

เอกสารอ้างอิง

การดำเนินการเข้าและออกจากเซลล์ (ออนไลน์). 2007. สืบค้นจาก:

http://www.nfe.go.th/etv/document/knowledge_lif/Bio2.pdf (8 พฤษภาคม 2550)

กรมเศรษฐกิจระหว่างประเทศ. 2549. ผลิตภัณฑ์อาหารทะเลสดแช่เย็น แช่แข็งและแปรรูป

(ออนไลน์). สืบค้นจาก : <http://www.mfa.go.th/business/page63.php?id=903> (19 ก.พ. 2550)

ข้อมูลจากการสอนถ่าน. 2548. บริษัทห้องเย็นเอชีบันสุราษฎร์ อ.เมือง จ. สุราษฎร์ธานี.

ควรต้น นาคศด. 2538. การผลิตและการปรับปรุงคุณภาพถุงขั้นปลาหมึกแช่เยือกแข็ง.

วิทยานิพนธ์วิทยาศาสตร์มนابุษชิต. มหาวิทยาลัยสงขลานครินทร์.

ประสาน สวัสดิ์ชิตัง. 2538. การปรับปรุงคุณภาพอาหารด้วยสารประกอบฟอกสี. ว.วิทย. 23:

76-80.

รัชนี ตัณฑานิชกุล. 2544. เนื้อสัตว์และผลิตภัณฑ์เนื้อสัตว์. ใน เกมีอาหาร. หน้า 213-262.

ภาควิชาเคมี คณะวิทยาศาสตร์ มหาวิทยาลัยรามคำแหง. กรุงเทพฯ

สถาบันสิ่งแวดล้อมไทย. 2548. อาหารแช่เยือกแข็ง (ออนไลน์). สืบค้นจาก :

<http://www.tei.or.th/bep/envperfeval> (24 มี.ค. 2548)

สุทธิวัฒน์ เบญจกุล. 2548. ชนิดและลักษณะทางกายภาพของสัตว์น้ำ. ใน เกมีและคุณ

ภาพสัตว์น้ำ. พิมพ์ครั้งที่ 1. หน้า 2-26. ไอเดียนสโตร์. กรุงเทพฯ.

สุทธิวัฒน์ เบญจกุล. 2549. การสูญเสียสภาพธรรมชาติของประเทศไทยระหว่างการเก็บรักษาในสภาพ

แช่แข็งและการใช้สารป้องกันการสูญเสียสภาพธรรมชาติของประเทศไทยในชั้น. ใน ชั้น:

วิทยาศาสตร์และเทคโนโลยีป่าไม้. พิมพ์ครั้งที่ 1. หน้า 71-112. ไอเดียนสโตร์. กรุงเทพฯ.

สุภาพรรณ บริสเดียเตส และ วรรษวิภา สุวรรณรักษ์. 2539. การศึกษาปริมาณโพลีฟอสเฟตใน

ผลิตภัณฑ์อาหารแช่เยือกแข็ง. ว.การประมง 49: 395-405.

สายสนน ประดิษฐ์วงศ์. 2540. กระบวนการแช่เยือกแข็งอาหาร. ใน วิทยาศาสตร์และเทคโนโลยีอาหาร. พิมพ์ครั้งที่ 2. หน้า 131-163. มหาวิทยาลัยเกษตรศาสตร์. กรุงเทพฯ.

A.O.A.C. 1999. Association of Official Analytical Chemists. 16th ed. The Association of Official Analytical Chemists, Inc. Washington, DC.

Auh, J. H., Lee, H. G., Kim, J. W., Yoon, H. S. and Park, K. H. 1999. Highly concentrated branched oligosaccharides as cryoprotectant for surimi. *J. Food Sci.* 64: 418-422.

Badii, F. and Howell, N. K. 2001. A comparison of biochemical changes in cod (*Gadus morhua*) and haddock (*Melanogrammus aeglefinus*) fillets during frozen storage. *J. Sci. Food Agric.* 82: 87-97.

Badii, F. and Howell, N. K. 2002. Changes in the texture and structure of cod and haddock fillets during frozen storage. *Food Hyd.* 16: 313-319.

