2.

GIDA RENKLENDİRİCİLERİ VE ÖZELLİKLERİ

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1.Giriş

Gıdalar beslenme amacıyla kullanılan ürünlerdir. Eski tarihlerde beslenme sadece besin ihtiyacının karşılanması iken günümüzde beslenme ihtiyacının karşılanmasının ötesine geçmiştir. Ürünlerin görsel ve duyusal açıdan sahip olduğu özellikler tüketici tercihlerini etkilemektedir. Duyusal açıdan kabul edilebilirliği ise çeşitli faktörler etkilemektedir. Bu faktörler arasında, ilk aşamada ürün henüz tadılmadan görsel öğeler ile tercih edilebilirliğinin belirlendiği fiziksel faktörler (şekil vb.) ve renk parametreleri önem kazanmaktadır. İlk aşamada yenme duygusu uyandıran ürün daha sonra tat ve aroma gibi diğer etkenler için değerlendirilebilmektedir. Bu kapsamda, gıdaların tercih edilmesinde bahsi geçen etmenler çok önemli olmaktadır. Öte yandan değişen dünya şartları ve yaşam koşulları nedeniyle işlenmiş ürünlerin tüketiminin yaygınlaşması, tüketicilerde orjinaline yakın ürün tercih etme noktasında arayışlar oluşturmuştur.

Gıdalar işleme ve paketleme süreçlerinde farklı proses basamaklarına tabi tutulmaktadır. Yüksek sıcaklık ve basınç, gerçekleşen kimyasal reaksiyonlar, ilave edilen katkı malzemeleri, ambalajlama süreçleri ve malzemeleri gibi birçok etken gıda ürününün işlendiği andaki renginde zamanla değişime neden olmaktadır. Bu değişim işlenme anında olabileceği gibi depolama süresince de gerçekleşebilmektedir. Üreticiler için öncelikli müdahale, renk ve diğer tüm bozulma

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