Evaluation Standard on Sensibility (Kansei) and Sensory Evaluation of Salt, and a Generalization Causal Model Study with the Evaluation Language Data
-Study of Salt and Taste-

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Summary

In the field of study of the sensory evaluation of salt, a study of a food including salt is studied more than a study of sensory evaluation of salt. On the other hand, the sensory evaluation of the natural salt containing the mineral has the necessity of examining the expression of the sensory evaluation and a causal model. Then, I examined the expression of sensory evaluation of natural salt and its mutual relationship.

I gathered information by questionnaires from the students and obtained the response of the expression of the sensory evaluation of natural salt. In the expression, the expression about the image and the health of salt was seen. About the flavor or the strength of the taste, diversities, such as the usual expression, existence, a synthetic expression, were seen. Moreover, these expressions were not single expression. That is, it was suggested that there are direct evaluation and expression about salt in the first place, and there are an evaluation and an expression which derive from an image in the second place.

As a result of the mutual relationship of expression of the sensory evaluation and the construction of a causal model, the word which came out from the surrounding relationship and basic properties were seen. Then, when classified in affinity diagram, I was able to distinguish to the method, attribute, direct evaluation, indirect evaluation, allied evaluation and whole evaluation. In the consideration of the causal model, I applied a causal model and examined the validity using the qualitatively variable and the evaluation variable. Furthermore, in the analysis by a causal model, surrounding evaluation and interacting structure were suggested from the language data classified into each category. When brainstorming was carried out, the expressional interrelationship was seen from the flavor which got used and was familiar. I would like to examine the reproducibility and robustness of the result which were acquired this time in the common panel from now on.