

Abstract

The Nonsee peel cured jellyfish was not widely known in the market due to its improper packaging materials which cannot maintain the product for a long shelf-life. Effects of packaging types on turbidity, color, pH and texture of the product were studied for the better shelf-life of the product. The packaging used were regular Polypropylene plastic bags (PP), 230-ml PP cups (No.1641), vacuum bags and biodegradable bowls. Besides, proximate analysis of Nonsee peel cured jellyfish was also studied, as well as its collagen (protein) content. The results showed that approximately 98% of the jellyfish content was moisture in both bell and arm parts while there was a significant different in protein and fat contents between bell and arm parts. The arm got higher percentage than the bell of both protein (0.7785 ± 0.07) and fat (0.86 ± 0.27) content. There was a significant difference in turbidity, color and pH between packaging types over two weeks storage. The bell jellyfish packed in the plastic PP cup had the least total color difference ($\Delta E^* = 4.8281$). However, there was no significant difference in firmness, toughness and springiness between storage days of the bell jellyfish packed in the plastic PP cup ($p > 0.05$). Hence, the plastic PP cups were anticipated as a proper packaging that could maintain the color and texture changes of the Nonsee peel cured jellyfish.