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Effects of black grape syrup on colour, TPA and sensory values of value added Turkish delight (lokum)

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Abstract

In this study, the changes in colour, texture profile and sensory values of lokum produced by adding black grape syrup (BGS) concentration into lokum during cooking were investigated. Adding the amounts of BGS into plain lokum depends on its physical, chemical and sensory qualities. These effects have not investigated yet, so far. In order to examine the effect of the BGS concentration (2.5%, 5.0%, 7.5%; w/w) was added into plain lokum during cooking. In this lokum with BGS, the texture profile analysis (TPA), colour and sensory evaluations were performed. As a result of the research showed that the firmness, gumminess, chewable of lokum with BGS were decreased by increasing the amounts of BGS. At the end of sensory evaluations, while there was no significant difference between lokum samples produced with 7.5% and 5.0% BGS, the most acceptable one was that has 2.5% BGS. While the hardness, gumminess, chewiness and springiness values of lokums whereas produced with BGS were decreased in parallel with the increase of the amount of BGS concentration, the chewable and gumminess values were significantly increased. It was observed that both the Minolta L* and a*/b* values were decreased with the increasing of BGS concentration.