

GDM311

DUYUSAL ANALİZ

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Ofis: Gıda Mühendisliği 3 nolu bina

GDM311 DUYUSAL ANALİZ Dersin Amacı

- Gıdaların duyusal değerlendirilmesinde kullanılan teknikler ve duyusal analiz prensipleri konularında detaylı bilgi sağlanması
- Kalite kontrolünde ve güvencesinde duyusal analizin öneminin kavratılması ve duyusal analiz hakkında edinilen bilgilerin gıda endüstrisindeki sorunların çözümünde kullanılması
- Bir gıdanın duyusal değerlendirilmesinin tasarımı, gerçekleştirilmesi ve sonuçların yorumlanması konularında deneyim kazanılması

GDM311 DUYUSAL ANALİZ-Haftalık Ders Programı

- 1. Hafta: Genel giriş, Dersin tanıtımı ve işlenişi hakkında bilgi, Duyusal analizin tanımlanması, Kalite kontrolde duyusal analiz
- 2. Hafta: Duyusal değerlendirmede fizyolojik ve psikolojik temeller, Duyusal özellikler ile ilgili algılar, duyu etkileşimleri
- 3. Hafta: Duyusal değerlendirmede test odası, ürün ve panelist özellikleri
- **4. Hafta :** Eşik değeri, Duyusal analizde kullanılan skalalar

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5. Hafta: Farklılık testleri

6. Hafta : Duyusal analizde sonucu etkileyen faktörler

7. Hafta : Tanımlayıcı analiz

GDM311 DUYUSAL ANALİZ-Kaynaklar

- Meilgard, M., Civille, G.V., Carr, B.T. 2006. Sensory Evaluation Techniques, 4th Ed., CRC Press LLC (Ders Kitabı).
- Altuğ, T., Elmacı, Y. 2005. Gıdalarda Duyusal Değerlendirme, Meta Basım Matbaacılık.
- Jellinek, G. 1985. Sensory Evaluation of Food: Theory and Practice, Ellis Horwood Ltd.
- Civille, G.V., Lyon B.G. 1996. Aroma and flavor lexicon for sensory evaluation *terms*, *definitions*, *references*, *and examples*, ASTM publications.
- "Gıdalarda Duyusal Analizler" Eğitim Programı Notları. 1994. TÜBİTAK-MAM, Gebze.

GDM311 DUYUSAL ANALİZ-Kaynaklar

- Dergiler;
 - Journal of Sensory Studies
 - Journal of Food Science
 - Food Technology
 - European Food Research and Technology
- Web Sayfaları;
 - http://www.ift.org/divisions/sensory/index.html
 - http://www.astm.org
 - http://www.foodsensory.net (http://www.dlg.org)

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Journal of Sensory Studies

The official journal of the Society for Sensory Professionals

The Journal of the Society of Sensory Professionals

Edgar Chambers IV and Harry T. Lawless

ISI Journal Citation Reports® Ranking: 2010: Food Science & Technology: 34 / 126 Impact Factor: 1.750

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Journal of Food Science

A Publication of the Institute of Food Technologists

Edited by:

Daryl B. Lund

ISI Journal Citation Reports® Ranking: 2010: Food Science & Technology: 35 / 126 Impact Factor: 1.733

The goal of the Journal of Food Science is to offer scientists, researchers, and other food professionals the opportunity to share knowledge of scientific advancements in the myriad disciplines affecting their work, through a respected peer-reviewed publication. The Journal of Food Science serves as an international forum for vital research and developments in food science. The range of topics covered in the journal include:

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- Food Microbiology and Safety
- wanoscale rood science, engineering, and Technology
- Sensory and Food Quality Health, Nutrition, and Food
- · Toxicology and Chemical Food Safety Concise Reviews and Hypotheses in Food Science

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For further information please see our Supplement Opportunities Kit or contact Kurt Polesky, Business Development Manager, Wiley-Blackwell, kpolesky@wiley.com

