

**GUIDELINES FOR
SENSORY ANALYSIS
IN FOOD PRODUCT
DEVELOPMENT
AND QUALITY
CONTROL
SECOND EDITION**

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Table of Contents

Contributors	xi
Preface	xv
Introduction	xix
Acknowledgements	xxvii
Chapter 1—What Is Sensory Analysis Used for?	1
1.1 Providing Answers to Practical Questions	1
1.2 Specifications and Quality Control	2
1.3 Shelf-Life Studies	3
1.4 Taint Potential	5
1.5 Product Matching	7
1.6 Product Reformulation	8
1.7 Product Mapping	9
1.8 Product Acceptability	11
Chapter 2—The Relationship of Physiology and Psychology to Sensory Analysis	13
2.1 Introduction	13
2.2 What Role Do the Senses Play?	14
2.2.1 Sight	14
2.2.2 Smell	17
2.2.3 Taste	19
2.3 How Do the Senses Interact?	21
2.3.1 Texture	21
2.3.2 Flavor	25
2.4 Thresholds and Sensitivity	27

2.5 Individual Differences	28
2.5.1 The Importance of Individual Differences	28
2.5.2 Gender	29
2.5.3 Age	29
2.5.4 Physiological State	29
2.5.5 Genetics	30
2.5.6 Psychology	30
2.6 Perception—The Link with the Senses	31
2.6.1 How Is Psychology Linked with Physiology?	31
2.7 Which Psychological Factors May Affect Sensory Results?	31
2.7.1 Biases and Errors	31
2.7.2 Personality and Attitude	34
 Chapter 3—How To Use Sensory Analysis To Meet Your Objective	35
3.1 Formulating the Objective	35
3.1.1 The Key Question To Be Answered	35
3.1.2 Understanding the Client's Need	36
3.2 Decisions about Data	36
3.3 Tests Used To Achieve the Objective	41
3.3.1 Discrimination or Difference Tests	41
3.3.1.1 Paired Comparison (Difference) Test	42
3.3.1.2 Duo-Trio Test	42
3.3.1.3 Difference from Control Test	42
3.3.1.4 Triangle Test	43
3.3.1.5 Two-Out-of-Five Test	44
3.3.1.6 Ranking Test	44
3.3.1.7 Magnitude Estimation	45
3.3.2 Descriptive Tests	46
3.3.2.1 Consensus Profiling	46
3.3.2.2 Descriptive Profiling	47
3.3.2.3 Free-Choice Profiling	48
3.3.3 Acceptance Tests	49
3.3.3.1 Hedonic Rating	50

3.3.3.2 Paired Comparison (Preference) Test	51
3.3.3.3 Repeat Paired Comparison (Preference) Test	52
3.3.3.4 Multi-Sample Ranking for Preference	52
3.4 Principles of Questionnaire Design	53
Chapter 4—The Products for Sensory Analysis	59
4.1 The Nature of the Products	59
4.1.1 What Are the Products To Be Assessed?	59
4.1.2 Special Practical Difficulties	62
4.2 The Number of Products	67
4.2.1 How Many Product Types Are There?	67
4.2.2 Is It Necessary To Evaluate Every Product?	68
4.2.3 How Much Product Is Required?	68
4.3 The Assessment of the Products	69
4.3.1 How Is the Product To Be Assessed?	69
4.3.2 What Are the Practical Limits When Preparing Products for Sensory Analysis?	69
4.3.3 How Many Products Should Be Assessed in One Sitting?	70
Chapter 5—Who Are the Right People for Sensory Analysis?	71
5.1 What Type of Person Is Required?	71
5.1.1 Sensory Analyst or Panel Leader	71
5.1.2 Sensory Assessors	72
5.2 Selecting People for Specific Tasks	75
5.2.1 Quality Control	75
5.2.2 Taint Tests	76
5.2.3 Discrimination or Difference Tests	76
5.2.4 Descriptive Tests	76
5.2.5 Acceptance Tests	77
5.3 How Many Assessors?	78

