

AFTER

CONGRÈS

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Sensory and consumer evaluation of a Beverage “gowe” made from malted and fermented cereal

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Gowe is a traditional Beninese product made from malted and non-malted sorghum or/and maize flours which are spontaneously fermented and then cooked to give sweet and sour dough. It is consumed as is or after diluting in water often with the addition of sugar, milk and ice. The variability in the raw materials and processing methods can be source of variations in quality attributes such as taste, odor, and texture, which need to be described.

Methodology

Sensory profile (N=22 panelists) and consumer study (N=141 consumers) of traditional gowe beverage was performed with four representative gowe samples using a modified quantitative descriptive analysis



Sorghum gowe



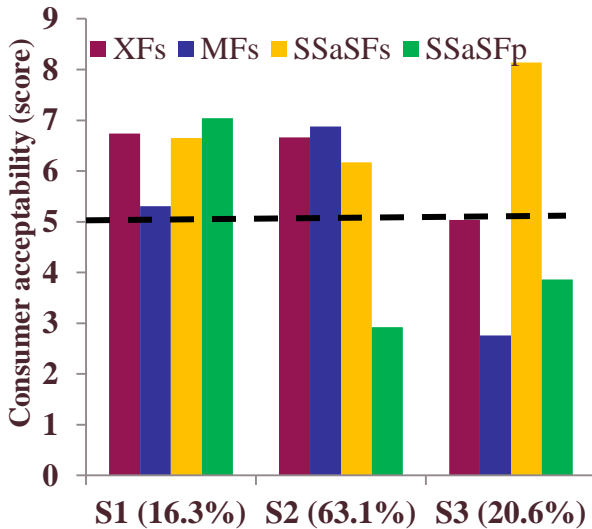
Focus group



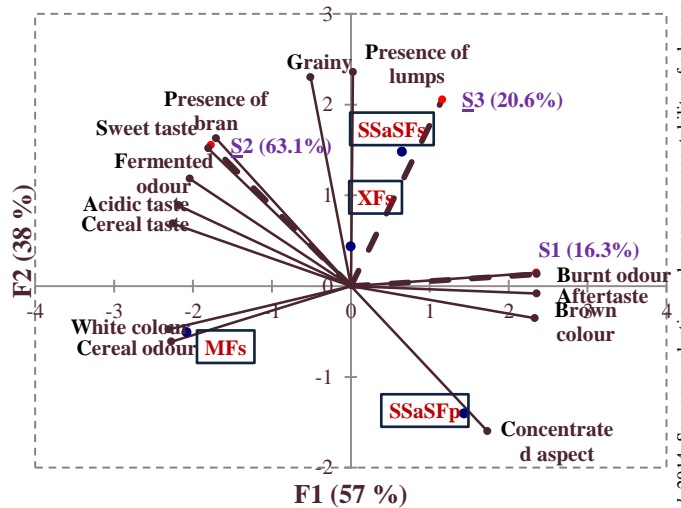
Sensory testing

Results

Consumers acceptance



Sensory profile



XF: Sorghum and maize gowe with sugar; MF: Maize gowe with sugar; SSaSF: Saccharified sorghum gowe with sugar ; SSaSFp: Plain saccharified sorghum gowe; S1, S2 and S3: Consumers segment 1, 2 and 3.

Conclusion

Saccharified sorghum gowe with sugar (SSaSFs) was the most preferred sample scored more than 6 over 9.

Adinsi et al. 2014. Sensory evaluation and consumer acceptability of a beverage made from malted and fermented cereal: case of gowe from Benin. Food Science and Nutrition. DOI : 10.1002/fsn3.1166

