stringy pulp of the jackfruit. The jackfruit seed to strengthen the nutritional value of high protein diet and value with higher prices. They provide sweetness of natural and unique fragrance. Stringy pulp of the jackfruit still fiber. Brownie Leuang Bang Toei easy to maintain and easy to eat</p> <ol style="list-style-type: none"> <li>1. Produce Brownies Leuang Bang Toei for occupation.</li> <li>2. Promotional material available in the local.</li> <li>3. Reduce the waste caused by jackfruit well.</li> <li>4. The ability to add new products to the local.</li> </ol>

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