

ISSN 2637-3298



UNIVERZITET PIM BANJA LUKA
UNIVERZITET ZA POSLOVNI INŽENJERING I MENADŽMENT

**XI INTERNATIONAL CONFERENCE ON SOCIAL AND
TECHNOLOGICAL DEVELOPMENT – STED 2022**

THE BOOK OF ABSTRACTS

**XI MEĐUNARODNA KONFERENCIJA O DRUŠTVENOM I
TEHNOLOŠKOM RAZVOJU – STED 2022**

ZBORNİK IZVODA RADOVA

Trebinje, June, 02-05, 2022

Trebinje, 02.- 05. juni 2022. godine

Co-organizers:



Fakulteta za logistiko



VUB
VISOKA ŠKOLA ZA USLUŽNI BIZNIS



X INTERNATIONAL CONFERENCE ON SOCIAL AND TECHNOLOGICAL DEVELOPMENT

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Publisher:

University PIM, Banja Luka, Republic of Srpska, B&H

For publisher

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Editorial board:

Dejan Kojić, PhD, Vice-Rector for Science

Design and Computer processing:

Ljubica Janjetović, PhD, Assistant Professor

Print:

„Sitoteka“ Banja Luka

Circulation:

150 copies

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The authors have full responsibility for the originality and content of their own papers.

PENALTY AND MEAN DROP ANALYSIS FOR SOURDOUGH BREAD

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ABSTRACT

Spontaneous fermentation of flour and water by naturally occurring lactic acid bacteria and yeasts gives sourdough. Bread produced with sourdough is characterized by numerous nutritional and functional benefits, as well as specific sensory characteristics that differ greatly from bread obtained with the use of baker's yeast. The acceptability of some product can be tested by applying the liking test. On the other hand, in order to obtain the information regarding the deviation of the product from the "ideal" according to consumers, the mean drop and penalty analysis can be applied. For this purpose, 84 consumers were regroued. They were asked to evaluate the overall liking of two bread samples: sourdough bread with the addition of spontaneously fermented spelled flour starter and classic white bread with the addition of baker's yeast. After this phase, the consumers were asked to assess the suitability of the sour taste intensity by using the scale "just about right - JAR" with 9 points (1 = too little, 5 = JAR, 9 = too much). The results indicate that over 60% of respondents believe that the analysed sourdough bread is too sour, which reduced the overall liking score by over 2.5 points. On the other hand, for the control sample, consumers reduced the rating by almost 1.0 point because they felt that the product was not sour enough.

Keywords: sourdough bread, sour taste, sensory properties, product liking.

Acknowledgement: This work was supported by the Science Fund of the Republic of Serbia, PROMIS, grant No 6062634, acronym ReTRA and by the Ministry of Education, Science and Technological Development, Republic of Serbia (Contract No. 451-03-68/2022-14/ 200222).