

First acceptability trial of a *Catostylus tagi* snack in healthy untrained panellists.

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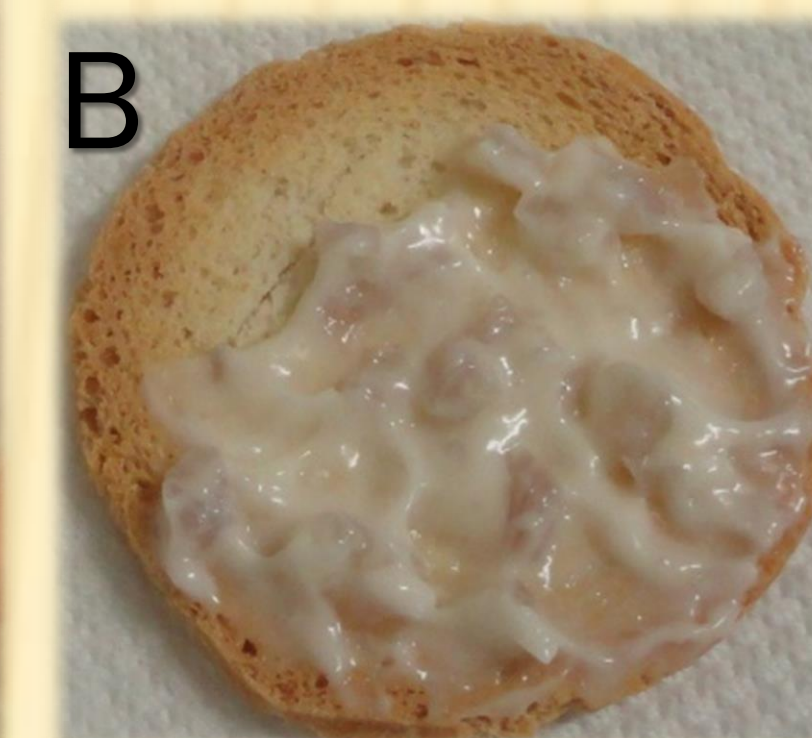
Fig. 1. *Catostylus tagi*. (photo by R. Lisboa).

Introduction. International food monitoring agencies for sustainability have proposed that responsible consumption of seafood should not only respect the abundance and seasonality of species, but also focus on local products that are underutilized [1]. In this sense, the culinary use of the edible *C. tagi* medusa, native of the Tagus and Sado estuaries, could be an effective and innovative contribution (Fig. 1). After being checked for non-allergenicity in allergic patients [2], the assay described herein was conducted in order to initiate studies on the acceptability of snacks in which *C. tagi* is one of the major components.

Materials and Methods. Sample preparation: the jellyfish was treated according to Morais & Raposo [3], prepared as mayonnaise pâté, 15% w/w, and spread on wheat toast or cracker, according to the taster's option (Fig. 2A). The ratio pâté:toast was approximately 50% w/w (Fig. 2B).



Acceptance test: a panel of 21 marine researchers, 10 women and 11 men, mostly in the age group 22-40 years old and a hedonic rating scale, ranged from dislike very much to like very much, was used to assess the overall acceptance of *C. tagi* snack [4].



The experiment was held in Vasco da Gama Aquarium in June 8th 2016 (Fig. 2C).



Fig. 2. A: Snack preparation and weighting. B: Snack aspect. C: Poster of the event.

Results and Discussion. The responses were compiled in figure 3. In summary, 90 % of the responses were distributed in positive acceptance categories ranged from like slightly to like very much. The overall acceptance reported for men was slightly different comparing to women: 55 % of men's responses were reported for the category *like slightly* whereas 70 % of the women responses were distributed between the categories *like moderately* and *like very much*. The light marine flavour was the most appreciated attribute.

Conclusions. Further assays to improve the snack preparation are now in development.

References.