Redesigned IFT Peer-reviewed Journals

IFT Journals each have a new design that was created in association with the redesigned IFT website. The IFT.org serves as a comprehensive digital resource for all those interested in the science of food, while offering IFT members new functionality that enables them to participate in a secure community focused exclusively on issues important to the food science and technology profession. The new branding reflects IFT's role as a catalyst for the science of food. Learn more by exporing the new IFT.org



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Food Technology Magazine



This month's issue

Replicating the Taste of Sugar Highflying Sauces The Flavor of Fruits to Come Screening for Adulterants Knowledge Center

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Sensory and Consumer Sciences



Within the sensory science focus area, you'll learn about the latest advancements in the science of sensory and consumer research as they apply to food. Explore new and improved sensory methods, sensory science's role within the food product development process, the relationship between sensory and market research, sensory science's focus on consumer understanding, and much more.

Join the Discussion

Members are online now networking and discussing advances in food science.

Check it out



Resources

Sweetness

Sensory Evaluation Smell & Taste Visual Appeal

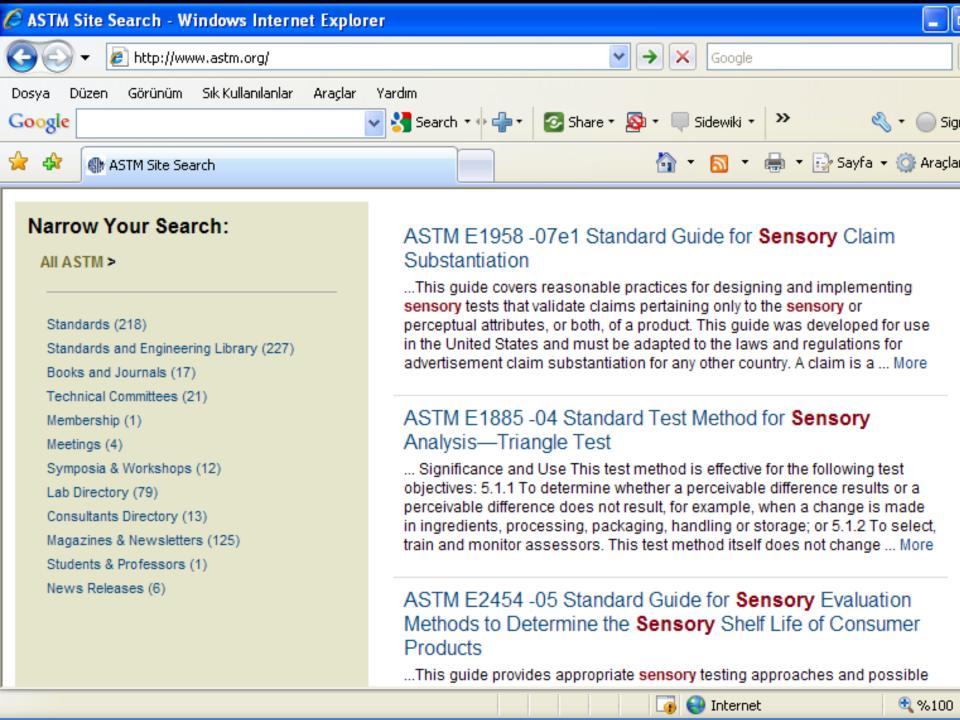
Sensory Services

The IFT Services Directory provide listings for companies offering Sensory Evaluation services in the area of Ingredient & Product formulation.

