

すしめしの嗜好に及ぼす合せ酢の影響

Effects of Ingredient Ratios in Seasoning on Preference of Cooked Rice for Sushi

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Effects of the ratios of vinegar, sugar and salt in seasoning of preference of *sushi-meshi* (cooked rice for *sushi*) were studied. Scheffé's simplex lattice design for three component systems was used for experimental method as model systems. Sensory evaluations for sourness, sweetness, saltiness, texture and total acceptance were determined. Rheometer was used for the measurements of texture parameters. *Sushi* on the market was also studied to compare with those model samples. The results were as follows:

The quadratic equations were obtained using the respective parameters and sensory scores for each of model systems relating ingredient ratio to preference, and the characteristics of these model were shown by the estimated curves.

Desirable ratios in the seasoning were 11.4~14.0%, 5.9~7.0% and 1.2~1.7%, for vinegar, sugar and salt, respectively. It was found that the texture was an important property on *sushi-meshi* by multiple regression analysis of sensory evaluations and it was different from ordinary rice.

Ingredient ratios for *sushi-meshi* on the market used in this experiment were 13.9~18.5%, 9.2~13.7% and 2.2~2.4%, for vinegar, sugar and salt, respectively, and these were higher than those for model samples.

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