**Effect of type and level of hydrocolloid on texture profile of rice flour wonton wrapper models**

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Wheat allergy is most common. The symptoms can range from mild to severe. In planning a wheat-free diet, looks for other grains such as rice, rye, tapioca, etc. and a combination of flours and hydrocolloid blends will give the desirable texture achieve. The aims of this study were to determine the effect of type and levels of hydrocolloid on texture profile of rice flour wonton wrappers. Rice flour was mixed with hydrocolloids Guar gum (GG), Locust Bean Gum (LBG), methylcellulose (MC) and xanthan gum (XG)) at the different ratio (100:0, 97.5:2.5, 95.0:5.0, 92.5:7.5 and 90:10). Texture profile of the rice flour wonton sheets was evaluated by using Texture Analyzer. The results showed that type and level of hydrocolloid had the significant effect on hardness, adhesiveness, gumminess and chewiness of wonton sheets. The sheet with rice flour mixed with XG had the highest hardness, gumminess chewiness and, adhesiveness. Increasing the hydrocolloid level increased hardness, gumminess, and chewiness for XG, GG, and LBG respectively, while MC had an opposite result.

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