

## TABLE OF CONTENTS

|                                                                                                                                                     | <b>Page</b> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| TABLE OF CONTENTS .....                                                                                                                             | i           |
| LIST OF TABLES .....                                                                                                                                | ii          |
| LIST OF FIGURES .....                                                                                                                               | v           |
| INTRODUCTION.....                                                                                                                                   | 1           |
| LITERATURE REVIEW.....                                                                                                                              | 5           |
| Fish Sauces.....                                                                                                                                    | 5           |
| Near-Infrared Spectroscopy .....                                                                                                                    | 14          |
| Multivariate Data Analysis.....                                                                                                                     | 22          |
| MATERIALS AND METHODS .....                                                                                                                         | 39          |
| Materials .....                                                                                                                                     | 39          |
| Methods .....                                                                                                                                       | 40          |
| RESULTS AND DISCUSSION.....                                                                                                                         | 56          |
| Development of quantitative models for predicting the chemical<br>and physical properties of Thai commercial fish sauces.....                       | 56          |
| Development of qualitative models for classifying Thai fish sauce<br>based on their total nitrogen content.....                                     | 75          |
| Categorization of Thai fish sauces based on sensory<br>characteristics and principal component analysis.....                                        | 95          |
| Correlation between sensory, chemical and physical properties of<br>Thai fish sauces studied by NIR spectroscopy combined with<br>chemometrics..... | 108         |
| Development of quantitative models for predicting the sensory<br>properties of Thai fish sauces.....                                                | 126         |
| CONCLUSION .....                                                                                                                                    | 149         |
| LITERATURE CITED .....                                                                                                                              | 152         |
| APPENDIX .....                                                                                                                                      | 166         |
| CIRRICULUM VITAE .....                                                                                                                              | 182         |