

Title (20)	:	Flavour preference of a condiment developed using halophilic lactic acid bacterial isolate
Journal	:	AIP Conference Proceedings
Document Type	:	Conference Paper
Publisher	:	AIP Publishing
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Link to Full Text	:	https://pubs.aip.org/aip/acp/article-abstract/2923/1/020007/3279769/Flavour-preference-of-a-condiment-developed-using?redirectedFrom=fulltext
Link to Scopus Preview	:	https://www.scopus.com/inward/record.uri?eid=2-s2.0-85190707266&doi=10.1063%2f5.0197031&partnerID=40&md5=a5964f7842a40d7f2340024e5a09a790
Abstract	:	Halophilic lactobacillus strains were isolated from anchovies at 2-week fermentation stage through enriching technique using tomato broth in 22% brine preparation. A total of 20 isolates were collected. Strain P8 was selected and anchovy fermentation was carried out using different concentrations of tomato broth, 1%, 2%, and 5% in the 100 ml anchovy duplicate preparations, respectively. The fermentation was carried out for 4 weeks at 35°C. Lactic acid count, pH, nitrogen content and soluble protein analysis were conducted on day 0, 7, 14, 21 and 28. Sensory analysis of the formulated condiment using the anchovy extract of the respected treatment was conducted. Growth of lactic acid bacteria was found to be high at week 2 and 3 at a pH range of 5.6 to 6. However, the lactic acid bacteria dropped vigorously as the pH decreased at week 4. The anchovy extract obtained from fermentation added with 5 % tomato broth had the highest nitrogen content at week 3 until week 4. Hence it exhibited favourable attributes to the formulated condiment, in the form of hydrolysed protein, as seen in the sensory analysis results. The ability of panels to detect higher sweetness with higher viscosity in mouthfeel in the 5% tomato broth preparation indicates the umami enhancement of formulated condiment.