C326743 : MAJOR FOOD TECHNOLOGY
KEY WORD: SOUR CURRY SOUP/SAVORY STIR-FRIED LONG BEANS/READY TO EAT FROZEN FOOD

YOOPIN THAICHAROEN: PRODUCTION OF FROZEN READY TO EAT SOUR CURRY SOUP AND SAVORY STIR-FRIED LONG BEANS. THESIS ADVISER: ASSIST. PROF. SUWANNA SUBHIMAROS, DR.ING., THESIS CO-ADVISER: SUWIMON KEERATIPIBUL, Ph.D., 157 pp. ISBN 974-582-334-1

This research is intended to study the optimum conditions for production of frozen ready to eat sour curry soup and savory stir-fried long beans. Blanching methods were studied for raw material preparation. All prepared raw materials were frozen at -40°C and stored at -18°C. Suitable packaging for each products were studied. Quality changes of 2 finished products by different thawing methods according to storage time were observed by physical, chemical, microbiological examination and sensory evaluation.

It was found that the suitable conditions of frozen ready to eat sour curry soup raw material preparation were blanching shrimp with hot steam for 2 min., blanching beans with hot steam and 0.05% NH_4HCO_3 for 1 min., blanching cabbage with microwave for 30 sec. and soaking cauliflower in 0.5% $NaHCO_3$ solution before blanching in boiling water for 1 min.. For savory stir-fried long beans, beans were deep fat frying at 175°C 10 sec. after soaking in 0.75% $CaCl_2$ and 0.25% $NaHCO_3$ solution, pork was cured with 0.3% STPP 2 hrs. before deep fat frying at 140°C 30 sec. Packaging of two finished products was different. Storage test at -18°C for 3 months revealed that although the chlorophyll a content, total plate count, coliforms and sensory score of the products were decreased while pH and peroxide value were increased. The taste panelists still accepted these two frozen products which were thawed by both boiling water and microwave.