

Prassanee Tubbiyam 2006: Soybean Milk Supplemented with Job's Tear Milk and Nata de soya. Master of Home Economics, Major Field: Home Economics, Department of Home Economics. Thesis Advisor: Assistant Professor Anchane Utaipatanacheep, D.Sc 105 pages.
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This study of soybean milk supplemented with job's tear milk and nata de soya aimed to develop a new soybean milk formula which is higher in nutritional value for consumer's health. Job's tear milk was mixed at four levels of 0, 10, 20 and 30%, and the nata de soya was added at the level of 0, 10, 20 and 30% respectively. It was found that the formula mixed with job's tears milk at the level of 30% and the addition of nata de soya at the level of 20% was most accepted by the panelists. The product was then tested by 100 consumers. It was found that all of the characteristics of product could serve the consumers' preference at level of "few preference" to "moderate preference". The study of chemical properties of soybean milk supplemented with job's tear milk and nata de soya found that the moisture, carbohydrate, protein, fat, ash and fiber content were 86.78%, 6.84%, 1.4%, 0.28% and 3.55 %, respectively.

For the shelflife of soybean milk supplemented with job's tear milk and nata de soya at room temperature and refrigerator temperature, total bacteria count every two days over two weeks was determined. The results was found that soybean milk supplemented with job's tear milk and nata de soya could be kept at room temperature less than two days while at the refrigerator temperature it could be kept for six days. The final result found that the pH of both soybean milk supplemented with job's tear milk and nata de soya kept at room temperature and kept at refrigerator temperature changed to a lower pH value.

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