conferenceseries.com

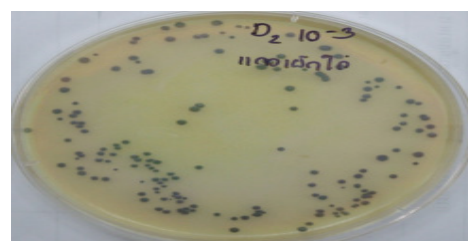8th International Conference on

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Evaluation the consumer's knowledge and safety of ready to eat food and repeatedly used deep frying oil from food vendor market in Bangkok Metropolis

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In the research, the first objective, we studied on consumer's knowledge about food safety on purchasing ready to eat (RTE) food and fried food from food vendor market around Bangkok Metropolis, Thailand. For the second objective, we did random sampling and evaluated the safety of RTE in terms of microbiology quality and checked quality of repeatedly used deep frying oil from vendor market. The result of the first purpose; 500 studied samples were collected by multi-stage sampling; questionnaire was developed as the research tool. Data were analyzed and comprised of percentage, mean and chi-squire. The result showed that most of consumers were female (63.6%), unmarried and staying alone (34.6%), obtained a Bachelor Degree (54.2%) and worked as

Figure-1: *Staphylococcus aureus* in red curry sample.

company employee (26.0%). Consumer's knowledge for food safety was primarily sourced from television, while newspaper was the least. The result revealed significant relationships (pH0.05) between consumer's food safety knowledge on RTE and some social demographic variables (i.e., academic, occupation) and media exposure (i.e., fortnightly newspaper viewing expose, brochure). Their food safety knowledge on fried food was also significantly associated with (pH0.05) radio viewing expose, daily newspaper and brochure. The result of microbiological quality of RTE at food vendor market indicated that the quantity of *E. coli* (98%), *S. aureus* (78.0%) and S*almonella sp*. (6.0%) did not pass the general microbiological cooked food criteria. *E. coli* and S. aureus were found extremely high in chili paste, Thai salad and Sushi. Nevertheless, repeatedly used deep frying oils passed the standard criteria of acid value (68.0%) and peroxide value (94.0%), but failed in smoke point (88.0%). The saponification numbers of samples were between 160-170 mg KOH/g. There was only one sample detected with polar compound more than 25%.

Recent Publications

1. Raungrusmee Sujitta and Akira Lkajoncha (2016) Study types of rice bran on doughnut qualities-VRU Research and Development. *Journal Science and Technology;* 11(2): 25-35.

Biography

My name is Sujitta Raungrusmee. I am the lecturer in Food and Nutrition Program, Faculty of Agriculture and also instructor on meat products and milk products for Extension and Training Office, Kasetsart University, Bangkok, Thailand. For my education background, currently, I am Ph.D candidate Program in Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand. For my research area, I am proficient and interested in problems related to food safety and also focusing on evaluation of supply chain system for improving the better quality of food products. Additionally, I am interested in developing new functional food from agriculture or agricultural by-products such as studying types of rice bran on doughnut qualities, and, development of sandwich bread formulation substituted wheat flour with rice bran. Presently, I am conducting the researches on development of low fat and low glycemic index riceberry Ice-Cream and development of resistant starch and bread from Riceberry rice. Moreover, my collaborative projects on development of Healthy Concentrated Sauce for Thai School Lunch which grant is supported by National Research Council of Thailand.

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Notes:

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