

Access Free Sensory
Evaluation As A Tool In
Determining Acceptability

Sensory Evaluation As A Tool In Determining Acceptability

Sensory evaluation is

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applied in very diverse
and sometimes unexpected
sectors. Nonfood Sensory
Practices aims to show
how sensory
professionals from
sectors other than food

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have embraced sensory evaluation methods for product development and communication of their products' sensory properties. This book is thus intended as a first

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assessment of what is happening in nonfood sectors. It will open perspectives to those sensory professionals who wish to apply and adapt their expertise in

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food sensory science to other types of products, as well as to those working in nonfood sectors but with lesser background in sensory evaluation. Many nonfood

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products are
intrinsically complex.
They can be used in
diverse ways, often in
strong interaction with
context and – unlike
food – over several

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hours, days or months.
This book shows how
sensory professionals
have adapted to these
specificities, not to
mention specific needs
in terms of panel

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management and different ways to deal with consumers, users, customers or even sometimes with patients. First chapters present general methodological

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principles that will allow readers to fully apprehend the use of sensory practices. Then, contributions from many professionals in nonfood sectors will help to

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realize and promote the potential added value of sensory evaluation to their own field of application. Presents methodological specificities and

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solutions for the
sensory evaluation of
non-food products
Includes case studies
that help readers
understand how to adapt
food-centric sensory

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methods developed for
non-food applications
Triggers new ideas and
further useful
developments for the
sensory evaluation of
food products and the

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study of food-related
consumer behaviors

The sensory properties
of foods are the most
important reason people
eat the foods they eat.

What those properties

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are and how we best
measure those properties
are critical to
understanding food and
eating behavior.

Appearance, flavor,
texture, and even the

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sounds of food can impart a desire to eat or cause us to dismiss the food as unappetizing, stale, or even inappropriate from a cultural standpoint.

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This Special Issue focuses on how sensory properties are measured, the specific sensory properties of various foods, and consumer behavior related to

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which properties might be most important in certain situations and how consumers use sensory attributes to make decisions about what they will eat. This

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Special Issue contains
both research papers and
review articles.

The fifth edition of a
bestseller, this book
covers all phases of
performing sensory

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evaluation studies, from listing the steps involved in a sensory evaluation project to presenting advanced statistical methods. The new edition has

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undergone a comprehensive reorganization, revision, and updating. The organization is more intuitive, statistical methods are adapted to a

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more basic consumer methodology, the material is rearranged to reflect the advances of internet testing, and new time intensity testing methods (TDS,

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TOS, progressive
profiling, Time
Intensity Multi-
Evaluation) have been
added to the descriptive
analysis chapters.

Sensory Evaluation as a

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Tool in Product
Development

The Sensory Evaluation
of Dairy Products

The Oxford Companion to
Beer

Encyclopedia of Dairy

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Sciences

Methodologies and
Applications

*This book is a practical
guide to sensory
evaluation methods and
techniques in the food,*

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*cosmetic and household
product industries. It
explains the suitability
of different testing
methods for different
situations and offers step-
by-step instructions on*

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how to perform the various types of tests. Covering a broad range of food and non-food product applications, the book is designed to be used as a practical reference in the

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testing environment; a training manual for new recruits into sensory science, and a course book for students undertaking industrial training or academic study.

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Sensory Evaluation of Food: Statistical Methods and Procedure covers all of the basic techniques of sensory testing, from simple discrimination tests to home use

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*placements for consumers.
Providing a practical
guide to how tests are
conducted, the book
explores the fundamental
psychological and
statistical theories that*

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form the basis and rationale for sensory test design. It also demonstrates how statistics used in sensory evaluation can be applied in integrated applications

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*in the context of
appropriate sensory
methods, as well as in
stand-alone material in
appendices. Offering a
balanced view of diverse
approaches, this is an*

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*essential guide for
industry professionals and
students.*

*Understanding what the
consumer wants and will
accept are two of the most
significant hurdles faced*

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by anyone in new product development. Whether the concern is the proper mouth-feel of a potato chip, the sense of "freshness" evoked by a chewing gum, or the weight

