Sensory perception of home-made products by highly-involved consumers

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Introduction

Relationship between food involvement and sensory evaluation of home-made versus commercially available products is not clear.

Home-made products are less standardised regarding flavour and textural properties. It is likely that such products are more preferred by high-food involved people who enjoy cooking and experimenting with different

Results

1. Food-Involved Segments

1.1. Factor analysis

	FOOD INVOLVEMENT SCALE	Factor 1 Like to	Factor 2 Want all	Factor 3	Factor 4 Like to	Factor 5 Like
	(Marshall & Bell, 2001)		things to	Suspicious and want	mix food	talking
		cook food	be clean	to decide		about food
1.	I don't think much about food each day (R)			0,823	0,245	
2.	Cooking or barbequing is not much fun (R)	0,860				
3.	Talking about what I ate or am going to eat is					
	something I like to do	0,637			0,560	0,205
4.	Compared with other daily decisions, my food					
	choices are not very important (R)	0,496		0,450	0,247	0,253
5.	When I travel, one of the things I anticipate					
	most is eating the food there			-0,644	0,380	-0,288
6.	I do most of all of the clean up after eating		0,786			
7.	I enjoy cooking for others and myself	0,847				
8.	When I eat out, I don't think or talk much about					
	how the food tastes (R)					0,876
9.	I do not like to mix or chop food (R)	-0,201			0,815	-0,200
10	. I do most or all of my own food shopping	0,390	0,370	0,549	-0,260	-0,331
11	. I do not wash dishes or clean the table (R)		0,800			
12	I care whether or not a table is nicely set	0,402	0,621		-0,200	0,285





FUTURE IS NOW!

flavours and textures.

AIM:

To find out to which sensory attributes highfood involved consumers respond more sensibly than low-involved consumers.

71% of total variance explained

1.2. Cluster and discriminant analyses

Materials & methods

RESPONDENTS: 76 consumers in Flanders

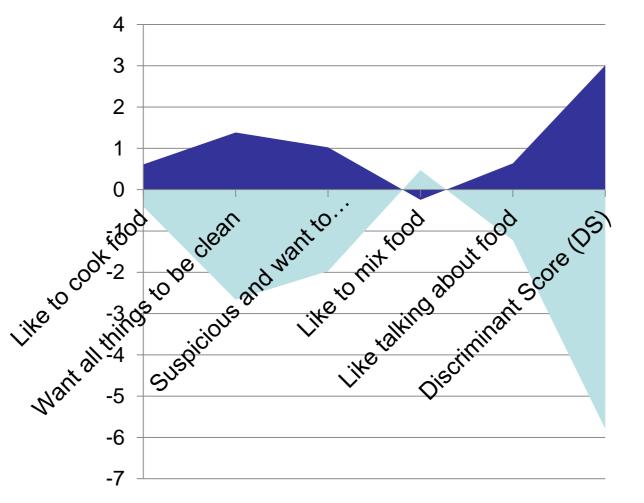
PRODUCTS:

- A home-made tomato soup with banana
- A commercially available tomato soup

RESEARCH STEPS:

Segmentation

 ✓ 12-item Food Involvement Scale, measured on 5-point scales (Bell & Marshall, 2001)



	Factors	Low-involved #26	High-involved #50
	Like to cook food	-0,407	0,611
	Want all things to be clean	-2,664	1,385
Low-involved	Suspicious and want to decide	-1,971	1,025
High-involved	Like to mix food	0,473	-0,246
	Like talking about food	-1,225	0,637
	Discriminant Score (DS)	-5,794	3,012

Fish shape graph for segmentation based on Food Involvement Scale

- 2. Sensory liking and sensory descriptors of tomato soups
- Sensory liking and sensory descriptors
 - ✓ 9-point hedonic scale: overall liking for colour, smell and taste
 - ✓ 5-point just-about-right (JAR) scales for 6 sensory attributes: *thickness, sweetness, creamy mouth feeling, intensity of banana smell, intensity of banana taste, fatty aftertaste*
- Socio-economic profiles of segments
 - ✓ gender, age, income, education, BMI

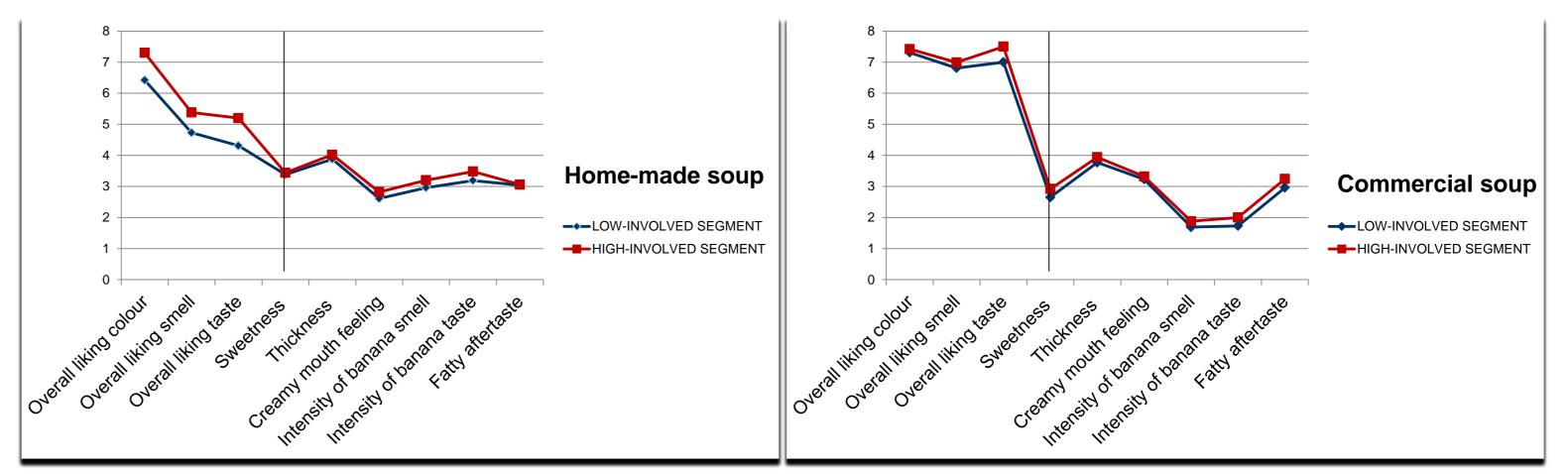
ANALYSIS:

- \checkmark Factor, cluster, discriminant analyses
- ✓ t-test

Reference:

Bell, R., & Marshall, D. W. (2001). The construct of food involvement and its relationship with sensory testing: scale construction and validation. Presented at the Fourth Rose Marie Pangborn Sensory Science Symposium, Dijon France, 21–26 July





3. Profile of high-involved consumers

- ✓ 60% of females
- \checkmark No relation to age, income, education or BMI
- ✓ Preferred 4P's: commercial soup (75%), tetrapack box (60%), €1,5 for 500ml (74%), consumption in home (60%) or restaurant (25%)

Conclusions

- Research indicates that highly-involved consumers like to cook and talk about food. They decide over a meal and keep kitchen clean. A specific characteristic of such consumers is dislike to mix food.
- **Commercial soup** is preferred over the home-made soup for overall colour, smell and taste. It has better creamy mouth feeling but it could be slightly sweeter.
- Home-made tomato soup contains banana, therefore it has better sweetness level with just-right banana smell and taste.
- Both soups are similar for thickness and fatty aftertaste.
- High-involved segment perceives sensory descriptors sharper and gives slightly higher liking and JAR scores than low-involved segment.

Home-made Soup

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