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STATEMENT OF ORIGINALITY

1. Proof of the concept of odor-induced saltiness enhancement (OISE) perception by soy sauce odor performed by sensory threshold method in the solution model.
2. Soy sauce odor could induce salty taste perception in water with the saltiness recognition threshold of soy sauce odor at 28.45 ppb. Furthermore, soy sauce odor enhanced salty taste perception in 0.02 M salt solution with the difference threshold of soy sauce odor at 122.71 ppb.
3. Proof of the concept of sodium reduction in food products by OISE with soy sauce odor in conjunction with modified salt processing spray drying was performed.



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ข้อความแห่งการริเริ่ม

1. พิสูจน์แนวคิดของการใช้กลิ่นเสริมการรับรู้รสเค็ม โดยใช้กลิ่นซอสถั่วเหลืองด้วยวิธีการวัดค่าระดับการเริ่มรับรู้ในโมเดลของสารละลาย
2. กลิ่นซอสถั่วเหลืองสามารถชักนำให้เกิดการรับรู้รสเค็มในน้ำได้ โดยค่าระดับการเริ่มรับรู้ของกลิ่นซอสถั่วเหลืองที่ความเข้มข้นที่จะจดจำรสใดรสหนึ่งโดยเฉพาะ (recognition thresholds) ในน้ำคือ 28.45 ส่วนในพันล้านส่วน และค่าระดับการเริ่มรับรู้ของกลิ่นซอสถั่วเหลืองที่ความเข้มข้นต่ำสุดของสารกระตุ้นที่ทำให้มีความรู้สึกแตกต่างได้ (different threshold) ในสารละลายเกลือความเข้มข้น 0.02 โมลาร์ คือ 122.71 ส่วนในพันล้านส่วน
3. พิสูจน์แนวคิดของการลดปริมาณโซเดียมในอาหารโดยการใช้กลิ่นซอสถั่วเหลืองเสริมรสเค็มร่วมกับการตัดแปรเกลือที่ผ่านการทำแห้งแบบพ่นฝอย

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