EVALUATION OF FOOD

OBJECTIVES

- TO DEVELOP NEW PRODUCTS
- OBSERVE CONSUMER REACTION
- CHANGES IN MENU
- FOOD ACCEPTABILITY
- DETERMINING SHELF LIFE
- MARKET COMPETITION

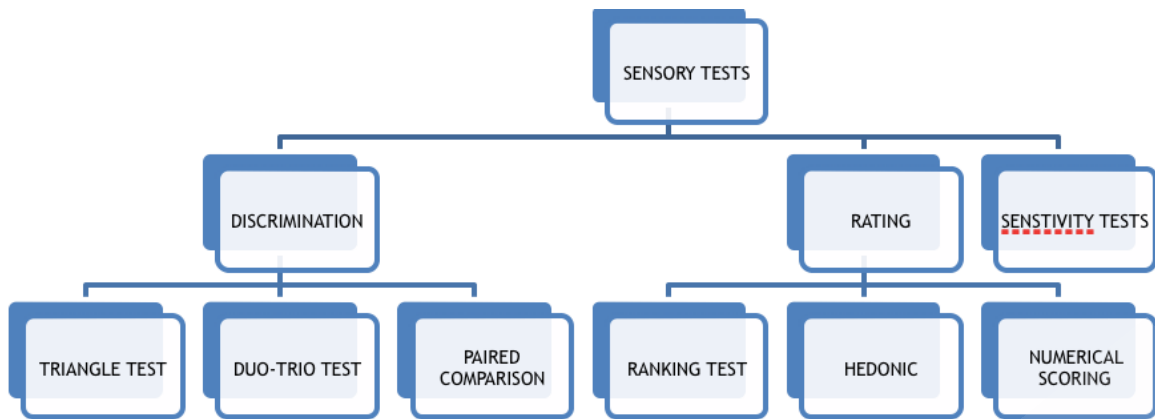**SENSORY ASSESSMENT OF FOOD QUALITY**

- BY SENSE ORGANS
- SENSE OF SIGHT-SIZE/SHAPE/COLOUR/APPEARANCE
- NOSE/MOUTH-FLAVOUR
- APPEARANCE-SURFACE APPEAL(SMOOTH CHOCOLATE SURFACE)
- COLOUR-RIPENESS OF FRUIT/STRENGTH OF TEA/COFFEE

SENSORY ASSESSMENT

- TEXTURE-SMOOTH/VELVETY
- ASTRIGENCY-TONGUE SENSATION

.

METHODS

- **<u>DISCRIMINATION TEST</u>**
- a.Triangle test-3 samples,2 same 1 diff.
- b.Duo trio-1 reference sample to be matched with other two
- c.Paired comparison-2 samples in pair to detect difference

SENSORY TESTS

DISCRIMINATION — RATING — SENSTIVITY TESTS

TRIANGLE TEST — DUO-TRIO TEST — PAIRED COMPARISON — RANKING TEST — HEDONIC — NUMERICAL SCORING

Product:
name...........................

Characteristic   date.........................

	Sample 1	sample 2	sample 3
Appearance			
Colour			
Taste			

Scale: 5- very good, 4- good, 3- fair, 2- poor, 1- very poor

METHODS

- RATING TESTS
- a.Ranking test-more than 2 samples presented to rank in order of preference
- b.Hedonic rating-on a scale of 1-9 food is rated
- c.Numerical scoring-out of 100
- d.Composite scoring-different attributes are scored individually and then averaged(taste/texture/colour)

PROXIMATE ANALYSIS OF FOOD CONSTITUENTS

- PROTEINS/CARBS AND FATS ARE PROXIMATE PRICIPLES
- THEY ARE OXIDIZED BY BODY TO YIELD ENERGY
- MOST FOODS HAVE THIS DATA AVAILABLE
- THEREFORE ENERGY VALUE CAN BE CALCULATED
- PROTEINS/CARBS-4CALS/G------FATS-9CALS/GM

RHEOLOGICAL ASPECTS OF FOOD

- MOTHFEEL/SPREADABILITY/POURABILITY
- **ELASTICITY**-BY SOLIDS/BAKED GOODS/REVERSIBLE/GELATIN GELS
- **PLASTICITY**-IRREVERSIBLE/CREAM ICING
- **VISCOCITY**-RESISTANCE TO FLOW OF LIQUIDS/WATER IS THIN/OIL IS THICK