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*and texture of a cosmetic,
if the consumer doesn't
find the product
acceptable, it won't sell.
Sensory evaluation testing
is the process that
establishes the consumer*

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acceptability of a product. It can help identify issues before general production is begun and potentially bring to light issues that hadn't previously been

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considered a factor in the success of the project. Emphasizes the importance of a scientific sensory methodology used to measure and understand consumer perception

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*Illustrates the importance
of planning, managing, and
communicating product
sensory information in a
way that is actionable to
developers and marketers
Presents demonstrated*

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*methods for test
selection, application and
measurement, and testing
with the right consumer,
including more typical
usage environments
Includes worked examples*

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*for interpreting and
displaying results
Cheese Problems Solved
Sensory evaluation
techniques
Analysis of Sensory
Properties in Foods*

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*Intelligent Sensory
Evaluation*

Plant Protein Foods

Sensory testing and measurement are the main functions of sensory analysis.

In recent years, the sensory and consumer field has evolved to include

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both difference testing and similarity testing, and new sensory discrimination methods such as the tetrads have received more attention in the literature. This second edition of *Sensory Discrimination Tests and Measurements* is updated throughout

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and responds to these changes and includes: A wide range of sensory measurements: Measurements of sensory effect (d' , R^2 index and Gini index); Measurements of performance of trained sensory panel (Intraclass correlation coefficients and

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Cronbach's coefficient alpha);
Measurements of relative importance
of correlated sensory and consumer
attributes (drivers of consumer liking
or purchase intent); Measurements of
consumer emotions and
psychographics; Measurements of

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time-intensity; Measurements of sensory thresholds; Measurements of sensory risk with negative sensory effects (Benchmark Dose, BMD, methodology) Measurements of sensory shelf life (SSL). A balanced introduction of sensory discrimination

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tests including difference tests and similarity tests. Bayesian approach to sensory discrimination tests. Modified and multiple-sample discrimination tests. Replicated discrimination tests using the beta-binomial (BB), corrected beta-binomial (CBB), and

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Dirichlet-multinomial (DM) models. Sensory discrimination methods including the tetrads and the $[M+N]$. R and S-Plus codes for all the measurements and tests introduced in the book. Mainly intended for researchers and practitioners in the

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sensory and consumer field, the book is a useful reference for modern sensory analysis and consumer research, especially for sensometrics.

The field of sensory evaluation has matured in the last half century to become a recognized discipline in the

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food and consumer sciences and an important part of the foods and consumer products industries. Sensory professionals enjoy widespread recognition for the important services they provide in new product development, basic research, ingredient

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and process modification, cost reduction, quality maintenance, and product optimization. These services enhance the informational support for management decisions, lowering the risk that accompanies the decision-making process. From the consumers'

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perspective, a sensory testing program in a food or consumer products company helps ensure that products reach the market with not only good concepts but also with desirable sensory attributes that meet their expectations. Sensory professionals

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have advanced well beyond the stage when they were simply called on to execute "taste" tests and to provide statistical summaries of results. They are now frequently asked to participate in the decision process itself, to draw reasoned conclusions based on data,

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and to make recommendations. They are also expected to be well versed in an increasingly sophisticated battery of test methods and statistical procedures, including multivariate analyses. As always, sensory professionals also need to understand people, for people are the

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measuring instruments that provide the basic sensory data. People are notoriously variable and difficult to calibrate, presenting the sensory specialist with many additional XV xvi PREFACE measurement problems that are not present in instrumental

Access Free Sensory Evaluation As A Tool In Determining Acceptability methods.

