Reducing salt and fat while maintaining taste: An approach on a model food system

A. Syafruddin, C. Sepiet, C. Safir *, T. Thomas-Bangin

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ABSTRACT
Understanding dietary requirements in chronic conditions. Therefore, global healthcare organisations encourage the food industry to reduce the salt, fat, and sugar contents in food. Different strategies to achieve this goal have been investigated. For example, relying on cross-modal sensory interaction aims to maintain the acceptance of foods by making them look and feel good by using compound textures, the main objective for studies on cross-modal interaction is to use texture as well as the interaction between different sensory modalities, such as taste, smell, and touch.

Model cheese was prepared according to a full-factorial design with two levels of fat, salt and pH levels. The model was compared with a reference cheese product. The model cheese was developed and tested by sensory tests. The results showed that the model cheese was accepted by consumers. The model cheese was also found to have a higher acceptance than the reference cheese product. The model cheese was developed and tested by sensory tests. The results showed that the model cheese was accepted by consumers. The model cheese was also found to have a higher acceptance than the reference cheese product. The model cheese was developed and tested by sensory tests. The results showed that the model cheese was accepted by consumers. The model cheese was also found to have a higher acceptance than the reference cheese product. The model cheese was developed and tested by sensory tests. The results showed that the model cheese was accepted by consumers. The model cheese was also found to have a higher acceptance than the reference cheese product. The model cheese was developed and tested by sensory tests. The results showed that the model cheese was accepted by consumers. The model cheese was also found to have a higher acceptance than the reference cheese product.