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Appendix A-1

Hedonic Scale Method of Measuring Food Acceptances

(To find out the optimal percentage of NaCl and STPP of ostrich-meat yor, Chapter 3 section 3.2.3)

Ostrich-meat yor

Name	Date			
Please rinse your mouth with water before and between samples. Observe				
and taste the samples. Please write down 1-9 score for each attribute from each				
sample which the meaning of scores are as follow:				
1 = unaccepted extremely	2 = unaccepted very much	3 = unaccepted moderately		
4 = unaccepted slightly	5 = neither accept	6 = accept slightly		
7 = accept moderately	8 = accept very much	9 = accept extremely		
Product attributes	Sample code			
appearance		357		
colour	ALIMINE	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ 		
firmness	AUNIV			
saltiness				
juiciness	1000000	- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1		
overall acceptance	11 <u>9118</u> 11	arpagina		
Suggestion	by Chiang N	lai University		
Allrig	hts re	served		

Thank you for your participation

Appendix A-2

Hedonic Scale Method of Measuring Food Acceptances

(To find out the optimal percentage of pepper and garlic of ostrich-meat yor, Chapter 3 section 3.3.2)

Ostrich-meat yor

Name	Da Da	ate
Please rinse your	mouth with water before a	and between samples. Observe
and taste the samples. P.	lease write down 1-9 score	for each attribute from each
sample which the meaning		7/5/
1 = unaccepted extremely	2 = unaccepted very much	3 = unaccepted moderately
4 = unaccepted slightly		6 = accept slightly
7 = accept moderately		9 = accept extremely
Product attributes	Sample code	
		/
appearance	- Chro co	
pepper flavour	11	251
garlic flavour	TINIVE	
overall acceptance		
		d 2 '
Suggestion	งาวิทยาล	ยเรียงใหม
	11011010	0100011113
Copyright (C)	by Chiang N	lai University
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Thank you for your participation

Appendix A-3

Hedonic Scale Method of Measuring Food Acceptances

(To compare sensory attributes of pressurised and heat-treated ostrich-meat yor, Chapter 3 section 3.6.2.5)

Ostrich-meat vor

Name	Da	ate
Please rinse your	mouth with water before a	and between samples. Observe
and taste the samples. Pl	ease write down 1-9 score	for each attribute from each
sample which the meaning	of scores are as follow:	mare size from each
	2 = unaccepted very much	3 = unaccepted moderately
4 = unaccepted slightly	5 = neither accept	6 = accept slightly
7 = accept moderately	8 = accept very much	9 = accept extremely
Product attributes	Sample code	
colour		5),
flavour	A LIMINE	
juiciness	ONI	
texture		
overall acceptance	ท วิทยาลัย	มเช ีย อโห ม
Suggestion	by Chiang M	lai University
All rig	hts re	served

Thank you for your participation