

A study of package and storage conditions on Krabok seed quality

Paiwan Panyakaew^{1, a}, Siriporn Sarnklong¹ and Sukanya Saithi²

¹ Department of Animal Science, Faculty of Natural Resources,

² Department of Food Science and Technology, Faculty of Natural Resources,
Rajamangala University of Technology Isan, Sakon-Nakhon Campus,
199 Village No. 3, Phungkon, Sakon Nakhon, Thailand
^a<paiwan_pyk@yahoo.com>

ABSTRACT

Krabok seed was well-known and general consumptions in Thailand. It was contented high fat and has a short season life due to rotting. Dried fruit processing can extend shelf life, but not protect for the rancid. A study was aimed to study the chemical, processing and how to storage of Krabok seed. The baking temperature were 60, 80, 100 degree Celsius. The storage methods were 3 package types (Normal, Nitrogen gas and Vacuum pack). After then, test peroxide each week for 26 weeks, (0, 1, 2, 3,.....,26th week). The results shown that, Krabok seed has high energy (7,571 Cal/g), protein presented 12.42% and fat 59.46%. For the sensory test found that, age of consumer between 15-25 years old and 40+ years old preferred Krabok seed peeled pop because it was easy to taste 55.38 and 87.5% respectively. However, people age between 26-39 years old rather Krabok seed doesn't peel pop 55.56% because smell better than Krabok seed peeled pop and traditional feeling. Moreover, the temperature for baking Krabok seed at 100°C for 30 minutes was the best test from consumer because Krabok seed smells good, chewing fun, frame when chewing and overall were significant differences ($P \leq 0.05$). The optimum temperature for storage at 4°C can be stored in all packages ($P \leq 0.05$). Nevertheless, packed with Nitrogen or Vacuum type were extended shelf life for more than 6 months, protected the oxidation and rancidities for longer than normal packed ($P \leq 0.05$).

Keywords: *Krabok seed, package, storage, quality*