

PRODUCTION OF DRIED KEDONDONG (*Spondias cytherea*
Sonn) AS A NEW FOOD IN MARKET

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PRODUCTION OF DRIED KEDONDONG (*Spondias cytherea* Sonn.) AS A NEW
FOOD IN MARKET

By
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Research Report submitted in partial fulfillment of the requirements for the degree of
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Department of Food Science
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ABSTRACT

This study was carried out to investigate the effect of addition of sugar and dried chili in ambarella fruit dipping on physical properties and panelists' acceptances of dried ambarella product. The ingredients used in making the sauce were sugar, salt (2%), dried chili and water (50%). There were five formulations of sauce produced; A (48% sugar, 0% dried chili), B (46% sugar, 2% dried chili), C (44% sugar, 4% dried chili), D (42% sugar, 6% dried chili) and E (40% sugar, 8% dried chili). The colour analysis of dried ambarella showed that the sample A was significant different ($p < 0.05$) among other samples in terms of 'L' and 'a' values, however it was no significant different ($p > 0.05$) to sample D and E in terms of 'b' value. It means that the higher amounts of dried chili being used resulted of 'L' and 'b' value decreased and 'a' value increased. Meanwhile, the sample E which had highest amount of dried chili showed the highest of crude fiber content. Sensory evaluation showed that the sample E (the most red) was the most acceptance compared to others in terms of colour acceptance. However, most panels likely preferred the sample A in terms of taste and overall acceptance. Therefore, the sample A was the most acceptable in terms of physical properties and panelists' acceptance and however, there was no significant different ($p > 0.05$) with other samples.

ABSTRAK

Kajian ini dijalankan untuk mengkaji kesan penambahan gula dan cilli kering di dalam celupan buah ke atas ciri-ciri fizikal dan penerimaan panel bagi produk ambarella kering. Bahan-bahan yang digunakan dalam penghasilan sos adalah gula, garam (2%), cili kering dan air (50%). Terdapat lima formulasi sos yang dihasilkan; A (48% sugar, 0% dried chili), B (46% sugar, 2% dried chili), C (44% sugar, 4% dried chili), D (42% sugar, 6% dried chili) dan E (40% sugar, 8% dried chili). Analisis warna bagi kedondong kering menunjukkan sampel A adalah berbeza secara signifikan ($p < 0.05$) dengan sampel-sampel lain dari segi nilai 'L' dan 'a' tetapi, ianya tidak berbeza secara signifikan dengan sampel D and E dari segi nilai 'b'. Ini bermakna semakin banyak jumlah cili kering yang digunakan telah menyebabkan nilai 'L' dan 'b' berkurang dan nilai 'a' meningkat. Sementara itu, sampel E yang mempunyai jumlah cili kering paling banyak telah menunjukkan kandungan gentian kasar yang paling tinggi. Penilaian sensori menunjukkan sample E (paling merah) adalah paling diterima oleh panel berbanding dengan sampel-sampel lain dari segi warna. Walaubagaimanapun, kebanyakan panel lebih suka sampel A dari segi rasa dan penerimaan keseluruhan. Oleh itu, sampel A adalah paling diterima dari segi ciri-ciri fizikal dan penerimaan panel dan namun bagaimanapun, ianya tidak berbeza secara signifikan dengan sampel-sampel lain.