

Qualitative analysis of autohton and imported classic butter

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Abstract

Butter is a product that belongs to the category of dairy products. In order to establish the safety and priorities of the consumer, the importance of the merceological evaluation of the organoleptic and sensory qualities, the verification of the correctness of the marking, labeling and the net mass of the butter produced both domestically and imported has been demonstrated through descriptive and differentiation research. The psychosensory value, respectively the organoleptic and aesthetic value, is that component of the nutritional value, which makes food products appetizing, determining their choice from those available at a given time. The quality of both autohton and imported butter has been established according to qualitative indices such as smell, color, appearance in section, consistency and taste, which will allow producers to draw conclusions about the importance of the market and the needs of end consumers regarding the safety and quality of the finished product. Following the examination of the correctness of the marking and labeling of 10 butter samples, several violations were found such as: none of the analyzed samples correspond, to a greater or lesser extent, to the quality requirements in terms of product labeling quality native or imported; some samples do not clearly indicate the manufacturer; no normative document or quality standard based on which the butter is produced is indicated on the packaging; the normative document is indicated very small and covered, being difficult to read; date of manufacture printed with easily washable ink hard to read. When analyzing the packaging of the imported butter samples, it was established that only the country of origin is indicated, without the precise determination of the manufacturer and the legal address; the normative document based on which they are produced is not indicated. Out of six samples of imported butter, only one does not indicate the presence of saturated fatty acids; being imported butter, neither the importer in our country nor the distributor is indicated on the packaging, nor are the ingredients from which they are produced as well as the trademark indicated; the text on the package is not indicated in Romanian. It was established that the discovered deviations are within the maximum upper limits of acceptability, the shortcomings are easily camouflaged so that the ordinary consumer without knowledge in the field cannot make correct conclusions about the quality and last but not least the safety of the product on the shelves of shopping centers. It is proposed to strengthen the legislative basis that provides for the analysis of the quality of food products, especially of imported ones, and to oblige the indication on the label of the presence of saturated fatty acids after their name, in order not to mislead the buyer; to organize information campaigns on the need to comply with the form of product labeling, so that the writing is legible and easily accessible to potential buyers.

Keywords: Butter, Sensory, Analysis, Taste, Quality, Smell, Consistency.