

Project	Studying the effect of syrup concentration on the texture of Kha - Nom Tongyib
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Abstract

The purpose of this research was to study the standard formulation of Kha - Nom Tongyib by studying the standard formulas of Kha - Nom Tongyib in 3 formulas: formula 1 (Chayanit Promwet, Woraporn Kamphaen and Watsakorn maneelin, 2018). Formulas 2 (Jariya DechKunchorn, 2006) Formulation 3 (Taweetong Hongwiwat 1996) was used to test the acceptance of consumers using the sensory evaluation criteria. Codes and overall found that Formula 1 and Formula 2 has the same acceptance. Researcher selects formula 1 from the analysis of Formula 2 In the process, the eggs are fermented after the beating. In order to reduce the process, choose formula 1. It is the standard formulation that the test takers are most receptive to and investigates the concentration of syrup using a sweetener the sensory quality was assessed by using 9 levels. Accepted by most sensory testers in terms of color, aroma, taste, texture and overall liking.

Keywords: Kha - Nom Tongyib, Concentration Syrup