

Abstract

Four samples of kimchi were purchased for identification microbiological test and sensory evaluation by sensory profiles. Two samples were produced by Thai producer and two samples were produced by Korean producer in Thailand; (1.) Traditional Kim Chi (Thai producer) [®]. Korea Wide Corporation Co., Ltd. Thailand, (2.) Miss Kimchi [®]. (Thai producer) Uniriver Global Co., Ltd. Thailand, (3.) Hanpong E & C[®] (Korean producer) Co., Ltd. Thailand, and (4.) Wuree Restaurant[®] (Korean producer). The first sample showed microbial population of 9:11 (*Lactobacillus spp.* : *Lactococcus spp.*), The second sample had 16:4 (*Lactobacillus spp.* : *Lactococcus spp.*), The third sample had 4: 16 : 1 (*Lactobacillus spp.* : *Lactococcus spp.* : *Streptococcus spp.*) and The fourth sample four had 12:7:1 (*Lactobacillus spp.* : *Lactococcus spp.* : *Leuconostoc spp.*). Sensory profile of each sample was studied, the attributes were sweetness, saltiness, sourness, spiciness, crispness, bitterness and cabbage flavor. The first sample was most sourness among samples. The second sample had lowest intensity of all attributes. The third sample was the most spiciness, bitterness and crispness among samples. The fourth sample had the highest intensity of cabbage flavor and sweetness. Kimchi made from Korean people had the same pattern of sensory profile in all attributes. The crispness and cabbage flavor were not found in Kimchi which was made by Thai people. The bitterness of Korean Kimchi were higher than Thai Kimchi. Preference and ranking test showed that the first sample was the most preferred. The third sample was ranked in second place. Followed by the fourth sample and second sample. The first sample had the highest rank because Thai consumer prefers sour, medium saltiness, varies spiciness and non-bitter kimchi. The first sample and the third sample were alike in the sense that the microbial population of *Lactobacillus spp.* is higher than *Lactococcus spp.*, this could have some effect on the taste of kimchi referring to the fact that both samples are preferred by Thai consumers. *Lactobacillus spp.* is homofermentative organism which mainly produces lactic acid, hence the sour taste.