Find a service you need? Contact the

Standard Practice for Evaluating Effects of Contaminants on Odor and Taste of

F1910 _ 06





DUYUSAL ANALİZ

Tanımı ve Gelişimi



Duyusal panel

Panel test, subjektif test

Tat testi

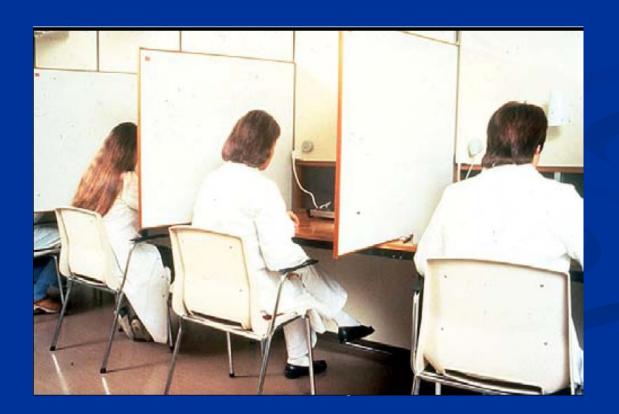


Duyusal analiz

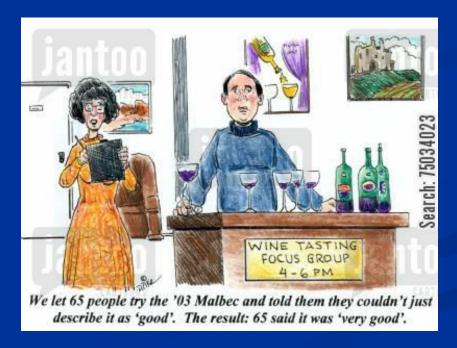
Organoleptik degerlendirme

Duyusal Analiz- Tanım

"Görme, koklama, tatma, dokunma veya işitme duyularının gıdaların çeşitli özelliklerine tepkilerini oluşturan, ölçen, analiz eden ve yorumlayan bir disiplindir"



1753- İngiltere'de "Kadınlar Birliği"nin yayınladığı "Gıda Alışveriş Yönergesi"nde satın alınan gıdaların kontrolünde dikkat edilecek hususlar belirtilmiş, duyusal değerlendirmeye yer verilmiştir.



- Dünya ticaretindeki ilerlemelerle şarap, kahve, çay, tereyağı, et ve balık gibi gıdaların sınıflandırılarak değerlendirilmesi
- 1900'lerin başlarında sınıflandırma çalışmalarıyla birlikte, profesyonel tadımcıların ve danışmanların gıda, içecek ve kozmetik sektöründe öneminin artması

- Pangorn (1964) Amerikan askeri güçlerine iyi kalitede gıda sağlama çabalarından ve İskandinavya'da "üçgen test" gelişiminden söz eder.
- California Davis Üniversitesi Gıda Bilimi Bölümü'nde Amerine, Pangorn ve Roessler (1965) tarafından duyusal analiz üzerine yayınlanan kitap ('Principles of Sensory Evaluation of Foods')

■ 1975- İngiliz Standartlar Enstitüsü (BSI) tarafından yayınlanan duyusal testler ve tanımlarla ilgili bir kitap

■ 1976- Uluslararası Standartlar Örgütü (ISO) tarafından hazırlanan "Duyusal Analiz Yöntemleri Standart Taslağı"

- Türkiye'de ilk kez şarap kalitesinin değerlendirilmesinde kullanılmıştır.
- 1957'den beri şarap kalite kontrolünde yasal bir yöntem olarak uygulanır.



Duyusal Analizin Temel Uygulama Alanları

Endüstriyel üretim

Araştırma-Geliştirme

Denetim

Duyusal Analiz- Temel uygulama alanları

Endüstriyel üretim

- Kalite güvenliği
- Üretim kontrolü
- Ham madde kontrolü
- Son ürün kontrolü

- Formülasyonlardaki değişiklikler
- Yöntem değişiklikleri
- Yeni gelişmeler
- Depolama süresinin kontrolü

Duyusal Analiz- Temel uygulama alanları

Araştırma-Geliştirme

- Yeni ürün geliştirme
- Ambalaj malzemelerinin, işleme yöntemlerinin duyusal kaliteye etkileri

Denetim

 Duyusal kalite yönünden tüketilebilirliğin ve öngörülen dayanıklılık süresinin belirlenmesi

Duyusal Analiz- Temel uygulama alanları

Gıdaların karakterizasyonu ve değerlendirilmesi

Kişisel hijyen ürünleri

Çevresel ürünler

Saf kimyasalların test edilmesi

Duyusal Analiz

Güvenilir bir duyusal analizi yapan kişinin optimize etmesi gereken faktörler;

■ Sorunun tanımı

■ Test tasarımı

■ Enstrümentasyon

■ Sonuçların yorumlanması