

# รูปแบบการเก็บสารสนเทศในคลังปัญญา

The screenshot shows the RMUTP IR website interface. The main content area displays a search results page for 'Theses' by title. The page includes a navigation menu on the left, a search bar at the top right, and a list of search results. The results are sorted by title in descending order, showing 14 results. The first result is 'Thesis title The Study of Instant Pad Thai Powder Processing' by Auggathak, Chaiswatt, dated 6-Aug-2010.

Issue Date	Title	Author(s)
6-Aug-2010	Thesis title The Study of Instant Pad Thai Powder Processing	Auggathak, Chaiswatt
6-Aug-2010	A Study of Students' Satisfaction of School Lunch Project in Demonstration School of Suan Sunandha Rajabhat University	Darabakul, Somsri; ar@rmutp.ac.th
6-Aug-2010	A Study of Recipe and Process Development of "Pha Nil Yong" (Dried Shredded Nile Tilapia)	Theedwanich, Surasap; ar@rmutp.ac.th
28-Dec-2010	Soy Milk Product Mixed with Carrot Juice	Tavee - Terisa, Sree; ar@rmutp.ac.th
6-Aug-2010	The Snack Consumption Behavior of Vocational Education Certificate Students in Home Economics Faculty	Kietjai, Smart
6-Aug-2010	Knowledge, Attitude and Behavior on Food Consumption for Good Health of High School Teachers, Nonthaburi Province	AKHANDA, BENJAMAS
6-Aug-2010	Effects of Fat Substitute on Survived Probiotic Bacteria in Yogurt Ice Cream	WATTANACHAI, SIRIMON; ar@rmutp.ac.th

The screenshot shows the full record for the thesis 'The Study of Instant Pad Thai Powder Processing'. The page includes a navigation menu on the left, a search bar at the top right, and a detailed view of the thesis information. The title is 'Thesis title The Study of Instant Pad Thai Powder Processing' by Auggathak, Chaiswatt. The issue date is 6-Aug-2010. The abstract describes the study of the process of making instant Pad Thai powder by Spray Drying method. The paper aimed to study the process of making instant Pad Thai powder by Spray Drying method. The appropriate temperature of hot gas and the quantity of Maltodextrin in processing instant Pad Thai powder by Spray Drying method were studied. Factorial in Completely Randomized Design (CRD) was used. The study found that the appropriate quantity of Maltodextrin was 20% and the appropriate temperature for in and out hot gas was 150/90 °C. The color variation of the fresh instant Pad Thai powder was as follow: Bright colors L\* 88.32 Red a\* 0.99 Yellow b\* 8.26. The color variation after cooking the product was: Bright colors L\* 30.73 Red a\* 3.08 Yellow b\* 8.25, aw 0.22. The moisture of the powder was 1.24. Then, the consumer satisfaction was studied by using 3 types of Pad Thai Noodles; Pad Thai Noodles with Instant pad Thai Powder, Pad Thai Noodles with regular Pad Thai sauce, and Pad Thai Noodles sold in general market. Randomized Complete Block Design, RCBD was used. The study of the consumer satisfaction revealed that there was no difference between pad Thai Noodles made with Instant Pad Thai Powder and Pad Thai Noodles made with regular Pad Thai sauce at the statistical significance (p>0.05). The testers rated the overall taste of Pad Thai Noodles at 7.57. Next, the researcher studied the expiration period of Instant Pad Thai Powder by packing the product in double vacuum foil and storage the product at 4 different temperatures 30, 35, 45, and 55 degree Celsius. Then the product was studied to evaluate the physical, chemical, microorganism, and sensory property. The product kept at 55 °C was the most different of the four storage products at p ≥ 0.05 with the highest level of consumer satisfaction at color = 7.33, smell = 7.30, taste = 7.90, texture = 7.57 and total = 7.40. The amount of microorganism, yeast, and fungus were at the safe level to consume.

URI: <http://repository.rmutp.ac.th/handle/123456789/419>

Appears in Collections: [Theses](#)

File	Description	Size	Format
The Study of Instant Pad Thai Powder Processing.pdf		8.48 MB	Adobe PDF