Change, C. C. and Regenstien, J. M. 1997. Water uptake, protein solubility, and protein changes of cod mince stored on ice as effected by polyphosphates. *J. Food Sci.* 62: 305-309.

Dziezak, J.D. 1990. Phosphate improve many foods. *Food Technol.* 44: 80-90.

Ensoy, Ü., Kolsarici, N. and Candogan, K. 2004. Quality characteristics of spent layer surimi during frozen storage. *Eur. Food Res. Technol.* 219: 14-19.

Foegeding, E. A. and Lanier, T. C. 1996. Characteristics of edible muscle tissues. In *Food Chemistry* 3rd ed. (Fennema, O. R., ed.). p. 879-942. Marcel Dekker, Inc. New York.

Gomez-Guillen, M. C., Borderas, A. J., and Montero, P. 1997. Salt, nonmuscle proteins, and

- hydrocolloids affecting rigidity changes during gelation of giant squid (*Dosidicus gigas*). J. Agric. Food Chem. 45: 616-621.
- Hatae, K., Tobimatsu, A., Takeyama, M. and Matsumoto, J. 1986. Contribution of the connective tissues on the texture difference of various fish species. Nippon Suisan Gakkaishi. 52: 2001-2007.
- Herrera, J. R. and Mackie, I. M. 2004. Cryoprotection of frozen-stored actomyosin of farmed rainbow trout (*Oncorhynchus mykiss*) by some sugars and polyols. Food Chem. 84: 91-97.
- Iseya, Z., Sugiura, S. and Saeki, H. 1998. Effect of curing with NaCl solution on drying characteristics of fish meat and its textural changes during drying. Fish Sci. 64: 969-972.
- Iso, S. A., 1994. Meat and meat products—determination of L-Hydroxyproline Content, 2nd ed. International Organisation for Standardisation, Geneva. p. 5.
- Kagawa, M., Matsumoto, M., Yoneda, C., Mitsuhashi, T. and Hatae, K. 2002. Changes in meat texture of three varieties of squid in the early stage of cold storage. Fish Sci. 68: 783-792.
- Kier, W. M., and Smith, K. K. 1985. Tongues, tentacles and trunks : The biomechanics of movement in muscular hydrostats. Zool. J. Linn. Soc. 83: 307-324
- Kijowski, J. 2001. Muscle protein. In Chemical and Functional Properties of Food Protein. (Sikorski, Z. E., ed.). p. 233-269. Technomic Publishing Co. Inc. New York
- Kuo, J. D., Peleg, M., and Hultin, H. O. 1990. Tensile characteristics of squid mantle. J. Food Sci. 55: 369-371.
- Kuo, J. D., Hultin, H. O., Atallah, M. T. and Pan, B. S. 1991. Role of collagen and contractile elements in ultimate tensile strength of squid mantle. J. Agric. Food Chem. 39: 1149-1154.
- Lanier, T. C. and Akahane, T. 1986. Method of retarding denaturation of meat products. U.S. Patent No. 4,572,838.

- Lapa-Guimarães, J., Felício, P. E. D. and Guzmán, E. S. C. 2004. Chemical and microbial analysis of squid muscle (*Loligo plei*) during storage in ice. *Food Chem.* (In press).
- Lian, P. Z., Lee, C. M. and Hufnagel, L. 2000. Physicochemical properties of frozen red hake (*Urophycis chuss*) mince as affected by cryoprotective ingredients. *J. Food Sci.* 65: 1117-1123.
- Lindsay, R. C. 1996. Food additive. In *Food Chemistry 3rd*. (Fennema, O. R., ed.). p.767-823. Marcel Dekker. New York.
- Liu, H. J., Nishimaru, T. and Takahashi, K. 1996. Relationship between structural properties of intramuscular connective tissue and toughness of various chicken skeletal. *Meat Sci.* 43: 43-49.
- Lluch, M. Á., Perez-Munuera, I. and Hernando, I. 2001. Proteins in food structure. In *Chemical and functional properties of food proteins*. (Sikorski, Z.E., ed.). p.13-33. Technomic Publishing Co. Inc. New York
- Lowry, O. H., Rosebrough, N. J., Farr, A. L. and Randall, R. J. 1951. Protein measurement with folin phenol reagent. *J. Bio. Chem.* 193: 256-275.
- Markwell, M. A. K., Haas, S. M., Bierer, L. L. and Tolbert, N. E. 1978. A modification of the Lowry procedure to simplify protein determination in membrane and lipoprotein samples. *Anal. Biochem.* 87: 206 -210.
- MacDonald, G. A. and Lanier, T. 1991. Carbohydrate as cryoprotectants for meats and surimi. *Food Technol.* 45: 150.
- MacDonald, C. and Johari, G.P. 2000. Glass-softening of trehalose and calorimetric transformations in its liquid state. *J. Mol. Struc.* 523: 119–132.
- Martinez-alvarez, O., Borderias, A. J. and Gomez-Guillen, M. C. 2005a. Sodium replacement in the cod (*Gadus morhua*) muscle salting process. *Food Chem.* 93: 125-133.

