



**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
(ONLINE)  
SEMESTER I  
SESSION 2020/2021**

COURSE NAME : SENSORY EVALUATION OF  
FOOD

COURSE CODE : BWD 30803

PROGRAMME CODE : BWD

EXAMINATION DATE : JANUARY / FEBRUARY 2021

DURATION : 3 HOURS

INSTRUCTION : ANSWER ALL QUESTIONS  
OPEN BOOK EXAMINATION

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THIS QUESTION PAPER CONSISTS OF EIGHT (8) PAGES



- a) Sensory scores collected is shown in **Table Q4(a)**. Assume the formulation are similar for all four types of seeded and unseeded breads. Discuss the acceptability of both types of bread for each sensory attribute evaluated

(5 marks)

- b) **Table Q4(b)** shows a tabulated data of texture of the test breads. Interpret the data by calculating their sum of squares of total, panelists, products and error.

(15 marks)

**Q5** A new fruit yogurt produced by Naura Enterprise, which is an SME registered company, will be launched to the market next month. Appearance and colour, texture, aroma, sweetness and the overall taste of the new product have been evaluated before launching. However, the results of the evaluation are not satisfactorily presentable.

- a) Identify the problem occurs in this situation and describe **THREE (3)** methods of data interpretation.

(10 marks)

- b) The scores of 9-point Hedonic Scale of the test is given in **Table Q5(a)**. Convert the data into a presentable result.

(10 marks)

**-END OF QUESTION-**

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**Figure Q1(a)**

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**Table Q3(a)**

<b>No. of panelists</b>	<b>R</b>	<b>S</b>	<b>T</b>	<b>U</b>
1	1	3	2	4
2	1	2	3	4
3	1	2	4	3
4	2	1	3	4
5	1	3	2	4
6	3	1	2	4
7	1	3	2	4
8	1	3	2	4
9	3	2	1	4
10	1	3	4	2
11	1	2	3	4
12	1	2	3	4
13	1	2	4	3
14	3	1	2	4
15	1	3	2	4

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FROM: LADVA DR. ALON GUYAR LITVAC  
Table Q3(a) dan Q3(b) dan Q3(c)  
Untuk: Sesi Seminar dan Teknologi  
Masa Depan: On-Market

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**Table Q4(a)**

	Sensory scores							
	Gluten-free seeded bread				Gluten-free unseeded bread			
	256	341	127	298	325	247	163	367
Colour	6.6	6.4	7.5	5.6	5.3	6.4	7.8	3.7
Taste	5	4	4.6	5.6	6.3	6.8	4.5	3.3
Flavour	3.6	5.1	4.3	4	6.5	5.1	4.9	3.7
Texture	5.1	5	5.7	4.6	7.9	6.8	7.3	4.8

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**Table Q4(b)**

Panellists	Sensory scores		
	Control white bread	Gluten-free seeded bread	Gluten-free unseeded bread
1	4.8	7.8	5.5
2	5.8	6.3	6.0
3	5.6	6.5	5.0
4	3.8	5.9	4.8
5	5.0	8.1	5.8
6	5.3	6.2	5.2
7	4.0	7.7	4.7
8	4.6	7.6	4.0
9	5.7	6.4	4.0
10	4.4	8.5	5.2

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**Table Q5(a)**

Panellists	Appearance and colour	Texture	Aroma	Sweetness	Overall
1	5	6	7	4	6
2	6	5	9	6	6
3	5	5	9	6	7
4	3	4	6	4	8
5	4	7	8	5	8
6	4	8	5	7	5
7	3	6	9	5	7
8	7	5	7	4	8
9	5	5	7	6	6
10	5	6	7	8	7
11	4	8	6	5	7

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