

# Consumer sensory perceptions of the selected new products from DIVERSIFY species



Co-funded by the Seventh Framework Programme of the European Union





#### Deliverable Report

	Deliverable No:	D29.4		Delivery Month:	29				
	Deliverable Title	Report on the actua	Report on the actual products' sensory profiling in the five countries investigated						
	WP No:	29	WP Lead beneficiary: P11. AU						
	WP Title:	Socioeconomics - C	Socioeconomics - Consumer value perceptions and behavioural change.						
	Task No:	29.2	Ta	P3. IRTA					
	Task Title:	Consumer sensory p	perceptions.						
<b>.</b>	Other beneficiaries:	P18. CTAQUA	P38. HRH						
	Status:	Delivered	_	Expected month:	31				

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Objective: to assess the actual new products' sensory profiling in the five countries investigated (i.e., Germany, France, United Kingdom, Italy and Spain).





• Selection of the new products to test



	Idea 1*: Frozen fish fillets with different recipes
MEAGRE	Idea 6: Fish burgers shaped as fish (H)
	Idea 4: Ready to eat meal: salad with fish (L)
	Idea 21: Fresh fish fillet with different "healthy" seasoning and marinades
PIKEPERCH	Idea 30: Ready-made fish tartar with additional soy sauce
	Idea 9: Fish spreads/pate (H)
	Idea 2: Thin smoked fillets (M)
GREY MULLET	Idea 33: Ready-made fish fillets in olive oil (M)
	Idea 21: Fresh fish fillet with different "healthy" seasoning and marinades
	Idea 13: Frozen fish fillet that is seasoned or marinated
GREATER AMBERJACK	Idea 30: Ready-made fish tartar with additional soy sauce
	Idea 34: Fresh fish steak for grilling in the pan (L)
- 1 - 11	

L: low processing; M: mid processing; H: high processing.





<sup>\*:</sup> See deliverables D28.2 and D28.4 for a detailed description of each idea/product.



Recruitment of participants

100 consumers













- 50% of the individuals per country "Involved innovators" and "Involved traditional"
- Balanced fish consumption (farmed and wild), age, gender, income and marital status, trying to fit the average frequencies in their respective segments per country





Preparation of the samples







Test design and execution

- Ten tasting sessions (1-1.5h) in each location in two consecutive days (10-12 participants )
- Each tasting session was divided in four main parts:
- 1) Participants were informed about the aim of the test and how to use the computers for inserting their answers
- 2) Overall liking expectation for each of the 10 different ideas
- 3) Blind tasting: liking and Check-all-that-apply or CATA (28 sensory descriptors) of the six selected products
- 4) Overall expectation in informed condition: overall acceptability, purchase intention and personal perception of each product by means of a semantic differential scale (made up of 11 adjectives)





Please, try to imagine how much you think you would like the following fish product:

Product: 246

Frozen fish fillets with different recipes

Please answer by ticking in the relevant box on the left hand side.

- 9 I think I would like it extremely
- 8 I think I would like it very much
- 7 I think I would like it moderately
- 6 I think I would like it slightly
- 5 I do not think I would like it nor dislike it
- 4 I think I would dislike it slightly
- 3 I think I would dislike it moderately
- 2 I think I would dislike it very much
- 1 I think I would dislike it extremely

**NEXT** 





#### Product: 246

#### Frozen fish fillets with different recipes

In your opinion, this product	1 Strongly disagree	2 Disagree	3 Moderately disagree	4 Neither disagree nor agree	5 Moderately agree	6 Agree	7 Strongly agree
Is nutritious							
Is healthy							
Makes people feel good							
Is convenient							
Is easily available							
Tastes good							
Contains no additives							
Is natural							
Is a good value for money							
Is expensive							
Is hard to digest	······						
Is familiar/known							
Is a traditional product							
Is produced in an environmental friendly way							
Is authentic							
Has a high quality							
Helps local producers/economy							
Is unsafe	_						





Please, taste the product provided and answer the following questions by ticking in the appropriate box (please, keep some sample for the next questions):

