

Research Title	Development of Thai Food Recipes from Milkfish (<i>Chanoschanos</i> (Forsskal, 1775))
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The objective of this study was to develop the 3 Thai main dish recipes from milkfish including, PhadPrikKhing, Larp and Khaukling. The panel testing was performed by using the 9 point hedonic scale and analysis of nutritional values. The used statistics for analysis were average value, standard deviation and t-test was used to test the different of the sensory testing data. The result showed that the panelists accepted the recipe 2 and recipe 3 of Thai food containing milkfish. PhadPrikKhing was rated at the highest acceptability among all selected recipes. The appearance, colour, odour, taste, texture and the overall acceptability of PhadPrikKhing were 8.00 ± 0.53 , 8.27 ± 0.59 , 7.93 ± 0.70 , 7.47 ± 0.83 , 7.27 ± 0.88 and 7.73 ± 0.59 respectively which was the high acceptability level. There were the significant different ($p \leq 0.05$) between appearance, colour, odour, taste, texture and the overall acceptability of PhadPrikKhing recipe 1. The nutritional values per 100 gram of PhadPrikKhing recipe 1 were 323.19 Kcal, protein 28.56 gram, lipid 15.74 gram, moisture 45.07 gram and ash 4.11 gram. The lesser acceptability score was Larp milkfish which was rated at the high level. The appearance, colour, odour, taste, texture and the overall acceptability of Larp milkfish recipe 2 were 7.60 ± 1.59 , 7.80 ± 0.77 , 7.27 ± 1.44 , 6.47 ± 1.64 , 7.33 ± 0.62 and 7.53 ± 0.64 respectively. There were the significant differences ($p \leq 0.05$) of texture and overall acceptability of Larp milkfish. The nutritional values of Larp milkfish showed that the energy of the Larp milkfish was 208.70 Kcal, the 20.22 gram of protein containing, 9.04 gram of lipid containing, 91.54 gram of moisture containing and 8.78 gram of ash. The recipe 2 of Khaukling was rated at the high acceptability level. The appearance, colour, odour, taste, texture and the overall acceptability of Khaukling were 7.47 ± 1.64 , 7.57 ± 0.94 , 7.40 ± 1.40 , 6.67 ± 1.23 , 7.07 ± 1.39 and 7.33 ± 1.45 respectively. There was the

significant difference ($p \leq 0.05$) of odour of Khaukling. The nutritional values of Khaukling showed that the energy of the Khaukling 260.80, the protein containing was 21.09 gram of, the lipid containing was 13.25 gram, the moisture contain was 79.02 gram of the ash content was 3.98 gram of ash.