



Pond Snail Sauce Product



RMUTT

Rajamangala University of Technology Thanyaburi



Pond Snail

Product Feature

Pond Snail Sauce Product for cooking is the innovative replacement product of 100% oyster sauce. The product made from Pond snail that can be easily found in Thailand and South-East Asia. When compare to oyster, the pond snail is cheaper, has lower cholesterol, grows faster, and has higher resistance to all weather. Therefore, sauce produced from Pond snail will be more competitive, especially while oyster contains high heavy metal contamination from sea resulting in unhealthy for long-term consumption.

Innovation

- Processing pond snail, the local Thailand and South-East Asia, into a sauce is cheaper and safer from heavy metal contamination.
- The product contains higher protein than from oyster 12%
- The product has 50 ml. / 100 g. cholesterol which is lower than oyster sauce which has 550 ml. / 100 g.
- The product has lower cost than oyster sauce 60%

Application

- The pond snail sauce can be replaced oyster sauce 100%
- The product can be used with various cooking materials such as rice, vegetable, meat. And it can be used to cook in many processes such as fried, boil, and grill.
- As pond snail grows fast and high resist in all weather, they can be easier to be produced into sauce through industrial process

IP Status

Patent Number : 1703001965



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