EVALUATION AND DEFINITION OF IDEAL TEXTURE PROFILE IN PETIT SUISSE CHEESE

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The texture is the sensory and functional manifestation of the structural, mechanical and food surface, detected by the senses of sight, hearing, touch, and kinesthetic. The texture can be measured by sensory or instrumental methods. The instrumental methods provide an alternative for the evaluation of texture, providing instrumental data that can be related to sensory description. Many instrumental methods have been developed to determine the texture properties of foods, with emphasis on the Instrumental Texture Profile which has been applied effectively to a range of foods. The relationship between the measurements and sensory instrumentation is of great importance to the food industry, since the instrumental parameters are obtained more easily and in less time. Thus, the objective of this study was to define the profile of ideal texture in petit suisse, linking data from instrumental texture (TPA) and sensory acceptability data on the texture attribute. Thus, we analyzed five brands of petit suisse cheese. We conducted an acceptance test with respect to the attribute texture, and also an analysis of TPA (texturometer, Stable Micro Systems TA-XT2i Model), the parameters analyzed was hardness, cohesiveness, gumminess, springiness, chewiness, resistance and adhesion. From the results of these assessments, it is concluded that the texture that showed the best sensory acceptance has the parameters of hardness ranging between 6.43 and 6.65 N, cohesiveness ranging between 0.71 and 0.77, gumminess ranging from 4.76 and 4.97, chewiness ranging between from 4.54 and 4.83, resistance varying between 0.020 and 0.032 and adhesiveness ranging between 34.23 and 35.47.

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