Kanchanaree Phongchawee 1994 : Processing of Semi-dried Catfish Stick and Storage under Modified Atmosphere. Master of Science (Fisheries Science), Major Field Fisheries Science, Graduate Program in Fisheries Science. Thesis Advisor : Dr. Nongnuch Raksakulthai. 119 pages.

Processing of semi-dried catfish stick was developed by varying soy-sauce concentrations, drying time and temperature. Sensory evaluation of sample with 4 % soy-sauce was significantly higher than that with 8 % soy-sauce. Sensory scores of sample dried at 60 °C for 180 minutes were not significantly different from samples dried at 60 °C for 120 minutes or at 50 °C for 180 minutes. However, a_w of sample dried at 60 °C for 180 minutes was the lowest, therefor the conditions selected were seasoning with 4 % soy-sauce and drying at 60 °C for 180 minutes.

Packaging under modified atmosphere and vacuum conditions could extend shelf-life of the products longer than packaging in normal plastic bags. Shelf-life of products packed under modified atmosphere with 60 % CO_2 + 40 % N_2 and 80 % CO_2 + 20 % N_2 was not significantly different from vacuum. However, modified atmosphere packaging could inhibit growth of microorganisms better than vacuum. Modified atmosphere packaging was more effective at lower storage temperature (4-6 °C) and the shelf-life of the products was longer than 28 days