

ÍNDICE GENERAL

INTRODUCCIÓN GENERAL	1
OBJETIVOS	25
PRESENTACIÓN DE LOS TRABAJOS	29
CAPÍTULO 1. Response of Uruguayan consumers to cheeses with health benefits	33
INTRODUCTION	36
MATERIALS AND METHODS	38
Conjoint study.....	38
Soft laddering.....	40
Data analysis.....	42
RESULTS	43
Effect of health benefits and type of processing on consumers’ interest in cheese	43
Consumer characteristics affecting response to cheeses with health benefits.	50
Understanding how health benefits affect willingness to purchase cheese.....	52
CONCLUSIONS	56
REFERENCES	57
CAPÍTULO 2. Sensory properties and acceptance of Uruguayan low-fat cheeses	63
INTRODUCTION	66

MATERIALS AND METHODS.....	67
Samples.....	67
Chemical Analysis.....	68
Instrumental Texture Analysis.....	68
Sensory analysis.....	68
Data analysis.....	72
RESULTS.....	73
Cheese composition.....	73
Texture parameters.....	74
Panel performance.....	75
Sensory profile of cheeses.....	77
Relationship between acceptance and sensory properties.....	82
CONCLUSION.....	83
REFERENCES.....	84

CAPÍTULO 3. Influence of expectations created by label on consumers

acceptance of Uruguayan low-fat cheeses.....	89
INTRODUCTION.....	92
MATERIALS AND METHODS.....	94
Samples.....	94
Consumer acceptability.....	95
Soft laddering.....	96
Data analysis.....	97
RESULTS.....	98
Expectations created by label and their effects on acceptability..	98
Label characteristics affecting willingness to purchase.....	101
CONCLUSION.....	107
REFERENCES.....	108

CAPÍTULO 4. Effect of inulin seeding on rheology and microstructure of prebiotic dairy desserts.....	113
INTRODUCTION.....	116
MATERIALS AND METHODS.....	117
Sample composition and preparation.....	117
Rheological measurements.....	118
Particle size distribution.....	119
Light microscopy.....	120
Statistical analysis.....	120
RESULTS.....	120
Rheological behavior.....	120
Microstructure.....	127
CONCLUSION.....	134
REFERENCES.....	135

CAPÍTULO 5. Thickness suitability of prebiotic dairy desserts: Relationship with rheological properties.....	137
INTRODUCTION.....	140
MATERIALS AND METHODS.....	142
Sample composition and preparation.....	142
Rheological measurements.....	144
Sensory evaluation.....	145
Data analysis.....	147
RESULTS AND DISCUSSION.....	148
Rheological properties. Effect of composition.....	148
Thickness suitability assessed by consumers. Effect of composition.....	154
Relationship between rheological properties and thickness suitability.....	157

CONCLUSIONS.....	161
REFERENCES.....	162
CAPÍTULO 6. Inulin blend as prebiotic and fat replacer in dairy desserts: optimization by Response Surface Methodology.....	167
INTRODUCTION.....	170
MATERIALS AND METHODS.....	172
Materials.....	172
Experimental design and sample preparation.....	172
Sensory evaluation.....	176
Data analysis.....	177
RESULTS AND DISCUSSION.....	178
Acceptability of desserts with regular fat content: Reference sample optimization.....	178
Acceptability of low-fat desserts with inulin. Formulation optimization.....	182
Comparison between the prebiotic low-fat dairy dessert and the regular fat content dessert.....	188
CONCLUSIONS.....	190
REFERENCES.....	190
RESUMEN DE RESULTADOS.....	195
CONCLUSIONES GENERALES.....	205