



APPENDIX A
Questionnaires for Sensory Evaluation

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่
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Appendix A-1**Hedonic Scale Method of Measuring Food Acceptances**

(To find out the optimal percentage of NaCl and STPP of ostrich-meat yor, Chapter 3 section 3.2.3)

Ostrich-meat yor

Name _____ Date _____

Please rinse your mouth with water before and between samples. Observe and taste the samples. Please write down 1-9 score for each attribute from each sample which the meaning of scores are as follow:

1 = unaccepted extremely 2 = unaccepted very much 3 = unaccepted moderately
 4 = unaccepted slightly 5 = neither accept 6 = accept slightly
 7 = accept moderately 8 = accept very much 9 = accept extremely

Product attributes

Sample code

appearance _____

colour _____

firmness _____

saltiness _____

juiciness _____

overall acceptance _____

Suggestion _____

Thank you for your participation

Appendix A-2

Hedonic Scale Method of Measuring Food Acceptances

(To find out the optimal percentage of pepper and garlic of ostrich-meat yor, Chapter 3 section 3.3.2)

Ostrich-meat yor

Name _____ Date _____

Please rinse your mouth with water before and between samples. Observe and taste the samples. Please write down 1-9 score for each attribute from each sample which the meaning of scores are as follow:

1 = unaccepted extremely 2 = unaccepted very much 3 = unaccepted moderately
 4 = unaccepted slightly 5 = neither accept 6 = accept slightly
 7 = accept moderately 8 = accept very much 9 = accept extremely

Product attributes

Sample code

appearance

pepper flavour

garlic flavour

overall acceptance

_____	_____
_____	_____
_____	_____
_____	_____

Suggestion _____

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Thank you for your participation

Appendix A-3

Hedonic Scale Method of Measuring Food Acceptances

(To compare sensory attributes of pressurised and heat-treated ostrich-meat yor,
Chapter 3 section 3.6.2.5)

Ostrich-meat yor

Name _____ Date _____

Please rinse your mouth with water before and between samples. Observe and taste the samples. Please write down 1-9 score for each attribute from each sample which the meaning of scores are as follow:

1 = unaccepted extremely 2 = unaccepted very much 3 = unaccepted moderately
4 = unaccepted slightly 5 = neither accept 6 = accept slightly
7 = accept moderately 8 = accept very much 9 = accept extremely

Product attributes

Sample code

	_____	_____	_____	_____
colour	_____	_____	_____	_____
flavour	_____	_____	_____	_____
juiciness	_____	_____	_____	_____
texture	_____	_____	_____	_____
overall acceptance	_____	_____	_____	_____

Suggestion _____

Thank you for your participation