

TABLE OF CONTENTS

TITLE SHEET.....	i
APPROVAL SHEET.....	ii
DECLARATION OF AUTHENTICITY.....	iii
ACKNOLEDGEMENTS.....	iv
TABLE OF CONTENTS.....	vii
LIST OF TABLES.....	ix
LIST OF FIGURES.....	x
LIST OF APPENDIXES.....	xi
INTISARI.....	xii
ABSTRACT.....	xiv
CHAPTER I INTRODUCTION.....	1
1.1. Background.....	1
1.2. Objectives.....	4
1.2.1. Research Problem.....	4
1.2.2. Research Objective.....	5
1.3. Benefits.....	5
1.4. Expected Outcomes.....	6
CHAPTER II LITERATURE REVIEW.....	7
2.1 Jelly.....	7
2.2 Hydrocolloid.....	7
2.2.1 Konjac Glucomannan.....	9
2.2.2 Carrageenan.....	10
2.3 Stevia.....	11
2.4 Chia Seeds.....	13
2.4.1 Fiber Content.....	16
2.4.2 Protein Content.....	17
2.4.3 Polyunsaturated Fatty Acid.....	17
2.4.4 Antioxidant.....	18
2.4.5 Phenolic Compounds.....	18
2.4.6 Vitamin and Minerals.....	20
2.5 Orange Fruit.....	21
2.6 Food Industry Application.....	24
2.6.1 Chia Seeds in Commercial Products.....	24
2.6.2 Orange Fruit in Commercial Products.....	26
2.6.2.1 Canned and Bottled Orange Fruit.....	27
2.6.2.2 Orange Juice Concentrate.....	27
2.6.2.3 Squash.....	28
2.6.2.4 Jam, Jelly, and Marmalade.....	29
2.6.2.5 Puree.....	29
2.7 Thailand Food Product Regulation.....	30
2.8 Response Surface Methodology.....	31
CHAPTER III MATERIALS AND METHODS.....	34

3.1 Research Place and Time.....	34
3.2 Materials.....	34
3.3 Initial Formulation Design.....	35
3.4 Sample Preparation.....	38
3.4.1 Hydration of Chia Seeds.....	38
3.4.2 Production of CSOJ Sample.....	39
3.4.3 Production of Commercial and Negative Sample.....	40
3.5 Preliminary Research Analysis.....	41
3.5.1 Preliminary TSS Analysis.....	41
3.5.2 Preliminary pH Analysis.....	42
3.5.3 Preliminary Moisture Analysis.....	42
3.5.4 Preliminary Sensory Evaluation.....	42
3.5.5 Preliminary Texture Profile Analysis.....	43
3.5.6 Response Surface Methodology Analysis.....	44
3.6 Main Research Analysis.....	45
3.6.1 Nutritional Properties Analysis.....	45
3.6.2 Physicochemical Properties Analysis.....	45
3.6.3 Sensory Evaluation.....	47
3.6.4 Consumer Acceptance Analysis.....	48
3.7 Statistical Analysis.....	49
CHAPTER IV RESULTS AND DISCUSSIONS.....	51
4.1 Optimization of CSOJ Final Formulation.....	51
4.1.1 Preliminary Research Analysis.....	52
4.1.2 Response Surface Methodology using Design Expert.....	59
4.2 Main Research Analysis.....	67
4.2.1 Nutritional Properties of CSOJ.....	68
4.2.2 Physicochemical Properties of CSOJ.....	73
4.2.3 Sensory Evaluation of CSOJ.....	80
4.2.4 Consumer Acceptance of CSOJ.....	83
CHAPTER V CONCLUSION AND RECOMMENDATIONS.....	87
5.1 Conclusion.....	87
5.2 Recommendations.....	87
REFERENCES.....	89
APPENDIX.....	112

