

すしめしの地方別嗜好性

Preference for Cooked Rice for Sushi in Seven Different Areas

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Preference for cooked rice for sushi was studied by using a sensory evaluation in seven areas: Kagawa, Shiga, Toyama, Kanagawa, Tokyo, Chiba, and Saitama. In April 1961 twenty-four female panelists in each area evaluated the Sushi rice having four levels in seasonings, i. e., 10.0% to 16.0% of vinegar, 1.5% to 12.0% of sugar, and 1.3% to 2.5% of salt to rice by a scoring test.

The results are summarized as follows:

The scores of sourness in the sour type and saltiness in the salty type were greatly different in the seven areas. The panelists in Shiga, Kanagawa, and Saitama tended to prefer light sourness, whereas the panelists in Kagawa and Toyama tended to prefer stronger sourness. The panelists in Kagawa and Shiga tended to prefer light saltiness and more sweetness. The scores of sweetness in the sample including 1.5-5.0% of sugar varied in the seven areas. Most of the panelists in the seven areas evaluated that the sweet type (12.0% of sugar) was too sweet for them. Total acceptance was almost the same in Kanagawa, Tokyo, Chiba, Saitama, and Toyama, and conversely different in Kagawa and Shiga. There were less effects of the areas on the scores of texture than sourness, sweetness, and saltiness. Significant difference was found among the scores of the seven areas by *t* test. There was significant difference in preference between Kansai (Kagawa, Shiga) and Kanto (five other areas). The moderate combination of seasonings, i. e., 12.0% of vinegar, 5% of sugar, and 1.9% of salt was preferred by the panelists in most areas. Especially in the four areas (Kagawa, Toyama, Tokyo, and Saitama) it was statistically significant by Kramer test. Positive correlation was found between total acceptance and sweetness or sourness. On the other hand, negative correlation was found between total acceptance and saltiness. Further, it was found that there were remarkable effects of sweetness on the sour type, of saltiness on the sweet type, and sourness on the salty type by multiple regression analysis.

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