

TABLE OF CONTENTS

	Page
Acknowledgement	iii
Abstract (in English)	iv
Abstract (in Thai)	vi
Table of contents	viii
List of tables	x
List of figures	xii
Abbreviations	xvi
Chapter 1 Introduction	1
1.1 Rational	1
1.2 Research objectives	2
Chapter 2 Literature review	3
2.1 High pressure processing of food	3
2.2 Ostrich	8
2.3 Yor	11
2.4 Non-meat ingredients	11
2.5 Rheological measurements	17
Chapter 3 Materials and methods	21
3.1 Materials	21
3.2 Chemical reagents	21
3.3 Instruments	22
3.4 Research designs and methods	23

Chapter 4	Results and discussions	35
4.1	The optimal amount of sodium tripolyphosphate (STPP) and sodium chloride (NaCl) incorporating yor formula	35
4.2	The optimal amount of pepper and garlic added in yor formula	39
4.3	The optimal condition of pressure, temperature and holding time for yor processing	41
4.4	Investigate the interaction of soy protein isolate (SPI), whey protein isolate (WPI) and wheat gluten (WG) on pressurised ostrich-meat yor	63
4.5	Rheological, chemical and sensory qualities of pressurised and heated ostrich-meat yor	84
Chapter 5	Conclusions and recommendations	98
References		100
Appendix A		113
Appendix B		117
Curriculum vitae		120

LIST OF TABLES

Table	Page
4.1 Amount of released plus expressible water of ostrich-meat yors formulas added different levels of NaCl and STPP	36
4.2 Sensory attributes of ostrich-meat yors added various NaCl and STPP concentrations	38
4.3 Sensory attributes of yor formulas added three levels of pepper or garlic	40
4.4 L^* , a^* and b^* values of ostrich-meat yors after treatment at 300, 500, 700 MPa and 40 or 60°C with holding times of 40, 60 min	42
4.5 Amount of released plus expressible water of ostrich-meat yors after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 and 60 min	44
4.6 Gel strength of ostrich-meat yors after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 and 60 min	45
4.7 Relaxation time and equilibrium stress of ostrich-meat yors after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 and 60 min	49
4.8 Transition temperatures and enthalpies of protein denaturation for myosin and actin (T_{max1} , T_{max2} , ΔH_1 , ΔH_2) of pressurised samples at 300, 500, 700 MPa temperature 40, 60°C holding time for 40, 60 min compared with untreated sample	53
4.9 Creep parameters of pressurised ostrich-meat yors incorporating non-meat proteins	67

4.10	Storage (G') and loss (G'') moduli, and $\tan \delta$ measured at a frequency 1 Hz of pressurised ostrich-meat yors incorporating non-meat proteins	71
4.11	Gel strength of pressurised ostrich-meat yors incorporating non-meat proteins	73
4.12	Released plus expressible water of pressurised ostrich-meat yors incorporating non-meat proteins	74
4.13	Fat droplets size of pressurised ostrich-meat yors incorporating non-meat proteins	80
4.14	Creep parameters of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI	88
4.15	Storage (G') and loss (G'') moduli, and $\tan \delta$ at a frequency of 1 Hz for pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI	92
4.16	Gel strength of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI	93
4.17	Released plus expressible water of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI	94
4.18	Sensory attributes of pressurised and heated ostrich-meat yor incorporating 4% (w/w) SPI or WPI	96
B-1	Regression coefficient of pressurised ostrich-meat yors incorporated with non-meat protein from creep model	118
B-2	Regression coefficient of G' and G'' of pressurised ostrich-meat yors incorporated with non-meat protein by dynamic oscillatory measurement	118
B-3	Regression coefficient of the gel strength of pressurised ostrich-meat yors incorporated with non-meat proteins	119
B-4	Regression coefficient of released plus expressible water of pressurised ostrich-meat yors incorporated with non-meat proteins	119