- Martinez-alvarez, O., Borderias, A. J. and Gomez-Guillen, M. C. 2005b. Use of hydrogen peroxide and carbonate/bicarbonate buffer for soaking of bacalao (salted cod). *Eur. Food Res. Technol.* 221: 226-231.
- Martinez-alvarez, O. and Gomez-Guillen, M. C. 2005. The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (*Gadus morhua*). *Food Chem.* 92: 71-77.
- Matsunaga, A., Ooizumi, T., Yamamoto, A., Kawasaki, K. and Mizukami, E. 1990. Degradation of polyphosphate during manufacture of surimi-based product. *Nippon Suisan Gakkaishi*. 56: 2077-2082.
- Mizuta, S., Tanahide, T. and Yoshinaka, R. 2003. Comparison of collagen types of arm and mantles of the common octopus (*Octopus vulgaris*). *Food Chem.* 81: 527-532.
- Montero, P. and Carmen Gómez-Guillén, M. 1999. Frozen storage of mince prawn flesh: effect of sorbitol egg white and starch as protective ingredients. *Eur. Food Res. Technol.* 208: 349-354.
- Moral, A., Morales, J., Ruiz-Capillas. and Montero, P. 2002. Muscle protein solubility of some cephalopods (pota and octopus) during frozen storage. *J. Sci. Food Agric.* 82: 663-668.
- Ng, C. S. 1978. Measurement of free and expressible drips. In *Laboratory Manual on Analytical Methods and Procedure for Fish and Fish Products*. (Hasegawa, H., ed.). p. 1-2. Southeast Asian Fisheries Development Center. Singapore.
- Noguchi, S. 1974. Studies on The Control of Clenaturation of Fish Muscle Proteins During Frozen Storage. Ph. D Thesis, Sophia Univ. Tokyo.
- Ohkuma, C., Kawai, K., Viriyarattanasak, C., Mahawanich, T., Tantratian, S., Takai, R. and Suzuki, T. 2006. Glass transition properties of frozen and freeze-dried surimi products: Effects of sugar and moisture on the glass transition temperature. *Food Hyd.* (Inpress).

- Palka, K. and Daun, H. 1999. Changes in texture cooking losses and myofibrillar structure of bovine *M.semiflaccidus* during heating. Meat Sci. 51: 237-243.
- Paredi, M. E., Roldan, H. A. and Crupkin, M. 2006. Changes in myofibrillar protein and lipids of squid (*Illex argentinus*) during frozen storage. J. Food Biochem. 30: 604-621.
- Park, J. W., Lanier, T. C., Keeton, J. T. and Hamann, D. D. 1987. Use of cryoprotectants to stabilize functional properties of pre-rigor salted beef during frozen storage. J. Food Sci. 52: 537-542.
- Regenstein, J. M., Gorimar, T. S. and Sherbon, J. W. 1979. Measure the water holding capacity of natural actomyosin from chicken breast muscle in the presence of pyrophosphate and divalent cations. J. Food Biochem. 3: 205-211.
- Ruiz-Capillas, C., Moral, A., Morales, J. and Montero, P. 2002. The effect of frozen storage on the functional properties of the muscle of volador (*Illex coindetii*). Food Chem. 78: 149-156.
- Ruiz-Capillas, C., Moral, A., Morales, J. and Montero, P. 2003. Characterization and functionality of frozen muscle protein in volador (*Illex coindetii*), pota (*Todaropsis eblanae*), and octopus (*Eledone cirrhosa*). J. Food Sci. 68: 2164-2168.
- Sanchez-Alonso, I., Careche, M. and Borderias, A. 2003. Method for producing a functional protein concentrates from giant squid (*Dosidicus gigas*) muscle. (Online). Available: http://www.aseanfood.info/scripts/count_article.asp?Article_code=11016449.
- Sato, K., Yoshinaka, R., Sato, M., Itoh, Y. and Shimizu, Y., 1988. Isolation of types I and V collagens from carp muscle. Comp. Biochem. Physiol. 90: 155– 158.
- Schut, J. 1976. Meat emulsion. In Food Emulsion. (Dekker, F. M., ed.). Inc.pp. 396 – 420.
- Sheard, P. R. and Tali, A. 2004. Injection of salt, tripolyphosphate and bicarbonate marinade solutions to improve the yield and tenderness of cooked pork loin. Meat Sci. 68: 305-

