

SUGGESTIONS ON FURTHER DEVELOPMENT OF HIGH-PROTEIN EGG-BASED SWEET PIES

Judit Csonka^{1*}, László Friedrich¹, Klára Pásztor-Huszár¹, Anna Visy¹, Karina Hidas¹, Ildikó Zeke¹

¹Department of Refrigeration and Livestock Products Technology, Faculty of Food Science, Szent István University, Ménesi út 43-45, 1118 Budapest, Hungary

*e-mail:judit.csonka913@gmail.com

Abstract

The healthy lifestyle has come to the fore in the last few years, and accordingly it is a great challenge for product developers to make nutritious and palatable food. Besides, the convenient food products are the new direction of the food industry. The aim was to examine the acceptance of two previously developed new products.

In this study, ready-to-heat egg-based sweet pies were measured in sensory test with the consumer sensory panel of 66. The samples were peach flavored and sour cherry flavored egg-based pies. Along with the liking scores, the Just-About-Right data were recorded. During the liking test, the consumers scored the attributes from 1 to 9 in a structured scale, from "I do not like it" to "I like it very much" and after that in the Just-About-Right scale, where 1 to 4 is "too low", 5 is "just-about-right" and 6 to 9 is "too high". XLSTAT was used to evaluate the data of the scales with penalty analysis. This provided useful information on further development of the products, because with this method, the attributes with the most negative impact on liking can be highlighted.

The results showed that the liking scores of each product were between 7 and 9. Usually attributes that impact 20-25% or more of respondents and causing a drop of 1 point or more on liking are of most need of adjustment. In case of peach flavored egg-based pie, the modification required is taste intensity, and in case of the sour cherry flavored pie, less firmness and more odor intensity are also recommended.

In conclusion, the products achieved high acceptance, but further measurements are needed to investigate the liking after the recommended changes.

Key words: *Penalty analysis, Sensory test, Product development, High-protein food.*