

DEVELOPMENT OF NOON TAU FOOD POWDER SAUCE

THE QUALITY CONTROL

SCHOOL OF TECHNOLOGICAL AND FOOD SCIENCES

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LP 25 FASM 2 2008



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Lihat Sebelah

DEVELOPMENT OF YONG TAU FOO POWDER SAUCES

By

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Research Report submitted in partial fulfillment of
the requirements for the degree of
Bachelor of Food Science (Food Service and Nutrition)

FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
UNIVERSITI MALAYSIA TERENGGANU

2008



FAKULTI AGROTEKNOLOGI DAN SAINS MAKANAN
UNIVERSITI MALAYSIA TERENGGANU

PENGAKUAN DAN PENGESAHAN LAPORAN
PROJEK PENYELIDIKAN I DAN II

Adalah ini diakui dan disahkan bahawa laporan penyelidikan bertajuk:

DEVELOPMENT OF JUNG TAY FOOD POWDER SAUCE

oleh NUR AQILAH BINTI ASRI AK, No.Matrik UK11701 telah diperiksa dan semua pembetulan yang disarankan telah dilakukan. Laporan ini dikemukakan kepada Jabatan SAINS MAKANAN sebagai memenuhi sebahagian daripada keperluan memperoleh ijazah Sarjana Muda SAINS MAKANAN (PEMAKANAN DAN PERKHIDMATAN MAKANAN), Fakulti Agroteknologi dan Sains Makanan, Universiti Malaysia Terengganu.

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DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged.

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ACKNOWLEDGEMENT

I greatly thank En Faisal Bin Ahmad, my advisor, for his guidance, expertise, support, patience, understanding and giving me an opportunity to gain industrial experience, encouragement and for all the time spending on this research.

I am very thankful for the love, encouragement and support from my family especially my mother, Pn Siti Halimah, who is always there for me.

I am grateful to all my fellow friends for their true friendship, support, knowledge and new ideas.

I would like to acknowledge the members of chemical analysis laboratories, food science laboratories and also staff kitchen.

ABSTRACT

Yong Tau Foo known as special soup dish which commonly found in Singapore and southern Malaysia. Developing of Yong Tau Foo sauce powder can make it easily to distribute and store in longer period. Moreover, Yong Tau Foo sauce powder was not available in the market yet. The objectives of this study were to develop two types of Yong Tau Foo sauce powder (black and red sauce), determine the best formulation and the acceptance of this product by using sensory evaluation. From the evaluation and acceptance of panel the best formulation for black sauce was derived from sample F4 while, best formulation for red sauce was derived from sample F2. This formulation goes to the proximate analysis to know the percentage of their nutritional value such as moisture, ash, protein, fat and carbohydrate. Moisture content for F4 was $6.028 \pm 0.05\%$ and for F2 red sauce was $13.828 \pm 0.03\%$. F4 has $5.443 \pm 0.05\%$ of ash content while F2 has $11.701 \pm 0.84\%$, ash content represents the total mineral content in foods. Protein content for F2 was higher than F4 with respectively $10.17 \pm 0.03\%$ and $4.59 \pm 0.65\%$. The result for fat content for F4 was $0.602 \pm 0.07\%$ and F2 was $2.521 \pm 0.39\%$. It was found that F4 has $83.526 \pm 0.27\%$ of carbohydrate content while, the value for F2 was $61.778 \pm 0.46\%$. Their physical analysis for colour and viscosity have significantly different ($p < 0.05$) between formulation.

ABSTRAK

Yong Tau Foo dikenali sebagai hidangan sup istimewa yang sering didapati di Singapore mahupun di selatan Malaysia. Penghasilan sos Yong Tau Foo dalam bentuk serbuk adalah sangat bermanfaat kerana ia mudah diedarkan dan juga dapat disimpan dalam masa yang panjang. Selain itu, sos Yong tau Foo dalam bentuk serbuk masih belum berada di pasaran. Objektif kajian ini adalah untuk menghasilkan dua jenis serbuk sos Yong Tau Foo iaitu sos hitam dan sos merah, menentukan formulasi yang paling baik dan yang paling diterima berdasarkan penilaian sensori yang dibuat. Daripada penilaian sensori yang dilakukan keatas sos Yong Tau Foo selepas dikeringkan, didapati sampel F4 lebih diterima bagi sos hitam manakala bg sos merah sampel F2 lebih diterima. Formulasi-formulasi ini akan melalui proses penentuan nilai nutrisi seperti kelembapan, abu, protein, lemak dan juga karbohidrat. Kandungan kelembapan untuk F4 adalah $6.028 \pm 0.05\%$ dan untuk F2 bagi sos merah adalah $13.828 \pm 0.03\%$. F4 mempunyai $5.443 \pm 0.05\%$ kandungan abu manakala F2 mengandungi $11.701 \pm 0.84\%$ kandungan abu, kandungan abu adalah jumlah kandungan mineral yang ada dalam makanan. Kandungan protein F2 bagi sos merah adalah lebih tinggi daripada kandungan proteिन F4 bagi sos hitam iaitu masing-masing adalah $10.17 \pm 0.03\%$ dan $4.59 \pm 0.65\%$. Untuk keputusan kandungan lemak bagi F4 adalah $0.602 \pm 0.07\%$ dan bagi F2 adalah $2.521 \pm 0.39\%$. Didapati F4 mempunyai $83.526 \pm 0.27\%$ kandungan karbohidrat manakala F2 mempunyai nilai $61.778 \pm 0.46\%$. Bagi keputusan analisis fizikal yang dilakukan untuk warna dan kepekatan ia mempunyai perbezaan yang signifikan ($p < 0.05$) diantara formulasi.