The study of traditional food products, promotes its public recognition and it's a guarantee of authenticity, contributing to a rural development strategy, based in the valorization of endogenous resources. The realized work had as main objective contribute to the characterization of “Arroz de Sarrabulho de Ponte de Lima” (ASPL), a gastronomic emblem with strong tradition in Ponte de Lima, the oldest Portuguese village, located in the northern region, in order to obtain its Traditional Speciality Guaranteed (TSG) certification by European Union. This paper presents the results of its sensorial characterization.

The methodology applied was the Quantitative Descriptive Analysis (QDA). In each sensorial session, 4 commercial samples were subjected to analysis; there were different panels of tasters, constituted by trained tasters and local consumers, divided by the five different components of the dish: the rice (with chicken meat and pig blood); “chouriça de verde” and “tripa branca” (pork sausages); “rojões” (fried pork) and “belouras” (flour with pig blood, fried). According to the traditional recipe, the attributes and the general acceptability of each component were scored over a seven point intensity scale, using the parameters visual quality, flavor, texture and taste.

Results describe a total of 128 attributes distributed for different components. In addition to providing the elaboration of the book of specifications of ASPL, they allow assess its sensorial profile, and also evaluate the differences between that dish largely commercialized in the present days with the description of the old recipe with more than one hundred years.