Sensory characteristics and acceptability of sausages with 10% fat and added rye or wheat bran

Jakobsen, LM1; Vuholm, S1; Andreason, MD2; Kristensen, M1; Sörensen, KV1; Raben, A1; Kehlet U2
1 Department of Nutrition, Exercise and Sports, Faculty of Science, University of Copenhagen, Rolighedsvej 30, 1958 Frederiksberg C, Denmark
2 Danish Meat Research Institute (DMRI), Danish Technological Institute, Maaglegaardsvej 2, 4000 Roskilde, Denmark.

Background and Objectives
Improving the nutritional profile of sausages by addition of dietary fibres might influence appetite, sensory characteristics and liking differently depending on the fibre source.

The objective of this study was to investigate:
1) Sensory characteristics
2) Consumer liking assessed among two Danish target groups

Methods
Sensory profile with nine trained panelists evaluating texture, odor, appearance, taste, flavor.

Consumer test among 49 children (6-9 years old) and 24 parents

Results
1) Of all the sausages, RBS and WBS were most brown, had the greatest extent of dots and the coarsest inner structure. WBS differed from all other samples being less juicy and having a higher intensity of cereal flavor whereas RBS was similar to the commercial 10% according to juiciness, fatty mouth feel and firmness.

2) The consumer tests showed that liking was lower for WBS than for RBS whereas the latter was not different from the commercial 10%.

Conclusion
Addition of dietary fibre from rye bran to sausages represents a promising approach to improve the healthiness of conventional sausages while maintaining consumer liking.

See also: “Appetite and food intake after consumption of sausages with 10% fat and added rye or wheat bran” by Vuholm et al. (PO28888)