Sensory Analysis Used for the Selection of a Dairy Product with Brewer’s Yeasts from Different Samples

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SUMMARY

We used sensory analysis to select the optimum sample from 11 different samples obtained by inoculating 1.8% skimmed milk with complex mixtures of microorganisms containing lactobacilli, kefir yeast and brewer’s yeasts in different quantities. We used the following tests: the triangle test, the hedonic test, the score test, and the flavour profile test, for a panel-group made up of ten people without previous training as tasters, aged 13-55. Tasters were selected following a discussion which assessed their potential and availability. We took into account the provisions of SR 6345, regulating sensory analysis of milk and milk products.

The sensory analysis was performed in two stages: during the first stage we aimed to optimize the quality and quantity of the inoculators, and during the second stage we described the end product. The analysis was performed during the shelf-life of product (1-21 days) stored at 4-6°C.

The triangle test showed that there are significant differences in taste between the brewer’s yeast product and the control sample (yeast free).

The hedonic test showed that the acceptability of the product is at its peak during the first seven days of the shelf life, at a temperature of 4-6°C, and then decreases slowly until the expiry date. We used statistical analysis to pick the sample with the best acceptability throughout the shelf life.

The score test showed that the product obtained after the optimization process has specific positive, well-developed organoleptic features, and no noticeable flaws.

The flavour profile test identified the main taste and odour markers of the product and their degrees of intensity; the taste and odour of yeast was considered moderate until the expiry date.

Sensory analysis confirmed the choice of this insemination method as the best from the point of view of sensory properties.

REFERENCES