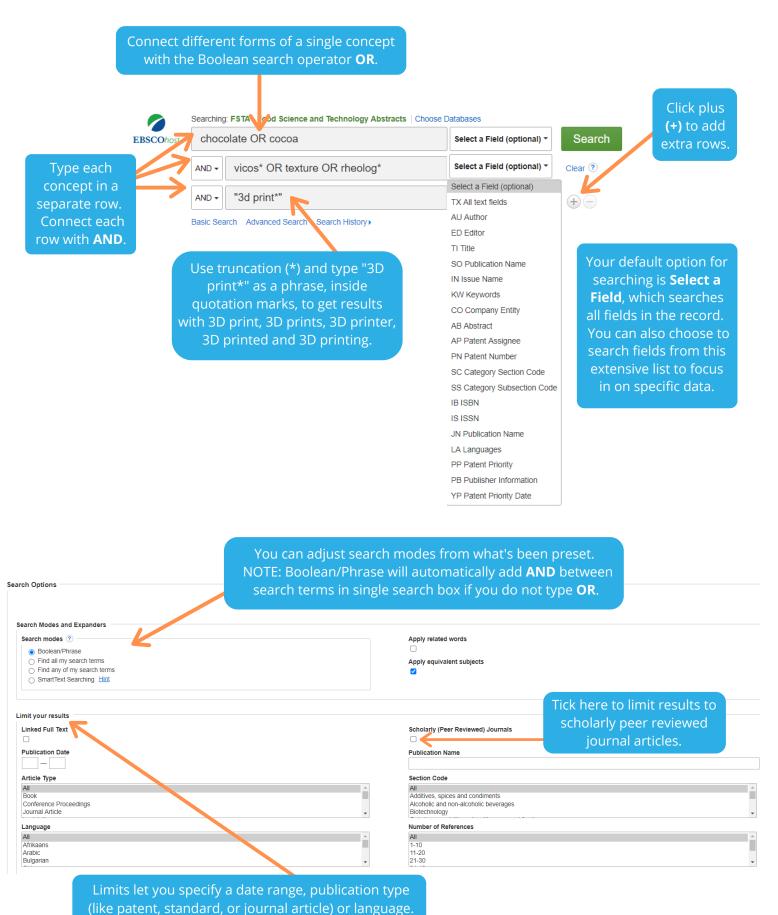
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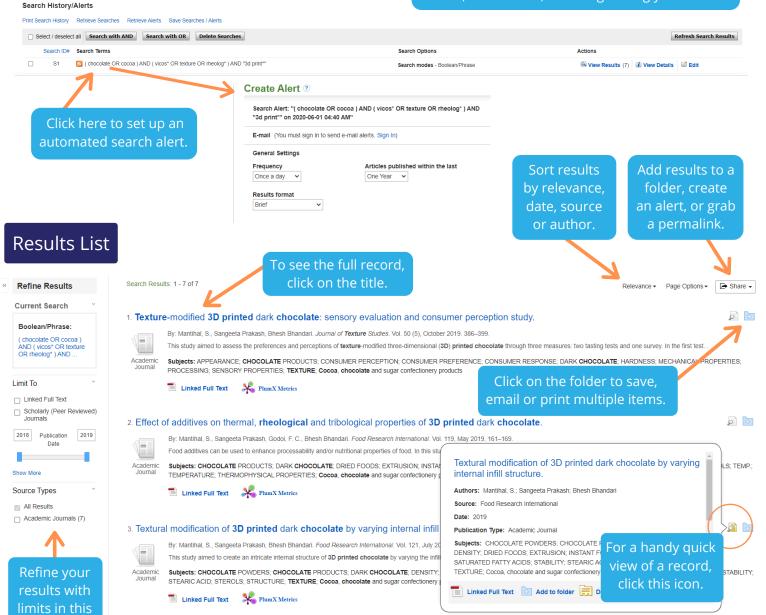


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#### Texture-modified 3D printed dark chocolate: sensory evaluation and consumer perception study.

Source: Journal of Texture Studies; Vol. 50 (5), October 2019; 386–399.

Peer Reviewed: Yes

Date of Publication: October 2019

ISSN: 1745-4603

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Article Type: Journal Article

Abstract: This study aimed to assess the preferences and perceptions of texture-modified three-dimensional (3D) printed chocolate through three measures: two tasting tests and one survey. In the first test, 30 semitrained panelists ranked their overall preference from among the three samples of chocolate printed in a honeycomb patient with inflit percentages (Ps) of 25, 50, and 100%. The panelists ranked the samples based on appearance and hardness. In the second test, the same panelists nominated one preference between a 3D printed sample. (100%) Per and a cast commercial chocolates sample. Findenment has timicated that three was no significant difference in overall preferences of hardness although the panelists significantly preferred the appearance of samples with 25 and 50% over the 100% inflit. Furthermore, three was no significant difference in overall preferences although the panelists significantly preferred the appearance of samples with 25 and 50%, over the 100% inflit. Furthermore, three was no significant difference in overall preferences although the panelists significantly preferred the appearance of samples with 25 and 50%, over the 100% inflit. Furthermore, three was no significant difference in overall preferences although the panelists significantly preferred the appearance of samples with 100% is (34.41.5N). Also, the 3D printed chocolate (printed in 100% is (7) was found to be less hard than that of casted chocolate. In the survey of consumer perceptions, a total of 244 participated and assessed the samples for the intrincate design and novel technology concept through a questionance. With the real separal awareness of 3D printing its chinology among beneficial significant three with the panel awareness of 3D printing its chinology among beneficial to promote this technology in the food industr

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