

ABSTRACT

A study of the watermelon rind the right to produce the best recipe **Watermelon Cake**. The ratio of the total amount of chicken. The third level is 28:17 watermelon rind that has an average overall score 7.03, 7.00, 7.00, 6.73 6.70 and 7.13, respectively, which are significantly different statistically ($P \leq 0.05$) and bring. Education shelf life of the product mix cakes, frozen watermelon rind. Physical, chemical and microbiological By the cake mix, frozen watermelon rind packed into plastic boxes sealed and stored at -21°C for 4 months, the product remains safe for consumers, since total microorganisms. **Tub Tim Krob** with watermelon rind The best include Ruby dissolves the calcium chloride, 0.5 percent in the conditions of frozen watermelon rind. Because of its hardness and adhesion of the powder of ruby. Ratio of water to sugar syrup soaked watermelon, pomegranate peel 3 46:11 there was swelling of ruby little different to that ratio. Water and sugar at 44:13 to the physical quality. By measuring the diameter of the shade, water activity (a_w) chemical properties of soluble solids content of 24.5 $^{\circ}\text{Brix}$ Then Tub Tim Krob. The color is a reddish color $\text{L}^* 22.27$ 26.46 and $b^* 3.06$. **Watermelon rind Loy Kaew** little panelists found that the scores of recipes that use fresh pandan leaves into the water. The total soluble solids (% TSS) 19 0Brix because when it is refrigerated and eaten immediately, do not add ice. Then compare the products on the market float. The watermelon rind is colored green and red, titratable acidity - alkalinity (pH) were similar in the range of 4.00 to 5.00 due to the taste by crystallized. Add sour citric acid is used. Keep up the cause of the damage is difficult. Could be stored for at least 2 weeks product is safe for consumption. Consumer satisfaction with the products have moderate inclination. **Dehydrated Watermelom Rind** Reasonable temperature and drying time is 55:17 hrs. Most dried watermelon rind preserves the color, brightness (L^*) 25.22, the redness (a^*) 5.64 and yellowness (b^*) 10.45. and water activity 0.53 which is the standard set. Moisture 13:17 shelf dehydrated watermelon rind. Stored in plastic bags Sealed with a separate piece of heat stored at room temperature for 2 weeks, it is safe to consume. The Resort complying and a community standard dry fruits study found that consumer acceptance. Consumers who have found a dehydrated watermelon rind like moderately satisfied.

keywords : Watermelon Cake, Tub Tim Krob , Watermelon rind Loy Kaew, Watermelom Rind