

## EFFECT OF pH & TEMPERATURE CHANGE ON COLOR AND TEXTURE OF FOOD PRODUCTS

Beaker/Container	Temperature	Sample
A	ambient temperature	peas + water
B	ambient temperature	peas + vinegar
C	ambient temperature	Peas + NaOH
D	ambient temperature	Peas + Sodium hydrogen carbonate
A'	boiling	peas + water
B'	boiling	peas + vinegar
C'	boiling	Peas + NaOH
D'	boiling	Peas + Sodium hydrogen carbonate

### SENSORY EVALUATION




**FOOD DESCRIPTION:**

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**PROCESS DESCRIPTION:**

A	
B	
C	
D	

### HEDONIC FOOD EVALUATION SCALE

GRADE	COMMENT	PREFERENCE
1 2 3	Dislike extremely Dislike very much Dislike moderately	
4 5 6	Dislike slightly Neither like nor dislike Like slightly	
7 8 9	Like moderately Like very much Like extremely	

**EVALUATE THE FOOD PRODUCT USING GRADES OF THE ABOVE SCALE**

	COLOR	TEXTURE	HARDNESS	GENERAL PREFERENCE
A				
B				
C				
D				

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**FULL NAME:**

**DATE:**