

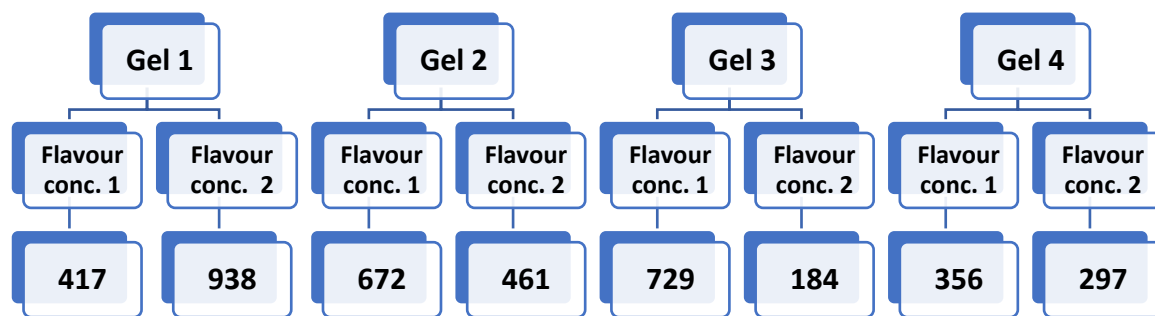
## A Comparison of the Flavour Release from Four Different Gels

by

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Agar agar; Gelatine; Potato starch; Pectin

### Experimental design



### Procedures for gel preparation

#### Gelatine

1. Soak 3-4 leaves in cold water for 3-4 minutes until they are of spongy consistency.
2. Squeeze off excess water.
3. Add to 200 mLs of water, heat and stir until completely dissolved. Do not boil.
4. Pour the gel into moulds and just before setting add 1 drop (0.1 mL) to one half of samples and 3 drops (0.3 mL) to the other half.
5. Let the gels set.

#### Agar agar

1. Blend 1 g of Agar agar into 99 mL of water.
2. Bring to the boil, stirring continuously.
3. Pour the gel into moulds and just before setting add 1 drop (0.1 mL) to one half of samples and 3 drops (0.3 mL) to the other half.
4. Let the gels set.

## Pectin

1. Mix 2 g of pectin powder with 98 mLs of water at 40 °C while stirring constantly. Only stir in when the liquid is at 40 °C .
2. Bring to a boil
3. Pour the gel into moulds and just before setting add 1 drop (0.1 mL) to one half of samples and 3 drops (0.3 mL) to the other half.
4. Let the gels set.

## Potato starch

1. Make a slurry by mixing 15 g of potato starch with 30 mL of cold water in a separate bowl, before adding to the main bowl. Ensure that there are no lumps.
2. Bring 125 mL of water to a gentle simmer of 60-80 °C. Slowly pour the starch slurry into the hot liquid while stirring constantly.
3. Continue to stir for 1-2 minutes over low heat until the mixture thickens and turns glossy.
4. Pour the gel into moulds and just before setting add 1 drop (0.1 mL) to one half of samples and 3 drops (0.3 mL) to the other half.
5. Let the gels set.

Compare the intensity of flavour release from each gel and complete,  
A triangle test



A 5 point hedonic scale

