

〔原著論文〕

トマトのおいしさに関わる成分と官能評価の関係

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Relationships between Compositions related to Food Taste and Sensory Tests in Tomatoes

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Abstract— This study was performed to examine relationship between compositions related to food taste and sensory tests in tomatoes. Senses of acidic taste, sweetness, and palatability were examined, and compared with the analysis values. Tomatoes for analysis were Akada, Momotaro, Kokumi, Fruit and Black. These tomatoes were analyzed for citric acid, reducing sugar, sucrose, total sugar, and lycopine. Sweet tomatoes contained low levels of citric acid. However, the sweeter one did not necessarily taste delicious. In taste, it is important that the balance of acid and sweetness is good and vivid red by lycopine.

Key Words— tomato, sensory test, citric acid, total sugar, ratio of acid and sugar