

HOME HELP FEEDBACK SUBSCRIPTIONS ARCHIVE SEARCH TABLE OF CONTENTS



Journal of Dairy Science Vol. 76 No. 6 1491-1497 © 1993 by American Dairy Science Association ®

Evaluation of Color in Smoked Cheese by Sensory and Objective Methods

W. E. Riha ¹ and W. L. Wendorff ¹

¹ University of Wisconsin-Madison, Department of Food Science, Madison 53706

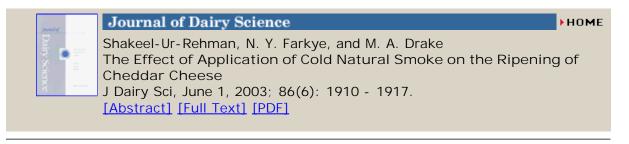
Surface color is one of the major attributes affecting the consumer acceptance of smoked cheeses. The colors of smoked Cheddar and Swiss cheeses were evaluated by subjective and objective methods to determine consumer perception and acceptance for surface color and to correlate consumer panel ratings with Hunter color dimensions. Hunter L, a, and b values for light to dark, red to green, and yellow to blue, respectively, correlated well with the descriptive panel perception of surface color for smoked Cheddar and smoked Swiss cheeses. Smoked Cheddar and Swiss cheeses with L values between 32 and 48 were rated more acceptable by panelists.

Key Words: smoked cheese • color

Submitted on July 20, 1992 Accepted on January 29, 1993

	This Article
ı	Full Text (PDF)
	Alert me when this article is cited
	Alert me if a correction is posted
ı	Services
	Similar articles in this journal
	Alert me to new issues of the journal
	Download to citation manager
	© Get Permissions
	Citing Articles
	Citing Articles via HighWire
	Citing Articles via Google Scholar
	Google Scholar
	Articles by Riha, W. E.
	Articles by Wendorff, W. L.
	Search for Related Content
	PubMed
	Articles by Riha, W. E.
	Articles by Wendorff, W. L.

This article has been cited by other articles:



HOME HELP FEEDBACK SUBSCRIPTIONS ARCHIVE SEARCH TABLE OF CONTENTS