

# A Taste of Culture: Understanding the Global Consumer and Sensory Perception

Wednesday May 9<sup>th</sup>, 2018

Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland



## STUDENT COMPETITION GUIDELINES FOR ABSTRACT PREPARATION AND SUBMISSION

**Length:** Total number of words including Title, Names and Affiliations **must not exceed 260 words.**

**Title:** Should indicate the nature of the work concisely.

**Content:** Should briefly include an **Introduction**, **Objective** and **Materials and Methods**. The main focus should be on **Results** and the abstract should end with a **Conclusion**. Sufficient information should be provided (e.g., number of experimental units, means, standard errors and statistical significance) to enable the reader to evaluate the conclusions drawn. It should not contain references or phrases such as "results will be discussed" or announcements. An example is given below.

**Layout:** Must be on a single page, **single spacing** and **no line numbers**, Times New Roman font 11, Word document. **Should not contain paragraphs, tables, references or acknowledgements.** Abbreviations should only be used if absolutely necessary. See sample abstract below.

**Please submit your abstract to:** [SensoryFoodNetworkIreland@teagasc.ie](mailto:SensoryFoodNetworkIreland@teagasc.ie), stating your preference for an oral or poster presentation in the subject line of your email.

**Deadlines:** Only abstracts received by Friday April 6<sup>th</sup>, 2018 will be considered for presentation at the symposium.

**Queries:** If you have any queries, please email [SensoryFoodNetworkIreland@teagasc.ie](mailto:SensoryFoodNetworkIreland@teagasc.ie)

**STUDENTS SHOULD AGREE THE CONTENT OF THE ABSTRACT WITH THEIR SUPERVISOR BEFORE SUBMITTING**

## EXAMPLE

### **Pulse flours enhance the nutritional properties and antioxidant activity of baked crackers.**

Kim A. Millar<sup>1,2</sup>, Catherine Barry-Ryan<sup>2</sup>, Roisin Burke<sup>2</sup>, Sinead McCarthy<sup>1</sup> and Eimear Gallagher<sup>2</sup>

<sup>1</sup>Teagasc Food Research Centre, Ashtown, Dublin, Ireland

<sup>2</sup>Dublin Institute of Technology, Dublin, Ireland

Pulses have been identified as a key resource for future product development, as they are high in protein and fibre and naturally low in fat and sugar. This research focused on nutritional characterisation of pulse flours and re-formulation of wheat crackers to incorporate fava-bean (*Vicia faba*), yellow-pea and green-pea (*Pisum sativum*) flours (40%). The effects of pulse flour addition on the physicochemical properties, processability, sensory acceptability, nutritional composition and antioxidant activity of the crackers were observed in comparison to 100% wheat control crackers. Fava-bean flour had the highest protein and dietary fibre content (26g/100g DM and 15g/100g DM respectively). Fava-bean flour also had significantly higher total phenolics and antioxidant activity than the wheat and pea flours (549mg GAE/100g and 56mg AAE/100g respectively). Baked crackers had significantly higher protein content following addition of all pulse flours, ranging from 12-15g/100g DM. Dietary fibre content was also significantly increased following addition of pulse flours, ranging from 9-11g/100g. Physical dimensions and texture profile of the crackers were not significantly affected by the addition of pulse flours. Colour attributes, particularly lightness ( $L^*$ ) were significantly affected. However, sensory analysis revealed a preference for the colour and appearance of fava-bean and yellow-pea flour crackers compared to the wheat control crackers. Results demonstrated the potential application of these flours to improve the nutritional profile and eating quality of crackers.