عنوان فارسی مقاله:
واژگی‌های شیمیایی، حسی و رئولوژیکی برخی کچاب‌های گوجه فرنگی تجاری آلمانی و مصری

عنوان انگلیسی مقاله:
Chemical, sensory and rheological properties of some commercial German and Egyptian tomato ketchups

توجه!
این فایل تنها قسمتی از ترجمه می‌باشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک نمایید.
Sensory evaluation of tomato ketchup

As in all foods, the organoleptic tests are generally the final guide of the quality from the consumer’s point of view [51]. Thus, it is beneficial to make a comparison between tomato ketchups. There was no significant difference for the tomato ketchups in consistency, colour, odour, taste and overall acceptability. On the other hand, the scores showed significant differences between Heinz Egypt ketchup and the other products. The highest consistency scores were for GSF Egypt ketchup (20.92) and the lowest consistency scores were for Heinz Egypt ketchup (15.38). The colour scores of the GSF Egypt ketchup and the Americana ketchup were higher than for the other tomato ketchup products. The overall acceptability for the Heinz and Heinz Egypt tomato ketchups was lower than those of the other ketchup products (70.44 and 71.0, respectively). Also the results of the sensory evaluation scores are shown in Table 5.