Salt and intramuscular fat modulate dynamic perception of flavour and texture in dry-cured hams

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Abstract

The present study aimed to evaluate the influence of salt and intramuscular fat (IMF) content on the sensory characteristics of two different types of dry-cured hams (Iberian and Serrano) using the time–intensity (TI) method. All studied TI parameters of flavour attributes (overall flavour, saltiness, cured and rancid flavours) were significantly ($p < 0.05$) affected by variations in the salt and/or IMF content. However, regarding texture attributes only the maximum intensity (Imax) of hardness was significantly ($p < 0.05$) affected by the salt content of hams. Compared to Iberian dry-cured hams, the dynamic perception of the flavour and texture of Serrano dry-cured hams was less influenced by variations in salt and/or IMF content. The dynamic sensory techniques may be helpful to guarantee the quality of dry-cured products subjected to strategies of salt and fat reduction.