			,					
	- How muc	h do you li	ke this fis	h product (ov	erall liki	ng)?		
I dislike it extremely	I dislike it very much	I dislike it moderately	I dislike it slightly	I do not like it nor dislike it	I like it slightly	I like it moderately	Hike it very much	I like it extremely
	- How muc	h do you li	ke the OD	OUR of this f	ish prod	uct?		
I dislike it	I dislike it	I dislike it	I dislike it	I do not like it	Hike it	I like it	Hike it	Hike it
extremely	very much	moderately	slightly	nor dislike it	slightly	moderately	very much	extremely
	- How muc	h do you li	ke the FL	AVOUR of this	s fish pro	duct?		
I dislike it	I dislike it	I dislike it	I dislike it	I do not like it	Hike it	I like it	Hike it	I like it
extremely	very much	moderately	slightly	nor dislike it	slightly	moderately	very much	extremely
	- How muc	h do you li	ke the TE	XTURE of this	fish pro	duct?		
I dislike it	I dislike it	I dislike it	I dislike it	I do not like it	Hike it	I like it	Hike it	I like it
extremely	very much	moderately	slightly	nor dislike it	slightly	moderately	very much	extremely





Please, taste the sample again and tick in the fallowing list all the sensory descriptors that you can perceive in this sample:

Acid	Aromatic herbs	Bitter	Butter
☐ Earthy	Fish	Garlic	☐ Intense
Lemon	☐ Metallic	Milky	Oil
Pungent	Salty	Sardine	Shellfish
Smoked	Sweet	☐ Vegetables	☐ Vinegar
Adhesive	Crumbly	Fibrous	Gummy
Hard	Juicy	Oily	Pasty

**NEXT** 





Product: <u>Fresh thin smoked fillets</u> from grey mullet, which can be used as a starter or incorporated within a sandwich/salad. The product is sustainably produced. It is labelled as a premium product and the country of origin is EU. The packaging is a plastic tray where the fillets are laid covered with a transparent plastic, which allows visibility of the fillets and vacuum or modified atmosphere packaging is used for shelf life prolongation. Ideas concerning the different uses of the fillets are included on the product's sleeve.

	oncerning the	different uses	of the fillets	dified atmosphe are included on h product (ov	the produc	t's sleeve.	neir ine proio	ngation.
I dislike it extremely	I dislike it very much	I dislike it moderately	I dislike it	I do not like it nor dislike it	I like it	I like it moderately	I like it very much	I like it extremely
	- Would yo	ou buy this	oroduct?					
	No cha							
	Almos	robable (8 ch t sure (9 chai	nces in 10)		00020			EVT.
	Certair	n, practically	certain (99	9 chances in 10	00)		N	IEXT





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In your opinion this product is or have:

	1	2	3	4	5	6	7	
Known								Unknown
Unique								Standard
Safe								Unsafe
Unhealthy								Healthy
Expensive								Cheap
Bad taste								Good taste
Low quality								High quality
Boring								Stimulating
Artificial								Natural
Environment Ioading								Environment friendly
Traditional								Contemporary





#### Liking expectations

Average expected degree of liking of selected product ideas.

Idea	Mean value	Standard deviation
Grilled fillet (Idea 34)	7.5ª	1.672
Fresh fillet (Idea 21)	7.1 <sup>b</sup>	1.843
Smoked fillet (Idea 2)	6.8bc	1.862
Frozen fillet (Idea 1)	6.7°	1.716
Salad (Idea 4)	6.7°	1.867
Fish olive oil (Idea 33)	6.6°	1.879
Frozen marinated fillet (Idea 13)	6.6°	1.858
Hamburger (Idea 6)	6.2 <sup>d</sup>	1.929
Tartar (Idea 30)	5.8e	2.273
Pate (Idea 9)	5.8e	2.184

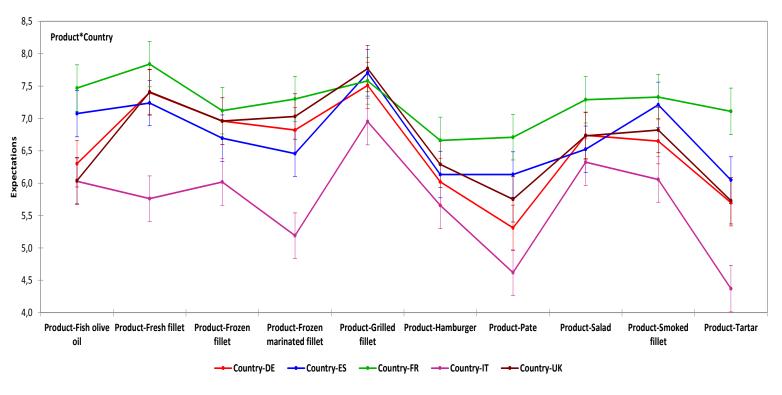
a-e: Mean values with different superscripts differ significantly (p<0.05).

