

Nongluck Auamcharoen 2007: Characteristics of Chilli Paste Required by Small Business Enterprises in Samut Songkhram Province. Master of Home Economics, Major Field: Home Economic, Department of Home Economics. Thesis Advisor: Associate Professor Siripun Chulakarangka, M.S. 140 pages.

The objective was to find out the information on desirable character of chilli paste (Namphrik) of 245 entrepreneurs (consumers) in Samut Songkhram Province for developing the curry paste as they needed. The study was found that majority of the production plants met the Thai standard of community production, except 62.5% of enterprises of which production area was not separated from the living area. The container used for processing made from plastic with smooth surface. For personal hygiene, the producer covered with the clean cloth, cutting nail and washing the hands every time as indicated in the community production standard, but hair restraint was not used. The raw materials such as galingale, lemongrass and chilli were washed during preparation. The  $a_w$  of all the chilli pastes sold in the market were as following, Namphrik Gaeng Kua was 0.96-1.00, green chilli paste was 0.95-1.00, and Namphrik Gaeng Som was 0.91-1.00. The quantity of benzoic acid found in chilli paste was 300-400 milligram/kilogram and Pongso 4R color, sunset yellow and Tartrazin were added in products. The microbial determination for the fungi at 5<sup>th</sup> day of the storage was less than 10 colonies/gram while *clostridium perfringens* was found in the Namphrik Gaeng Kua, green chilli paste and Namphrik Gaeng Som. In Samut Songkhram province, the majority of entrepreneurs were restaurateurs who bought the chilli paste 3-4 times/week in the amount of 0.5 kg. for each time of purchasing. The prior consideration of buyer was color and odors of chilli pastes and those were kept at room temperature in the plastic bag tied with rubber band. Those were encountered either the bad smell or rancidity. The chilli paste Characterisations of Namphrik Gaeng Kua and Namphrik Gaeng Som needed by the entrepreneurs should be fine and soft texture, not much dry or wet, no color added, not so dark in color, good smell, and moderate spicy. For green chilli paste should be fine and soft texture, not much dry or wet, no color added, not so dark in color, good smell, moderate spicy, and yellowish green color. Namphrik Gaeng Phanaeng and Namphrik Gaeng Masaman should be very soft and oily, slightly sticky, red color without color added, spicy smell. The packaging should be transparent plastic bag with tightly seal to prevent oil infiltration.

Nongluck Auamcharoen.

Student's signature

Siripun Chulakarangka

Advisor's signature

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