

# **Reporting the sensory properties of dry-cured ham using a new language: Time intensity (TI) and temporal dominance of sensations (TDS)**

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## **Abstract**

The present study aimed to evaluate the influence of salt content (normal and reduced) and feeding system (montanera and concentrate) on the dynamic sensory characteristics of dry-cured hams using time-intensity (TI) and Temporal Dominance of Sensations (TDS) techniques. Differences in the temporal sensory information given by the two different techniques were found. Significant differences in the temporal perception of flavour and texture were detected between normal and reduced salt content dry-cured hams which are a Spanish pricy meat product very appreciated by consumers due to its particular sensory characteristics. The effect of the feeding system was mainly observed on flavour attributes such as saltiness and cured flavour and texture attributes such as juiciness. The application of TDS technique to study temporal sensory attributes of dry-cured ham is reported for the first time in the present article.