

عنوان مقاله:

The Sensory Evaluation of Butter

محل انتشار:

سومین کنگره بین المللی علوم و مهندسی (سال: 1398)

تعداد صفحات اصل مقاله: 9

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خلاصه مقاله:

'butter' means the food product usually known as butter, and which is made exclusively from milk or cream, or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80% by weight of milkfat, all tolerance having been allowed for. Butter is generally marketed according to its quality grade in the U.S. These butter grades are based on sensory quality and are assigned by competent 'official' graders who conduct prescribed sensory examinations of the product. Although there are known regional preferences for certain flavor characteristics, body and texture properties, salt levels, color intensity, and shape and style of package, the basis for the sensory scoring or assessing butter quality remains uniform across the U.S.

کلمات کلیدی:

Sensory Evaluation, Butter, flavor

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