

**Project title:** “Studying on technological process of producing sauce from Antique Ark (*Anadara antiquata*) by commercial enzyme Protease”

❖ **Objectives:**

1. Building a technological process to produce sauce from Antique Ark
2. Producing sauce from Antique Ark

❖ **Contents:**

1. Identify chemical constituent of Antique Ark.
2. Studying on hydrolyzed process of Antique Ark by commercial enzyme Protease.
3. Studying on fermentation process of the sauce
4. Building a technological process and producing sauce from Antique Ark based on the collected data.
5. Quality checking and evaluating the sauce.

❖ **Implementation period:** 4/2012-4/2013

❖ **Implementation person:**

Dr. Nguyen Thi My Huong, Faculty of Food Technology

❖ **Results:**

1. A technological process to produce sauce from Antique Ark by commercial enzyme Protease.
2. 5 liters of Antique Ark sauce.
3. A report of the project
4. An artical published on a recognized journal.

❖ **Applied places**

1. NTU Laps of the Faculty of Food Technology.