

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:

PROCESS DESCRIPTION:

A

B

C

D

HEDONIC FOOD EVALUATION SCALE

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

EVALUATE THE FOOD PRODUCT USING GRADES OF THE ABOVE SCALE

	COLOR	TEXTURE	HARDNESS	GENERAL PREFERENCE
A				
B				
C				
D				

--	--	--	--	--

FULL NAME:

DATE: