

APPENDICES

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่
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The logo of Chiang Mai University is a circular emblem. It features a central figure of an elephant standing on a base, with a sunburst or flame-like symbol above its head. The emblem is surrounded by Thai text at the top and the English text "CHIANG MAI UNIVERSITY" at the bottom, with the year "1964" also visible.

**PICTURES OF IML PROCESS AND
COLOR OF IML DURING
STORAGE PERIOD**

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Fig. A – 1 Fresh longan fruit



Fig. A – 2 Longan aril



Fig. A – 3 Longan aril immersed in osmotic solution



Fig. A – 4 Drying flesh longan by hot air oven



Fig. A – 5 Hot air oven (Binder)



Fig. A – 6 Intermediate moisture longan



Fig. A – 7 Intermediate moisture longan packed in 3 different types of plastic bag (clear plastic bag, Aluminum bag with nitrogen and Aluminum bag without nitrogen).

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Fig. A – 8 Color changes of intermediate moisture longan after 2 weeks at 4, 25, 35 and 45°C **Fig. A – 9** Color changes of intermediate moisture longan after 4 weeks at 4, 25, 35 and 45°C

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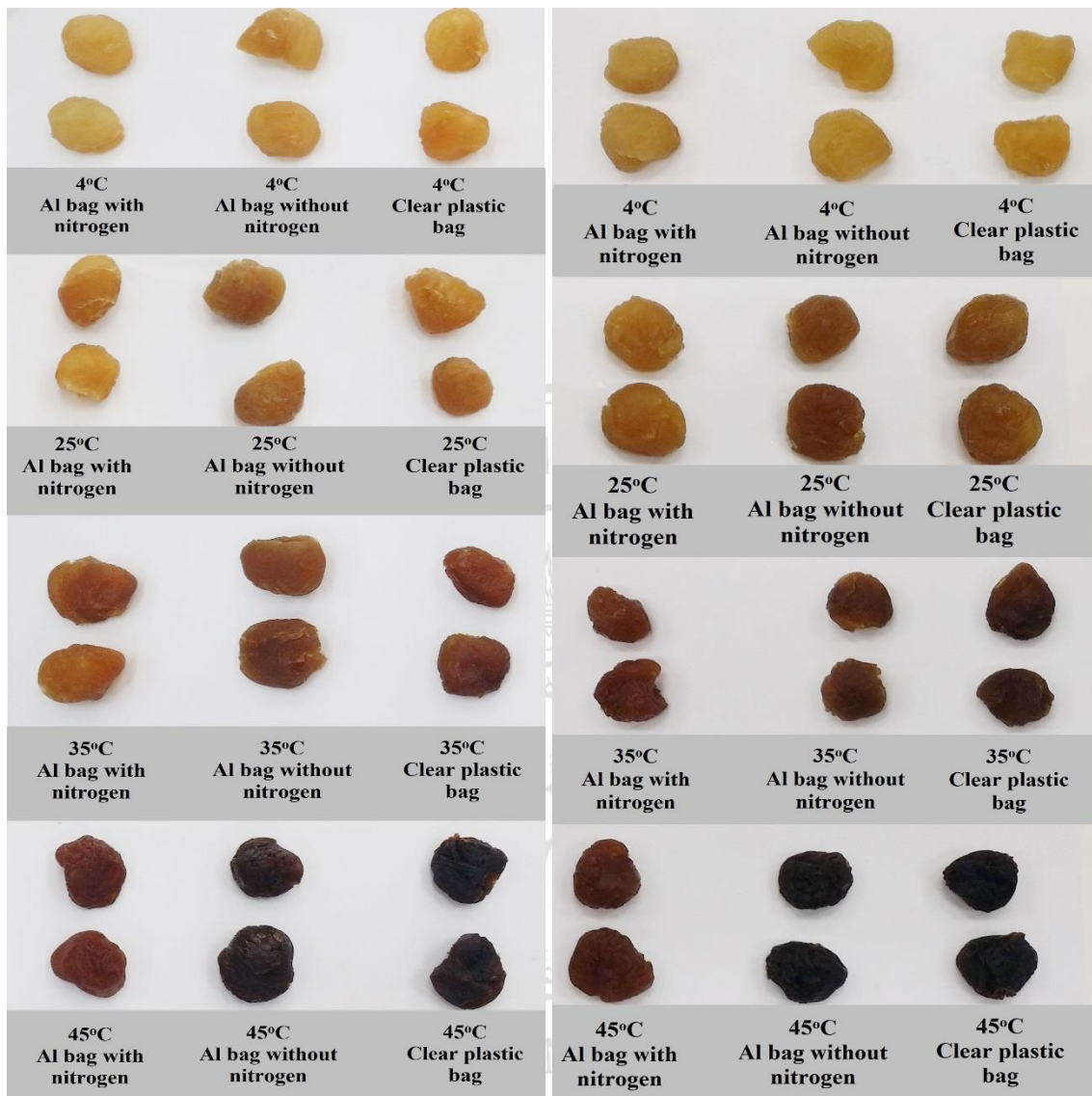


