Abstract

Research : Storage condition and sensory properties of Klongkone shrimp paste product

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This study was aim to evaluate the effect of storage condition on physical and sensory properties of Klongkone salted fermented shrimp paste product during storage. Shrimp paste product (1 month fermented) from the local producer was packed in a sealed polypropylene container and the samples were stored at $4°C$ and $35°C$ for 6 months. Samples were collected at 0, 1, 2, 3 and 6 months of storage. Physical parameters such as color (L*, a*, b*), pH and water activity were determined and sensory properties of both shrimp paste products and Namprik kapi made from shrimp paste were evaluated by consumers as well.The shrimp paste sample contained 38.5 % moisture, 24.2 % protein, 25.6 % ash, 1.8 % lipid, 9.7% carbohydrate and 21.7 % salt. Significant differences in lightness (L*), redness (a*) and yellowness (b*) of the samples stored at $4°C$ and $35°C$ were observed through 6 months storage. However, lower temperature can maintain the colour of the shrimp paste better than higher temperature. Significant changes in pH and water activity of shrimp paste were not noticed. No significant differences in texture, color, odor, flavor and overall satisfaction were found in samples stored at either 4℃ or 35℃. However, sensory attributes scores tended to decrease as storage time increased. Overall consumer's satisfaction was higher for shrimp paste stored at lower temperatures although it remained acceptable (>6) regardless of temperature. Every sensory attributes scores of Namprik Kapi prepared from shrimp paste stored at 4℃ were not significantly different from the control sample (no storage), whereas significant differences in sensory attributes scores were found in Namprik Kapi prepared from shrimp paste stored at 35℃. And Namprik kapi prepared from the shrimp paste stored at 35℃ for 6 months obtained the lowest liking scores in all sensory attributes.