

Sensory Analysis and Food Safety, Role in The Marketing of Innovative Foods – Cheeses Fortified with Algae*

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Abstract

A continuous challenge in recent years has been the study of algae - plant organisms with nutritional value and extremely valuable chemical content. This paper seeks to highlight the contribution of sensory analysis combined with food safety in the consumption of cheese fortified with algae. Quality is a dynamic concept, due to the demands of consumers in relation to the development of areas of activity and technical-scientific progress. Quality, the nodal center of food product analysis, represents a set of attributes and characteristics of a product that determine its acceptance or refusal to be used in meeting requirements imposed from the research and design phase. For cheese, the components of quality are: nutritional, sensory, hygienic, and aesthetic value. All five senses - visual, tactile, auditory, gustatory, and olfactory - are involved in the sensory analysis of cheeses. The first three provide responses regarding appearance, consistency, and partially, texture, while the last two are essential in identifying and accepting cheeses.

Keywords: food safety, sensory analysis, multisensor analysis