Fig. A – 10 Color changes of intermediate moisture longan after 6 weeks at 4, 25, 35 and 45°C

Fig. A – 11 Color changes of intermediate moisture longan after 8 weeks at 4, 25, 35 and 45°C



Fig. A – 12 Color changes of intermediate moisture longan after 10 weeks at 4, 25, 35 and 45°C

Fig. A – 13 Color changes of intermediate moisture longan after 12 weeks at 4, 25, 35 and 45°C

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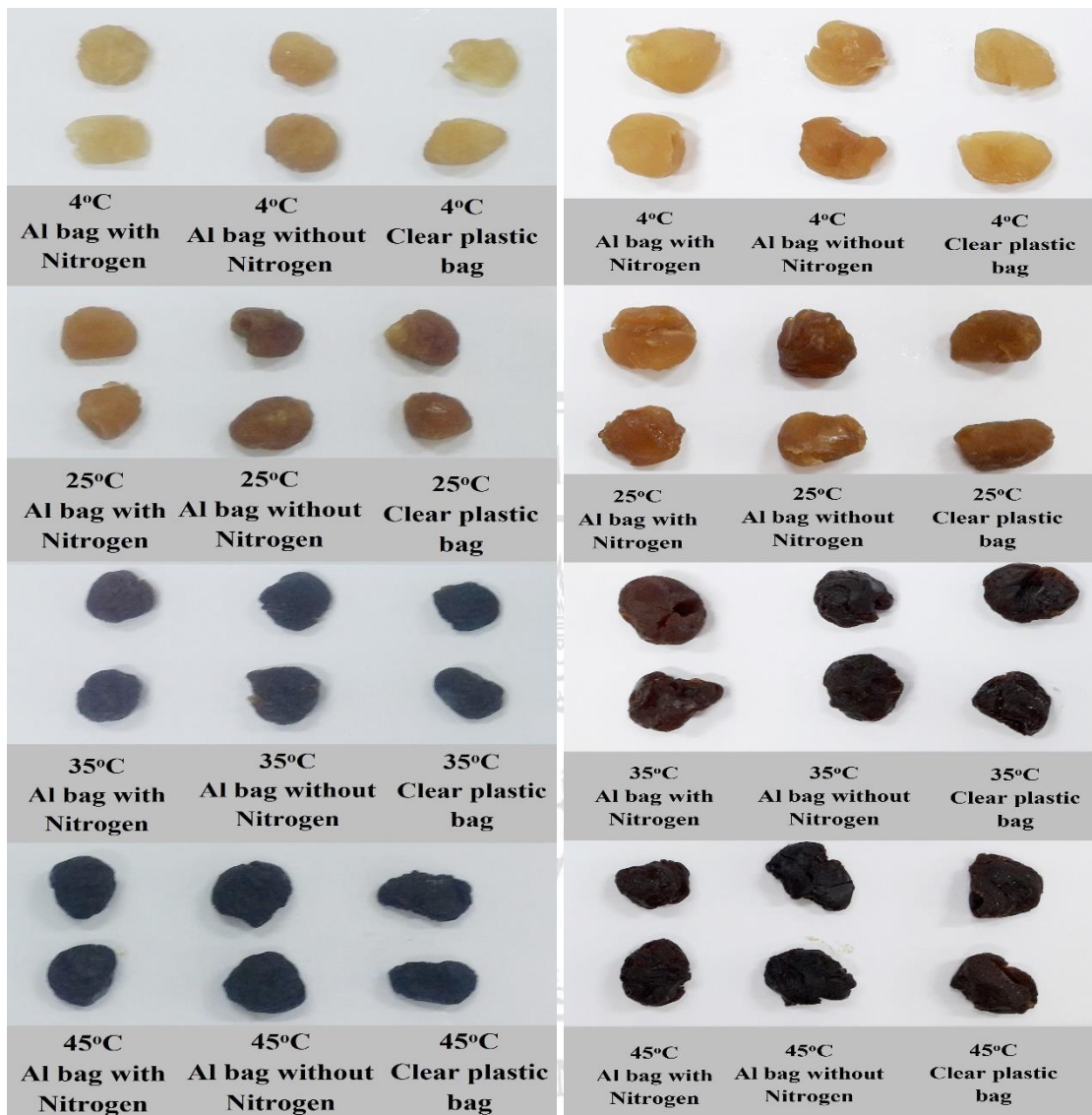


