

THE EFFECT OF TEMPERATURE ON THE CHARACTERISTICS OF
A CRYSTAL

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Effects pumpkin puree incorporated the characteristic of chilli
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Lihat Sebelah

HAK MILIK
PUSAT PEMBELAJARAN DIGITAL SULTANAH NUR ZAHIRAH

**EFFECT OF PUMPKIN PUREE INCORPORATED THE CHARACTERISTIC OF
CHILLI SAUCE**

By

WAN NOOR SHAHIDA BT WAN ISA @ WAN ISMAIL

**RESEARCH PROJECT submitted in partial fulfillment of the requirements for Degree of
Bachelor of Food Science (Food Service and Nutrition)**

Faculty of Agrotechnology And Food Science

Universiti Malaysia Terengganu (UMT)

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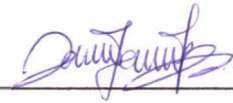
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DECLARATION

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any degree at UMT or other institutions.



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ABSTRACT

This study reports on the effect of pumpkin puree as thickening agent in sauce on physical, proximate composition and sensory characteristics. In this study, twelve formulated sauces and one control sauce were prepared. Two types of chilli sauces were studied i.e chilli sauce with pumpkin puree without skin (PW) and chilli sauce with pumpkin puree with skin (PS). The study found that the pH values and viscosity value of the PS samples were higher than PW samples. The lightness value, 'a' value and 'b' for PS samples were higher compared to PW samples. Proximate analysis was also carried out to three samples of sauces including a control sauce. From the proximate analysis, the results from the study showed that the PS sample contained more moisture and fiber content compared to PW sample. On the other hand, PW sample contained more crude fat content compared to PS sample. Besides that, sensory evaluation results showed that 100g PW sample and 50g PS sample have the highest acceptability among the consumer. Both samples had the highest mean score because it has a good color, aroma, taste and balance of sweetness and spicy taste than the control sample. PS indicated the most suitable characteristics as thickening agent compared to PW.

KESAN PENAMBAHAN PURI LABU KEATAS CIRI-CIRI SOS CILI

ABSTRAK

Kajian ini adalah mengenai kesan puri labu sebagai agen pemekat sos dari segi ciri fizikal, kandungan proksimat dan sensori. Dalam kajian ini, sebanyak dua belas formulasi sos cili dan satu sampel kawalan telah disediakan. Dua jenis sos cili yang dikaji iaitu sos cili yang mengandungi puri labu tanpa kulit (PW) dan sos cili yang mengandungi puri labu berkulit (PS). Daripada kajian yang dijalankan, diketahui bahawa nilai pH dan kepekatan sampel PS adalah lebih tinggi berbanding PW. Selain itu juga, nilai kecerahan, nilai 'a' dan nilai 'b' bagi sampel PS juga lebih tinggi berbanding sampel PW. Analisis proksimat juga dijalankan. Analisis ini dijalankan keatas 3 sampel iaitu sampel kawalan dan dua sampel lagi masing-masing sampel PW dan sampel PS. Berdasarkan keputusan yang diperolehi, sampel PS mempunyai kandungan lembapan dan serat yang lebih tinggi berbanding sos kawalan. Walau bagaimana pun, sampel PW mempunyai kandungan lemak yang tinggi berbanding sampel PS. Di samping itu juga, keputusan penilaian sensori menunjukkan bahawa sampel 100g PW dan sampel 50g PS mendapat penerimaan yang tinggi di kalangan pengguna. Kedua-dua sampel memperolehi nilai min skor yang tertinggi kerana mempunyai warna, bau, rasa dan keseimbangan rasa manis dan pedas yang baik berbanding sampel kawalan. Kajian ini menunjukkan bahawa PS adalah lebih menepati kriteria sebagai agen pemekat.