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Studies on processing and the preservation of marinated shrimp for 90 days compared the ingredients of 3 organic acids (acetic acid, citric acid and lactic acid) which had 5% concentration each while the concentration of salt in the products was 3%, 5% and 7%. The study found that the concentration of salt at 5% was suitable for every sample of marinated shrimp. The organoleptic tests were carried on the target group of 100 people who lived in Yantakao District, Trang Province. The results of the studies showed that the group of people accepted the products because of their preference for the taste and the other group were not accepted because they were not used to the products.

Studies on the preservative period of marinated shrimp which were kept at 4-8°C for 90 days found that the average scores 4.70 ± 1.66 of the product which had 5% acetic acid and 5% salt were highest acceptability by organoleptic tests with 9 point hedonic scale. The product which had 5% citric acid and 5% salt kept at 4-8°C for 60 days had the highest acceptability and average score was 7.20 ± 1.24 . This study concluded that product which had 5% lactic acid and 5% salt and kept at 4-8°C for 45 days was the most acceptable and acceptance would decrease if the products were kept for a longer time.

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Thesis Advisor's signature

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