

Appendix 1

Sensory evaluation analysis

**Form I** Sensory attribute of raw seabass kept in ice for 14 days.

Attribute	0	1	2	4	6	8	10	12	14
	Storage time (days)								
Eyes (brightness, color, shape)									
Gills (color, slime, smell)									
Body (appearance, color, slime, lose of scale)									
Texture (finger touch, firm, soft)									
Belly part (bruise, bleeding)									
Flavor (off-odor, fishy, rancid, putrid, stale)									



**Table 1** Firmness of fish sample (1,500-1,700g) during rigor process

RI/Rigor stage/ Storage time	Firmness (g force)		
	Position		
	Tail	Middle	Head
RI=0 /Pre-rigor/ 0 hr	192.08 ± 149.57 <sup>1</sup> Aa	95.24 ± 20.01 Ab	108.10 ± 11.35 Ab
RI=0.01-0.3 /Rigor (onset)/ 1 hr	223.32 ± 194.67 Aa	223.22 ± 194.67 Ab	93.38 ± 9.03 Ab
RI=0.1-0.3/Rigor (onset)/ 2h	146.14 ± 95.57 Aa	146.14 ± 95.57 Ab	102.06 ± 10.09 Ab
RI=0.4-0.7/rigor/ 8h	195.80 ± 145.77 Aa	79.18 ± 7.69 Ab	98.18 ± 27.24 Ab

RI = Rigor Index

1 = Mean ± SD

<sup>A</sup>means within the same column not followed by the same letter are significantly different.<sup>a</sup>means within the same row not followed by the same letter are significantly different.**Table 2** Firmness of fish sample (1,100-1,200g) during rigor process

RI/Rigor stage/ Storage time	Firmness (g force)		
	Position		
	Tail	Middle	Head
RI=0 /Pre-rigor/ 0 hr	197.06 ± 163.08 Ba	95.88 ± 24.76 Bb	85.30 ± 7.80 Bb
RI=0 /Pre-rigor/ 1 hr	180.72 ± 106.12 Ba	92.84 ± 12.92 Bb	123.26 ± 5.29 Bb
RI=0.1-0.3/Rigor (onset)/ 2 hr	338.04 ± 185.00 Ba	104.32 ± 22.09 Bb	135.80 ± 29.15 ABab
RI=0.8-1/Full Rigor / 4 hr	638.04 ± 185.65 Ba	164.32 ± 32.09 Ab	155.80 ± 29.15 Ab
RI=0.7-1/Full rigor/ 5 hr	543.10 ± 268.11 ABa	106.58 ± 13.89 Bb	114.34 ± 13.03 Bb

RI = Rigor Index

1 = Mean ± SD

<sup>A</sup>means within the same column not followed by the same letter are significantly different.<sup>a</sup>means within the same row not followed by the same letter are significantly different.

**Table 3** Moisture content (%) and pH of test sample

Tested sample	Moiture content (%)	pH
Garlic (w/o heart)	61.28 ± 1.81	6.05 ± 10.1
Garlic (heart, white)	68.35 ± 10.56	nd
Garlic (heart, green)	66.72 ± 10.57	nd
Shallot	74.73 ± 10.40	5.87 ± 10.1
Lemon grass (wooden)	84.95 ± 12.78	5.80 ± 10.1
Lemon grass (biggest)	68.86 ± 11.71	5.75 ± 10.1
Lemon grass (leafy)	81.85 ± 10.54	5.57 ± 10.15
Galangal (young)	93.69 ± 10.79	nd
Galangal(medium/old)	91.19 ± 11.71	5.44 ± 10.15
Kaffir lime leaves(young)	75.36 ± 12.13	4.58 ± 10.12
Kaffir lime leaves(old)	71.20 ± 12.24	5.61 ± 10.15
Thai chili (green)	80.00 ± 11.37	5.54 ± 10.1
Thai chili (red)	68.42 ± 10.55	5.51 ± 10.1
Finger chili (green)	88.90 ± 11.52	5.15 ± 10.12
Finger chili (red)	79.65 ± 11.96	5.49 ± 10.2
Fresh Tom-Yum	76.29 ± 12.15	5.10 ± 10.15
Commercial Tom -Yum (CTF)	29.25 ± 11.13	5.01 ± 10.2
Commercial Tom -Yum (Cara)	35.60 ± 10.22	nd
Commercial Tom -Yum (Lobo)	16.19 ± 10.28	nd

nd : not determined