Chemical compositions, volatile compounds and sensory property of salted shrimp paste (Kapi) produced from *Acetes vulgaris* and *Macrobrachium lanchesteri*

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Introduction
Salted or fermented krill or shrimp pastes are widely consumed in many Asian countries including Thailand (Kapi), Indonesia (Terasi Udang), Malaysia (Belacan), Philippines (Bagoong-alamang) or Vietnam (Mam ruoc), etc (Hajeb and Jinab, 2015). It is often used to enhance palatability of many foods by providing desirable flavor and salty or umami taste. In general, raw material, shrimp or krill/salt ratio, fermentation process and time can be varied, depending on regions or countries. The different characteristics and properties of those products were reported (Peralta et al., 2008).

*Kapi*, traditional salted shrimp paste of Thailand, is traditionally made from planktonous krill (*Mesopodopsis orientalis*). Since the last decade, krill stocks have drastically dropped by 3% per year (Meland and Willlassen, 2007). Two species of small shrimps: *Acetes vulgaris* and *Macrobrachium lanchesteri* became potentially alternative sources for *Kapi* production, because their high availability throughout the years, especially in the southern part of Thailand. To produce salted shrimp paste, shrimps are mixed with salt and ground into a fine paste. Then, salted shrimps are sun-dried to reduce their moisture content, followed by fermentation at room temperature for approximately for 1 month (Pongsetkul et al., 2014). During fermentation, the protein hydrolysis occurs and is mediated by the action of indigenous and microbial proteases. These phenomena yield short chain
peptides and free amino acids, which enhance the flavor and taste of final product (Pongsetkul et al., 2015a, b). Kim et al. (2014) reported that short chain peptides and free amino acids of Korean shrimp paste significantly increased during the fermentation period and could be responsible for the unique flavor of the product. The formation of Maillard reaction products (MRPs) was also observed throughout fermentation of Philippine salt-fermented shrimp paste and related with the darker/browner color of the final product (Peralta et al., 2008). Moreover, some fermented shrimp products exhibited the strong antioxidant activities (Faithong et al., 2010; Kleekayai et al., 2015).

Flavor or aroma is one of the most important factors in Kapi quality (Phithakpol, 1993). The characteristic flavor and aroma are primarily due to protein and lipid degradation by autolytic and bacterial enzymes during fermentation, governed by different raw material, process employed, as well as strains of microorganism involved (Saisithi et al., 1966). Several volatile components of shrimp paste products were associated with their flavors (Cha and Cadwallader, 1995; Wittanalai et al., 2011; Kang and Baek, 2014; Pongsetkul et al., 2014). Nevertheless, a little information regarding chemical compositions, especially volatiles as well as sensory property of Kapi, produced from A. vulgaris and M. lanchesteri has been reported. Therefore, this investigation aimed to comparatively characterize Kapi produced from both shrimps. Furthermore, relationship between volatile compounds and sensory properties of both Kapi, and commercial Kapi was also studied using principal component analysis (PCA).

Materials and methods
Sample collection
Shrimps (A. vulgaris and M. lanchesteri) were caught from the coast in Ko-yo and The-Pha in Songkhla province, Thailand, respectively. After capture, shrimp were transported in ice with a shrimp/ice ratio of 1:2 (w/w) in a polystyrene container to the Department of Food Technology, Prince of Songkla University, Hat Yai, Thailand, within approximately 2 h.

Preparation of Kapi
Shrimps were mixed with salt at the ratio of 5:1 (w/w) and transferred into the basket, covered with the cheese cloth. The mixture was kept at room temperature (28-32°C) overnight. Then, the drained samples were mashed or pounded thoroughly and spread out on fiberglass mats to dry with sunlight. The drying step was continued until samples disintegrate and turned from pink to dark purplish brown (with the moisture content of 35-40%). Subsequently, samples were transferred into earthen jars, covered with plastic bag tightly (close system), and allowed to ferment at room temperature. After 30 days of fermentation, Kapi were collected and referred to as KA (Kapi produced from A. vulgaris) and KM (Kapi produced from M. lanchesteri).
The obtained samples were subjected to analyses.

