

Project	The Development of Cracker Supplementation from Striped Catfish
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Abstract

The purpose of this project is to study the amount of striped catfish meat that is suitable for the product. Based on the three standard formulas crackers and sensory evaluation by using 9-point Hedonic Scale from 50 consumers, the research found that the consumers accepted formula 1 (Mandy, 2014). The best the amount of herbs used for steaming was based on two levels of herbs 0 and 60 grams (Lemongrass 30 grams, 20 grams, 100 grams of kaffir lime leaves) three levels of striped catfish were 30, 50 and 70 percent of wheat flour. From the sensory test, the most popular product was the herbal formula, 0 grams, 50 grams, And 60 grams. Test of odor of both formulas did not different significantly. Researchers have selected herbal formula 0 grams of fish 50 percent. Then, the nutritional value of 100 grams of striped catfish crackers is as follows 957.72 kcal C, 53.76 grams fat, 73.67 grams protein, 18.32 grams calcium, 337.9 milligrams iron, 1.84 milligrams iron, vitamin A 513.75 milligrams, vitamin B1 0.07 milligrams, vitamin B2 0.12 milligram.

Keywords: Striped Catfish, Cracker