Fig. A – 14 Color changes of intermediate moisture longan after 14 weeks at 4, 25, 35 and 45°C

Fig. A – 15 Color changes of intermediate moisture longan after 16 weeks at 4, 25, 35 and 45°C

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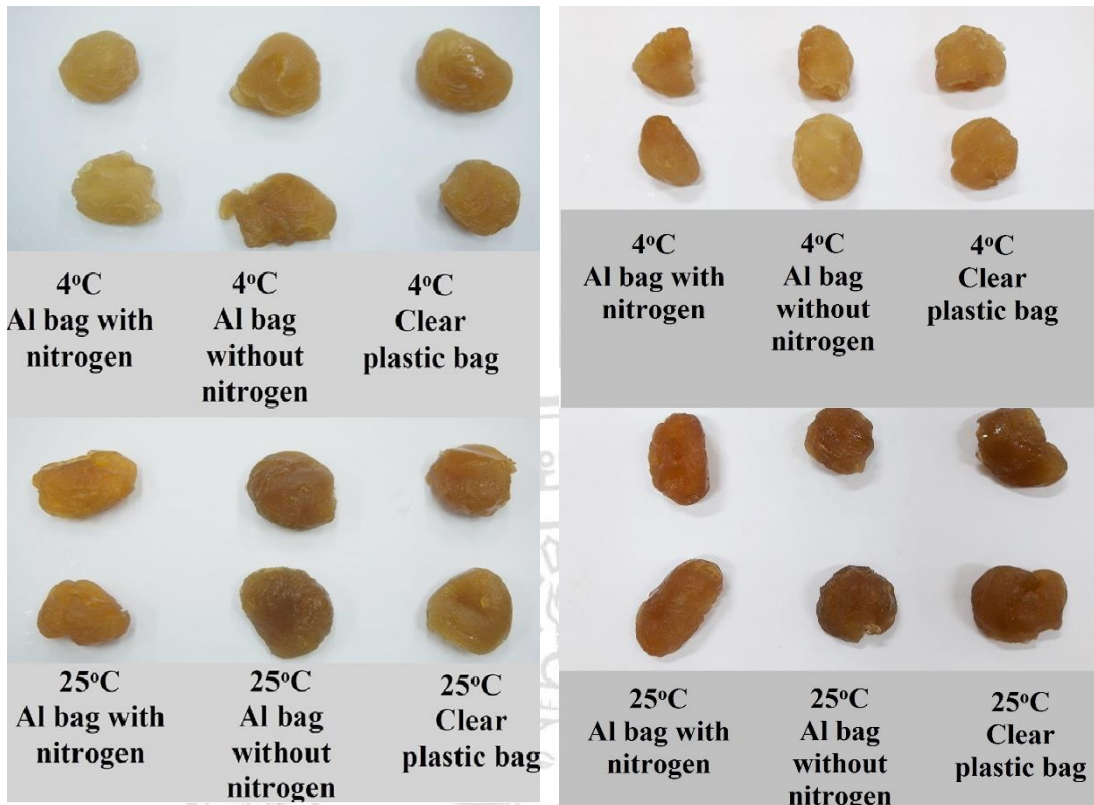


Fig. A – 16 Color changes of intermediate moisture longan after 18 weeks at 4, 25, 35 and 45°C

Fig. A – 17 Color changes of intermediate moisture longan after 20 weeks at 4, 25, 35 and 45°C