Dairy Science includes the study of milk and milk-derived food products, examining the biological, chemical, physical, and microbiological aspects of milk itself as well as the technological (processing) aspects of

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the transformation of milk into its various consumer products, including beverages, fermented products, concentrated and dried products, butter and ice cream. This new edition includes information on the possible impact of genetic modification of dairy

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animals, safety concerns of raw milk and raw milk products, peptides in milk, dairy-based allergies, packaging and shelf-life and other topics of importance and interest to those in dairy research and industry. Fully reviewed, revised and updated with the

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latest developments in Dairy Science
Full color inserts in each volume
illustrate key concepts Extended index
for easily locating information
Sensory Evaluation Practices
Physical Requirement Guidelines for
Sensory Evaluation Laboratories

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Sensory Evaluation

Sensory Evaluation in Quality Control

Sensory Evaluation Techniques, Fifth
Edition

Sensory Evaluation Practices

examines the principles and practices
of sensory evaluation. It describes

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methods and procedures for the analysis of results from sensory tests; explains the reasons for selecting a particular procedure or test method; and discusses the organization and operation of a testing program, the design of a test facility, and the interpretation of results. Comprised of

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three parts encompassing nine chapters, this volume begins with an overview of sensory evaluation: what it does; how, where, and for whom; and its origin in physiology and psychology. It then discusses measurement, psychological errors in testing, statistics, test strategy, and

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experimental design. The reader is also introduced to the discrimination, descriptive, and affective methods of testing, along with the criteria used to select a specific method, procedures for data analysis, and the communication of actionable results. The book concludes by looking at

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problems where sensory evaluation is applicable, including correlation of instrumental and sensory data, measurement of perceived efficacy, storage testing, and product optimization. This book is a valuable resource for sensory professionals, product development and production

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specialists, research directors, technical managers, and professionals involved in marketing, marketing research, and advertising.

Principles of Sensory Evaluation of Food covers the concepts of sensory physiology and the psychology of perception. This book is composed of

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11 chapters that specifically consider the significance of these concepts in food sensory analysis. After providing a brief introduction to problems related to sensory evaluation in food industry, this book goes on examining the physiology and psychology of the senses. The succeeding chapters

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survey the status of methodology and appropriate statistical analyses of the results. These topics are followed by discussions on the problems of measuring consumer acceptance. Food acceptance and preference depend on human sensory responses. The remaining chapters describe the

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relationship between sensory characteristics and various physical and chemical properties of foods. This book will prove useful to food scientists and researchers.

Sensory Evaluation Practices, Fifth Edition, presents the latest developments and methods of sensory

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evaluation, including those on the front end of innovation, consumer acceptance/preference, multivariate statistical analysis, discrimination testing, descriptive analysis, sensory claims substantiation for advertising, and information management. Additionally, related social

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psychological methods, such as laddering, design thinking, emotional profiling, and applications of qualitative and consumer co-creation and immersive techniques are explored. This book will be an ideal reference for sensory professionals, technical managers, product specialists and

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research directors in the food, beverage, cosmetics, and other consumer products industries of all sizes. Emphasizes the importance of scientific sensory methodology used to measure and understand consumer perception Illustrates the importance of planning, managing and

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communicating product sensory information in a way that is actionable to developers, marketers and legal counsel Presents how sensory science is becoming more influential at the front end of innovation Discusses measurement, the design of experiments, and how to understand

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key sensory drivers that most influence consumers Explores the global nature of products and how companies can benefit by having fundamental training programs in sensory and consumer science Contains demonstrated methods for test selection, application and

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measurement, and testing with the right consumer, including more typical usage environments Includes worked examples for interpreting and displaying results Features a new chapter on how to get your research published

Sensory Evaluation of Food

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Basic Principle of Sensory Evaluation

Laboratory Exercises for Sensory
Evaluation

Statistical Methods and Procedures

The Sensory Evaluation of Dairy
Products, Second Edition is for all who
seek a book entirely devoted to

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sensory evaluation of dairy products and modern applications of the science. It is an excellent scientific reference for training in dairy product evaluation and is a practical guide to the preparation of samples for sensory evaluation. The book contains updates of the original text of the well-received

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first edition, as well as brand new material. This unique book is designed for professionals involved in many aspects of dairy production, including academic teaching and research, processing, quality assurance, product development and marketing. It is an invaluable tool for those who compete

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in the annual Collegiate Dairy Product Evaluation Contest.

