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Sensory evaluation of different walnut species

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Walnut (*Juglans regia L.*) is a plant native to temperate and sub-tropic regions of the northern hemisphere and is considered to have very good impacts on human health. Thus, many recommend having walnuts in their every-day diet in order to prevent multiple diseases. Sensory walnut evaluation holds a significant part in determining the strong and unusual tastes, as well as in comparing the sensory characteristics between different walnut varieties using all five sensory organs. The objective of the study is put on determining the intensity of the sensory characteristics between 16 different varieties, after what they were to be compared regarding to their country of origin. In the sensory laboratory at the Faculty of Food Technology and Biotechnology, eight sensory examiners carried out the sensory evaluation using the quantitative descriptive analysis. The examiners measured 14 sensory parameters overall - shell colour, scent on nut, scent on wood, strength and hardness of the fruit, crispness, putty-like consistency, sweetness, acidity, bitterness, oil aroma, rancidity and overall impression. The best overall impression among the examiners had the varieties from France.

Biography

Jelena Vidic has completed her Bachelor degree in Nutrition in June, 2017. Currently, she is pursuing Master degree in Clinical Nutrition at University of Roehampton in London. During her studies, she spends her time volunteering at MEND, UK where she has been promoting healthy eating to overweight children and their families.

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