

LIST OF TABLES

Table		Page
1	Volatile compounds in a fish sauce characterized by AEDA and GC-MS.....	9
2	Chemical characteristics of fish sauce	10
3	Amino acid compositions of various commercial fish sauces sold in some Asian countries.....	11
4	Definition of three types of Thai fish sauce.....	12
5	Chemical standard for three types of Thai fish sauce	13
6	Specification standard for first and second grade fish sauces	13
7	Chemical and physical mean, range and standard deviation (SD) values of Thai fish sauce samples in the NIR calibration and prediction sets.....	57
8	Chemical assignments of spectral regions suggested by moving window partial least squares regression (MWPLSR) for the chemical and physical parameters of Thai fish sauces.....	67
9	Selected wavelength variables obtained by moving window partial least square regression (MWPLSR) and searching moving window partial least squares (SCMWPLS) for the chemical and physical parameters of Thai fish sauces.....	69
10	Prediction results of PLS calibration models for total nitrogen content, sodium chloride, pH, reducing sugar, density, Baume, total soluble solid, refractive index, color (L^* , a^* , b^*) of Thai fish sauces.....	71
11	Minimum (Min), maximum (Max), mean, and standard deviation (SD) values of total nitrogen content in each group of Thai fish sauce.....	76
12	The cross-validation results of linear discriminant analysis (LDA) model for 100 Thai fish sauce samples.....	79
13	The cross-validation results of Factor analysis linear discriminant analysis (FALDA) model for 100 Thai fish sauce samples.....	85

LIST OF TABLES (continued)

Table		Page
14	Number of principal components used to develop the best SIMCA model for standard pure fish sauce(SDF), standard mixed fish sauce (SMF), and out of standard fish sauce (OF) groups.....	86
15	Number of classification error of the SIMCA models in the fish sauce test set (n=20) at 5% significance levels for the F-test.....	87
16	The classification results of KNN model for the fish sauce test set..	90
17	Classification results of ANNs models for the fish sauce training set (n=20).....	91
18	Corrective classification rate of the classification models developed by five supervised pattern recognition methods. The developed models performed on the region of 2264-2428 nm.....	93
19	Descriptive attributes and their definitions used in the descriptive analysis of Thai fish sauces.....	96
20	Mean values ¹ on descriptive analysis of the twelve pure fish sauce samples.....	99
21	Mean values ¹ on descriptive analysis of the eight mixed fish sauce samples.....	100
22	Analysis of variance on the 15 sensory attributes rated for fish sauce samples.....	102
23	Factor loadings and percentage variance for the first four principal components (PCs) performed by principal component analysis (PCA).....	104
24	NIR spectra and sensory attributes loadings for the first three principal components performed by principal component analysis.	111
25	Sensory characteristics and corresponding NIR spectra of four clusters of the Thai fish sauce samples classified by principal component analysis (PCA).....	114

LIST OF TABLES (continued)

Table		Page
26	The optimized input NIR wavelength regions and predicted chemical and physical values of Thai fish sauces (n=20).....	115
27	Chemical parameters and sensory attributes loadings for the first three principal components performed by principal component analysis.....	117
28	Sensory characteristics and chemical properties of four clusters of Thai fish sauce samples classified by principal component analysis (PCA).....	120
29	Physical parameters and sensory attributes loadings for the first three principal components performed by principal component analysis.....	122
30	Chemical assignments of spectral regions suggested by moving window partial least squares regression (MWPLSR) for sensory attributes of Thai fish sauces.....	139
31	Selected wavelength variables obtained by moving window partial least squares regression (MWPLSR) and searching combination moving window partial least squares (SCMWPLS) for sensory attributes of Thai fish sauces.....	141
32	Prediction results of PLS calibration models for 15 sensory attributes of Thai fish sauces.....	143
 Appendix Table		
C1	Weights from inputs to four hidden nodes in the hidden layer used for the ANNS model.....	174