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.

Results

Consumers acceptance

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<tr>
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<th>XFs</th>
<th>MFs</th>
<th>SSaSFs</th>
<th>SSaSFp</th>
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<tbody>
<tr>
<td>S1 (16.3%)</td>
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<td>S2 (63.1%)</td>
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<td>S3 (20.6%)</td>
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Consumer acceptability (score)

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

Conclusion

Saccharified sorghum gowe with sugar (SSaSFs) was the most preferred sample.