

ACIDIC DAIRY PRODUCTS-EVALUATION SENSORY

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Abstract

This paper presents a model approach of the author for evaluating the quality level of the acid dairy products. In the situation where most dairy products are now seen only through the view of the chemist analyst, the paper presents in figures the competent consumer opinion by means of standards of the sensory analysis. Following an evaluation sensory testing, panelists selected products with the best features, highlighting by scores the correspondence between the theoretical and factual issues related especially to the aroma of a dairy product.

Key words: