7. REFERENCES


ASHENAFI, M., 1993. Fate of *Salmonella enteritidis* and *Salmonella typhimurium* during the fermentation of ergo, a traditional Ethiopian sour milk. *Ethiopian Medical Journal* 31 (2), 91-98 (Abstract).


BRYANT, A. T., 1967. _The Zulu people as they were before the white man came_ (2nd ed.). Pietermaritzburg: Shuter and Shooter. pp.264.


cremoris, Streptococcus lactis subsp. diacetylactis and Streptococcus cremoris/Streptococcus lactis on agar. *Milchwissenschaft* 42, 646-648.


Appendix A: Score card for sensory evaluation

Sensory analysis of Amasi

<table>
<thead>
<tr>
<th>Name:</th>
<th>__________________________</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date:</td>
<td>__________________________</td>
</tr>
</tbody>
</table>

| Session & panelist no.: | __________________________ |

| SEcode: | __________________________ |

You have received a set of samples. Please evaluate each sample individually from left to right for the designated attributes. Eat a piece of carrot and take a mouthful of water in between evaluating the samples.

1. Evaluate the appearance of the product with the lid still closed

<table>
<thead>
<tr>
<th>Colour</th>
<th>Blue white</th>
<th>White</th>
<th>Creamy white</th>
<th>Creamy</th>
<th>Light pink/apricot</th>
<th>Pink/apricot</th>
</tr>
</thead>
</table>

2. Evaluate the aroma of the product after the lid has been removed

<table>
<thead>
<tr>
<th>Sourness</th>
<th>None</th>
<th>Slightly</th>
<th>Moderately</th>
<th>Fairly</th>
<th>Very</th>
<th>Extremely</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cottage cheese</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Fresh</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Musty/Dusty</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

3. Evaluate the visual texture attributes of the product using a spoon

<table>
<thead>
<tr>
<th>Amount of airbubbles</th>
<th>None</th>
<th>Slightly</th>
<th>Moderately</th>
<th>Fairly</th>
<th>Very</th>
<th>Extremely</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoothness</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Lumpiness</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Flocculated</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Viscosity</th>
<th>Not viscous</th>
<th>Slightly viscous</th>
<th>Moderately viscous</th>
<th>Fairly viscous</th>
<th>Very viscous</th>
<th>Extremely viscous</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viscosity</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>
4. Evaluate the mouth-feel by taking a spoonful of the product

<table>
<thead>
<tr>
<th></th>
<th>None</th>
<th>Slightly</th>
<th>Moderately</th>
<th>Fairly</th>
<th>Very</th>
<th>Extremely</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watery</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Creamy</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

5. Evaluate the flavour of the product by tasting a spoonful

<table>
<thead>
<tr>
<th></th>
<th>None</th>
<th>Slightly</th>
<th>Moderately</th>
<th>Fairly</th>
<th>Very</th>
<th>Extremely</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour (lactic)</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Astringent</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Buttery</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Cottage cheese</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

6. Evaluate the aftertaste and mouthfeel after a spoonful has been tasted

<table>
<thead>
<tr>
<th></th>
<th>None</th>
<th>Slightly</th>
<th>Moderately</th>
<th>Fairly</th>
<th>Very</th>
<th>Extremely</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mouth-coating</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Rancid</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Astringent</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Bitter</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Other:</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

Comments:


Thank you for your time and co-operation!
Appendix A: (continued)

Sensory analysis of Amasi

Definitions of terms

1. Appearance

Color

-A description of the colour of the sample.

2. Aroma

Sourness

-Aroma associated with sour milk/cream.

Cottage cheese

-Aroma associated with specifically smooth cottage cheese.

Fresh

-Clean aroma associated with a fresh fermented milk product.

Musty/Dusty

-Papery, stuffy somewhat dirty aroma.

3. Visual texture

Amount of air bubbles

-A description of the amount of air bubbles present throughout the sample.

Smoothness

-Uniform appearance without uneven chunks or foreign particles.

Lumpiness

-Presence of individual clots varying in size.

Flocculated

-Presence of flocculated particles.

Viscosity

-The resistance of the fluid to flow freely. Not viscous e.g. water and highly viscous e.g. custard.

4. Mouth-feel

Watery

-Sensation experienced when drinking water. Lack of body and fullness.

Creamy

-Smooth top note characteristic of fresh sweet cream of butter.

5. Flavour

Sour (lactic)

-Basic taste on tongue stimulated by acids. Characteristic taste of lactic acid.

(Aromatic, sour milk/cream)

Astringent

-A puckery sensation similar to that produced by astringent chemicals such as alum. Also associated with tannins (e.g. strong tea).

Buttery

-Taste associated with fresh butter.

Cottage cheese

-Taste associated with specifically smooth cottage cheese.

6. Aftertaste and mouthfeel

Mouth-coating

-Fatty film that covers or coats the mouth and throat.

Rancid

-Aromatic associated with oxidized fats and oils.

Astringent

-Chemical feeling on the tongue described as puckering/dry, associated with tannins (e.g. strong tea).

Bitter

-Taste on tongue stimulated by solutions such as caffeine.