

DISCUSSION

The texture analysis showed that the hardness of the jellies increased significantly as the CC concentration increased ($p < 0.05$). Increased levels of CC remarkably increased the jellies' hardness of jellies ranging from 3.47 N at 0% of replacement to 5.57 N at 12% of replacement substitution. The higher hardness of the jellies containing a higher amount of CC could be related to attributed to the lower water holding capacity (8) as well as moisture content. A similar result was observed for jellies incorporated with black ginseng concentrate (4) and purple sweet potato concentrate (8) gave a similar result.

Together with texture, surface color is, together with texture, a very important element determining for initial acceptability in of the consumers. Jellies made with CC were showed significantly different surface color values compared to the from the control ($p < 0.05$). L^* -values decreased significantly upon addition of an increased with an increasing amount of CC ($p < 0.05$). On the other hand, whereas a^* - and b^* -values showed reverse trends, but no significant differences were found in a^* -values were detected among the 9-12% samples in a^* -values and/or in b^* -values among the 3-9% samples in b^* -values. As the concentration of CC in the formulation increased, More CC concentration made jellies became darker and more reddish and yellowish (Fig. 1). These results were are in accordance with the findings reported for jellies supplemented with purple sweet potato concentrate Another study on jellies containing purple sweet potato concentrate gave a similar result (8). These results suggest that the color of the jellies can be easily controlled by the based on the concentration of CC as the according to consumers' and/or manufacturers' wish preferences.