THE CHANGES IN THE TASTE PROFILE OF SMOKED PARENICA CHEESE USING THE TDS METHODOLOGY
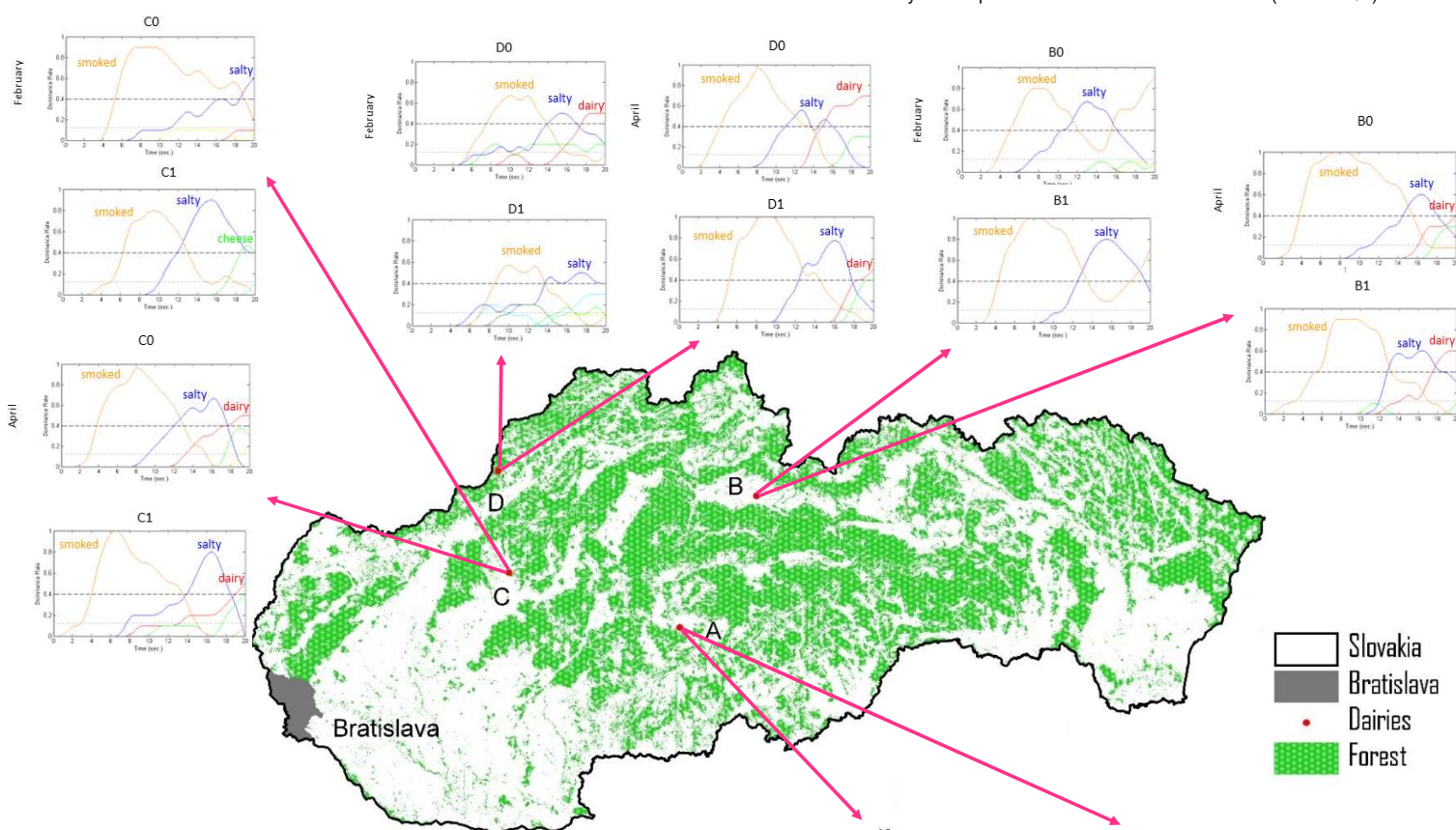
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Abstract

Parenica is a traditional cheese produced in Slovakia for centuries. Nowadays, there are dairies with automated production that ensures compliance with standards. Temporal dominance of sensations (TDS) is an easy sensory method used for evaluation of taste profile. In our study we used TDS for evaluation of taste profiles of 4 fresh and 1-week stored smoked parenica cheese produced in different dairies during 2 months. While performing TDS, panellists could choose from 8 sensory descriptors to identify the perceived taste. The taste profile of fresh samples evaluated in February consisted of smoked and salty taste descriptors with minor differences after 1-week storage. In April panellists identified fresh and stored samples as smoked, salty, and dairy. We confirmed that after 1 week of storage, the taste profiles of smoked parenica cheese can be maintained.

Matherial and Methods

- 4 samples (A-D) of traditional Slovak smoked steamed parenica cheese produced in 2 months (February and April 2018).

- Fresh samples (A0, B0, C0, and D0) and samples after 1 week of storage (A1, B1, C1, and D1) were used.

- The methodology of Temporal dominance of sensations (TDS) was used.

- For the analysis 8 taste descriptors were used (dairy, cheese, salty, creamy, sour, smoked, different animal, and other) according to previous sessions with panellists.

- Statistical analysis was performed with SensoMaker software (version 1.92).

Results and Conclusions

- In February sensory assessors described the taste profile of fresh samples A0, B0, and C0 as smoked followed by salty. Sample D0 was slightly different since the dairy descriptor was also identified.

- When comparing samples A0-D0 with A1-D1 evaluated in February, differences in the duration of perception of smoked and salty descriptors can be observed.

- The taste profiles of A0-D0 samples produced in April consisted of smoked, salty, and dairy descriptors.

- Minor changes of taste profile were observed in samples evaluated in April after 1 week of storage.

- TDS method is an effective and suitable method for the evaluation of taste profiles of fresh and stored parenica cheese.

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