



## Replacing of Water by Buffalo Milk or Buffalo Whey in Production of Traditional Afyonkarahisar Velense Noodle

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### Article History

Received: 04.09.2023

Accepted: 27.11.2023

### Keywords

Buffalo

Milk

Whey

Velense

Noodle

### Abstract

The aim of this study is to produce velense noodle including buffalo milk, buffalo whey or water, evaluate their cooking and sensory properties and comparison of them. Velense noodle is a traditional product of Afyonkarahisar which is third gastronomy city of Turkey. Velense noodle is made from wheat flour, egg, salt and water. Water was replaced by buffalo milk and buffalo whey in the production of velense noodle. Because buffalo milk and buffalo whey have important components which give health benefits. So these new products will be more nutritional compared to traditional velense noodle. Cooking time, swelling volume, weight increase and cooking loss values of velense noodles were determined. The hedonic score of surface properties, chewiness properties, post chewing mouth feel properties, taste and overall acceptability were tested. The cooking time of all samples was 12 min. Velense noodle including buffalo milk or buffalo whey had better cooking properties means lower cooking loss and higher sensory scores than those of velense noodle including water. Velense noodle including buffalo milk had the best cooking and sensory properties. Swelling volume, weight increase and cooking loss of this velense noodle were 240%, 190% and 5.90%, while overall acceptability was 4.5 scores.

### Article Type

Research Article

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DOI: 10.21325/jotags.2023.1324