

Studies of Gangjung (III)**- Study on The Improvement of Decreasing Aroma of *Insam(Ginseng) Gangjung* and The Development of It's Substitutional Materials.**

Sook Kyung Lee, Nam Hyun Baek

Department of Food engineering, Dankook University, Chonan, 330-714, Korea
Dong-Wha Pharm. ind. co., Ltd., Anyang, 189, Korea

The previous study(Part I, II) examined stability by addition of *Insam(Ginseng)*. This study wished to improve *Insam's* aroma lose by high temperature. Used coating material to improve lose of aroma. Arabic gum and dextrin that can introduce easily in processing charge, ability and manufacturing process by coating material that is used in present food industry. Also, choose rice, brown waxy rice , wheat flour and tapioca to substitutional waxy rice and examined expansion rate and strength by this.

Materials and Methods**1. Materials**

Insam is white *Insam*(80mesh powder, 4 years root that harvest in 1999) and fresh *Insam*(4 years root that harvest in 2000) that harvest in Geum-San, Chungchong-namdo.

Waxy rice is main material polishes by pounding during 10 minutes, soy bean oil(Jin young food Co., Ltd), beans use *Kwangkyo* species and other materials used goods on the market.

2. Methods

- 1) Manufacture of gangjung made according to standard method to present in Part I.
- 2) Test hedonic score by coating material

The each coating material addition amount added from 0 to 25.0% (w/v) in 50% level of *Insam* addition amount.