

Comparative study between Serrano and Iberian dry-cured hams in relation to the application of high hydrostatic pressure and temporal sensory perceptions

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Abstract

The present study aimed to evaluate the influence of high hydrostatic pressure (HPP) treatment on the sensory characteristics of two different types of dry-cured hams (Iberian and Serrano) on the perception of their sensory characteristics using static (quantitative descriptive analysis) and a dynamic (time–intensity) sensory methods. Differences in the temporal sensory perception of Iberian and Serrano dry-cured hams were originally found. Significant differences in the appearance profile and temporal perception of flavour were detected between Iberian and Serrano dry-cured hams. The effect of the HHP treatment was mainly observed on certain flavour attributes such as saltiness and cured flavour and texture attributes such as fibrousness and pastiness. The application of this technology on intact samples seems to alleviate the negative impact of HHP on the sensory properties of dry-cured ham.