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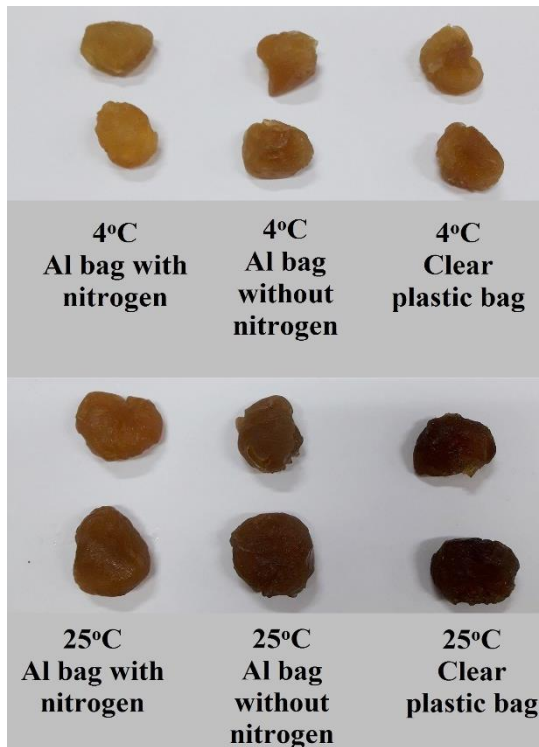


Fig. A – 18 Color changes of intermediate moisture longan after 22 weeks at 4, 25, 35 and 45°C

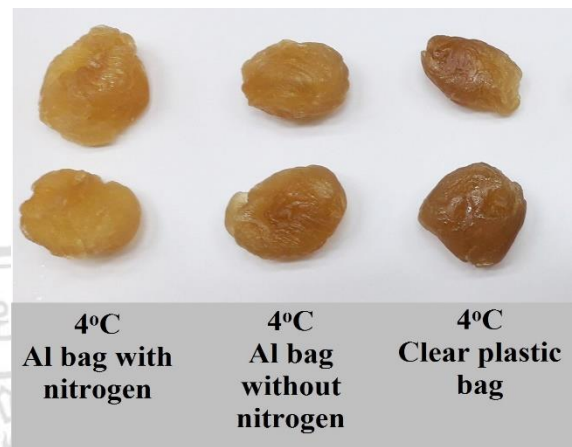


Fig. A – 19 Color changes of intermediate moisture longan after 24 weeks at 4, 25, 35 and 45°C

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QUESTIONNAIRES OF SENSORY EVALUATION

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Sensory evaluation Form

This test is used in partial fulfillment of intermediate moisture longan research project. Please answer all the questions as candidly and completely as possible. Thank you for your kind cooperation in conduct of this research. The results from this test will be used to develop intermediate moisture longan product.

Section 1 Personal Profile

Instruction Please provide the information by putting a check (✓) that corresponds to your answer.

Gender Male Female Prefer not to answer
 Age 18-30 years old 31-45 years old 46-65 years old

Section 2 Consumer acceptance test

Instruction Please rinse your mouth with water before tasting samples. Taste the given samples, then putting a check (✓) on scale which best describes how would you like or dislike the sample.

Scale:

- | | |
|----------------------------|-------------------|
| 1=Dislike Extremely | 6=Like Slightly |
| 2= Dislike Very Much | 7=Like Moderately |
| 3= Dislike Moderately | 8=Like Very Much |
| 4=Dislike Slightly | 9=Like Extremely |
| 5=Neither Like nor Dislike | |

Group 1

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall liking									
Color									
Flavor									
Taste									
Texture									

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall liking									
Color									
Flavor									
Taste									
Texture									

Group 2

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall liking									
Color									
Flavor									
Taste									
Texture									

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall liking									
Color									
Flavor									
Taste									
Texture									

Please give your ballot to the attendant and Thank You!

Sensory evaluation Form

This test is used in partial fulfillment of intermediate moisture longan research project. Please answer all the questions as candidly and completely as possible. Thank you for your kind cooperation in conduct of this research. The results from this test will be used to develop intermediate moisture longan product.

Section 1 Personal Profile

Instruction Please provide the information by putting a check (√) that corresponds to your answer.

Gender Male Female Prefer not to answer
 Age 18-30 years old 31-45 years old 46-65 years old

Section 2 Consumer acceptance test

Instruction: Please observe the given samples, then putting a check (√) on scale which best describes how would you like or dislike the sample.

Scale

1=Dislike Extremely 6=Like Slightly
 2= Dislike Very Much 7=Like Moderately
 3= Dislike Moderately 8=Like Very Much
 4=Dislike Slightly 9=Like Extremely
 5=Neither Like nor Dislike

Part 1

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall acceptance									
Color									
Odor									

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall acceptance									
Color									
Odor									

Part 2

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall acceptance									
Color									
Odor									

Sample code

Attributes	1	2	3	4	5	6	7	8	9
Overall acceptance									
Color									
Odor									

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Please give your ballot to the attendant and Thank You!

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