Characterization of Kapi produced from A. vulgaris and M. lanchesteri

The pH of samples was measured according to the method of Nirmal and Benjakul (2009) using a pH meter (Sartorius, Göttingen, Germany). Aw of Kapi was determined using a water activity analyzer (Thermoconstanter, Novasina, Switzerland).

Proximate composition
Moisture, ash, fat, protein and carbohydrate contents of Kapi were determined according to AOAC method (2000) with the analytical No. of 35.1.13, 35.1.14, 35.1.25, 35.1.15 and 35.1.16, respectively.

Salt content
Salt content was determined as per AOAC (2000) with the analytical number of 35.1.18 and was expressed as %NaCl.

Color
The color of samples was determined using a colorimeter (ColourFlex, Hunter Lab Reston, VA) with the CIE system. \(L^*\) (lightness), \(a^*\) (redness/greenness), \(b^*\) (yellowness/blueness), \(\Delta E^*\) (total difference of color) and \(\Delta C^*\) (the difference in chroma) were recorded as described by Pongsetkul et al. (2014).

Browning products
Preparation of water extract
Kapi (1 g) was mixed with 25 ml of distilled water. The mixtures were homogenized at a speed of 11,000 rpm for 2 min, followed by centrifugation at 8,500 \(\times g\) for 15 min at room temperature. The supernatant was collected and adjusted to 25 mL using distilled water before analyses.

Measurement of browning products
After being diluted, the water extracts were measured for browning intensity (\(A_{420}\)) and Maillard reaction products (\(A_{280}\) and \(A_{295}\)) using the UV-1601 spectrometer (Shimadzu, Kyoto, Japan). The fluorescence intensity at an excitation wavelength of 347 nm and emission wavelength of 415 nm was also determined using a fluorescence spectrophotometer RF-1501 (Shimadzu, Kyoto, Japan).

Volatile compounds
To extract volatile compounds, samples (5 g) were mixed with 10 mL of deionized water. The mixture was homogenized at a speed of 13,000 \(\times g\) for 1 min to disperse the sample. The homogenate was placed in a 20-mL headspace vial (Supelco, Bellefonte, PA, USA) and determined using a solid-phase micro-extraction gas chromatography mass spectrometry (SPME GC-MS) as per the method of Iglesias and Medina (2008) as detailed by Takeungwongtrakul and Benjakul (2013). Volatile compounds were identified and expressed in the terms of relative abundance.
Sensory evaluation
The 50 untrained panelists, who consumed Kapi regularly, were used for evaluation. The samples were wrapped with aluminium foil and heated in hot air oven at 60°C for 30 min. After cutting into small pieces (2×2×1 cm²), samples were placed in 15-mL plastic cup, covered with lids and left at room temperature for 30 min before serving. The panelists were asked to open the lid and sniff. Between the samples, panelists rinsed their mouth with water or cracker. Scores for appearance, color, odor, flavor, texture and overall likeness using a 9-point hedonic scale were recorded.

Principal component analysis (PCA)
PCA was performed to access the relationship between volatile compounds, odor-liking, flavor-liking and overall-liking score of Kapi produced from A. vulgaris and M. lanchesteri, as well as commercial Kapi produced from krill (Mesopodopsis orientalis) obtained from different provinces in Thailand, including Krabi, Samut Sakhon and Rayong.

Statistical analysis
Completely randomized design (CRD) was used throughout the study. All experiments were run in triplicate. Data were subjected to analysis of variance (ANOVA), and mean comparisons were carried out by the Duncan’s multiple range test. Independent T-test was performed for pair comparison (Steel et al., 1980). Analysis was performed by using SPSS statistic program (Version 10.0) (SPSS, 1.2, 1998). For PCA (Principal Component Analysis), the XLSTAT Software (XLSTAT, 2008, Addinsoft, New York, NY, USA) was used.