In today's industrial companies, sensory evaluation is widely used in quality inspection of products, in marketing study and in many other fields such as risk evaluation, investment evaluation and safety

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evaluation. This book collects a number of representative methods on sensory evaluation. The book reports recent research results and provides a state of the art on intelligent techniques-based sensory evaluation in industrial applications. The focus is especially on theoretical/analytical

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solutions to the problems of real interest in intelligent techniques with applications to engineers and managers of different industrial departments such as production, quality inspection, product design and development and marketing. This book addresses an important, but

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so far neglected, topic: the application of sensory evaluation to quality control. Although several articles have been published that have discussed concepts of quality control/sensory evaluation (QC/sensory) programs, Sensory Evaluation in Quality Control is the first publication that addresses

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this topic in a comprehensive and practical way. This book is comprehensive, in that it presents the sensory and statistical information that is needed to design and implement several types of QCfsensory programs at the plant level. The book is practical, in that it provides a step-by-

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step description of the complete process to implement such programs, and it illustrates this process through real examples encountered by various consumer products companies (e. g. , foods, personal care products, paper products). With this practical information, sensory and quality

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professionals can design and implement sound QC/sensory programs at the plant level. This book was developed to provide the sensory and quality professional with an overview and guide to apply, in a production facility, the unique techniques that are used to measure

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sensory responses. Therefore, the book is intended for QC and/or R&D personnel (e. g. , sensory managers and analysts, and quality professionals) in charge of implementing an in-plant program, as well as for the plant management and plant technical personnel (sensory coordinator and

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quality professionals) who are ultimately responsible for the routine operation of the established program. Sensometrics in Sensory Evaluation How to Sense Successful Products Guidelines for Sensory Analysis in Food Product Development and Quality Control

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Sensory Evaluation of Sound
ASTM Manual on Consumer Sensory
Evaluation

Sensory analysis is not new to the food industry, but its application as a basic tool in food product development and quality control has not been given the

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recognition and acceptance it deserves.

This, we believe, is largely due to the lack of understanding about what sensory analysis can offer in product research, development and marketing, and a fear that the discipline is 'too scientific' to be practical. To some

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extent, sensory scientists have perpetuated this fear with a failure to recognize the constraints of industry in implementing sensory testing procedures. These guidelines are an attempt to redress the balance. Of course, product 'tasting' is carried out

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in every food company: it may be the morning tasting session by the managing director, competitor comparisons by the marketeers, tasting by a product 'expert' giving a quality opinion, comparison of new recipes from the product development kitchen,

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or on-line checking during production. Most relevant, though, is that the people responsible for the tasting session should know why the work is being done, and fully realize that if it is not done well, then the results and conclusions drawn, and their

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implications, are likely to be misleading. If, through the production of these guidelines, we have influenced some people sufficiently for them to re-evaluate what they are doing, and why, we believe our efforts have been worthwhile.

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In defining sensory properties of products, descriptive techniques that utilize trained panels are used. Arthur D. Little, Inc. pioneered a descriptive technique in the 1950's known as the "Flavor Profile" that laid the foundation for the development of

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*current descriptive techniques used
today in academia and industry.*

*Several collections of published papers
are reprinted in this book. The main
areas covered include dairy products,
meats, alcoholic beverages, textile
materials and general applications. In*

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addition, Dr. Gacula has prepared 40 pages of new text material on (1) Descriptive Sensory Analysis Methods, and (2) Computer Software. Methods for statistical systems (SAS) computer programs are provided

Sensory Evaluation of Sound provides

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a detailed review of the latest sensory evaluation techniques, specifically applied to the evaluation of sound and audio. This three-part book commences with an introduction to the fundamental role of sound and hearing, which is followed by an

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*overview of sensory evaluation
methods and associated univariate and
multivariate statistical analysis
techniques. The final part of the book
provides several chapters with concrete
real-world applications of sensory
evaluation ranging from*

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telecommunications, hearing aids design and binaural sound, via the latest research in concert hall acoustics through to audio-visual interaction. Aimed at the engineer, researcher, university student or manager the book gives insight into the

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advanced methods for the sensory evaluation with many application examples. Introduces the fundamental of hearing and the value of sound Provides a firm theoretical basis for advanced techniques in sensory evaluation of sound that are then

