

<b>Project</b>	Shredded Fish with Herbs	
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<b>Major</b>	Food and nutrition	
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## Abstract

This research purpose to study the standard formula. All 3 formulas by testing Sensory the smell, color, taste, texture and overall liking. And study acceptance. The consumers of fish herbal products 3 formulas. Using lemon grass, kaffir lime leaves. In quantity Formula 1. (1: 1: 1) Formula 2. (2: 2: 2) Formula 3. (3: 3: 3) (1 part equal to 5 grams) 100 grams of cod fish. And study fish products. The brightness value ( $L^*$ ). There were no statistically significant differences ( $p < 0.05$ ) red-green ( $a^*$ ) Most of the herbal fish. Formula 1 equals  $8.54 \pm 0.02$  and yellow-blue ( $b^*$ ) There were no statistically significant differences ( $p < 0.05$ ) and study the nutritional value of herbal fish. From the scoring summary. Study on the amount of herbs supplemented in goby and to assess the quality of the sensory test. Appearance smell color taste texture and overall liking 9 points (9 Point Hedonic Scale). From the sample of 30 The recipes of herbal fish are recognized by the most taste testers. Is the second formula, with the score of smell color, taste texture and overall liking ( $p < 0.05$ ). Because herbal fish recipes. Formula 2 Accepted The statistically significant difference in color and taste.