Results and discussion
Characteristics and properties of Kapi pH, water activity (A_w) and proximate composition
As shown in Table 1, Kapi produced from A. vulgaris (KA) and M. lanchesteri (KM) had the neutral pH. KM had the slightly higher basic pH (7.27), compared with KA (7.16) (p<0.05). The slightly basic pH might be caused by the basic degradation products generated during postmortem storage of raw material or the formation of volatile base compounds such as ammonia during fermentation of samples (Pongsetkul et al., 2014). The pH of Korean dried shrimp paste was in the range of 6.83-7.23 (Cho and Kim, 2010), while Fillipino fermented shrimp paste had pH of 7.50 (Montano et al., 2001). The pHs of those shrimp pastes were similar to those of Kapi in the present study. Both samples had no differences in water activity (A_w) (p>0.05). A_w of both Kapi was in the range of 0.6-0.7, which could be classified as an intermediate moisture food (Fennema, 1996). This was associated with the prolonged shelf-life of this product due to the lowered growth of food pathogens and spoilage microorganisms (Chirife, 1989). Low A_w of Kapi samples were in agreement with the low moisture content. There was no difference in moisture content between KA (33.93%) and KM (34.28%) (p>0.05). No differences in
carbohydrate, ash and salt contents were found between KA and KM ($p>0.05$). KM had the higher protein content (28.48%), compared with KA (26.20%) ($p<0.05$). Conversely, KA had the higher fat content (22.45-22.88%), related with their low $A_w$. The large amount of salt was added. The presence of inorganic substances in the shell of shrimp used as raw material resulted in the high ash content in both samples (33.13-32.94%). It could be inferred that different shrimps yielded Kapi with different compositions.

**Color**

KA and KM had different color characteristics as depicted in Table 1. KA showed the lower $L^*$-value but higher $b^*$, $\Delta C^*$ and $\Delta E^*$-value ($p<0.05$). However, no difference in $a^*$-value between both samples was observed ($p>0.05$). The result suggested that KA showed browner and more yellowish color than KM. Differences in color of both samples might be due to the different amount and type of pigments in raw material ($A. vulgaris$ and $M. lanchesteri$). In general, carotenoids, especially astaxanthin, provide the desirable reddish-orange color in crustaceans (Higuera-Ciapara et al., 2006). During fermentation, free amino acids and small peptides could undergo Maillard reaction, thereby contributing to the brown color development (Lopetcharat et al., 2001). Lipid oxidation was also associated with browning mediated by Maillard reaction (Yarnpakdee et al., 2014). The carbonyl groups of aldehydes and ketones, the oxidation products, could react with amino groups of free amino acids or peptides generated during hydrolysis, leading to yellow or brown color development (Yarnpakdee et al., 2014).

**Browning and Maillard reaction products**

Non-fluorescent and fluorescent intermediate products of Maillard reaction as well as browning intensity of both water extracts of KA and KM are presented in Table 1. $A_{280}$ and $A_{295}$ have been used to determine the formation of non-fluorescent intermediate compounds of the Maillard reaction (Binsan et al., 2008). There were no differences in $A_{280}$ and $A_{295}$ between both samples ($p>0.05$). However, the differences in fluorescent intermediate products were observed. KA had the higher fluorescence intensity (403.91), compared with KM (315.88) ($p<0.05$). The result was in accordance with the higher browning intensity ($A_{420}$) found in KA. The relationship between browning intensity and fluorescence intensity suggested that a large proportion of fluorescent intermediate products were converted into brown polymers. Jing and Kitts (2002) reported that the development of fluorescent compounds occurred in the Maillard reaction prior to the generation of brown pigments. Generally, both non-fluorescent and fluorescent intermediates are formed and turn into brown pigments in the Maillard reaction (Binsan et al., 2008). Benjakul et al. (2005) revealed that the
fluorescent intermediate was more reactive in formation of brown color than non-fluorescent compounds. The higher browning intensity of KA sample was in agreement with the browner color of this sample (Table 1). Thus, the differences in browning could affect the color and acceptability of Kapi to some degrees.

