

8 Appendices

APPENDIX I: Sensory assessment form used by the panellists to score wet, dry and semi-permeable aged eland meat, using a continuous line scale method

protocol for sensory assessment "eland 2021"	box num:	set num:
kód hodnotitele / assessor:	dne: 27.10.2021	

Intenzita vůně hovězího m. (beef aroma intensity)

velmi nízká	velmi vysoká
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Intenzita vůně zvěřiny (game meat aroma intensity)

velmi nízká	velmi vysoká
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Intenzita abnormální vůně (abnormal odour intensity)

very low velmi nízká	very high velmi vysoká
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Křehkost (tenderness)

very low velmi nízká	very high velmi vysoká
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Šťavnatost (juiciness)

very low velmi nízká	very high velmi vysoká
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Vláknitost (fineness)

very low velmi nízká	very high velmi vysoká
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Žvýkatelnost (Chewability)

very low velmi nízká	very high velmi vysoká
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Intenzita chuti hovězího m (beef flavour intensity)

very low velmi nízká	very high velmi vysoká
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Intenzita chuti zvěřiny (game meat flavour intensity)

**very low
velmi
nízká**

**very high
velmi vysoká**

Intenzita abnormální chuti (abnormal flavour intensity)

**very low
velmi
nízká**

**very high
velmi vysoká**

Chut' jater (liver flavour)

**very low
velmi
nízká**

**very high
velmi vysoká**

Chut' kyselá (sour flavour)

**very low
velmi
nízká**

**very high
velmi vysoká**

Chut' oříšková (nutty flavour)

**very low
velmi
nízká**

**very high
velmi vysoká**

Chut' pečeného masa (roasted flavour)

**very low
velmi
nízká**

**very high
velmi vysoká**

Celková přijatelnost (overall acceptance)

**very low
velmi
nízká**

**very high
velmi vysoká**

APPENDIX II: Image of the dry aged untrimmed LL muscle of the common eland meat, at D28 in the controlled chamber



APPENDIX III: Image for the wet aged LL muscle of the common eland meat at D28 in the controlled chamber



APPENDIX IV: Image for the semi-permeable aged LL muscle of the common eland meat at D28 in the controlled chamber