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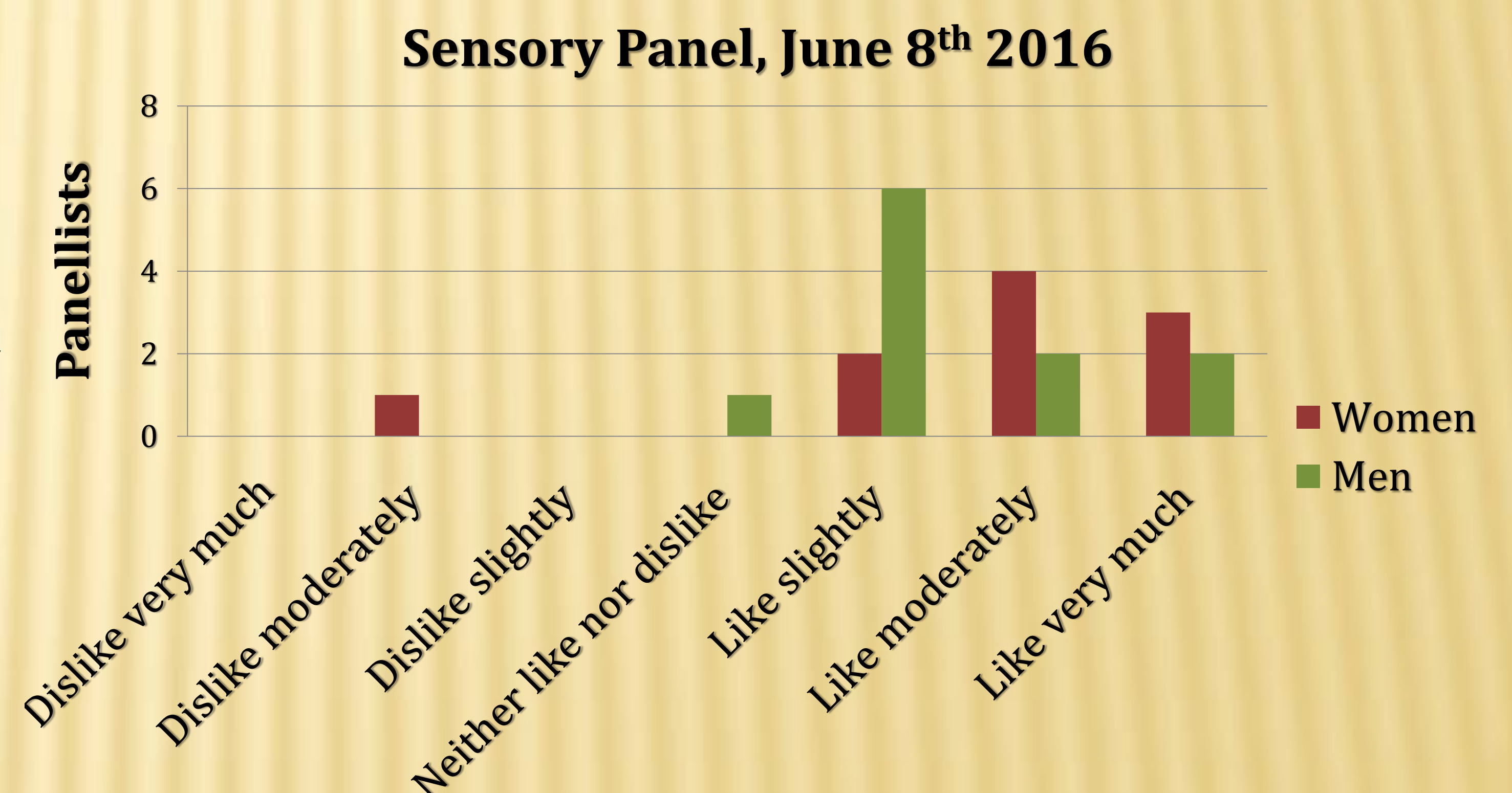


Fig. 3. Results of acceptance test.