

Abstract

Carrot kimchi is a choice of ready-to-eat food providing health benefits. The basic recipe of making ponytail radish kimchi from Maangchi (2012) was modified. The appropriate salting time before fermentation was 30 minutes. The final formula of kimchi carrot consisted of 74.5% carrot, 4.6% of salt, 1.2% of sugar, 2.2% of fish sauce, 0.9% of flour, 9.2% of water, 1.2% of onion, 1.3% of garlic, 1.3% of ginger, 2.3% of chili pepper, and 1.2% of go-chu jang. The mixture was fermented at 35-36°C for 48 hours. Texture analysis of this product revealed 14123.23 ± 4739.882 g. of hardness and 308.418 ± 173.071 of chewiness. Microorganisms that possibly found in carrot kimchi were *pseudomonas spp.* and *lactobacillus spp.* Carrot kimchi product has been survey by 92 consumers. Approximately 92% of consumers accepted this product and the average hedonic scores was 6.7 ± 1.4 (like slightly toward like moderately). The acceptance price of carrot kimchi was lower than 25 baht.