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*illustrated with concrete examples
from university research through to
industrial product development
Includes chapters on sensory
evaluation practices and methods as
well as univariate and multivariate
statistical analysis Six application*

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*chapters covering a wide range of
concrete sensory evaluation study
examples including insight into audio-
visual assessment Includes data
analysis with several associated
downloadable datasets Provides
extensive references to the existing*

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*research literature, text books and
standards*
*Descriptvie Sensory Analysis in
Practice*
Nonfood Sensory Practices
*Beckett's Industrial Chocolate
Manufacture and Use*

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*Manual on Descriptive Analysis
Testing for Sensory Evaluation
Descriptive Analysis in Sensory
Evaluation*

*Sensory Evaluation as a Tool in
Product Development Sensory
Evaluation Practices Elsevier*

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A great need exists for valuable information on factors affecting the quality of animal related products. The second edition of Handbook of Meat, Poultry and Seafood Quality, focuses exclusively on quality aspects of products of animal origin,

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indepth discussions and recent developments in beef, pork, poultry, and seafood quality, updated sensory evaluation of different meatproducts, revised microbiological aspects of different meatproducts. Also, included are

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*new chapters on packaging,
new chapters and discussion of fresh
and frozen products, new aspects of
shelf life and recent developments in
research of meat tainting. This
second edition is a single source
for up-to-date and key information*

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on all aspects of quality

parameters of muscle foods is a must have. The reader will have at hand in one focused volume covering key information on muscle foods quality.

*16.3 Relative Merits of Time-
Dependent Measures of Perception*

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-- 16.4 *Complementary use of Time-
Dependent and Single-point
Measures of Perception* -- 16.5
*Current Developments in Time-
Dependent Measures of Perception*
-- 16.6 *The Future* -- 16.7
Conclusion -- *References* -- *Index* --

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A Practical Handbook

Time-Dependent Measures of

Perception in Sensory Evaluation

Principles of Sensory Evaluation of

Food

Handbook of Fermented Meat and

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Poultry

*Handbook of Meat, Poultry and
Seafood Quality*

**Regular consumption of
plant-based protein
foods instead of animal-
based protein foods**

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reduces the risk factors for cardiovascular diseases, diabetes and certain cancers. Apart from human health, the adverse effects to the environment due to the

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production of protein is much higher for animal sources than plant sources. Greenhouse gas emissions from the production of one pound of lamb meat, for

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example, are thirty
times higher than one
pound of lentils. As
consumers are
increasingly aware of
personal health and
environmental impact of

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food production, the demand for plant protein foods is increasing globally. This trend has prompted several large-scale collaborative research projects on

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plant-based protein
products supported by
the industry and
governmental agencies.
Several established
multinational meat
companies have started

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adding plant-protein
product lines to meet
the current demand. This
book presents the first
comprehensive
compilation of
literature on plant-

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based protein foods.

Chapters cover protein
extraction technologies
from plants, comparison
of amino acid profiles
of plant- and animal-
based proteins,

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approaches to product development for plant-based protein products, health benefits of plant-based protein foods, market opportunities, and future challenges.

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Plant Protein Foods is an essential reference for consumers, students, researchers, food manufacturers and other stakeholders interested in this domain.

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The field of sensory science has grown exponentially since the publication of the previous version of this work. Fifteen years ago the journal Food Quality

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and Preference was

fairly new. Now it holds
an eminent position as a
venue for research on
sensory test methods
(among many other
topics). Hundreds of

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articles relevant to
sensory testing have
appeared in that and in
other journals such as
the Journal of Sensory
Studies. Knowledge of
the intricate cellular

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processes in

chemoreception, as well
as their genetic basis,
has undergone nothing
less than a revolution,
culminating in the award
of the Nobel Prize to

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Buck and Axel in 2004

**for their discovery of
the olfactory receptor
gene super family.**

**Advances in statistical
methodology have
accelerated as well.**

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Sensometrics meetings are now vigorous and well-attended annual events. Ideas like Thurstonian modeling were not widely embraced 15 years ago, but now

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seem to be part of the
everyday thought process
of many sensory
scientists. And yet,
some things stay the
same. Sensory testing
will always involve

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human participants.

