

Accepted Manuscript

Title: Sensory evaluation of high-quality virgin olive oil: panel analysis vs. consumer perception

Authors: Gabriel D. Fernandes, Ana Claudia Ellis De Luca, Adriana Gámbaro García, Daniel Barrera-Arellano



PII: S2214-7993(17)30227-8
DOI: <https://doi.org/10.1016/j.cofs.2018.06.001>
Reference: COFS 382

To appear in:

Please cite this article as: Fernandes GD, De Luca ACE, García AG, Barrera-Arellano D, Sensory evaluation of high-quality virgin olive oil: panel analysis vs. consumer perception, *Current Opinion in Food Science* (2018), <https://doi.org/10.1016/j.cofs.2018.06.001>

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Sensory evaluation of high-quality virgin olive oil: panel analysis vs. consumer perception.

Gabriel D. Fernandes^{1*}, Ana Claudia Ellis De Luca², Adriana Gámbaro García², Daniel Barrera-Arellano¹

¹Fats and Oils Laboratory, Food Technology Department, Faculty of Food Engineering, University of Campinas. CEP 13083-970, PO Box 6091, Campinas, SP, Brazil

²Sensory Evaluation Laboratory, Food Science and Technology Department, Facultad de Química (School of Chemistry), Universidad de la República, Montevideo, Uruguay.

*Corresponding author: gabrieldfcac@hotmail.com

Graphical Abstract:

Download English Version:

<https://daneshyari.com/en/article/8409039>

Download Persian Version:

<https://daneshyari.com/article/8409039>

[Daneshyari.com](https://daneshyari.com)