

Some quality parameters of mustards from the Romanian market

Cristina DAMIAN*, Ana LEAHU, Sorina ROPCIUC, and Mircea-Adrian OROIAN

Stefan cel Mare University of Suceava, Faculty of Food Engineering, 13 Universitatii, 720229, Suceava, Romania

Abstract. Five commercial mustards, made by different manufacturers, were studied to examine their physico-chemical properties and to establish relationships between those properties. Physico-chemical analysis revealed distinct differences between the mustards in the dry matter and extract contents and smaller differences in the protein, fat and ash levels. Two of the investigated mustards did not satisfy the requirements of the relevant Romanian standard regarding dry matter content. Statistical analysis of the results showed significant linear correlations between the dry matter, fat, protein and ash contents of mustards and some parameters of rheological model.

Keywords: quality parameters, mustard, viscosity.

* Corresponding author. *E-mail address:* cristinadamian@fia.usv.ro (Cristina Damian)