• Higher preference for those products having the genuine sensory properties of fish, without any interference (recruitment criteria)





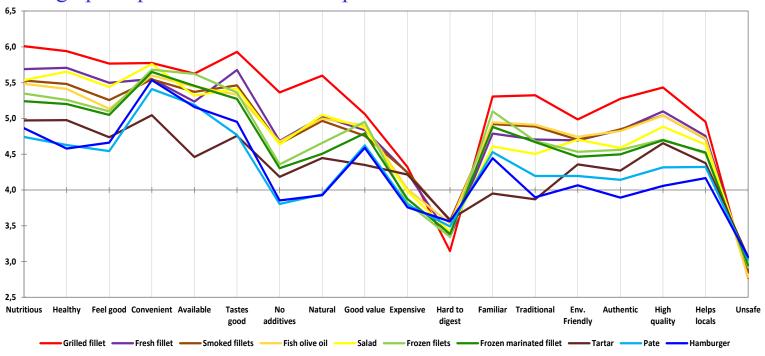
## Liking expectations







Image/perception of the different products or ideas



• All the products were perceived quite positively





#### Blind tasting (6 products)

Mean acceptability values for the different products per country.

Product	Overall	DE	ES	FR	IT	UK
Fish olive oil	6.3 <sup>b</sup>	6.0 <sup>b</sup>	6.7 <sup>ab</sup>	7.2abc	6.0bc	5.7bc
Grilled fillet	7.1ª	6.9ª	$7.0^{a}$	7.5ª	6.8ª	7.3ª
Hamburger	$6.5^{b}$	$6.2^{ab}$	6.9 <sup>ab</sup>	$7.1^{ m abc}$	$6.4^{ab}$	6.0bc
Pate	5.8c	5.2°	$6.4^{ab}$	6.6c	5.3°	5.3°
Salad	6.3 <sup>b</sup>	$6.0^{b}$	6.2 <sup>b</sup>	7.4 <sup>ab</sup>	5.5°	6.4 <sup>b</sup>
Smoked fillet	6.2 <sup>b</sup>	6.3ab	6.7 <sup>ab</sup>	6.7bc	5.6°	5.9bc
Std. Error	0.088	0.200	0.192	0.166	0.186	0.228

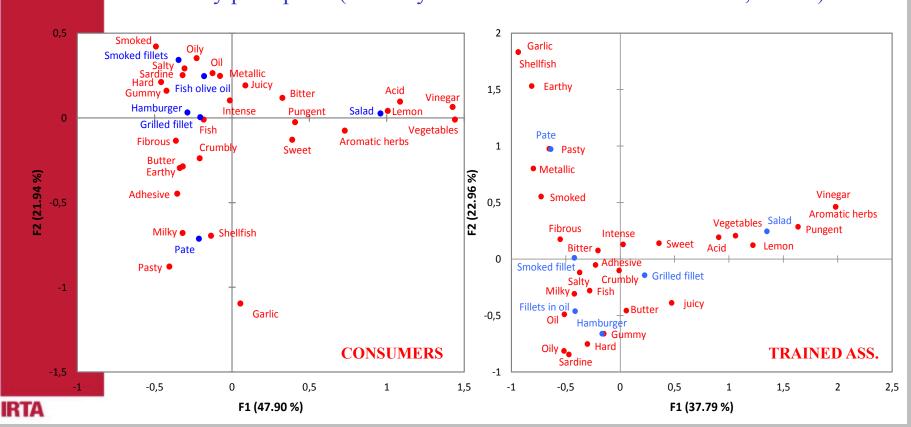
a-c: Mean values with different superscripts differ significantly (p<0.05).

• Agreement with the previously reported expected liking





Sensory perception (made by consumers and trained assessors, CATA)





#### Overall liking in the full informed condition

Mean acceptability values for the different products per country.

Product	Overall	DE	ES	FR	IT	UK
Fish olive oil	6.4 <sup>bc</sup>	6.0bc	$7.0^{ab}$	6.9 <sup>ab</sup>	6.0 <sup>b</sup>	5.8 <sup>b</sup>
Grilled fillet	7.1ª	7.0ª	7.3ª	7.5ª	6.8ª	7.1ª
Hamburger	6.2°	5.7 <sup>bc</sup>	6.5 <sup>b</sup>	6.8 <sup>ab</sup>	6.0 <sup>b</sup>	5.7 <sup>bc</sup>
Pate	5.6 <sup>d</sup>	5.2°	6.5 <sup>b</sup>	6.5 <sup>b</sup>	4.9c	4.8c
Salad	6.3bc	5.9bc	6.4 <sup>b</sup>	7.5ª	5.5bc	6.2ab
Smoked fillet	6.5 <sup>b</sup>	6.5 <sup>ab</sup>	7.1 <sup>ab</sup>	6.9 <sup>ab</sup>	6.2ab	6.1 <sup>b</sup>

