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Czech J. Food Sci.

Panovská Z., Štern P., Váchová A., Lukešová

Textural and flavour characteristics of commercial tomato ketchups

Dig I UNUITY J.

Czech J. Food Sci., 27 (2009): 165-170

A set of 20 samples of tomato ketchup purchased on the market were analysed by several rheological procedures (Rheo Stress 300) and by sensory profiling of both textural and flavour characteristics. I great variance was observed of all characteristics in all sample variables. About a third of plots between two variables were significantly related in the case of two rheological attributes and two sensory attributes, and in that of combinations between rheological and a sensory attributes. Similarly as in the case of lipid dispersions, the sensory