Lancaster Farming, Saturday, January 29, 1994-A31

UNIVERSITY PARK (Centre Co.) — For the second consecutive year, the incidence of pronounced flavor defects declined sharply in four of six dairy products evaluated by the Penn State Dairy Product Evaluation Team.

"Between July and October 1993, we evaluated more than 100 samples each of cottage cheese, cheddar cheese, butter, vanilla ice cream and strawberry yogurt,' said Sidney Barnard, professor of food science in Penn State's College of Agricultural Sciences.

The samples were purchased from stores in Pennsylvania and other Middle Atlantic and Northeastern states and were evaluated by two or more trained students and faculty members, using procedures established by the American Dairy Science Association and the American Cultured Dairy Products Institute.

"For the most part, this year's samples improved dramatically," Barnard said recently.

"For instance, last year 55 per-

cent of the cheddar cheese samples had pronounced flavor defects. This year, only 14.6 percent had those defects, an improvement of 73 percent."

In 1992, 37 percent of the strawberry yogurt samples had defects. This year, only 8.2 percent did, an improvement of 87 percent. Twenty-nine percent of last year's vanilla ice cream samples had defects, compared to 17.8 percent this year.

Cottage cheese samples improved by 47 percent, with 20.2 percent having flavor defects in 1993 compared to 38 percent in 1992. Butter samples improved 23 percent, with 39.8 percent having defects in 1993 compared to 52 percent in 1992.

Barnard said he believes the decline in pronounced flavor defects of all products except butter stems in part from a Penn State educational program conducted by mail and occasional responses to questions by telephone.

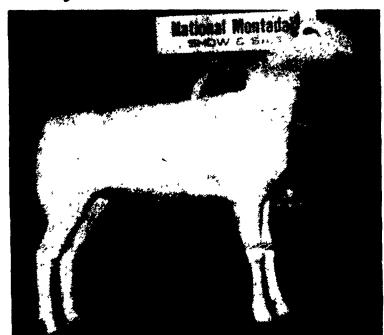
We have sent evaluations of

appearance, color, body, texture and flavor attributes to product manufacturers for several years," Barnard said. "For the past two years, we've sent printed materials describing the attributes, causes, correction of defects and prevention to each manufacturing plant.

"Most dairy product manufacturers have taken action to correct many pronounced flavor defects. As a result, samples evaluated in 1993 show a high level of improvement over those evaluated

"However, considerable improvement could be made by butter and cottage cheese manufacturers in the cream and milk they accept," he said. "The flavor improvement would result in greater consumer acceptance of their products."

Barnard said that similar challenges remain for nonfat ice cream and frozen dessert and for nonfat



The top-selling Montadale ewe for 1993 was bred by Weston Farm, Glen Arm, Maryland, owned by Kathy and Alfred Tyler. The ewe was purchased by Turnabout Farm, Mira Loma, California, in the 1993 National Montadale Sale held in Springfield, Illinois, for \$4100. The record-priced ewe later went on to take championship honors at the California State Fair. The new high-selling price eclipsed the old record of \$4,000 set in 1989.

The top-selling Montadale ram for 1993 also sold in the national sale for \$3,500. This ram, consigned by the Keith Crome family of Paris, Illinois, was purchased by the Wild Apple Hill Farm of Maureen Hess, Hudson, New York.

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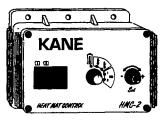
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