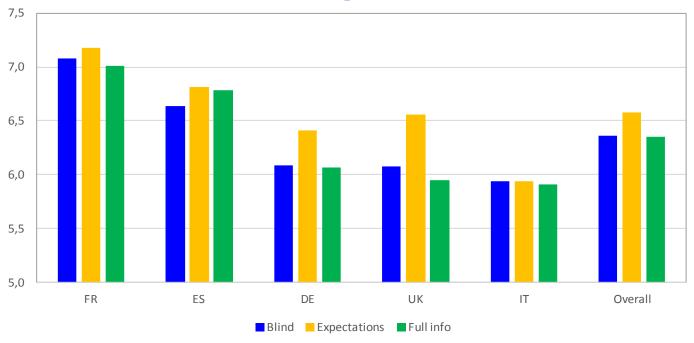
a-d: Mean values in the same column with different superscripts differ significantly (p<0.05).

• Similar to what was observed in the blind tasting





Confirmation/disconfirmation of expectations



• In most cases the difference between the blind and the fully informed tasting was not significant





#### Purchase probability

Purchase probability for each product and country (Juster 11-points scale, 0 to 10).

Product	Overal1	DE	ES	FR	IT	UK
Fish olive oil	5.4 <sup>b</sup>	5.3bc	5.8ab	6.2 <sup>abc</sup>	4.9ab	4.6bc
Grilled fillet	6.6ª	6.7ª	6.4ª	7.4ª	5.9a	6.7ª
Hamburger	5.1 <sup>b</sup>	4.8bc	5.3 <sup>ab</sup>	6.2 <sup>abc</sup>	4.8 <sup>b</sup>	4.7 <sup>bc</sup>
Pate	4.3°	4.1c	4.8 <sup>b</sup>	5.6°	3.4°	3.4°
Salad	5.3 <sup>b</sup>	5.2bc	4.9 <sup>b</sup>	7.2ab	4.0bc	5.3b
Smoked fillet	5.6 <sup>b</sup>	5.9 <sup>ab</sup>	5.7 <sup>ab</sup>	6.1 <sup>bc</sup>	4.9 <sup>ab</sup>	5.2 <sup>b</sup>

a-c: Mean values with different superscripts differ significantly (p<0.05).

• Similar pattern than this observed for the acceptability in the full informed condition (r=0.81)

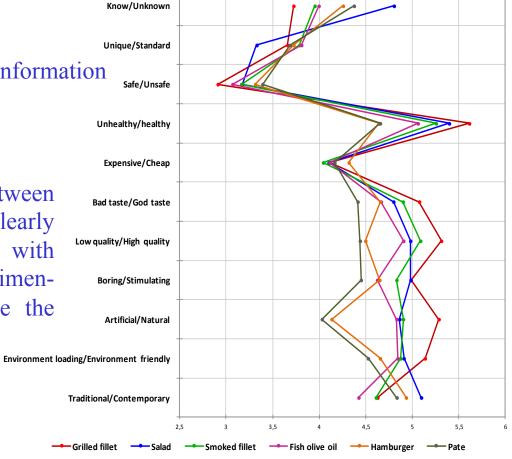




Product image with full information

• Positive perception

• High discrepancies between countries, perception clearly different when dealing with the main intangible dimensions that might define the different products







## Take-home messages

- Sensory dimension seems to have an important contribution to the overall acceptance of the product and to its purchase probability
- The products already developed were not able to reach the initial expectations that they produced in the participants
- Products with a lower degree of processing were those who generated higher expected scores and higher acceptability in the blind test (recruitment criteria)
- The stimulating character (vs. boring) of the product also seems to play an important role as a preference driver





## Take-home messages

- The environmental friendly character of the products did not affect the preference (it was included in the description of the different products)
- Low impact of the two identified segments ("Involved traditional" and "Involved innovators") on the results obtained, novelty of the products??
- Effect of the country of origin of the participants was lower than expected
- Image/perception of the different products other than the sensory properties, differed in an important way between countries as well as their impact on the product acceptance and purchase probability







# **New species for EU aquaculture**



QUESTIONS!