

Development of Seafood Bar from Left over Dried Squid

Abstract

The development of Seafood Bar from Left over Dried Squid aimed to adding value for left over dried squid from the process by developing a new product and provide new style of cereal bar for the consumer. The consumer survey was done for idea generation, it was found that the ingredients in seafood bar should included dried fish, dried shrimp, dried squid, peanut and dried herb. The taste and flavor of the product should be the original flavor. The important attributes were taste, crispiness and freshness. Formulation and study on appropriate process were conducted. There was a preliminary test of suitable process and observation the appearance of the product. The processes began by weighing all ingredients then heating the liquid part for 3-5 minutes until temperature reached 95 °C after that mixed solid part with syrup for 3 minutes. The 25 g. of mixture was taken to the mold and pressed for 10 minutes. The seafood bar was dried at 70 °C for 30 minutes and cooled down for 5-10 minutes. Type of squid, type of sauce, percentage peanut, dried chili and size of dried squid were studied to formulate the seafood bar. The prototype of seafood bar consisted of 33.5% puffed rice, 21.5% dried squid (prepared by chopped for 5 seconds), 15% peanut, 8.85% Glucose Syrup, 14.25% Sugar, 0.25% Chili, 0.45% of Vinegar, 6.2% Water The most preferable shape was bar shape of 25g. According to the result of consumer acceptance test from 200 consumers, it was found that 95% of consumer accepted the product with hedonic score of 7.3 ± 1.0 (moderately like). The seafood bar packed in plastic bag kept at room temperature had shelf life about four days.