

ABSTRACT

The aim of this research was to pair food types harmonically with the developed coconut milk fresh cheese. This was done by defining the specific sensory attributes of the developed cheese using experts, to set up the harmonic scale and to conduct a food pairing test onto the developed coconut milk fresh cheese using 100 panelists. The results used to summarize a possible match of food type with coconut milk fresh cheese products. To identify sensory attributes, five experts including hotel and restaurant chefs were interviewed. A group of possible food types pairing with four different types of coconut milk fresh cheeses which were control (0% coconut milk), 25%, 50% and 75% of coconut milk has been collected.

The suggestions made by experts can be summarized that 0% and 25% would be paired with Greek salad, cream salad dressing, red grape and cracker accompaniment. Also, 50% and 75% could be matched with smoked salmon canapé, green salad, fruit salad and French fries dipping sauce.

According to the results tested by 100 consumers, control was best matched with cracker, 25% was best matched with cream salad dressing and cracker. Interestingly, both of 50% and 75% developed coconut milk fresh cheeses were great matched with fruit salad. The overall matching level between developed coconut milk fresh cheese with best match food type ranges from 7.12 – 7.43 out of 10. The results from ranking test permitted to confirm matching level test and used to make a decision for 25% developed coconut milk fresh cheese which was best matched with cream salad dressing rather than cracker. When compared to cow's milk fresh cheese (control), coconut milk fresh cheese products were sweeter in aroma according to experts' comments. This leads to match sweets, fruits and salad more than savory food types. It could be implied that coconut milk fresh cheeses are appropriate to be an ingredient or accompaniment in type of biscuit, variety of fruits, and cream salad rather than seafood or vegetable salad due to the sweet aroma and flavor from coconut milk. Based on texture attributes of developed cheese, it can be categorized into 2 groups which were 25% (group A) and 50% or 75% (group B). Group A had sandiness texture like feta cheese and group B had smooth texture like cream cheese or yoghurt cheese. As results, group A was best matched with cream salad dressing whereas group B was best matched with fruit salad. In addition, when pairing with food, all developed coconut milk cheeses created the perfect harmony in appearance. In summary, a brief coconut milk fresh cheese and food matching chart has been developed and discussed.