311.

- Sivakumar, P. and Chandrasekaran, G. 1998. Occurrence of a novel collagen with three distinct chains in the cranial cartilage of the squid *Sepia officinalis* : comparison with shark cartilage collagen. *Biochem. Biophys. Acta.* 1381: 161-169.
- Smith, K. K. and Kier, W. M. 1989. Trunks, tongues and tentacles: moving with skeletons of muscle. *Am. Sci.* 77: 28-35.
- Sofos, J. 1986. Use of phosphate in Low-Sodium Meat Products. *Food Technol.* September.
- Stell, R. G. D. and Torrie, J. H. 1980. *Principles and Procedures of Statistics: A Biometrical Approach.* p.862. McGraw-Hill. New York.
- Sugiyama, M., Köusu, S., Hanabe, M. and Okuda, Y. 1989. Utilization of Squid. Amerind Publishing Co., Pvt., Ltd., New Delhi. India.
- Thanonkaew, A., Benjakul, S. and Visessaguan, W. 2006. Chemical composition and thermal property of cuttlefish (*Sepia pharaonis*) muscle. *J. Food Compos Anal.* 19: 127-133.
- Tarrant, P. V. 1982. Muscle proteins in meat technology. In *Food Protein.* (Fox, P. F. and Condon, J. J. eds.). p 261-291. Applied Science Publishers. London and New York.
- Thorarinsdottir, K. A., Arason, S., Geirsdottir, M., Bogason, S. G. and Krisbergsson, K. 2002. Change in myofibrillar proteins during processing of salted cod (*Gadus morhua*) as determined by electrophoresis and differential scanning calorimetry. *Food Chem.* 77: 377-85.
- Thorarinsdottir, K. A., Gudmundsdottir, S., Arason, S., Thorkelsson. and Kristbergsson, K. 2004. Effect of added salt, phosphates and protein on the chemical and physicochemical characteristics of frozen cod (*Gadus morhua*) fillets. *J. Food Sci.* 69: 144-152.

- Ueng, Y. E. and Chow, C. J. 1998. Texture and histological changes of different squid mantle muscle during frozen storage. *J. Agric. Food Chem.* 46: 4728-4733.
- Voddani, F. 1996. Solubility. In *Method of Testing Protein Functionality*. (Hall, G. M., ed.). p. 11-60. Blackie Academic and Professional. London.
- Woyewoda, A. D. and Bligh, E. G. 1986. Effect of phosphate blends on stability of cod fillets in frozen storage. *J. Food Sci.* 51: 932-935.
- Woessner, J. F., Jr. 1961. The determination of hydroxyproline in tissue and protein samples containing small proportions of this amino acid. *Arch. Biochem. Biophys.* 93: 440-447.
- Xiong, Y. L., 1997. Protein denaturation and functionality losses. In *Quality in Frozen Food*. (Erickson, M. C. and Hong, Y. eds.). p.111-140. Chapman and Hall. USA.
- Zayas, J. F. 1997. Water holding capacity of protein. In *Functionality of Proteins in Food*. Springer -Verlag. New York.
- Zhou, A., Benjakul, S., Pan, K., Gong, J. and Liu, X. 2006. Cryoprotective effect of trehalose and sodium lactate on tilapia (*Sarotherodon nilotica*) surimi during frozen storage. *Food Chem.* 96: 96-103.