

Research Title	Development of Pomelo Albedo Fiber Enriched Milk Pudding
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The objectives of this research were to study the suitable formula, the consumer acceptance and the shelf life of pomelo albedo fiber enriched milk pudding. The experimental processes were designed: 1) to optimize the suitable quantity of pomelo albedo fiber which was added with agar agar powder in milk pudding mixture; 2) to select product which the overall liking were at the highest level for the consumer acceptance test and 3) to study the shelf life of this product. The statistical analysis of data consisted of means, analysis of variance and different test by F-test and Duncan's New Multiple Range Test (DMRT) with the confidence level of 95%. The results showed that the suitable formula was added 0.5% albedo fiber. This pudding was composed of 0.41% agar agar powder, 0.50% pomelo powder, 0.62% gelatin powder, 3.79% sugar, 61.54% water, 15.92% sweetened condensed milk, 16.60% evaporated milk and 0.62% vanilla essence. The chemical quality of this product compared with no added fiber milk pudding (control formula) found that protein, ash, fat and pH value of both puddings were not significantly different ($p>0.05$). In addition, the moisture contents of this pudding significantly decreased ($p\leq 0.05$). However, the amounts of fiber, total soluble solid, total phenolic compound and the free radical scavenging capacity of antioxidant (DPPH) significantly increased ($p\leq 0.05$). Moreover, consumers' acceptability test revealed that the overall liking of this product was like highly and 80% of consumers accept it. They thought the price of this pudding in 6 ounces cup to be 15 baht per cup. Furthermore, the shelf life at chill storage (4°C) was 2 days.