

## **Descriptive Sensory Characteristics of Beef Jerky Prepared Different Methods**

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Beef jerky is a traditional salted or soysauce-added and dried Korea meat product. Jerky is made from loins which is thin sliced, curing salt(soysauce-added), smoked and dried. The purpose of this study was to investigate the effects curing salt, soy sauce and/or smoking. A lexicon for describing the texture and flavor of beef jerky were developed. The intensity of a variety of texture, flavor, and mouth feel properties was characterized for beef jerky. A highly trained descriptive sensory panel identified, defined and referenced 17 attributes for beef jerky. The attribute generally could be described as texture(initial firmness, completeness of shear, fiber awareness chewiness), flavor(meatiness, smoke, fat aromatics, spice complex, garlic, red pepper, black pepper, sauce, soy sauce, fruity, honey, sweet aromatics), mouth feel(oily mouthfeel, mouthburn, mouth numbing, residuals).