

Part I

A Study for the Development of Tamarind Jam

by

Suwan Viratchakul, Sunanta Wiriyapirom,
Gidsada Kajaren and Anucha Rattanapipop

Abstract.

Ratio profile tests were conducted for sensory evaluation on jams made from tamarind pulp of which the pH was adjusted to 3.2, 3.4 and 3.6 at the soluble solid levels of 68, 69 and 70° Brix. The results showed that the almost ideal jam had 70° Brix and pH 3.2. The jam prepared from filtered tamarind concentrate had smoother texture than that of unfiltered concentrate. Moreover, the tamarind jams with addition of pectin between 0.8-1.2% had good jellig properties. The results from gel strength measurement agreed with the preference test on spreadability and consistency of the jams. The preferable spreadability of the jam was obtained at 0.8% pectin content. It was found from consumers tests that the tamarind jam prepared at pH 3.2, 70° Brix and 0.8% added pectin was well accepted in all quality aspects.

Part II

Production of Snack Food from Grain and Legume Flour Using a Single Screw Extruder.

by

Pisanu Vichiensanth, Suwayd Ningsanond, Panya Sanchai,
Pratoom Sanguantrakul, Voranuch srijesdaruk and Sunanta Wiriyapirom

Abstract

A preliminary study on production of snack food from various types of flour using a single screw extruder showed that rice and corn flour used as raw materials provided products with a very good puffing quality. Products from legume flour had poor puffing characteristics while those from tapioca starch and wheat flour had good puffing properties. However, the puffed structure of the products from tapioca starch and wheat flour was not stable. The defatted soy bean flour could be substituted upto 30% for rice and corn flour, and 20% for tapioca starch in making puffed and stable products with increased protein content.

A Study on the Chemical Composition and Storage Life of Crispy Snacks

by

Suwan Viratchakul, Pratoom Sa-nguantrakul, Suntana Thamjariyapan,
Voranut Srijesdaruk, Sunanta Wiriyapirom and Jintana Sripui

Abstract

Four crispy snacks were developed from the Food Technology Department's recipes. They were Kluay Chab, Krob Kem, Dok Jok and Thua Pan. Moisture, fat, protein and carbohydrate contents were respectively, 3.4, 19.9, 1.7 and 75.0% for kluay Chab; 2.5, 42.0 6.4 and 49.2% for Krob Kem; 1.0, 39.1, 5.9 and 54.0% for Dok Jok; and 1.3, 41.7, 15.6 and 41.4% for Thua Pan.

The products were packed in polypropylene plastic bags with 0.10 mm. and 0.06 mm. thickness, and stored at room temperature. for 7 weeks. Each product was sampled weekly for TBA and organoleptic tests.

The results showed that the TBA values of every product increased with storage time. The TBA values of the products in 0.06 mm. bag were higher than that of the products in 0.10 mm. bag.

From TBA and organoleptic evaluation, the storage life of Kluay Chab in the bags with 0.10 and 0.06 mm. thickness was 4 and 3 weeks, respectively. Regardless of the bag's thickness, the storage life of Krob Kem and Dok Jok was, respectively, 3 and 4 weeks. Thua Pan, stored in 0.06 mm. thick bag only, could not be kept more than one week.