



between the control and the 30 % fortified samples. It was noted that lysine recorded a meaningful increase since most of the tapioca flour is deficient in this amino acid.

The selection of acceptable fortification levels based upon the sensory evaluation results and the preference test revealed that the 10, 20 and 30 % fortification levels were accepted by the panelists, while the 40 % fortified sample was lower in sensory qualities, especially color.

The study of shelf life of dried samples at room temperature found that the peroxide values increased from the beginning until the end of storage for 12 weeks. The 30 % fortified sample showed the greatest extent of fat oxidation followed, respectively, by those with fortification levels of 20 % and 10 % and finally the control sample. The decrease of odor scores for the 30 %, and flavor scores for the 20 % and 30 % levels correspond to the increase in the peroxide values. The Kaow Krieb Ghung with 10, 20 and 30 % fortification levels can be stored up to 10 weeks and retain acceptable sensory scores.