

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
Intenzita vůně zvěřiny (game meat aroma intensity)			
velmi nízká			velmi vysoká
Intenzita abnormální vůně (abnormal odour intensity)			
very low velmi nízká			very high velmi vysoká
Křehkost (tenderness)			
very low velmi nízká			very high velmi vysoká
Šťavnatost (juiciness)			
very low velmi nízká			very high velmi vysoká
Vláknitost (fineness)			
very low velmi nízká			very high velmi vysoká
Žvýkatelnost (Chewability)			
very low velmi nízká			very high velmi vysoká
Intenzita chuti hovězího m (beef flavour intensity)			
very low velmi nízká			very high velmi vysoká

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

Chuť jater (liver flavour)

very low
velmi
nízká

very high
velmi vysoká

Chuť kyselá (sour flavour)

very low
velmi
nízká

very high
velmi vysoká

Chuť oříšková (nutty flavour)

very low
velmi
nízká

very high
velmi vysoká

Chuť 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

