

**Title** Sensory characteristic of salted durian during lactic fermentation  
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#### **Abstract**

This research was aimed to study the sensory characteristic of salted durian during fermentation. Durian pulps were fermented at room temperature with the addition of 5% and 10% salt. The characteristics were observed at every 4 days within 16 days fermentation. Result showed that salted durian with salt of 5% has stronger sourness and fermented durian aroma, more watery texture, lesser yellow color and higher over all acceptance than those of with addition of 10% salt. During fermentation, viscosity, durian fermented aroma and sourness were increased, and on the contrary, durian aroma, and over all acceptance was decreased, mean while color was stable.