

SENSORY EVALUATION OF DIETARY SAUSAGES INTENDED FOR CHILDREN'S NUTRITION

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INTRODUCTION

- Increasing demand for **nutritionally improved food** products.
- Special focus on **children's nutrition**.
- Meat products are valuable but require **healthier formulation**.
- Development of **dietary sausages** as improved alternatives.

GOAL

- To evaluate the **sensory properties** of dietary sausages.
- To determine **consumer acceptability**.

MATERIAL AND METHODS

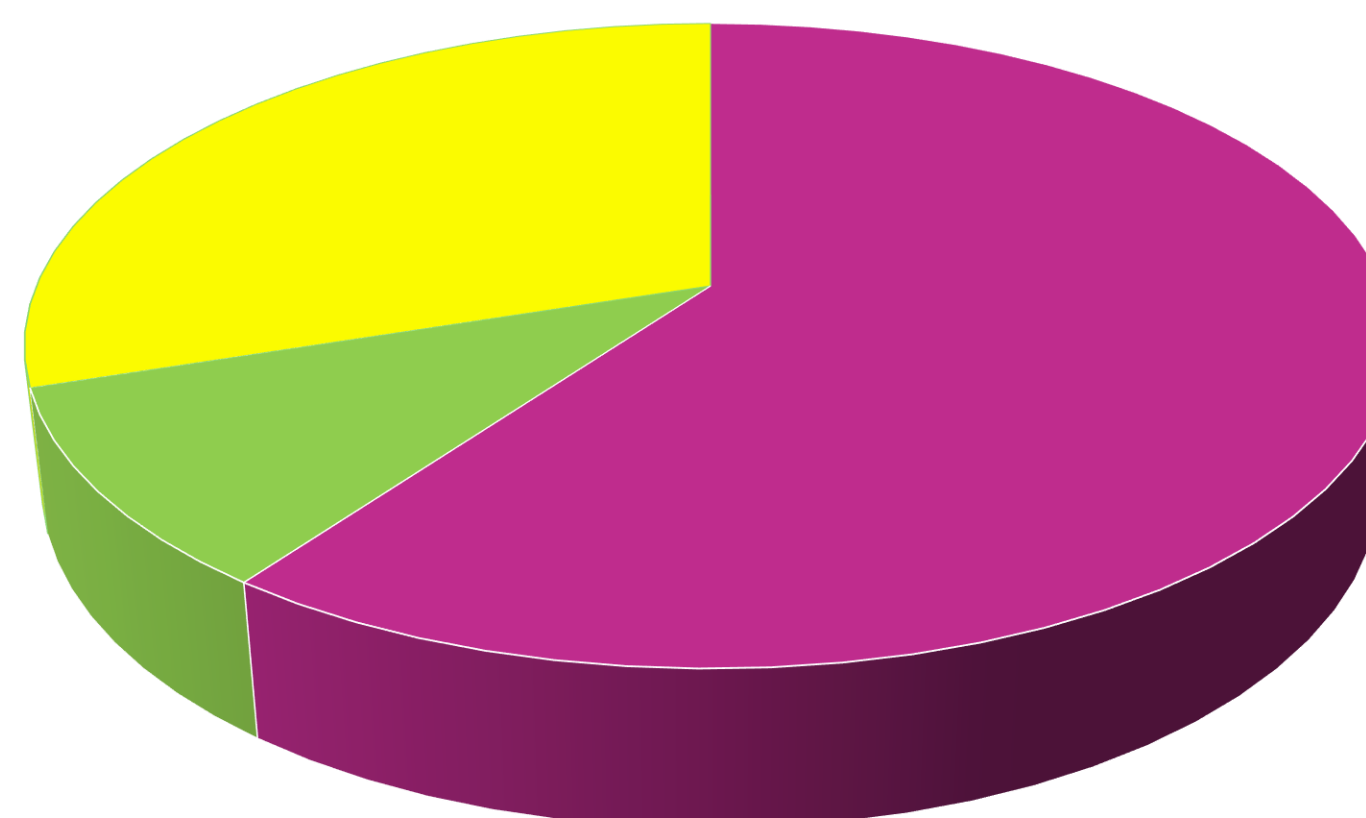
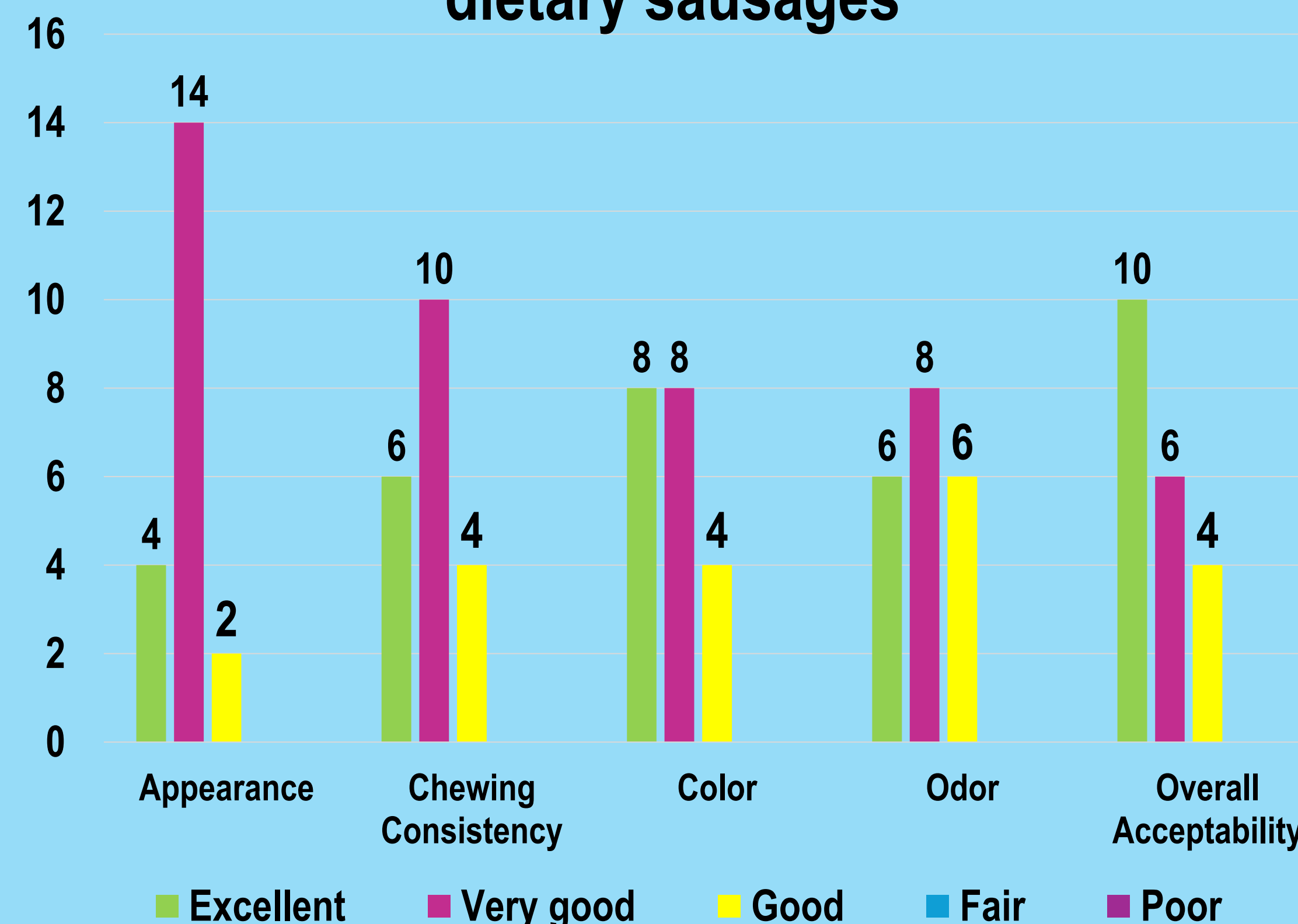
- **Product:** dietary sausages for children
- **Panel:** 20 respondents
- **Method:** sensory evaluation
- **Tool:** structured questionnaire
- **Parameters evaluated:**
 - ✓ **Appearance**
 - ✓ **Color**
 - ✓ **Odor**
 - ✓ **Overall acceptability**
 - ✓ **Chewing consistency**
- **Scale:** 5-point scale



RESULTS

- ✓ Most ratings were in the **"Very good"** and **"Excellent"** categories.
- ✓ No negative evaluations recorded.
- ✓ High overall acceptability.

Results of the sensory evaluation of dietary sausages



DISCUSSION

The high scores for all sensory attributes indicate that the sausages have **good organoleptic properties**. The absence of negative ratings suggests that the product is **well-accepted by consumers**. The expressed **willingness to pay a higher price** shows that consumers recognize the added value of a healthier product, especially when it is intended for children.



CONCLUSION

- ✓ Dietary sausages show **good sensory acceptability** and **high consumer approval**.
- ✓ Suitable as: Improved meat product for children.
- ✓ Potential for: Market application

KEYWORDS

sausages, nutrition, sensory properties, children, acceptability, meat products.

