

TABLE OF CONTENTS

COVER	i
ENDORSEMENT PAGE	ii
DECLARATION OF AUTHENTICITY	iii
ACKNOWLEDGEMENT	iv
TABLE OF CONTENT	vii
LIST OF FIGURE	xiii
LIST OF TABLE	xv
LIST OF APPENDICES	xvii
ABSTRACT	xix
I. INTRODUCTION	1
1.1.Research Background	1
1.2.Objectives	3
1.3.Advantages	3
II. LITERATURE REVIEW	4
2.1.Tom Yum soup	4
2.2.Tom yum curry paste recipe	8
2.2.1. Galangal	9
2.2.2. Lemongrass	11
2.2.3. Kaffir lime leaves	13
2.2.4. Lime juice	15
2.2.5. Garlic	15

2.2.6. Red Chili	16
2.3.Aroma stability	19
2.4.Aroma extraction	22
2.4.1. Aroma	22
2.4.2. Simultaneous distillation extraction (SDE)	23
2.4.3. Solid phase microextraction (SPME) technique	28
2.4.4. Liquid-liquid extraction (LLE)	30
2.5.Sensory evaluation	33
2.5.1. Difference test	34
2.5.2. Descriptive analysis	35
2.5.3. Acceptance-preference	36
2.6.Hypothesis	38
III. MATERIAL AND METHOD	39
3.1.Material	39
3.2.Method	39
3.2.1. Extraction	40
3.2.1.1.Simultaneous distillation extraction	40
3.2.1.2.Liquid-liquid extraction	41
3.2.1.2.1. Hexane-methanol extraction (1 st LLE).....	41
3.2.1.2.2. Methanol-diethyl ether extraction (2 nd LLE).....	43
3.2.2. Yield analysis of crude oil	44

3.2.3. Sensory analysis	44
3.2.4. Analysis of volatile compounds	50
3.2.4.1. SPME analysis	50
3.2.4.2. SPME-GC-MS-O analysis	52
3.2.5. Antioxidant analysis	52
3.2.6. Statistical analysis	53
3.3. Time and place of study	54
3.4. Experimental design	55
IV. RESULT AND DISCUSSION	57
4.1. Yield	57
4.2. Sensory evaluation	60
4.2.1. DUO-TRIO sensory test	60
4.2.2. Similarity test	62
4.2.3. Hedonic sensory test	63
4.2.4. QDA sensory test	64
4.3. GC-MS analysis	66
4.3.1. Identification of volatiles	66
4.3.2. Total content of volatiles	67
4.3.3. Composition of volatiles	70
4.3.3.1. Terpenoids	70
4.3.3.1.1. Monoterpenoids	70
4.3.3.1.2. Sesquiterpenes	76
4.3.3.2. Aldehydes	78

4.3.3.3. Alcohols	80
4.3.3.4. Ketones	81
4.3.3.5. Esters	83
4.3.3.6. Acids	84
4.3.3.7. N-heterocyclic compounds	86
4.3.3.8. Benzenes	87
4.3.3.9. Sulfur compounds	88
4.3.3.10. Hydrocarbons	89
4.3.3.11. Alkanes	89
4.3.3.12. Fluoro carbon compounds	90
4.3.3.13. O-heterocyclic compounds	90
4.3.4. Volatiles compounds had the contribution to aroma of Tom Yum and give positive impact to panelist's respon via sensory test	92
V. CONCLUSION	95
VI. FUTURE WORK	96
REFERENCE	97
APPENDIX 1. Yield of tom yum oil, crude and LLE extracts.....	104
APPENDIX 2.a. DPPH Assay of methanol-crude sample of tom yum paste	104
APPENDIX 2.b. DPPH-Antioxidant activity of methanol-crude sample of tom yum paste	104
APPENDIX 3.a. DPPH Assay of LLE-methanol extracts of	

tom yum paste	105
APPENDIX 3b. DPPH-Antioxidant activity of LLE-methanol extracts of tom yum paste	105
APPENDIX 4.a. Total Phenolic Content analysis	106
APPENDIX 4.b. Gallic acid standard curve	106
APPENDIX 5. DUO-TRIO sensory test	107
APPENDIX 6. SIMILARITY sensory test	108
APPENDIX 7. 9-POINT HEDONIC sensory test	108
APPENDIX 8. QDA-Lemon-like	109
APPENDIX 9. QDA Leafy-like	109
APPENDIX 10. QDA-Sweet	110
APPENDIX 11. QDA-Chili-like	110
APPENDIX 12. QDA-Herb	111
APPENDIX 13. QDA-Spicy	111
APPENDIX 14. QDA-Tandory chicken like	112
APPENDIX 15. QDA-Seafood-like	112
APPENDIX 16. SPSS-SIMILARITY sensory test	113
APPENDIX 17. SPSS-9 POINT HEDONIC scale	114
APPENDIX 18. SPSS-QDA lemon-like	115
APPENDIX 19. SPSS-QDA Leafy-like	116
APPENDIX 20. SPSS-QDA-Sweet	117
APPENDIX 21. SPSS-QDA-Chili-like	118
APPENDIX 22. SPSS-QDA-Herb	119

APPENDIX 23. SPSS-QDA-Spicy.....	120
APPENDIX 24. SPSS-QDA-Tandory chicken like.....	121
APPENDIX 25. SPSS-QDA-Seafood-like	122
APPENDIX 26. Hexane and methanol extract (crude extract)	123
APPENDIX 27. Liquid-liquid extraction	123
APPENDIX 28. DPPH AND Folin Ceucalteou assay	124
APPENDIX 29. SDE extraction	124
APPENDIX 30. Liken and Nickerson apparatus	125
APPENDIX 31. Drying with nitrogen gas	125
APPENDIX 32. Evaporation process of extract before chromatography analysis	126
APPENDIX 33. Chromatography analysis	126
APPENDIX 34. Sample preparation for sensory test	127