

## Abstract

The undesirable or rejected green soybean from the factory can be produced to be the value added food products by farmer.

This research is to develop value added food products from rejected green soybean such as Green soybean tofu, Green soybean tau-jeaw, Green soybean yoghurt and Green soybean snack.

The procedure goes on step by step; Prototype producing, Prototype sensory evaluation, Product development to be final product which panelists accept in major attributes of each product. Final product analysis in physical, chemical and biological aspects including the study on keeping quality of the short shelf-life products.

Green soybean tofu made from 50% green soybean extracted liquid, 34% white egg and 16% egg yolk. Chemical composition of green soybean tofu are 58.2% moisture content, 20.1% carbohydrate, 10.4% protein, 5.8% fat, 4.3% dietary fiber and 1.1% total ash. Product shelf-life is approximately 21 days at 5 °C.

Green soybean tau-jeaw made from 44.0% of 33% concentration brine, 35.1% sticky rice, 19.0% green soybean and 1.9% *Aspergillus oryzae*. Chemical composition of green soybean tau-jeaw are 58.2% moisture content, 16.2% total ash, 11.0% carbohydrate, 7.2% protein, 5.3% dietary fiber and 2.1% fat.

Green soybean yoghurt made from 64.5% green soybean extracted liquid, 16.6% plain yoghurt, 9.1% milk powder, 9.1% sucrose, 0.6% gelatin, and 0.1% pandan flavour. Chemical composition of green soybean yoghurt are 74.3% moisture content, 12.6% carbohydrate, 6.2% protein, 3.2% fat, 2.2% dietary fiber and 1.5% total ash. Product shelflife is approximately 30 days at 8 °C.

Green soybean snack made from 91.0% green soybean, 3.3% white sesame, 3.2% garlic, 1.8% red onion, 0.5% salt, 0.2% dried birdchilli and 0.1% flavour enhancer. Chemical composition of green soybean snack are 34.6% protein, 33.4% fat, 14.1% dietary fiber, 9.8% carbohydrate, 4.6% total ash and 3.5% moisture content.

The training on process and formula of the value added products was made in Vieng Pa Pao Crop area to give the basic production information to farmers for value adding to the rejected green soybean production and finally make more income.