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腐竹感官评定预测模型的建立

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摘要: 测定了20个大豆品种的理化指标及其制成腐竹的相关品质指标，采用相关分析及逐步回归分析方法，分析了腐竹感官评定指标与仪器测定值之间的相关关系，建立腐竹感官评定预测模型。结果表明：腐竹的亮度参数L*及机械特性（抗拉强度、延伸率）与多项感官评价结果呈显著相关关系。L*与色泽、气味、综合得分呈显著正相关，与揭膜速度呈显著负相关；抗拉强度、延伸率均与色泽、气味、综合得分呈显著负相关；黄度参数b*与色泽呈极显著负相关。对腐竹感官评定指标与仪器测定指标进行逐步回归分析，建立了腐竹感官评定预测模型，模型对腐竹的评价均达到显著或极显著水平。

Abstract: Twenty soybean varieties were selected to determinate the ingredients of soybean and qualities of Yuba. The relationships between sensory evaluation indicators and instruments value were analyzed by means of correlation and stepwise regression analysis. The results showed that L and mechanical properties (tensile strength, elongation) of Yuba were significantly correlated with many sensory evaluation results. L was significantly correlated with color, smell, overall score, and was negatively correlated with remove speed. Tensile strength and elongation were negatively correlated with color, smell and overall score. Yellowness parameters b was negatively correlated with color. Sensory evaluation and instruments value were analyzed by stepwise regression for establishment of a sensory evaluation prediction model of Yuba. The models were significant or very significant to the evaluation of Yuba.

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