

มีการอ้างอิงบทความวิจัย “ผลของการพาสเจอร์ไรซ์ต่อคุณภาพและการยืดอายุการเก็บรักษาของแกงส้มบักขี้ไต้พร้อมบริโภค” ตั้งแต่ 1 ตุลาคม 2568 – 28 กุมภาพันธ์ 2569 จำนวน 1 บทความ

<https://ph01.tci-thaijo.org/index.php/rmutijo/article/view/262349>



Home / Archives / Vol. 18 No. 3 (2025): September - December / Research article

## Product Development of Ready-to-Eat Fermented Fish Dipping Sauce in a Retort Pouch



pdf

Published: Dec 29, 2025

**Keywords:**  
Som-Fug Ready-to-Eat Retort Pouch

**Nutthapong Taraprom**  
Faculty of Home Economics Technology, Rajamangala University of Technology Phra Nakhon

**Nomjit Suteebut**  
Faculty of Home Economics Technology, Rajamangala University of Technology Phra Nakhon

**Kasarin Pedcharat**  
Faculty of Home Economics Technology, Rajamangala University of Technology Phra Nakhon

**Duangkamol Tungsatitporn**  
Faculty of Home Economics Technology, Rajamangala University of Technology Phra Nakhon

### Abstract

The fermentation of fish includes whole fish, pieces, and strips, particularly Som-Fug, which is commonly used in various traditional dishes. However, preparing fermented fish for consumption can be time-consuming. To align with modern consumer lifestyles, this study aims to develop a ready-to-eat fermented fish product called "Loun-Pla-Som-fug" in retort pouches. The study first explored basic simmering recipes, identifying the third recipe as the most preferred among sensory panelists. The product was then sterilized using a retort process at 116 °C for 25, 30, and 35 minutes. Results showed that longer sterilization times led to significantly darker color values, with increases in red (a\*) and yellow (b\*) components (p<0.05). However, pH levels remained unaffected (p>0.05), and no microbial growth was detected across all time intervals during storage. Products sterilized at 116 °C for 25 minutes retained similar sensory



Quality Certified by TCI  
January 1, 2025 – December 31, 2029

Home Thaijo

THAIJO

Language

English

ภาษาไทย

Journal Information

นโยบายการคุ้มครองข้อมูลส่วนบุคคล Privacy policy

ph01.tci-thaijo.org



Cylindrical Containers Filled with Conduction-Heating Foods. Food Technology, 23, 99-106.

The Central Library of Silpakorn University. (2021, May 31). Crab dipping sauce "Loun Poo Pen Het" [Facebook post]. <https://www.facebook.com/suslibrary/posts/3935903499829907/>

Uluchada, P. (2005). The Delicious Food of the Ancient People. Bangkok: Sangdad Publisher.

Vijayakumar, P.P. and Adedeji, A. (2017). Measuring the pH of Food Products. University of Kentucky College of Agriculture, Food and Environment Cooperative Extension Service: Lexington, KY, USA, Publication No. ID-246.

Yotmanee, S. and Ploykhaw, J. (2022). The Effect of Pasteurization on the Quality and Shelf Life of Ready to Eat Southern Sour Curry. PKRU SciTech Journal, 6(2), 32-43. <https://ph01.tci-thaijo.org/index.php/pkrusciotech/article/view/248770>

Yu, S.S., Ahn, H.S. and Park, S.H. (2023). Heat Penetration and Quality Analysis of Retort Processed Vegetables for Home Meal Replacement Foods. Food Science and Biotechnology, 32, 1057-1065. <https://doi.org/10.1007/s10068-023-01247-8>



Research and Development Institute  
Rajamangala University of Technology Isan  
744 Surunarai Road, Mueng Distric, Nakhonratchasima 30000 Thailand  
Tel: +66 4423 30000 - 2535, 66 6 1695 8691  
email: rmutijournal@gmail.com

นโยบายการคุ้มครองข้อมูลส่วนบุคคล Privacy policy