Table 1: Chemical compositions and characteristics of Kapi produced from Acetes vulgaris and Macrobrachium lanchesteri.

<table>
<thead>
<tr>
<th>Compositions/Characteristics</th>
<th>KA</th>
<th>KM</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>7.16±0.01 b</td>
<td>7.27±0.03 a</td>
</tr>
<tr>
<td>Water activity (A_w)</td>
<td>0.66±0.00 a</td>
<td>0.65±0.01 a</td>
</tr>
<tr>
<td>Proximate composition</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moisture</td>
<td>33.93±0.99 a</td>
<td>34.28±0.83 a</td>
</tr>
<tr>
<td>Crude protein</td>
<td>26.20±0.54 b</td>
<td>28.48±0.63 a</td>
</tr>
<tr>
<td>Crude fat</td>
<td>3.91±0.25 b</td>
<td>2.36±0.87 a</td>
</tr>
<tr>
<td>Ash</td>
<td>32.94±0.99 a</td>
<td>33.13±0.12 a</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>2.57±0.55 a</td>
<td>1.16±0.69 a</td>
</tr>
<tr>
<td>Salt</td>
<td>22.88±1.15 a</td>
<td>22.45±1.65 a</td>
</tr>
<tr>
<td>Color</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L*</td>
<td>40.92±0.32 b</td>
<td>45.23±0.76 a</td>
</tr>
<tr>
<td>a*</td>
<td>9.53±0.52 a</td>
<td>9.17±0.08 a</td>
</tr>
<tr>
<td>b*</td>
<td>18.11±0.14 a</td>
<td>16.78±0.04 b</td>
</tr>
<tr>
<td>ΔE*</td>
<td>56.50±0.23 a</td>
<td>52.13±0.69 b</td>
</tr>
<tr>
<td>ΔC*</td>
<td>19.55±0.16 a</td>
<td>18.56±0.94 b</td>
</tr>
<tr>
<td>Browning and Maillard reaction products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A_280</td>
<td>0.90±0.09 a</td>
<td>1.01±0.05 a</td>
</tr>
<tr>
<td>A_295</td>
<td>0.83±0.02 a</td>
<td>0.85±0.17 a</td>
</tr>
<tr>
<td>Browning intensity (A_420)</td>
<td>0.46±0.01 a</td>
<td>0.32±0.02 b</td>
</tr>
<tr>
<td>Fluorescence intensity</td>
<td>403.91±6.31 a</td>
<td>315.88±6.01 b</td>
</tr>
</tbody>
</table>

Values are given as mean±SD (n= 3). Different lowercase superscripts in the same row indicate the significant difference (p<0.05).

* KA, KM: Kapi produced from A. vulgaris and M. lanchesteri, respectively.

Volatile compounds
Forty-two volatile compounds of KA, KM and three commercial Kapi samples were detected (Table 2). These were classified into 6 main groups including aldehydes (5), ketones (8), alcohols (10), N-containing compounds (8), hydrocarbon (5) and others (6). For aldehydes, 3-methyl-butanal, pentanal and benzaldehyde were found in all samples, while hexanal was not observed in KA. Among all samples, KC1 showed the highest intensity of aldehydes (8.47%), followed by KC3 and KC2, indicating that commercial Kapi had the higher amount of aldehydes, compared with KA and KM. The presence of aldehydes and ketones are related with lipid oxidation during fermentation (Pongsetkul et al., 2015a). Eusebio et al. (2010) reported that krill (M. orientalis) contained 4.1-10.6% fat, while the fat contents of A. vulgaris and M. lanchesteri were 4.62 and 3.93% (dry weight basis) as reported by Pongsetkul et al. (2015a) and
Pongsetkul et al. (2016), respectively. Krill or shrimp oil was reported to be rich in polyunsaturated fatty acids, which were prone to oxidation (Takeungwongtrakul and Benjakul, 2013). Benzaldehyde was reported to have a pleasant almond, nutty and fruity aroma (Cha and Cadwallader, 1995). 3-methyl-butanal is characterized by a green and fruity flavor and is generated via Strecker degradation through Maillard reactions of isoleucine (Cha and Cadwallader, 1995). Strecker aldehydes are present and known to be potent odorants in many seafood products (Casaburi et al., 2008).

