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Limiares Hedônicos Hedonic Thresholds

Sensory threshold is a measure of sensory sensitivity before a stimulus or the limit of sensory capabilities. The Hedonic Threshold Methodology (MLH) allows the determination of the intensities of stimulus in which there is significant alterations in acceptance (LAC) or for the rejection (LR) of a product. The MLH also allows to verifying and quantifying possible variations in the profile of the sensorial acceptance for a product in function of different intensities of a stimulus. This methodology was applied for the reduction of sucrose from grape nectar and for the reduction of sodium from hamburgers. This shows the potential of application of this method by the food industries that intend to offer foods with lower levels of sucrose and sodium. From information as LAC and LR, industries will be able to offer healthier food with the certainty of maintaining its market. It can be used to facilitate quality control, assist in the determination of formulations, increase and monitor the shelf life of products, decrease production costs and make food healthier, without compromising the sensory acceptance or entailing rejection of the product. The MLH is not only limited to the food industry, but can also be used by the cosmetics and pharmaceutical industries.

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