LIST OF TABLES

Table 2.1	Nutritional properties of chia seeds.....	15
Table 2.2	Nutritional Properties of Orange Fruit.....	22
Table 3.1	Initial CSOJ formulation run for preliminary analysis.....	38
Table 4.1	Total Soluble Solid (TSS) content, pH value, and moisture content of initial CSOJ run samples.....	52
Table 4.2	Sensory Evaluation Score of Initial CSOJ run sample.....	54
Table 4.3	Texture profile of initial CSOJ run samples.....	57
Table 4.4	Regression equation of each parameter affected by orange juice and hydrated chia seeds independent variable.....	60
Table 4.5	Predictive value solution of independent variables for optimized CSOJ final formulation.....	65
Table 4.6	Confirmation results of the dependent variable on orange juice and hydrated chia seeds formulation.....	65
Table 4.7	Approximate ingredients ratio of Commercial Jelly (CJ), Negative Sample (NSJ), and Chia-Seed Orange Jelly (CSOJ).....	67
Table 4.8	Approximate nutrient content of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	70
Table 4.9	Nutrient Dietary Intakes of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	72
Table 4.10	Moisture content, Total Soluble Solid (TSS) content, and pH value of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	73
Table 4.11	Color profile of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	76
Table 4.12	Texture Profile of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	78
Table 4.13	Sensory Evaluation Score of CSOJ in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	80
Table 4.14	Frequency of panelist score of overall acceptance parameter of CJ, NSJ, and CSOJ sample.....	83
Table 4.15	Consumer acceptance of CSOJ sample depend on sample preference and purchase intention in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	84
Table 4.16	Purchase intent of CSOJ sample in comparison with Commercial Jelly (CJ) and Negative Sample Jelly (NSJ).....	84

LIST OF FIGURES

Figure 2.1 Commercial Chia Seeds Jelly named “Wakasho” (Peach Flavor).....	26
Figure 3.1 Orange juice and hydrated chia seeds ratio for independet variable input in optimal (custom) design in Design Expert version 13 software.....	37
Figure 3.2 CSOJ production flowchart.....	40
Figure 3.3 Typical Force vs. time curve of Texture Profile Analysis with parameters of Hardness (H), adhesiveness (A), cohesiveness ($C = C2/C1$), springiness ($S = S2/S1$), gumminess ($H \times C$) and chewiness ($G \times S$).....	44
Figure 4.1 Spider web chart of each organoleptic parameter in preliminary CSOJ run samples sensory evaluation.....	55
Figure 4.2 Two component mix graph of surface plot indicating the cumulative effect of independet variables (A: orange juice, B: hydrated chia seed) on physicochemical parameter.....	63
Figure 4.3 Two component mix graph of surface plot indicating the cumulative effect of independet variables (A: orange juice, B: hydrated chia seed) on sensory parameters.....	64
Figure 4.4 Two component mix graph of surface plot indicating the desirability of the predicted optimal value of independent variables.....	66
Figure 4.5 Spider web chart of each organoleptic parameters in main sensory analysis research.....	80

LIST OF APPENDIXES

Appendix 1. Preliminary CSOJ Run Samples Moisture Content Data.....	112
Appendix 2. Preliminary CSOJ Run Samples Total Soluble Solid Data.....	112
Appendix 3. Preliminary CSOJ Run Samples pH value Data.....	112
Appendix 4. Preliminary CSOJ Run Samples Texture Profile Analysis Data...	113
Appendix 5. Preliminary CSOJ Run Samples Sensory Analysis Data Chart.....	116
Appendix 6. Main Moisture Content Analysis data.....	116
Appendix 7. Main pH value analysis data.....	116
Appendix 8. Main Total Soluble Solid analysis data.....	117
Appendix 9. Main color profile analysis data.....	117
Appendix 10. Main texture profile analysis data.....	118
Appendix 11. Main sensory analysis data chart.....	121
Appendix 12. Plagiarism percentage.....	121
Appendix 13. Samples used in the research.....	122