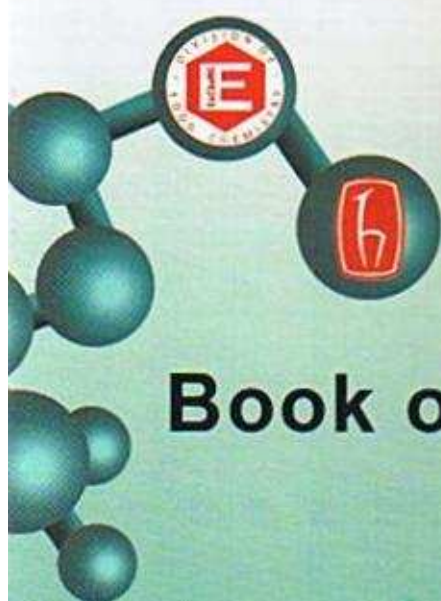
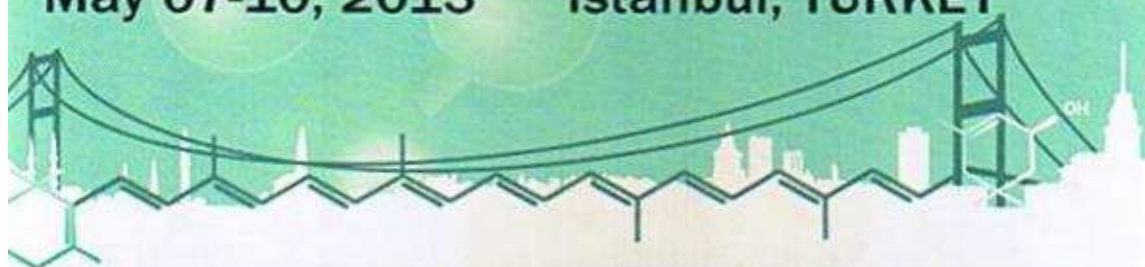


# EUROFOODCHEM XVII

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## Book of Abstracts

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## DEVELOPMENT OF A NEW FOOD: SWEET SAMOSAS

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When a new food product is developed, it is essential to ensure that it will be accepted by consumers, and that is why food preferences play an essential role in food choices and consumption. In this way, when the development of new foods is made in parallel with a sensory analysis the risk of unsuccessfulness is much reduced and the acceptability is better guaranteed. Sensory characteristics like appearance, odour, taste and texture are important attributes that contribute for the perceived quality of food products.

In this work six varieties of samosas were produced, all with sweet fillings, and they were tested by a sensorial panel of 30 untrained tasters. The results revealed that all the varieties tested were fairly well appreciated by the tasters who, however, showed some preference by three of them: chocolate & hazelnut, chocolate & strawberry and apple & cinnamon.

Furthermore, a market study was performed enquiring 400 potential consumers, and these showed highly interested in trying this new product, admitting to buy it to use in parties or at tea time. These results are encouraging and may lead to the successfulness in launching the new food in the market.