5.4 How To Select Assessors	80
5.4.1 Selection on Ability	80
5.4.2 Criteria for Selection	82
5.5 How To Train Assessors	82
5.5.1 General Training	82
5.5.2 Training For Specific Tasks	83
5.6 Health and Welfare of Assessors	88
5.6.1 Introduction	88
5.6.2 Possible Sources of Risk: The Equipment	89
5.6.3 Possible Sources of Risk: The Products ...	89
5.6.4 Possible Sources of Risk: The Test Environment	90
5.6.5 General Procedures and Protective Facilities	90
5.6.6 Special Procedures within the Test Protocol	91
5.6.7 A Practical Example	91
Chapter 6—Experimental Design and Data Analysis	95
6.1 Experimental Design	95
6.1.1 What Is Experimental Design?	95
6.1.2 What Factors Should Be Taken into Account in the Experimental Design?	97
6.2 Data Analysis	106
6.2.1 What Statistical Methods Are Available?	107
6.2.2 How To Decide If the Data Are Normally Distributed	108
6.2.3 Which Methods Are Appropriate for Discrimination Tests?	109
6.2.4 Which Methods Are Appropriate for Descriptive Tests?	109
6.2.5 Which Methods Are Appropriate for Acceptance Tests?	115
6.2.6 Which Methods Are Appropriate for Relating Data?	117

6.2.7 Hypothesis Testing	119
6.2.8 Points To Consider in Choosing a Statistical Package	120
Chapter 7—Reporting and Recording	121
7.1 Style and Content	121
7.2 Background and Objectives	122
7.3 Methods	123
7.4 Analysis of Data	124
7.5 Presentation of Results	124
7.6 Interpretation and Discussion of Results	126
7.7 Conclusions	126
7.8 Recommendations	126
7.9 Retaining Records	127
Chapter 8—Putting Sensory Analysis into Practice	129
8.1 Resources	129
8.1.1 Are Suitable Equipment and Facilities Available?	129
8.1.2 What Are the Requirements of the Test Area?	129
8.1.3 What Equipment Will Be Needed During Sample Assessment?	131
8.1.4 Will Assessors Be Available for the Test?	131
8.2 Practical Constraints	131
8.2.1 Product Constraints: Availability and Aging	131
8.2.2 Time Constraints	132
8.2.3 Cost Constraints	132
8.3 Organizing The Sensory Test	133
8.4 Assessor Briefing and Motivation	134
8.4.1 Do the Assessors Know What To Do?	134
8.4.2 Do Assessors Receive Feedback on the Test Results?	134
8.4.3 Should Assessors Receive Any Special Incentives or Rewards?	135

8.5 Setting Standards for Sensory Panels	135
8.5.1 Product Standards in Discrimination Testing	136
8.5.2 Standard Products in Descriptive Tests ...	136
8.5.3 Standard Products in Acceptance Tests ...	137
8.6 Monitoring Performance of Assessors and the Panel	137
8.6.1 Monitoring Performance Using Product Standards	138
8.6.2 Comparison with Other Assessors	139
8.6.3 Comparison with Other Panels: Ring Tests	140
Chapter 9—Case History: Specification and Quality Control	143
9.1 Background	143
Question: What Is the Target Specification and How Can It Be Defined?	143
9.2 Method and Approaches	143
9.3 Implementation	144
Chapter 10—Case History: Shelf-Life Studies	145
10.1 Background	145
Question: How Long Can a Product Be Stored before the Sensory Characteristics Change? How Do Products Change with Storage?	145
10.2 Methods and Approaches	145
10.3 Analysis and Presentation of Results	146
Chapter 11—Case History: Taint Investigation	149
11.1 Background	149
11.2 Methods	150
11.3 Results	150
Chapter 12—Case History: Taint Prevention	153
12.1 Background	153
12.2 Methods	153
12.3 Results	154

Chapter 13—Case History: Mapping of Coffee Products	157
13.1 Introduction	157
13.2 Aims	157
13.3 Descriptive Analysis of Coffee	158
13.4 Implications for Product Matching/ Mapping	162
13.5 Consumer Preferences for Coffee	163
13.6 Relating Consumer Preferences to Sensory Attributes	166
13.7 Implications for Product Matching/ Mapping	167
 Chapter 14—Case History: Quality Control in Product Batching	 169
14.1 Background	169
14.2 Methods and Approaches	169
14.3 Recommendations	170
 Chapter 15—Case History: Graphical Methods for Monitoring Profile Panel Performance	 171
15.1 Introduction	171
15.2 Methods and Results	171
Plot of Assessor $\times$ Product Interaction	172
Plot of Replicate $\times$ Product Interaction Plot for an Individual Assessor	173
15.3 Conclusions	174
 Appendixes	 177
Appendix A—Some Useful Tables for Sensory Tests	 177
Appendix B—Glossary of Terms Used in Sensory Analysis	 181
Appendix C—Some Useful Contacts	189
 Bibliography	 195
Index	201