Table 2: Volatile compounds of Kapi produced from Acetes vulgaris, Macrobrachium lanchesteri and three commercial Kapi.

<table>
<thead>
<tr>
<th>Volatile compounds</th>
<th>Peak area (Abundance) × 10⁶</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>KA</td>
</tr>
<tr>
<td>3-methyl-butanal</td>
<td>41.73</td>
</tr>
<tr>
<td>Pentanal</td>
<td>22.02</td>
</tr>
<tr>
<td>Hexanal</td>
<td>ND</td>
</tr>
<tr>
<td>Heptanal</td>
<td>44.45</td>
</tr>
<tr>
<td>Benzaldehyde</td>
<td>128.95</td>
</tr>
<tr>
<td><strong>Total Aldehydes (%)</strong></td>
<td><strong>4.30%</strong></td>
</tr>
<tr>
<td>1-phenyl-ethanone</td>
<td>24.43</td>
</tr>
<tr>
<td>1,2-diphenyl-ethanone</td>
<td>ND</td>
</tr>
<tr>
<td>1-(2-amino phenyl)-ethanone</td>
<td>55.91</td>
</tr>
<tr>
<td>2-pentanone</td>
<td>18.08</td>
</tr>
<tr>
<td>2-hexanone</td>
<td>55.12</td>
</tr>
<tr>
<td>2-heptanone</td>
<td>67.18</td>
</tr>
<tr>
<td>6-methyl-5-hepten-2-one</td>
<td>ND</td>
</tr>
<tr>
<td>3-octanol</td>
<td>ND</td>
</tr>
<tr>
<td><strong>Total Ketones (%)</strong></td>
<td><strong>4.00%</strong></td>
</tr>
<tr>
<td>Benzenemethanol</td>
<td>152.22</td>
</tr>
<tr>
<td>2-butyl-ethanol</td>
<td>78.12</td>
</tr>
<tr>
<td>2-methyl-1-propanol</td>
<td>113.13</td>
</tr>
<tr>
<td>1-butanol</td>
<td>ND</td>
</tr>
<tr>
<td>2-butanol</td>
<td>28.26</td>
</tr>
<tr>
<td>3-methyl-butanol</td>
<td>114.95</td>
</tr>
<tr>
<td>1-pentanol</td>
<td>72.28</td>
</tr>
<tr>
<td>1-penten-3-ol</td>
<td>105.32</td>
</tr>
<tr>
<td>5-methoxy-1-pentanol</td>
<td>622.1</td>
</tr>
<tr>
<td>2,4-dimethyl-3-pentanol</td>
<td>ND</td>
</tr>
<tr>
<td><strong>Total Alcohols (%)</strong></td>
<td><strong>23.31%</strong></td>
</tr>
<tr>
<td>Methyl-pyrazine</td>
<td>225.25</td>
</tr>
<tr>
<td>2-ethyl-6-methyl-pyrazine</td>
<td>338.11</td>
</tr>
<tr>
<td>3-ethyl-5-methyl-pyrazine</td>
<td>198.11</td>
</tr>
<tr>
<td>2,3-dimethyl-5-methyl-pyrazine</td>
<td>26.62</td>
</tr>
<tr>
<td>2,5-dimethyl-pyrazine</td>
<td>634.88</td>
</tr>
<tr>
<td>2,6-dimethyl-pyrazine</td>
<td>310.42</td>
</tr>
<tr>
<td>3-ethyl-2,5-dimethyl-pyrazine</td>
<td>505.55</td>
</tr>
<tr>
<td>2-ethyl-3,5-dimethyl-pyrazine</td>
<td>408.22</td>
</tr>
<tr>
<td><strong>Total N-containing Compounds (%)</strong></td>
<td><strong>47.98%</strong></td>
</tr>
<tr>
<td>2,6,10,14-tetramethyl-pentadecane</td>
<td>98.15</td>
</tr>
<tr>
<td>3-tetradecene</td>
<td>24.46</td>
</tr>
<tr>
<td>2,3-butanediene</td>
<td>13.22</td>
</tr>
<tr>
<td>2-undecane</td>
<td>9.11</td>
</tr>
<tr>
<td>Hexadecane</td>
<td>ND</td>
</tr>
<tr>
<td><strong>Total Hydrocarbon (%)</strong></td>
<td><strong>2.63%</strong></td>
</tr>
<tr>
<td>Propanoic acid</td>
<td>12.28</td>
</tr>
</tbody>
</table>

