

TASTE PROFILING OF CENTELLA ASIATICA BY A TASTE SENSOR

Abstract

A taste sensor was used for organoleptic profiling and quality evaluation of *Centella asiatica* extracts and isolates on the basis of basic tastes i.e., sweet, sour, bitter, salty and umami. The sensor uses an array of electrodes composed of different lipid polymer membranes. The potentiometric data obtained were classified using principal component analysis (PCA) and discriminant function analysis (DFA). A good correlation was obtained between *Centella asiatica* extracts ($r>0.97$) and the salty taste, and isolates ($r>0.94$) and the umami taste. Similar results were obtained from the DFA method.

Author Keywords

Medicinal plants; Organoleptic assessment; Taste profiling; Taste sensor