

Abstract

The research and development of animals processed products in the Royal Project Area aims to develop processed food products from Black-boned chicken, Bresse chicken and three crossbred pig into a new type of processed food product of the Royal Project Foundation, study on package development and storage methods for processed products to reduce loss and extend shelf life have been included. Moreover, the value of production and consumer acceptance of products from Black-boned chicken, Bresse chicken and three crossbred pig have been studied in order to be more responsive to current consumption habits that focus on convenience and cooking time, in the form of ready-to-eat processed food or ready-to-cook food.

This research has applied the research technique in Completely Randomized Design and *t*-test plan including the mean, the standard deviation (SD) and Analysis of variance (ANOVA). The development of processed food products from Black-boned chicken, Bresse chicken and three crossbred pig, by sensory evaluation technique, it was found that tasters were satisfied Bresse chicken drumsticks with Teriyaki sauce marinated, Black-Boned chicken drumsticks with Marinated Garlic and Pepper Recipe, Three crossbred pork fillet marinated with garlic and pepper. Bresse chicken or Black-boned chicken mixed with broiler meat in Vietnamese sausage at the ratio of 65:35, gave the most with a statistically significant ($P < 0.05$) based on the results of tasting, with trained groups who have significant tasting experience.

The study of packaging methods of packaging processed food products to reduce loss, it was found that panelist tasters were satisfied with "Packing in a sealed food tray" for Sous-Vide products and "Packing in a vacuum plastic bag" for Vietnamese sausage products because the package is strong, durable and can store food better than other types with the statistically significance ($P < 0.05$). The results of the packing methods showed that the most suitable packing method for Sous-Vide products is the "packing method in a sealed package", and the "packing method using the packing machine" is suitable for Vietnamese sausage products. The research has considered the lower production cost, and the loss rate of the product is at an acceptable level with the number of qualified products received per production cycle.

The results of the shelf life of processed food products showed that Bresse chicken Vietnamese sausage can be continuously sold within 21 days in the 2-4

degrees Celsius storage room, while other products can not be more than 35 days by considering the number of yeast, mold and microbes contamination, texture, color and hardness of products.

When studying the acceptance of the processed products, it was found that the assessors accept all products at a high level. In the range of 4.26 to 4.44, which Bresse chicken drumsticks with Teriyaki sauce marinated is the most accepted. However, all products were "very like" acceptable. The Bresse chicken had the lowest production costs. Followed by the Black-boned chicken and 3 types of Sous-Vide, which the marinated Bresse chicken with Teriyaki sauce had the highest production cost.

