


**PRODUCTION AND QUALITY EVALUATION OF
UNRIPE JACK FRUIT BULB FLOUR AND WHEAT
FLOUR NOODLES AND DEVELOP NOODLES
EXTRUDER MACHINE.**



By

K. N. B. B. M. M. Kumarihami – EU/ IS/ 2015/ BST/ 15



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**DEPARTMENT OF BIOSYSTEMS TECHNOLOGY
FACULTY OF TECHNOLOGICAL STUDIES
EASTERN UNIVERSITY OF SRI LANKA**

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ABSTRACT

The aim of this study was to improve the production and quality evaluation of unripe jackfruit bulb flour and wheat flour noodles and develop a noodle extruder machine. Jackfruit was prepared under sun drying and oven drying. The final noodles were prepared by partial replacement of refined wheat flour with jackfruit bulb flour. Jackfruit is one of the most popular local foods in rural areas. This food also has a very high nutritional value, but at present, this food is the least high nutritional value consumed food in Sri Lanka. This is because of the difficulty of processing and limited to a short period. In present society, people reject jackfruit because of their ignorance of the nutritional value of jackfruit and because they do not know how to process them. Due to these factors, jackfruit is wasted without consumption.

Firstly, good quality, matured, and fresh jackfruit bulbs were collected. After this, jackfruit bulbs were cleaned, cut, steam blanched, and dried under sun drying and oven drying. The dried jackfruit bulbs were ground and get the flour. In addition to I use wheat flour. After all, these are mixed well together and make the dough. Lastly, I produce gradient noodles.

In the distant past, people used the hand method to produce noodles. But with the advancement of technology, people were tempted to make different machines. Therefore I hope to develop a new automated noodle extruder machine-like automated string hopper extruder machine with the help of technology. The research was focused on the design and the development of the new version of the machine was required to do dough extrusion. This machine was required to be designed, to reduce manual labor and, long time taken to produce, with low energy consumption. The main areas of the project were to identify a suitable mechanism, to design and fabricate a new machine.

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