Downloaded from jifro.ir at 2:23 +0430 on Wednesday April 22nd 2020
Ketones found in all samples included 1-(2-aminophenyl)-ethanone, 2-hexanone and 2-heptanone. Park et al. (2014) revealed that 2-hexanone and 2-heptanone were produced by oxidation or pyrolysis of polyunsaturated fatty acids and were involved in a nasty smell in seafood. KM had the higher intensity of ketones (9.85%), compared with KA (4.00%), but lower than all commercial Kapi samples (7.17-12.68%).

Among 10 alcohols found in Kapi, only benzene-methanol was obtained in all samples. This compound gives the almond-like odor in seafood (Park et al., 2014). Michihata et al. (2002) noted that normal and branched alcohol, especially butanol derivatives, might be formed by microbial fermentation or the degradation products from lipid oxidation. The higher amount of 5-methoxy-1-pentanol was obtained in KA and KM, compared with commercial samples. The type and abundance of individual alcohol found in Kapi seemed to vary with different raw materials used for production. However, alcohols might not have a paramount impact on Kapi flavor because of their high flavor thresholds (Cha and Cadwallader, 1995).

All Kapi samples contained N-containing compounds as dominant volatiles. KA had the highest abundance (47.98%), followed by KC3 (42.01%) and KC1 (35.04%), respectively. Major pyrazine compounds found in all samples included methylpyrazine, 3-ethyl-5-methylpyrazine, 3-ethyl-2,5-dimethylpyrazine, etc. These compounds contributed to prawn, roasted, nutty and dried seafood like odors, which were the desirable odor in dried fermented food (Jaffres et al., 2011). Rodríguez-Bernaldo et al. (2001) reported that pyrazine compounds were generated in the samples dried using thermal conditions i.e. spray drying and tray drying. The drying step with sunlight during Kapi production more likely contributed to the formation of these compounds. Pyrazines was thermally generated via Maillard reaction through Strecker degradations from various nitrogen sources such as amino acids in thermally processed foods (Rodríguez-Bernaldo et al., 2001). Furthermore, the presence of pyrazine indicated that browning reaction mediated by Maillard reaction occurred in Kapi during fermentation. Pyrazine derivative compounds were the major volatiles found in many fermented products including Ishiru (Japanese fish sauce) (Michihata et al., 2002), Noucmam (Vietnamese fish sauce)
Sensory evaluation

