

The results of sensuality examination of the commercial disaster food - For seasoning of the future space foods-

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(Background and purpose)

At the present, long-term stay in the space is possible. The importance of the meal in the space rise more. Development of the space food which can store for a long term is urgent business. Because, we think about an exploration and emigration to Mars.

However, we have to think about the mental for the astronaut, first. Delicious space food is very important for the astronaut to keep their appetite. We have to think about not only nutrition but also taste in the space food. Therefore in this study, we examined sensuality of the commercially food which can keep for a long term. And based on the result, we thought about the taste and smell in future space foods.

(Methods)

Thirty eight female college students (20-21 years old), they eat some commercially available rice things (eight kinds) and pasta (three kinds) which can store for five years.

And we performed to do sensuality examination for them. Students carried out the sensory examination and scoring (Perfect score is 10) of food. The marketing products are cooked with hot water in 15 minutes. "vegetable rice", "shrimp pilaff", "perilla and seaweed rice", "chirashi-sushi", "white rice" "fried rice", "beef rice", "dry curry", "neapolitan", "peperoncino" and "carbonara" of the magic rice (product made in Satake Corporation).

(Results)

An evaluation was high in the taste in order of "vegetable rice", "dry curry", "beef rice", "shrimp pilaff", "neapolitan", "chirashi-sushi", "fried rice" "perill and seaweed rice", "peperoncino", "carbonara" and "white rice". As for the highest score was 9.4Plus or minus0.79, the low lowest score was 7.9Plus or minus1.4. An evaluation was high in the incense in order of a "dry curry" "vegetable rice" "beef rice" "neapolitan" "fried rice" "chirashi-sushi" "shrimp pilaff" "peperoncino" "perill and seaweed rice" "carbonara" "white rice". As for the highest score was 9.3Plus or minus0.9, the lowest score was 7.8Plus or minus1.6.

(Conclusion)

As for both the taste and the smell, "vegetables rice" "dry curry" "beef rice" occupied the high rank. It is affected that this subject was a student in its twenties.

These foods are acceptable for everyone in the world. These foods will be able to eat as universal space food. This magic rice which is the food by making freeze dry method is very useful not only as space food but also as disaster food.

I should investigate the taste of the overseas astronaut to make an acceptable product to an overseas astronaut as space foods. And investigation is necessary to make delicious rice or the pasta. The subject was feeling that "the chirashi-sushi" is strong smell of the vinegar. In next our study, we should try the freeze dry product of the side dish. It is necessary to think about the combination as the meal in future.

Keywords: Long-term Preservation Food, Sensuality examination, Taste, Space Foods, smell