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EFFICACY EVALUATION OF HONEY ORGANOLEPTIC METHOD

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Done sensory evaluation of the effectiveness of quality control honey of different botanical origin. A comparison of the results of organoleptic and physic-chemical methods of assessment of honey.

Against the backdrop of increasing regulatory documents regulating the procedure of sensory analysis and tasting. In Ukraine organoleptic method of controlling the quality of honey specified in ISO 4497: 2005 "Honey. Specifications". However, given the large number of botanical sorts of honey, which is obtained in Ukraine and their polifloral, it is difficult to argue about the effectiveness of using organoleptic methods and reliability of the results obtained thus.

Therefore, the purpose of research was to assess the effectiveness of organoleptic quality control of honey. To achieve this goal analyzed sensory control method described in ISO and conducted independent testing of 10 samples of different botanical origin of honey. The test was conducted using a questionnaire developed by the evaluators point scale.

To verify the results of sensory analysis of honey had physical and chemical tests of his methods as prescribed in ISO conditions Ukrainian laboratory of quality and safety of products. As a result of the survey and its outcome study, found that the assessors to the highest quality attributed only 2 samples of honey. High scores given by evaluator's botanical varieties of honey, which were used for these more characteristic of the natural-climatic zone and have a high demand in the market (Robinia honey and Buckwheat sowing). Low scores rated honey samples of herbs that may be associated with a wide range of taste properties Polyphlore honey. In addition, most appraisers put a low score Linden honey. That organoleptic evaluation makes accurate results, as evidenced by the standard deviation in the range of 1,729 to 5.777. Conducted test samples of honey physic-chemical methods for the parameters: water content, sugar, hydroxyl-methyl-furfural and enzymatic activity of honey. As a result of physic-chemical analysis of honey, received data that differ from the results of sensory assessment. Determined that do not meet requirements of 5th and 7th honey samples. Thus, the 5th sample was not appropriate for all investigated parameters and 7th - the contents hydroxyl-methyl-furfural. It was established that the first quality include 3rd and 9th samples, and all other to higher. This result gives reason to believe the low efficiency organoleptic test method honey.

Analyzing the results of the tests, traced only two matches in a defined quality of honey – on the 2nd and 9th sample. In all other cases, the results of physic-chemical methods for evaluating different from organoleptic. Thus, participants are skeptical sensory analysis of product samples belonged to; causing higher grade was given only two samples of honey. While the results of physical and chemical methods, the highest grade was given six samples of honey. Not correctly identified evaluators and honey samples that do not meet the requirements and are not suitable for consumption. The study organoleptic control method specified in ISO 4497: 2005 "Honey. Specifications" is not accurate and needs improvement. Improve sensory analysis of honey may be enhanced by applying product specifications for botanical varieties, its regional origin.