

F-100

Analysis on the bitterness and astringency of soymilk processed from different soybean cultivars

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The soybean products especially soymilk is getting more and more popular globally nowadays. However, most consumers may not accept the undesirable taste of soymilk described as bitterness and astringency. The influences on the soymilk taste of soyasaponins and other components in soybean were investigated in this research. The soymilk samples processed from 24 soybean cultivars were clustered into three groups depending on the bitterness and astringency sensory evaluation scores of panelists, including 5 at high level (8.83 bitterness and 9.12 astringency on average), 13 at middle level (7.15, 9.03) and 5 at low level (7.11, 6.81). The correlations analysis indicated that the bitterness showed significant positive correlations with the content of soysaponin, protein, phosphorus and potassium, negatively correlated with the content of total sugar. The astringency had perfect positive correlations with the content of saponin, protein, oil and negative correlations with total sugar, sodium. The total variation of soybean compositions was explained 79.70% by first three components in the principal component analysis. Samples in the space map of components scores coordinating PC1 and PC2 assembled like the clusters in principle. The loading plot showed the most important variables were the content of saponin, protein, phosphorus, potassium and sodium. The multiple linear regression equations of bitterness and astringency depending on the constituents highly correlated presented the  $R^2$  respectively of 0.728 and 0.907. It would help to select specific soybean cultivars for less bitter and astringent soymilk or to improve the taste of soymilk by adjusting the compositions of raw materials.