

SENSORY EVALUATION OF HONEY SOLD IN DIFFERENT LOCATIONS IN NIGERIA

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ABSTRACT

This study was undertaken to carry out sensory evaluation of honey sold in five towns in Nigeria. The towns are Bida, Minna, Suleja, Kontagora, all in Niger State and Obollo-Afor in Enugu State. Samples of honey procured from these sales outlets were subjected to sensory evaluation by trained panellists. The sensory evaluation of flavour, taste, colour, consistency and overall acceptability of the five samples of honey indicated that they were significantly different from each other ($P \leq 0.5$). From the results obtained, it was observed that the honey from Bida had the best quality and organoleptic attributes followed by the one from Obollo-Afor, while the ones from Minna, Kontagora and Suleja had the least quality and organoleptic attributes. It was concluded that honeys from Bida and Obollo-Afor are fit for consumption in their current forms while honeys from Minna, Kontagora and Suleja are recommended for further processing before consumption.

Keywords: Sensory evaluation, Honey, Quality, Organoleptic attributes