

Tidanut Supmoon 2007: Addition Horm-Nin Rice Flour and Shrimp Waste in Thong Pub. Master of Home Economics, Major Field: Home Economics, Department of Home Economics. Thesis Advisor: Assistant Professor Kanidta Poonpolkul, M.S. 147 pages.

Addition of Horm-Nin Rice Flour and Shrimp Waste in a Thai dessert (Thong Pub) was to increase calcium and iron in new health food product and to be as the alternative choice for consensual and Shrimp Waste in Thong Pub focused on the total calcium for one serving of not more than 20 % of RDI (Recommended Dietary Intakes). The experiment content of Horm-Nin Rice Flour and could be added to a prototype product at 70 % and Shrimp Waste was added at 5 % of flour weight. The nutritive values of Thong Pub with Horm-Nin Rice Flour and Shrimp Waste in one serving size (30 g.) composed of 8.48 g. protein, 20.54g. carbohydrate 11.45g. fat, 209mg. calcium, 4.36 mg.iron, 30.72 mg. dietary fiber, 22.53 g. ash and 219.11 kilocalories energy. Hardness value of developed product was 24.79 N., water activity was 0.38 and color in L \* a\* b\* system were 41.64 5.52 and 11.94 respectively.

The consumer test for developed Thong Pub was tested on 200 consumers accepted by 94.5 % of consumers at the level of moderately like and 68.5 % would buy this product reason to nutritional health value. The study of the shelf-life demonstrated that it could be kept in polypropylene bag within the 15 days at room temperature and cost of product was 2.16 baht/bag (30 g.).

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