

Summary:

The quality attributes of food are very important for consumer, manufacturer and the legal food regulator so as to have a synchronized approach ensuring consumer safety. The quality attributes are of two types; viz. visible attributes evaluated by human senses and hidden attributes which are evaluated by laboratory procedures. The visible refers to the sensory qualities such as color, texture, appearance, aroma & taste while the hidden attributes refers to the nutritional and non-nutritional components of a food. The importance of each quality attribute differs with the type of product. The appearance is governed by color and ergonomics of the product while the texture is studied depending upon the physical state of the product. The maturity and processing steps involved are the important factors controlling the initial quality of the finished product. Among the other factors influencing the consumer perception to food include psychological status, physiological status, age and social surroundings. There are several instrumental methods for evaluating sensory parameters to avoid human bias; however on a commercial scales either a trained panel or instrument based judgments by expert is used to monitor the food quality attributes.