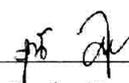
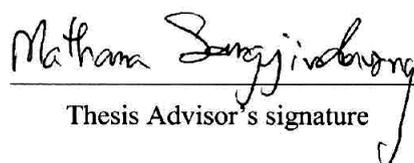


Suksan Miamkhunthod 2007: The Comparison of Carbohydrates in Nham-Pla.
Master of Science (Fishery Products), Major Field: Fishery Products, Department of
Fishery Products. Thesis Advisor: Associate Professor Mathana Sangjindavong, M.S.
77 pages.

Six carbohydrates product namely, Woonsen (mungbean noodle), Mee Suo (wheaten noodle), Kuai Jup Yuan (Vietnamese noodle), Kuai Teow (rice noodle), Shieng Hai (large rice noodle) and Lod Chong Singapore were mixed with processing Nham-Pla and test for the three highest acceptability. Sensory evaluation tests showed that Nham-Pla added with Woonsen, Mee Suo and Kuai Teow have the highest acceptability scores. Shelf-life of these three products were studied by keeping at 4-8 °C and -20 °C in the normal packing or the vacuum packing. Sensory evaluation, chemical and microbiological analysis were carried respectively on every 7 days for Nham-Pla which keeping at 4-8 °C and 14 days for Nham-Pla which keeping at -20 °C until the panelists rejected the products.

The final results were found that Woonsen added in Nham-Pla in normal package and Kuai-Teow Nham-Pla in vacuum package at 4-8 °C were accepted for 16 days. The panelists also accepted WoonSen Nham-Pla in normal package and vacuum package at -20 °C for 46 days.


Student's signature

 20 / 3 / 2007
Thesis Advisor's signature