

## ***Sensory Evaluation of four pepper soup dishes prepared with four varieties of protein sources using itsekiri peper soup spices***

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### ***Abstract:***

Four types of protein sources were used in the preparation of pepper soup dishes using Itsekiri pepper soup spices produced by the researchers. The protein sources used for the pepper soup dishes were: (1) cow-leg, (2) goat meat, (3) fresh fish and (4) dry stock fish. These four samples of pepper soup dishes were coded CP, SP, FP and IP respectively. Sensory evaluation of the four pepper soup dishes was done using 40 trained panelists based on five parameters which are: taste, aroma, appearance, visual texture and general acceptability.

Result on the general Acceptability of the dishes revealed that Sample D (Stock Fish) with  $4.58 \pm 0.50$  was highly acceptable. Sample A (cow leg) with average score of  $3.93 \pm 0.80$  was moderately acceptable, Sample C (Fresh Fish) with  $3.85 \pm 0.86$  was also averagely acceptable while Sample B (Goat Meat) with score of  $3.48 \pm 0.64$  was the least acceptable. Based on the results of the ratings of the dishes, it was recommended that the pepper soup seasoning was generally acceptable and hence, should be promoted on a wider level.

### ***Biography:***

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[3<sup>rd</sup> European Food Chemistry and Drug safety Congress; Webinar- August 21-22, 2020.](#)

### ***Abstract Citation:***

Begoña Giménez, Flaxseed oil oleogels as potential vehicles for oral delivery of curcumin, Food Chemistry Congress 2020, 3<sup>rd</sup> European food Chemistry and drug Safety Congress; Webinar- August 21-22, 2020.

<https://foodchemistry.healthconferences.org/speaker/2020/amir-hosseinvand-islamic-azad-university-of-karaj-branch-iran>

