DEVELOPMENT OF CHINESE HERBAL JAM WITH THE USAGE OF CHINESE WOLFBERRY FRUIT, LICORICE ROOT AND CHRYSANTHEMUM FLOWER ENRICHED WITH MINIATURE CHINESE ROSE

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ABSTRACT

A Chinese herbal jam formulation using Chinese wolfberry fruit, licorice root and chrysanthemum flower enriched with miniature Chinese rose is developed. Sensory evaluation, microbiological and physiochemical (total soluble solids, pH and water activity) testings and analysis (moisture, ash and vitamin C contents) were carried out. Four Chinese herbal jam formulations were produced including the three main Chinese herbs on each formulation and 0g, 5g, 10g and 15g of miniature Chinese rose added to Sample A, B, C and D respectively. All of the Chinese herbal jam samples contain 65 °Brix. The pH value of jam samples A, B, C and D ranges from 3.34 to 3.44, respectively. The water activity value of jam samples A, B, C and D ranges from 0.836 to 0.844 respectively. There were no colony growth resulted from the microbiological testing after five days of incubation. Quantitative Descriptive Analysis was carried out. Jam sample A and D were selected for the acceptance test comparing with a commercially available jam and utilising a seven-point hedonic scale, ranking the appearance, texture, aroma, sweetness, sourness and overall acceptance attributes of the samples. Sample D was the most accepted followed by the commercial jam and sample A, thus sample D has a potentially high marketability. Sample D was further analysed for its moisture, ash and ascorbic acid contents and was found to contain 28.92% of moisture, 5.60g of ash per 100g sample and 0.024mg of ascorbic acid per 100g sample. In conclusion, commercial introduction of Chinese herbal jam provides a potentially high marketability and advantageous to the health of consumers.