SPRI Project on Peanut Pasta

Yen-Con Hung,
Brandy M. Howard, and Kay McWatters
Department of Food Science and Technology
and
Food Product Innovation & Commercialization Center
(Food PI&C)
The University of Georgia

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What is Peanut Pasta?

- Regular pasta dough is made with semolina, also known as durum wheat flour.
- In the peanut flour recipe, part of the semolina flour is replaced with partially defatted peanut flour.
- Light roast peanut flour is best for this application.
- Formulation has been optimized to make a product similar to regular pasta.
Why?

- Something different = new product
- Increased protein content
- More complete amino acid profile
  - Protein in semolina is lacking in Lysine, an essential amino acid, but peanut protein is not.
  - Peanut protein is lacking in Methionine, an essential amino acid, but protein in semolina is not.
  - When combined in the right proportion, the proteins complement each other; peanut pasta is almost a complete protein source.
Is it good?

☐ We like it, but we need your help to determine how consumers will react.
☐ You will be given a sample of peanut pasta, along with a sample of regular whole wheat pasta.
☐ If you choose to participate, you will prepare the pasta at home and complete an evaluation.
How We Make Peanut Pasta

First, we mix Ingredients into a dough. Then, we form the pasta as shown in the following pictures...
How We Make Peanut Pasta

Then we dry pasta in drying oven.
How to Prepare Pasta Samples for “Home Use Test”

- Try to prepare both samples at the same time.
- Fill two sauce pans (2-quart) with water, about \( \frac{3}{4} \) full. Add 2 tsp. salt to each saucepan.
- Bring water to a boil.
How to Prepare Pasta Samples for “Home Use Test”

- Add pasta to each pan, and continue to boil.
How to Prepare Pasta Samples for “Home Use Test”

- Boil peanut pasta 5 minutes; boil whole wheat pasta for 8 minutes.
- Remove from heat after allotted time.
Drain water.
Put on plates, and top each sample with warm tomato sauce.
Eat samples and complete evaluation.
How to Prepare Pasta Samples for “Home Use Test”

Make sure tomato sauce is heated before use.
### EVALUATION OF PEANUT PASTA

**INSTRUCTIONS:** Cook the pasta according to the attached directions. Eat and evaluate.

1. **Overall Evaluation:** What is your overall opinion of the peanut pasta? Place an “X” mark in the most appropriate box on the scale.

<table>
<thead>
<tr>
<th>Like Extremely</th>
<th>Like Very Much</th>
<th>Like Moderately</th>
<th>Like Slightly</th>
<th>Neither</th>
<th>Dislike Slightly</th>
<th>Dislike Moderately</th>
<th>Dislike Very Much</th>
<th>Dislike Extremely</th>
</tr>
</thead>
</table>

2. **Preference:** Which would you prefer to use in your recipe?

   | Peanut Pasta | Whole Wheat Pasta | Neither |

   *Why?_

   If you chose “Neither,” what would you use instead?

3. **Product Characteristics:** According to your own idea of “good” pasta, please indicate how the peanut pasta rates. Place an “X” in the most appropriate box on each scale.

   **COLOR:**
   - Too Light
   - Too Dark

   **PEANUT FLAVOR INTENSITY:**
   - Not Strong Enough
   - Too Strong

   **TEXTURE OF COOKED NOODLES:**
   - Too Soft
   - Too Hard

   **CONSISTENCY OF COOKED NOODLES:**
   - Too Moist & Slimy
   - Too Dry & Rubbery

   **CONDITION OF DRIED NOODLES BEFORE COOKING**
   - Most Were Intact
   - Most Were Broken

**COMMENTS:**
Next Project
(Peanut Instant Drink)
Next Project
(Peanut Instant Drink)

- Serving temperature.
- Formulation (flavor compounds, stabilizer, ----).
- Milling process.