LIST OF FIGURES

Figure	Page
3.1 Processing scheme for heat-treated ostrich-meat yor.	24
3.2 Stress versus strain curve of pressurised ostrich-meat yor, showing the initial linear viscoelastic region (LVR).	28
3.3 Typical stress amplitude sweep (frequency 1 Hz) of a pressure treated ostrich-meat yor.	31
4.1 Stress relaxation curves of ostrich-meat yors after treatment at 300, 500, 700 MPa and 40°C with a holding time for 60 min.	47
4.2 Stress relaxation curves of ostrich-meat yors after treatment at 300, 500, 700 MPa and 60°C with a holding time for 60 min.	47
4.3 Model developed from the stress relaxation curves of pressurised ostrich-meat yor.	48
4.4 DSC thermograms of pressurised ostrich-meat yor at 300, 500 and 700 MPa 40°C for 60 min and untreated sample.	51
4.5 DSC thermograms of pressurised ostrich-meat yor at 300, 500 and 700 MPa 60°C for 60 min and untreated sample.	51
4.6 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 min compared to raw ostrich yor in the absence of 2-mercaptoethanol; the samples were stained using the Coomassie Brilliant Blue G-250 method.	54
4.7 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 min compared to raw ostrich yor in the presence of 2-mercaptoethanol; the samples were stained using the Coomassie Brilliant Blue G-250 method.	55

- 4.8 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 60 min compared to raw ostrich yor in the absence of 2-mercaptoethanol; the samples were stained using the Coomassie Brilliant Blue G-250 method. 56
- 4.9 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 60 min compared to raw ostrich yor in the presence of 2-mercaptoethanol; the samples were stained using the Coomassie Brilliant Blue G-250 method. 57
- 4.10 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 min compared to raw ostrich yor in the absence of 2-mercaptoethanol; the samples were using a silver stain method. 58
- 4.11 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 40 min compared to raw ostrich yor in the presence of 2-mercaptoethanol; the samples were using a silver stain method. 59
- 4.12 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 60 min compared to raw ostrich yor in the absence of 2-mercaptoethanol; the samples were using a silver stain method. 60
- 4.13 The electrophoretic patterns of ostrich-meat yor after treatment at 300, 500, 700 MPa and 40 or 60°C for holding times of 60 min compared to raw ostrich yor in the presence of 2-mercaptoethanol; the samples were using a silver stain method. 61
- 4.14 Time-dependent creep compliance of pressurised ostrich-meat yors mixed with various concentrations of SPI, WPI and WG at 0-4% (w/w). 64
- 4.15 Time-dependent creep/recovery compliance of pressurised ostrich-meat yors mixed with various concentrations of SPI, WPI and WG at 0-4% (w/w). 65

