

Studies on Gelation and Utility of Vegetable Soybean

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ABSTRACT

For obtaining a better quality of extracting solution, the fresh vegetable soybean was mixed with 3 times of de-ion water containing 0.15 % Na_2CO_3 , then was broken to thick liquid and extracted at 80°C for 5~8 minutes. For making better quality of vegetable soybean pudding, 3 grams of carrageen and 3 grams of xanthan gum should be added to the extracting solution, and 70 grams of milk powder was added to improve its flavor and organic functions. For making the vegetable soybean curd and tofu, partly soybean extracting solution should be added, it is not possible to make vegetable soybean curd or tofu, if the vegetable soybean extracting solution is used only. In order to improve the texture of vegetable soybean curd and tofu, carrageen, xanthan gum and 0.2~0.3% $\text{CaSO}_4\cdot 2\text{H}_2\text{O}$ can be added.

Key word: Vegetable soybean, Pudding, Vegetable soybean curd, Vegetable soybean tofu

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