

THE IMPORTANCE OF TECHNOLOGICAL PARAMETERS ON THE SENSORY QUALITY OF SMOKED MACKEREL

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Abstract

Fish meat, through its biological and chemical characteristics, is, for humans, nutritious food with many benefits on the body and is suitable for industrialization in various forms. This study aimed to make assortments of smoked mackerel, applying a differentiated technology, ending with a sensory evaluation of the product obtained to examine the effect of processes and recipes applied to sensory characteristics such as appearance, texture, color, and aroma and palatability of products. The study material was purchased from a fish warehouse and transported in specific conditions (0-4°C) the next stage consisting of staining and differentiated maturation according to the established technological file and smoking in the meat processing microsection within USV Iași. Thus, the assortments were marinated for 12 and relatively 24 hours in a vacuum. Sensory evaluation is a vital operation in the development of new products and for this evaluation, 45 evaluators were part of the study, answering a questionnaire to identify the differences perceived after different maturation presented in the datasheet. The samples matured for 24 hours were the most appreciated by the evaluators obtaining the highest averages for the sensory characteristics of appearance, texture, color, and aroma. According to the sensory evaluation, the samples from experimental group 2 obtained higher values than the sample from experimental group 1.

Key words: sensory evaluation, fish, technological processes, development of new products
