

ABSTRACT

Sai-Krok-Isan is one types of Thai fermented sausage which made from minced pork, lard, cooked rice or glutinous rice and incubated at room temperature for 2 days. The aim of this project studied the effect of adding natural antioxidant (vitamin E or oregano) and two storage methods (vacuum packed or oxygen absorber) to extent shelf-life of the Freezed-dried Sai-Krok-Isan. The product formula and freeze dry processing were obtained by Srinin (2014) and Taepaiboon (2014), respectively. The samples were designed as 4x2 RCBD experiment including four treatments (control, 0.6% vitamin E, 1.2% vitamin E and 0.5% oregano and two storage methods (vacuum pack in nylon pack and aluminium foil adding oxygen absorber). All samples were analyzed the color measurement (Hunter L*, a*, b*), Texture Profile Analysis (TPA), water activity, moisture content, total acidity, pH, oxidative rancidity acid value (AV), aerobic plate count (PCA) and mold and yeast plate count (PDA) for every 0, 30, 60 and 90 days of shelf-life when kept in room temperature. Unfortunately, studying plan was incomplete because of pandemic Corona-19 virus. Samples was able to measure at day-0, some in day-30 and day-100. There were significant different in all analysis results ($p > 0.5$). Results was found that adding of 0.5% oregano as antioxidant might reduce the oxidative rancidity acid value of sample, adding of 0.6% of vitamin E in vacuum pack can reduced water activity. The color parameter of control sample was shown color change and the vacuum pack method might reduce oxidative rancidity acid value of sample.