

Research Title	Development of Whole Wheat Bread Recipe Replacement of Jasmine Brown Rice Flour reduce Fat and Sugar
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This research have the purposes of this study were 1) Development of Whole Wheat Bread recipe replacement of Jasmine Brown Rice Flour reduce fat and sugar 2) to analyze the nutrition facts of the experimental and 3) to calculate its production cost of Whole Wheat Bread recipe replacement of Jasmine Brown Rice Flour Low Calories. The equipment testing with a 9–point hedonic scale. The statistics used in this study were percentage, means, and standard deviation. The three experimental recipes were tested by 30 students found that the first recipe the color, odor, taste, texture, and overall evaluation was highly liked, Then the first recipe replacement jasmine brown rice flour with 0% 15%, 30% and 45%. The amount of renewable jasmine brown rice flour level 15%. to study whole wheat bread recipe replacement of jasmine brown rice flour reduce fat and sugar with 25% 50% 75% and 100%. found that 50% was highly liked. Then tested by 100 consumers found that the flavor rating of the “highly liked” at 7.54, 7.60, 7.60, 7.59, 7.58 and 7.71 respectively. Characterization of physical and chemical based formulas have L* values in the range of 68.08 to 69.57 a * color values in the range of 4.54 to 4.85 and b * color values in the range of 22.78 to 24.90. The nutritional analysis (g/100 g) found ash content less than the basic formula of carbohydrates, 0.1 gram, decrease 0.19 energy 32.43 kilo calories than fat decreased by 1.97 grams and 2.03 grams of moisture rising 0.23 grams of protein than formula basis. Production cost was 68 baht. The total weight of 7,000 grams, 22.2 grams in weight per piece, the piece that is 36 pieces and the selling price for this scale was 25 baht.