

## **Study on the Effect of Different Agent to Relief Spicy Feeling of Roasted Chili Paste**

### **Abstract**

The aim of this project was to study the effect of different agents from lemonade, milk, bread and rice in relief the spicy feeling of roasted chili paste (น้ำพริกเผา). Roasted chili paste was prepared from dried chili, which was dried at 70°C for 3 hours. The color and moisture content of dried chili were 10R 5/10, and 0.78% respectively. Roasted chili paste was tasted by five trained panelists. There were 10 attributes including yellowish brown, oily odor, herb odor, sweet, stickiness, herb flavor, oily, spicy feeling, and 2 after taste attributes -spicy feeling and oily. Descriptive analysis was used to rate the intensity of the spicy feeling before and after the panelists tasted the roasted chili paste and the agents. All the spicy relieving agents affected the spicy feeling score of the roasted chili paste, containing 2% dried chili. When the 4% dried chili, roasted chili paste were tasted the spicy relieving agent, except bread, demonstrated the same results as those from 2% dried chili. Finally twenty consumers were asked to taste the roasted chili paste and the agents, it was found that all the spicy relieving agents affected the spicy feeling score of the roasted chili paste, containing 2% dried chili.