



Agricultural Journals

Czech Journal of

FOOD SCIENCES

[home](#) [page](#) [about us](#) [contact](#)

us

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**Šedivá A., Panovská
Z., Pokorný J.**

Effect of viscosity on the perceived intensity of acid taste

Czech J. Food Sci., 22 (2004): 143-150

The effect of methyl cellulose as a thickening agent for beverages on the rating of sensory viscosity was pronounced. Acidity ratings depended on the assessors as their sensitivities were different. Therefore, a larger number of assessors was necessary. The effect of the thickening agent on the sensory rating of acidity was only moderate, but still statistically significant. The correlation between sensory ratings of viscosity and acidity was not significant. In the significance of differences between individual samples, differences were observed depending on the concentrations of methyl cellulose and the acid used.

Keywords:

acid taste; beverages; methyl cellulose; sensory analysis; sour taste; viscosity

[fulltext]

© 2011 Czech Academy of Agricultural
Sciences

XHTML11 VALID

CSS VALID