

PHYSICOCHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF
COMMERCE BLEND SAUCE

SEMI-QUANTITATIVE

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**PHYSICOCHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF
CONVENIENT PEANUT SAUCE**

By

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DECLARATION

I hereby declare that this research project is based on my original work except for quotations and summaries, which have been duly acknowledged.

28TH JUNE 2007


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28TH JUNE 2007


PN. FARIDAH YAHYA

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ABSTRACT

The purpose of this study was to develop convenient peanut sauce and to determine the physico-chemical characteristics and the sensory acceptance of peanut sauces by incorporating different composition of peanut mixture. Peanut sauces were prepared with different ratio of peanut mixture which consists of Spanish peanut and Virginia peanut. Five formulations of peanut sauces were prepared. SAS programme was used to determine the Analysis of Variance (Anova) and Duncan's Multiple Range Test (DMRT). The pH value varied from 5.56-5.59 and viscosity 0.94-1.22 Pascal per second (Pas^{-1}). The result also showed that peanut sauces were more viscous when the percentage of Spanish peanut decreased. Lightness of peanut sauces was increased and the yellowness of peanut sauces was decreased when the percentage of Spanish peanut decreased. Based on the proximate analysis, the percentage of fat and protein contents of peanut sauces were decreased when percentage of Spanish peanut was used decreased. There were 100 panels involved in the affective sensory test. Peanut sauce with 75% Spanish peanut and 25% Virginia peanut was the most acceptable by the panels. Peanut sauces were successfully dried by using freeze drying technique and provide a range percentage of moisture contents, 7.25-7.87%.

CIRI-CIRI FIZIKOKIMIA DAN SENSORI KUAH KACANG SEGERA

ABSTRAK

Kajian ini dijalankan untuk menghasilkan kuah kacang segera dan menilai ciri-ciri fizikokimia dan penerima kuah kacang setelah menggunakan gabungan kacang tanah sebagai bahan ramuan. Kuah kacang disediakan dengan menggunakan campuran kacang tanah iaitu kacang tanah Spanish dan kacang tanah Virginia. Lima formulasi kuah kacang dihasilkan dengan gabungan kacang tanah yang berlainan. Program SAS digunakan untuk melakukan analisis variance (ANOVA) dan *Duncan's Multiple Range Test* (DMRT). Hasil kajian ini menunjukkan pH bagi kuah kacang yang dihasilkan adalah dalam lingkungan 5.56-5.59 manakala kelikatan kuah kacang adalah dalam lingkungan 0.94-1.22 Pas⁻¹. Hasil kajian juga menunjukkan kelikatan kuah kacang adalah bergantung kepada kandungan jenis kacang yang digunakan. Pada kajian ini, kuah kacang yang dihasilkan adalah lebih likat apabila kandungan kacang tanah Spanish dikurangkan. Disamping itu, ketenteraman kuah kacang adalah meningkat dan kekuningan kuah kacang adalah menurun apabila kandungan kacang tanah Spanish dikurangkan. Bagi analisis proksimat, kandungan peratusan minyak dan protein adalah menurun apabila kandungan kacang tanah Spanish dikurangkan. Bagi penilaian sensori, terdapat 50 panel mengambil bahagian. Hasil yang didapati adalah kuah kacang dengan kandungan 75% kacang tanah Spanish dan 25% kacang tanah Virginia paling disukai. Kuah kacang yang dihasilkan dapat dikeringkan dengan menggunakan teknik pengeringan sejuk beku. Hasil kuah kacang yang dikeringkan mempunyai julat peratusan kelembapan di antara 7.25-7.87%.