

THE ROLE OF SENSORY EVALUATION IN FOOD QUALITY CONTROL, FOOD RESEARCH AND DEVELOPMENT: A CASE OF CREAM CHEESE STUDY

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Abstract

Sensory evaluation is a method of analysing, measuring and interpreting sensory perception responses to food, based on the five human senses, characterised, in line with other scientific methods of measurement, by precision, accuracy and sensitivity. The material studied consisted of six varieties of cream cheese purchased on the commercial market and produced by a usual technological process. The sensory evaluation session involved assessment of colour, aroma, texture and taste by a group of 20 tasters over three series of tastings. From a ranking point of view, in descending order of the average scores obtained in the sensory evaluation of the characteristics of appearance, colour, texture, smell, taste and creaminess, the samples can be classified as follows: Philadelphia (S2), Hochland (S3), LaDorna (S1) Goldessa (S5), Delaco (S6) and KClassic (S4).

Key words: sensory analysis, commercial products, dairy products