

## Abstract

Kaeng-Som with Climbing Wattle Omelette is popularly consumed in Thailand due to its health benefit, nutritive value and culture. Since the growth of ready-to-eat food section is still increasing, this study was to develop and formulate of Kaeng-Som in retort pouch. The concentrations of Kaeng-Som paste were studied as well as the type of shrimps to be used in this product. The fresh and frozen shrimps were analyzed for the color and texture changes before and after the thermal processing. As a result, 20 grams of Kaeng-Som paste was suitable for mixing with 100-ml of water to make a soup and the frozen shrimp were chosen according to sensory evaluation score ( $7.4 \pm 0.81$  and  $7.3 \pm 1.29$ , respectively). All treatments had similar in  $a^*$  and  $b^*$  values but the lightness value ( $L^*$ ) in boiling fresh shrimps before retort process showed the lowest value (35.89) because the structure of protein was minimally denatured. Texture properties in hardness and chewiness of shrimp were significantly affected by thermal treatment because of the thermal shrinkage of shrimp muscle proteins. The consumer accepted the Kaeng-Som with Climbing Wattle Eggs and Shrimps in Retort Pouch product by 89% which the price was between 41 – 50 bath per pouch.