CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY

journal homepage: **http://chimie-biologie.ubm.ro/carpathian_journal/index.html**

Research article

SENSORIAL EVALUATION OF DIFFERENT TYPES OF LEAF-WRAPPED SILVER POMFRET: A STUDY OF GUJARAT'S TRIBAL COMMUNITIES

Kavi K. Oza[1]✉, Riya H. Patel[1], Shrishti Rajput[1], Shrey Pandya[2], Vinay M. Raole[1]

[1] Department of Botany, Faculty of Science, The Maharaja Sayajirao University of Baroda, Vadodara. Gujarat, India
[2] Department of Statistics, Faculty of Science, The Maharaja Sayajirao University of Baroda, Vadodara. Gujarat, India
✉Corresponding author: E-mail: kavioza3018@gamil.com
ORCID Number: 0000-0002-6102-7878

https://doi.org/10.34302/crpjfst/2025.17.4.16

Article history:
Received:
March 19th, 2025
Accepted:
November 28th, 2025
Published
December 30th, 2025

Keywords
Food Science;
Hedonic scale;
Leaf wrap;
MCA;
Pomfret.

Abstract

This study examined how plant leaf wraps affect steamed fish's sensory qualities, customer preferences, and acceptance. Leaf-wrapped samples were rated on appearance, texture, saltiness, juiciness, and flavour using a hedonic scale. Leaf wrapping considerably affected sensory qualities, with *Musa paradisiaca, Curcuma longa*, and *Tectona grandis* being the most preferred materials because they improved fish look, moisture retention, and flavour. *M. paradisiaca* preserved juiciness, while *C. longa* and *T. grandis* added colour and aroma. *P. betel* was least liked due of its bitter phenolic taste. Flavour, saltiness, and juiciness determined consumer preference, according to MCA. This study shows that plant leaves can be used as biodegradable food wrappers with sensory and environmental benefits. The findings on consumer perceptions of leaf-wrapped fish may affect food sector marketing and product development. Future research should examine fish-leaf constituent, biochemical interactions and their antibacterial effects on food preservation and safety.