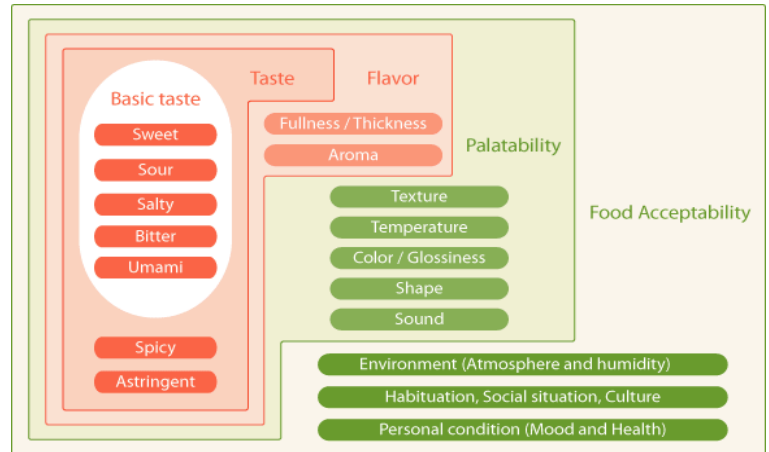


## Sensory Evaluation of Food

- The human analysis of a food's:

O \_\_\_\_\_  
O \_\_\_\_\_  
O \_\_\_\_\_  
O \_\_\_\_\_  
O \_\_\_\_\_

\*\* Used by food scientists to assess how  
\_\_\_\_\_ will respond to  
new products



## Taste Test Panels

- A **taste test panel** evaluates \_\_\_\_\_
- **Trained panelists** discern \_\_\_\_\_ sensory differences, as when developing new products
- **Consumer test panels** help determine products the \_\_\_\_\_ will prefer
  - These \_\_\_\_\_ panelists represent the buying public by
    - \_\_\_\_\_ a new product to one on the market
    - \_\_\_\_\_ new types of products
  - Factors that could sway results must be controlled

## Controlling of Influencing Factors

- **Influence from other testers**
  - Products may be tested by one person at a time or by testers in separate booths to prevent \_\_\_\_\_
  - Panelists receive strict instructions to \_\_\_\_\_ during the evaluation
- **Environmental factors**
  - Light levels in testing rooms are the same
  - Tests take place in a room \_\_\_\_\_ room
  - Testers sip \_\_\_\_\_ between each sample taste to prevent \_\_\_\_\_
  - All product samples are served at the \_\_\_\_\_
- **Psychological biases**
  - Scientists identify samples with \_\_\_\_\_
    - prevent a bias for the lowest number (1) and the letter that starts the alphabet (A)
  - Research indicates tasters can reliably judge \_\_\_\_\_ at one time

Participants fill out an evaluation form, usually using 1 of the following formats:

scoring system form that allows the ranking of the food items

9-Point Hedonic Scale	
9	Like Extremely
8	Like Very Much
7	Like Moderately
6	Like Slightly
5	Neither Like nor Dislike
4	Dislike Slightly
3	Dislike Moderately
2	Dislike Very Much
1	Dislike Extremely

Verbal label form that \_\_\_\_\_ of each food item

Sample code: \_\_\_\_\_

Figure 1 displays five horizontal scales representing sensory attributes of mango juice. Each scale has two endpoints with tick marks and descriptive labels.

- Appearance:** Dark (left) to Light (right).
- Yellow color:** (left) to (right).
- Aroma:** Uncharacteristic (left) to Characteristic (right).
- Flavor:** Uncharacteristic (left) to Characteristic (right).
- Texture/Consistency:** Little (left) to Much (right).

Attributes	Definitions	Standards
Yellow	Sensation produced by the stimulation of the retina by the wavelengths of light rays. Yellow is the characteristic color of mango-juice.	Dark: Whole mango juice diluted in water at the concentration of 40% (v/v) with the addition of 0.6% (p/v) of caramel dye. Light: Whole mango juice diluted in water at the concentration of 5% (v/v).
Aroma of mango juice	Characteristic aroma of volatile substances of mango fruit.	Non-characteristic: whole mango juice stored at the temperature of 55 °C for 24 days and not diluted. Characteristic: Whole mango juice, fresh, not diluted.
Flavor of mango juice	Characteristic flavor produced by volatile substances of mango fruit.	Non-characteristic: whole mango juice, stored at the temperature of 55 °C during 24 days, and diluted in water at the concentration of 40% (v/v). Characteristic: Fresh, whole mango juice, diluted in water at the concentration of 40% (v/v).
Consistency	Represents food thickness in the mouth after being compressed up and down by the movement of the tongue against the palate.	Little: Whole mango juice diluted in water at the concentration of 20% (v/v). Much: Whole mango juice diluted in water at the concentration of 60% (v/v).

Universal form that uses \_\_\_\_\_ to convey how a person feels about the food



Used to answer whether there are any \_\_\_\_\_ between \_\_\_\_\_ types of products.

**TRIANGLE TEST**

In front of you are 3 coded samples. Two are the same and one is different. Evaluate the samples and circle the code of the sample that is **DIFFERENT**. Thank you!

624 801 179

**DUO-TRIO**

In front of you are two coded samples and a reference sample, **R**. One of the coded samples is identical to the reference. Evaluate the samples and circle the code of the sample that is **IDENTICAL** to the reference. Thank you!

R. 574 986