Likeness scores of KA, KM, as well as three commercial Kapi are shown in Table 3. Generally, KC3 had the highest likeness score for all sensory characteristics including appearance, color, odor, texture, flavor and overall-liking score ($p<0.05$). There were no differences in appearance-liking score between all samples ($p>0.05$). The highest color-liking score was obtained for KC1 (7.30), while KM had the lowest color-liking score (6.57). Pongsetkul et al. (2015a) suggested that Kapi with browner or darker color was more desirable. Lower $L^*$ but higher $b^*$-value of KA (Table 1) indicated higher intensity of color, especially more yellowish or browner, than KM. This led to the higher color-liking score of KA. Furthermore, the lowest odor and flavor-liking scores were found in KM ($p<0.05$). In general, the differences in sensorial characteristics of fermented food could be influenced by raw material used, ingredients, fermentation process and conditions (Beriain et al., 2000). Therefore, it was likely that differences in compositions as well as autolysis in raw material contributed to varying likeness scores of Kapi. In the present study, odor and flavor mainly affected the sensory quality (overall-liking) of this product. Based on overall-liking score, KA and KC1 had the highest overall-liking score, compared with others ($p<0.05$). The result indicated that A. vulgaris seemed to have high potential to become an alternative raw material for Kapi production.
Principal component analysis (PCA)
Relationships between volatile compounds of different Kapi samples including KA, KM and commercial Kapi and sensory score (odor, flavor and overall-liking score) were studied using PCA (Fig. 1). The first two principal components could be described as 87.26% of the variations in the data set. It was noticed that the first principal component, which was the direction of the maximum explained variance (47.96%), demonstrated a useful separation between groups of volatiles. From the loadings, the samples placed to the right along PC1 (KA and KC3) were characterized by higher intensity of N-containing compound, associated with the higher odor, flavor as well as overall-liking score. In contrast, samples placed to the left along PC1 (KM, KC1 and KC2) were described as higher intensity of other groups of volatiles including aldehydes, ketones, etc. Moreover, PC2, which explains a lower variance percentage (39.30%), revealed that commercial Kapi contained the higher intensity of aldehydes, ketones as well as hydrocarbons, compared with KA and KM. The total separation of high amount of alcohols in KM was also observed. However, alcohols seemed to have less effect on sensorial scores. Based on PCA results, it was possible to confirm that flavor-liking score was closely correlated with overall-liking score of Kapi. The highest overall-liking score in KA and KC3 samples (Table 3) might be caused by higher intensity of N-containing compounds. This result confirmed that A. vulgaris showed higher potential as an alternative raw material for production of Kapi, in comparison with M. lanchesteri.

Table 3: Likeness score of kapi produced from Acetes vulgaris, Macrobrachium lanchesteri and three different commercial Kapi.

<table>
<thead>
<tr>
<th>Sample</th>
<th>Attributes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Appearance</td>
</tr>
<tr>
<td>KA</td>
<td>7.27±1.07a</td>
</tr>
<tr>
<td>KM</td>
<td>7.23±1.11a</td>
</tr>
<tr>
<td>KC1</td>
<td>7.10±0.96a</td>
</tr>
<tr>
<td>KC2</td>
<td>7.25±1.13a</td>
</tr>
<tr>
<td>KC3</td>
<td>7.15±1.05a</td>
</tr>
</tbody>
</table>

Values are given as mean ± SD (n = 3).
Score are based on a 9-point hedonic scale (1: Dislike extremely, 5: Neither like nor dislike, 9: Like extremely). Different lowercase superscripts within the same column indicate the significant differences (p<0.05).
* KA, KM: Kapi produced from A. vulgaris and M. lanchesteri, KC1, KC2, KC3: Commercial Kapi from Krabi, Samut Sakhon and Rayong, respectively.
**Kapi** produced from *A. vulgaris* and *M. lanchesteri* had different chemical compositions, physical and sensory properties. **Kapi** produced from *A. vulgaris* with browner color showed higher fat content, but lower protein content, compared with **Kapi** produced from *M. lanchesteri*. The former had higher likeness score that the latter. Volatile compounds of both samples were also different. N-containing compounds, which were predominant volatiles in **Kapi**, played a profound role in likeness of this product. Thus, **Kapi** could be prepared from *A. vulgaris* with comparable sensory property to commercial products.

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**References**


