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Quality Evaluation of Shrimp Cracker at Various Water Activities by Sensory and Mechanical Techniques

 Warunee VARANYANOND¹⁾, Takashi HIRATA²⁾ and Takasuke ISHITANI³⁾

1) Institute of Food Research and Product Development, Kasetsart University

2) Faculty of Agriculture, Kyoto University

3) National Agricultural Research Center

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Relationship between the quality of shrimp cracker and the water activity (A_w) was studied by means of a sensory test. Crispness, odor, taste, and total acceptability decreased with the increase in water activity. Critical water activity, defined as a point where total acceptability became negative, was 0.35 A_w . Multiple regression analysis showed that crispness had great responsibility for total acceptability. Apparent breaking strength and breaking energy obtained by instrumental analysis increased with the increase in water activity within the range of 0 to 0.52 A_w . The relationship between the logarithmic value of breaking strength and the intensity of crispness indicated that the analysis of the breaking strength was a useful tool for quality evaluation of the shrimp cracker.

Keywords: [shrimp cracker](#), [sensory evaluation](#), [water activity](#), [crispness](#), [quality of food](#)

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