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Full Length Research Paper

Testing the sensory acceptability of biltong formulated with different spices

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Abstract

Biltong is a traditional meat product widely consumed in South Africa and other countries. In this work different formulations of biltong were prepared, using either traditional South African or Brazilian (salt, sugar, nitrite, pepper, allspice, aniseed, garlic, onion, coriander and, or, pineapple juice) spices and sensory evaluated. The appearance acceptability of the alternative formulations was judged as being more accepted than the traditional one, possibly due their lighter colour. There were no statistical differences ($P \leq 0.05$) among them with respect to flavour. Some consumers cited that the tenderness of formulation with pineapple juice was softer. In fact, 77% of the consumers reported liking this formulation slightly or more. The main reason cited by consumers for liking the flavour of biltong was their pleasant seasoning. The product, in general, was described as being hard, but readily softened by the saliva when chewed. Overall, the results suggested that, with a little adaptation of its original formula, it would be possible to introduce biltong as an acceptable snack or delicatessen in Brazil and different South American markets.

Key words: Biltong, sensory acceptability, spices, pineapple.

