Sensory evaluation of fresh, canned and frozen French beans by children

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Objectives

Most children do not eat enough vegetables and one of the reasons is that they claim that they don't like the taste of the products.

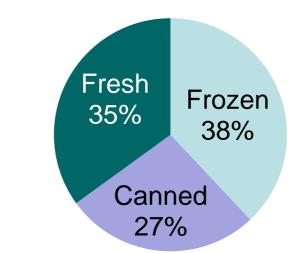
While previous research focused on the preparation methods of vegetables, the focus of this study was to examine if the sensory evaluation of French beans by children differs in relation to the storage condition. Moreover, the knowledge and attitude towards vegetables were examined.

Results

Liking				
Fresh	Frozen	Canned		
2,67ª	3,23 ^b	2,08 ^c		
2,32 ^a	2,88 ^b	2,29 ^a		
2,62 ^{a,b}	2,97ª	2,47 ^b		
	Fresh 2,67 ^a 2,32 ^a	Fresh Frozen 2,67 ^a 3,23 ^b 2,32 ^a 2,88 ^b		

*ANOVA with p≤0,05

Preference (% children)



<u>Colour</u>				
	Fresh	Frozen	Canned	
L*	31,75	38,14	29,52	
a*	-10,17	-8,03	2,49	
b*	28,72	32,28	25,35	
WI	68,43	65,82	73,18	



AIMS:

 Determine the influence of storage condition of French beans on children's preference and liking
Examine children's vegetable consumption

Materials & methods

PRODUCTS:

French beans:

- Storage condition:
 - o fresh
 - o frozen
 - \circ canned
- Prepared in a similar way

INSTRUMENTAL ANALYSIS:

Colour: Minolta spectrophotometer CM-508d

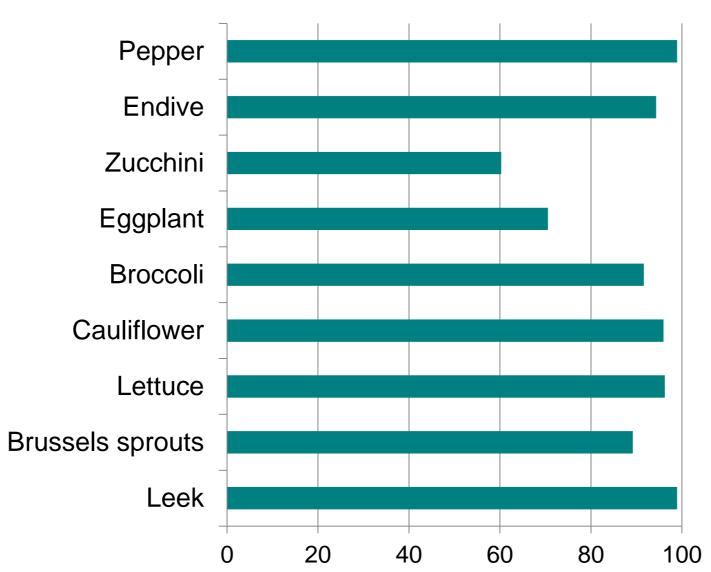
CONSUMER TEST (n = 176):

Questionnaire:

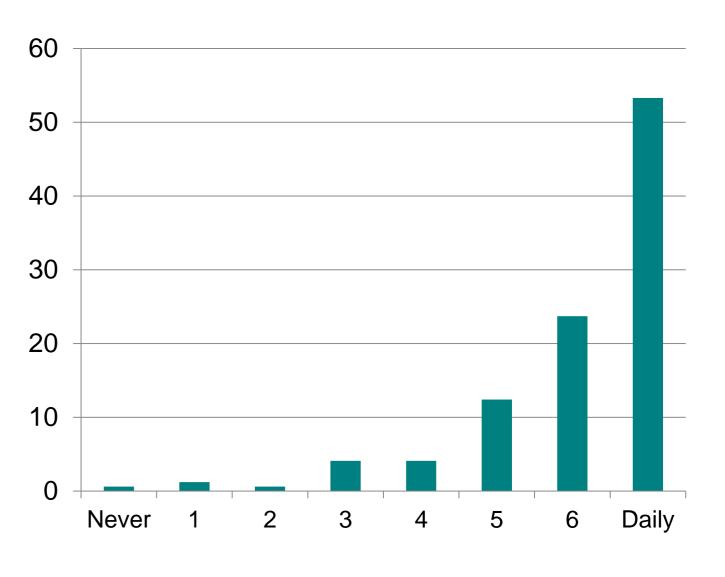
- Hedonic liking
 - Appearance, smell and overall liking

- Fresh and frozen French beans have a more intense green colour compared to canned French beans
- Children prefer green French beans

Vegetables' knowledge (% correct name)



Vegetables' weekly consumption (in days, % children)



- Just over 50% of the children eats vegetables every day
- A higher knowledge of vegetables did not result in a higher appreciation of the French beans' taste

