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The effect of using slaked limewater (calcium hydroxide) on taste perception in pumpkin dessert

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Abstract

Turkish cuisine includes various desserts prepared with different techniques. Fruit desserts are among these varieties. Pumpkin dessert is traditionally made with two different techniques in Sındırgı district of Balıkesir province (Türkiye). One of them is the recipe in which the chopped pumpkin is kept with sugar for some time and cooked on low heat later. The other technique is steeping the chopped pumpkin in slaked limewater (calcium hydroxide) and cooking afterwards.

In the study, it was aimed to reveal the taste perception of pumpkin dessert prepared using slaked limewater. For this purpose, two desserts, with and without slaked limewater, were presented to the 94 semi-trained panelists. Analyses were made with the paired comparison test (texture-taste), scoring test and hedonic test.

As a result of the tests, pumpkin dessert using lime juice was scored higher by the participants in all sensory properties except foreign smell and crispness. In addition to sensory features, it also has high scores in terms of traditionality, naturalness and health perception and in terms of overall impression.

Findings show that slaked limewater can be effective in providing textural taste in fruits that are likely to be mashed fast. However, research raises questions about whether this traditional dessert has a negative effect on health.

Keywords

food perception, slaked limewater, pumpkin dessert, sensory evaluation

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