



PAEPARD



CRF – ProSAM of Consortium Soya Benin

Sensory quality and safety of taste enhancers commercialized in southern and central Benin : A stakeholder prospective

Christin Sogbossi; Yann E. Madodé*; Mênouwesso H. Hounhouigan; Anita R. Linnemann and D. Joseph Hounhouigan



INTRODUCTION

Consumers of Afitin, a traditional fermented African Locust Bean (ALB) based condiment, recently started to notice that the product was produced by secretly adding soya bean to the ALB. The reputation of this condiment has therefore declined. Moreover, Afitin has to compete with imported taste enhancers.

This study, conducted in the framework of the Soya Afitin & Milk Project (ProSAM), aimed at understanding why regular Afitin consumers are currently interested in imported taste enhancers.

CONCLUSION

- Selection of taste enhancers by Beninese consumers is primarily based on: **TASTE, AROMA, PRICE** and **COMPOSITION**.
- The consumption of Afitin is hampered by (a) its strong smell, (b) the risks of allergic reactions from its consumption and (c) the notion that its production lacks hygiene
- Afitin alone is not able to generate as much flavour as commercial taste enhancers, according to Beninese consumers.

PERSPECTIVES

- Safety and nutritive value of commercial taste enhancers (CTEs) should be assessed
- A soya based taste enhancer could be developed as follows:



OBJECTIVES

- Inventorize the commercial taste enhancers on the Beninese markets.
- Identify the determinants of the preferences of Beninese consumers with respect to taste enhancers.

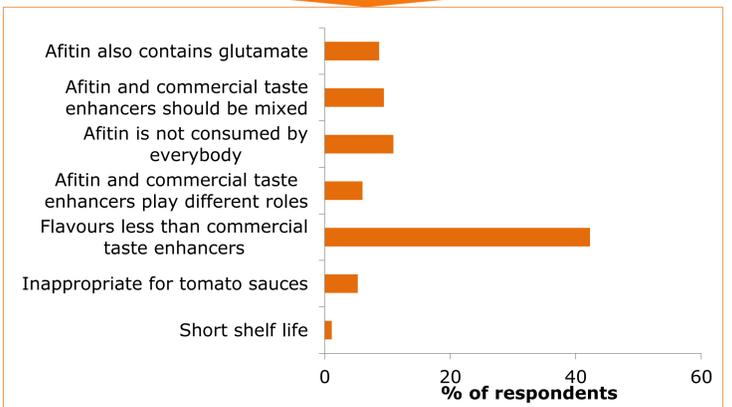
METHODOLOGY

Interviews of 429 stakeholders (traders and consumers) randomly selected on markets in southern and central Benin according to the method of Dagnelie (1998).

RESULTS

- ✓ Three types of taste enhancers: cubes, powders, liquids
- ✓ Twenty-three commercial brands
- ✓ Preferences for taste enhancers are determined by sensory properties such as taste, aroma and appearance of the product.
- ✓ The price of commercial taste enhancers was usually lower than for Afitin

Why can't Afitin substitute CTEs in Beninese cuisine, according with 62% of the interviewees?



Why do some interviewees not use afitin for cooking?

