

## SENSORY PROFILE AND ACCEPTABILITY OF SMALL ROLLS ACQUIRED IN ARARAS-SP CITY

Carolina Ibelli BIANCO<sup>1</sup>  
Jéssica Adriana de JESUS<sup>1</sup>  
Ionele do Socorro Ferreira ALMEIDA<sup>1</sup>  
Simone Daniela SARTORIO<sup>2</sup>  
Marta Regina VERRUMA-BERNARDI<sup>2</sup>

- **ABSTRACT:** *The objective of this study was to characterize sensorily small rolls from the evaluation of eight brands using Quantitative Descriptive Analysis (QDA) and the acceptance test. The results of QDA showed a significant difference ( $p < 0.05$ ) among the eight brands of small rolls to eight of the ten attributes raised by the team: color, sweet smell, burned bark smell, fermented smell, sweet taste, fermented aftertaste and elasticity; for the attributes homogeneous appearance and adhesiveness, the brands did not differ between them. It was concluded from this study that the greater acceptance brands were those which presented small rolls with the following attributes: clearer caramel bark; bark with smooth and homogeneous appearance; medians softness and tactile elasticity; considerable adherence to the palate when consumed; presence of fermented smell, but not as intense as the smell of raw dough containing yeast; sweet smell, but not as sweet as the sweet bread; a slight scent of burnt bark, besides not taste so sweet and with some residual fermented.*
- **KEYWORDS:** *sensory analysis; acceptability; color; flavor.*

---

<sup>1</sup> Universidade Federal de São Carlos - UFSCar, Centro de Ciências Agrárias, CEP: 13600-970, Araras, SP, Brasil. E-mail: carol.bianco@hotmail.com;jessica.dolly@hotmail.com;ionelealmeida@hotmail.com

<sup>2</sup> Universidade Federal de São Carlos - UFSCar, Departamento de Tecnologia Agroindustrial e Sócio-Economia Rural, Centro de Ciências Agrárias, CEP: 13600-970, Araras, SP, Brasil. E-mail: sisartorio@cca.ufscar.br; verruma@cca.ufscar.br