**Effect of gluten on texture profile of dough and doughnut models**

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Doughnut is product that the main components are wheat flour and have been greatly appreciated by consumers. Developments of gluten free doughnuts are interesting. The objective of this research was to investigate the effect gluten levels on texture profile of dough and fried donut and sensory properties. Wheat starch were mixed with gluten at various ratio (100:0, 95:5, 90:10.0, 85:15.5 and 80:20). Texture profile of the wheat starch: gluten at various ratio dough and the doughnut were evaluated by using Texture Analyzer. The results showed that level of gluten had a large effect on hardness, gumminess, and chewiness of the dough. For doughnut, it was found that level of gluten had the effect on texture profile. At low level gluten, showed the lowest hardness, gumminess, and chewiness. At high level gluten, showed the highest hardness, gumminess, and chewiness. The 9-point hedonic scale was used, 50 panels were asked to evaluate the product. The results demonstrated that level of gluten increase. The overall liking is also increased. From Principle Component Analysis showed that overall liking is depending on hardness, gumminess, and chewiness respectively.

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