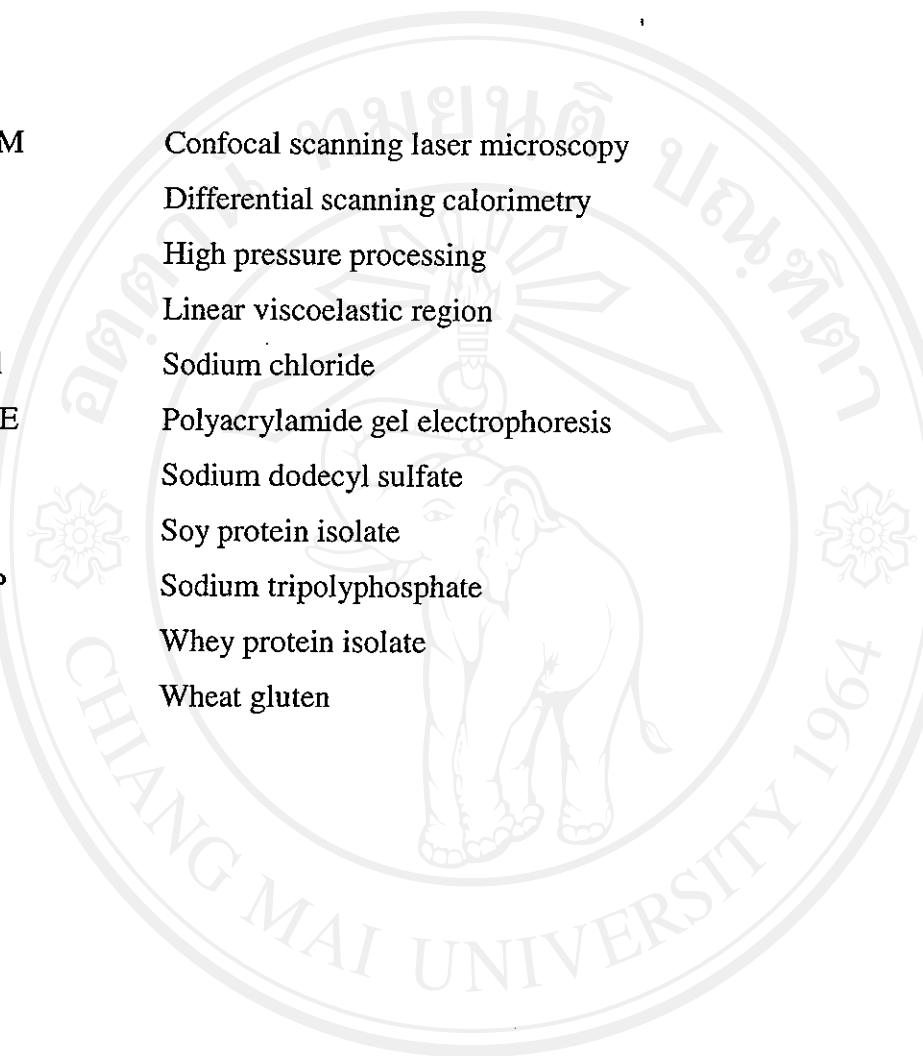
4.16	Viscoelastic model developed from the creep curves of pressurised ostrich-meat yor.	66
4.17	Storage modulus as a function of frequency for pressurised ostrich-meat yors added individual or combination of non-meat proteins.	69
4.18	Loss modulus as a function of frequency for pressurised ostrich-meat yors added individual or combination of non-meat proteins.	70
4.19	SDS-PAGE electrophoregrams of pressurised ostrich-meat yors incorporating non-meat proteins; the samples were dissolved in 2% SDS.	75
4.20	SDS-PAGE electrophoregrams of pressurised ostrich-meat yors incorporating non-meat proteins; the samples were dissolved in 2% SDS plus 2% 2-mercaptoethanol.	76
4.21	DSC thermograms of pressurised ostrich-meat yors incorporating non-meat proteins.	78
4.22	Images of confocal scanning laser microscopy of the protein phase of pressurised ostrich-meat yors added different non-meat proteins.	81
4.23	Images of confocal scanning laser microscopy of the fat phase of pressurised ostrich-meat yors added different non-meat proteins.	82
4.24	Stress amplitude sweeps at frequency 1 Hz of pressurised and heated ostrich-meat yors.	84
4.25	Time-dependent creep compliance of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI.	85
4.26	Time-dependent creep/recovery compliance of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI.	86
4.27	Storage modulus as a function of frequency for pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI.	90
4.28	Loss modulus as a function of frequency for pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI.	91

- 4.29 SDS-PAGE electrophoretic patterns of pressurised or heated ostrich-meat yors incorporating 4% (w/w) SPI or WPI in the absence (a) and presence of 2-mercaptoethanol (b).

95



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ABBREVIATIONSThe background of the page features a large, faint watermark of the Chiang Mai University logo. The logo is circular and contains an elephant in the center, with the university's name in Thai script at the top and 'CHIANG MAI UNIVERSITY 1964' at the bottom.

CSLM	Confocal scanning laser microscopy
DSC	Differential scanning calorimetry
HPP	High pressure processing
LVR	Linear viscoelastic region
NaCl	Sodium chloride
PAGE	Polyacrylamide gel electrophoresis
SDS	Sodium dodecyl sulfate
SPI	Soy protein isolate
STPP	Sodium tripolyphosphate
WPI	Whey protein isolate
WG	Wheat gluten

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