

CHAPTER 6

SUGGESTIONS

The following recommendations are made for further study:

6.1 The suitable condition of roselle extracts by original-grinding extraction and nano-grinding extraction, and various factors such as pH, solvent, sucrose, temperature, light and other substances should be study and need to develop to stabilize roselle anthocyanins pigment.

6.2 The content of fat (16 %) in Chinese-style sausage which contains 0.3 % roselle extracts, this fat level might be too low to cause a low significant with TBARS values. Therefore, in the future, an original formula Chinese-style sausage (fat > 30 %) may be analyzed to find out the effect of roselle extracts on lipid oxidation in products.

6.3 Further investigation is also necessary in order to clarify the mechanisms of how roselle extracts affects nitrite reduction in meat products because of activity of roselle extracts are different at different pH as in Vienna pork sausage and traditional Thai fermented pork “Nham”