

Project	Effect of Fat Replacer on Characteristics of Fermented Halal Sausage	
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Academic Year	2018	

Abstract

The purpose of this study was to investigate the appropriation of fat replacement (25%, 50%, 75% and 100%) by rice bran oil shortening (RBS) and rice bran flour (RBF). The fermented halal sausage were analyzed in terms of texture profile analysis, weight loss, pH and sensory evaluation. The increasing of RBS in fermented halal sausage was significantly different in hardness, adhesiveness, springiness, gumminess and chewiness ($P \leq 0.05$). During fermentation, the decrease of weight loss and pH were observed in all samples. The result of sensory evaluation showed that 75% of RBS was suitable in fermented halal sausage ($p \geq 0.05$). Moreover, RBF had significantly effect on hardness, springiness, cohesiveness, gumminess and chewiness ($p \leq 0.05$). The weight loss and pH decreased throughout the fermentation. 50% of RBF instead of shortening had the highest acceptance scores compared with other percentages in fermented halal sausage ($p \leq 0.05$)

Keyword: fat replacer, rice bran oil shortening, rice bran flour, rice bran oil