

| | |
|----------------------|--|
| Project | Studying quality of eggs affected on Thong yip's texture |
| Author | Miss Charuwan Mankhong Mr. Patipan Inkaewkrua Mr. Nontawat Junroon |
| Major | Foods and Nutrition |
| Advisor | Miss Woraporn Kamphaen |
| Academic Year | 2018 |

Abstract

This project aims to study the standard of dessert. Study on the storage time of eggs affecting the texture of dessert. Study of yolk egg whites. Influence of texture of dip yellow candy using standard formula. Three formulas were used to test the sensory acceptance by 50 male and female students at Rajamangala University of Technology, Bangkok. Accepted by the experimenters, tasting is the formula with the highest sensory test scores the standard formulation was applied to 2, 4 and 6 day old eggs by controlling the egg yolk time at 5 minutes and 8 minutes. Six formulas showed that formula 1 kept the eggs for 2 days, receiving the most favorable score. The top of the dippy dip rolls consistently throughout the plate and bottom. Smooth throughout the sheet. Yellow, no smell. Easy to grasp and easy to carry when you bring 6 dessert candy to measure color. The fourth formula was the brightest.