Opinion regarding vegetables

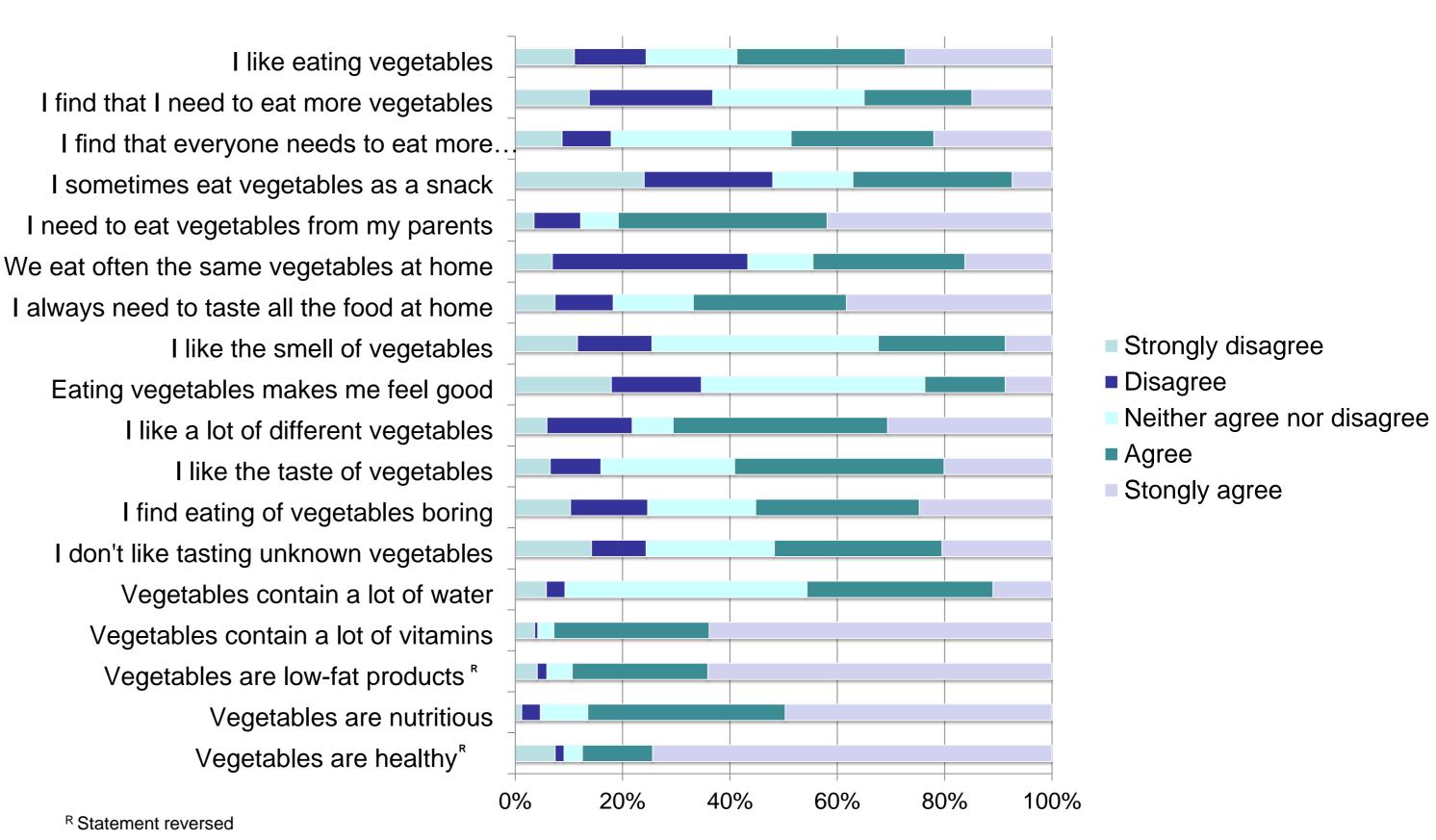
5-point hedonic scale

- Ranking overall liking samples
- Vegetables' knowledge and consumption
 - Knowledge:
 - o 9 pictures
 - \circ write down correct name
 - o Average weekly intake
 - Opinion regarding vegetables:
 - O Based upon FCQ (Steptoe et al., 1995) and prior research (De Steur et al, 2008)
 - 5-point Likert scale
- Socio-demographic
 - o Age
 - \circ Gender
 - $\circ~$ Place of living

<u>SET-UP</u>

- 3 different schools
- During regular class hours, in a separate room





- Most children have a rather positive attitude and belief towards vegetables and they know that vegetables are healthy
- Around 80% of the children likes sensory properties (taste and smell) of vegetables and likes to eat them

STATISTICAL ANALYSES:

- One-way ANOVA
- Regression analysis
- IBM SPSS[®] 22

RESPONDENTS:

- 176 Belgian children
- aged 9 13 years
- 55% boys
- 64% countryside / 36% city

Steptoe, A. & Pollard, T.M. (1995) Development of a Measure of the Motives Underlying the Selection of Food: the Food Choice Questionnaire. Appetite, 25, 267-284. De Steur, H. & Gellynck, X. (2008). Success factors and bottlenecks of child food programs. Taste classes as a stakeholder approach to tackle children's food problems. Ghent university, Belgium. 17,

Conclusions

This study shows that the overall acceptability and of French beans differ according to the storage condition. There may be an economic advantage in focusing on appearance and colour as children clearly prefer green beans.

Over half of the participants eat vegetables on a daily basis and most children had a rather good knowledge of different types of vegetables. No relation between vegetables' knowledge and overall liking was found which can be due to the rather good knowledge of the children. Most children are aware that vegetables are healthy and have positive beliefs and attitudes towards vegetables.

Future research should examine if liking of other vegetables or even fruit differs for different storage condition. This can offer interesting insights for further scientific research, nutritionist and agencies focusing on a healthy nutrition and food producers.

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