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RESEARCH ARTICLE

# Evaluation of non-starch polysaccharide addition in Turkish noodles: ELECTRE techniques approach

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## Abstract

In the present study, the effects of non-starch polysaccharide addition into noodle samples were determined in uncooked and cooked noodle samples from cooking, physicochemical, textural, and sensorial aspects. Turkish-type noodles were obtained using apple (AFN), carrot (CFN), inulin (IFN), and pea (PFN) fibers among the non-starch polysaccharides. Moreover, the sensory analyses were performed using elimination et choixtraduisant la realite—elimination and choice translating reality (ELECTRE), one of the multi-criteria decision-making approach methods. The cooking loss values were found to be low in the final products containing a high amount of dietary fibers. The hardest product among the cooked noodles was the noodle produced using pea fiber that was also the one with the lowest water absorption value. Because of the different characteristics of dietary fibers, the noodles also have different properties. Based on the criteria selected as a result of the ELECTRE analysis performed for sensorial analysis, the most preferred product following the control sample was found to be the IFN sample. The others were ranked as the ones obtained using pea, carrot, and apple fiber.

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