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Czech J. Food Sci.

**A. Váchová, Z.
Panovská, D.**

Lukesova.

The Selection of the Optimal Rate of Acid and Sweet Taste for Lemon Flavoured Drops

Czech J. Food Sci., 27 (2009): S330-S332

The objective of this work was to choose an optimal rate of citric acid and sweeteners for lemon flavoured drops. Two model samples with defined concentrations of citric acid and two commercial samples were evaluated with using instrumental and sensory methods. Concentrations of sweetening agents and citric acid in the samples were determined using HPLC with a RI detector and isotachopheresis, respectively. The general pleasantness of taste and the intensity of acid and sweet tastes of four lemon drops were evaluated using sensory analysis. General pleasantness was evaluated using a ranking test. Intensities of acid and sweet tastes were evaluated using unstructured

graphic scales. The best tasting lemon drops contained 11 g/kg of citric acid and 691 g/kg sweeteners related to the sweet potency of sucrose. The sample with an extremely acid taste was considered unpleasant for most assessors (Friedman, $\alpha= 0.05$). Generally, the assessors preferred the lemon drops with well-balanced acid and sweet tastes.

Keywords:

sweets; acid taste; sweet taste; sensory evaluation

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