Humans are tough
measuring instruments to
work with. They come
with varying degrees of
acumen, training,
experiences, differing

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genetic equipment,
sensory capabilities,
and of course, different
preferences. Human
foibles and their
associated error
variance will continue

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to place a limitation on
sensory tests and
actionable results.

Reducing, controlling,
partitioning, and
explaining error
variance are all at the

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heart of good test
methods and practices.
Cheese is a unique food
product which requires a
significant amount of
scientific knowledge to
be produced

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successfully. However,
due to the many, complex
and interrelated changes
which occur during
cheese manufacture and
ripening, it is still
not possible to

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guarantee the production
of premium quality
cheese. Written by an
international team of
renowned contributors,
Cheese problems solved
provides responses to

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over 200 of the most frequently asked questions about cheese and the cheese-making process, in a unique and practical question-and-answer format. Opening

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chapters concentrate on queries regarding the preparation of cheese milk, the conversion of milk to curd, the ripening process, pathogens, cheese

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analysis and nutritional
aspects of cheese
amongst other issues.
The latter half of the
book discusses
particular types of
cheeses such as Cheddar,

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Grana-type cheeses,
Mozzarella, Dutch-type,
Swiss and Blue cheeses,
to name but a few.
Edited by a leading
expert and with
contributions from

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**specialists within the
field, Cheese problems
solved is an essential
reference and problem
solving manual for
professionals and
trainees in the cheese**

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**industry. Provides
responses to over 200 of
the most frequently
asked questions about
cheese and the cheese-
making process An
essential reference and**

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problem solving manual
for professionals and
trainees in the cheese
industry Benefit from
the knowledge of leading
specialists in the field
Consumer and Sensory

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Evaluation As A Tool In
Determining Acceptability

Evaluation Techniques

Sensory Evaluation

Techniques, Fourth

Edition

Sensory Evaluation of

Diesel Exhaust Odors

Sensory Discrimination

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Evaluation As A Tool In
Determining Acceptability
Tests and Measurements

**Sensory Evaluation of
Appearance of Materials**

Laboratory exercises are a necessary part of science education. They enable students to better understand the principles discussed in lectures, and provide them

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with hands-on experience of the practical aspects of scientific research. The purpose of this book is to provide students and instructors with a time-tested set of lab exercises that illustrate the common sensory tests and/or sensory principles used in evaluation of foods, beverages and consumer products. The appendices will

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also include a set of simple problem sets that can be used to teach and reinforce basic statistical tests. Approximately twenty years ago the Sensory Evaluation Division of the Institute of Food Technologists sponsored the preparation of a set of exercises titled “ Guidelines for Laboratory Exercises for a Course in

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Sensory Evaluation of Foods, ” edited by one of the co-authors (Heymann). This book will provide additional materials from the second author (Lawless), as well as other instructors, in a uniform format that can be easily adopted for course use. Most importantly, the lab exercises will complement the flagship textbook in the

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field, Sensory Evaluation of Foods: Principles and Practices, 2E, also by Lawless and Heymann and published by Springer. Possible course adoption of the main text along with the lab manual should enhance the sales of these materials.

The pillars of good consumer and sensory

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studies -- Sensory profile of a product :
mapping internal sensory properties -- The
foundations of consumer evaluation --
Study plans and strategy : sustainable
short, mid and long-term vision -- Real-life
anticipation with market factors : concept,
price, brand, market channel -- Internal
studies versus sub-contracting

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From listing the steps involved in a sensory evaluation project to presenting advanced statistical methods, Sensory Evaluation Techniques, Fourth Edition covers all phases of sensory evaluation. Like its bestselling predecessors, this edition continues to detail all sensory tests currently in use, to promote the effective

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employment of these tests, and to describe major sensory evaluation practices. The expert authors have updated and added many areas in this informative guide. New to this edition are expanded chapters on qualitative and quantitative consumer research and the Spectrum™ method of descriptive sensory analysis that now

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contains full descriptive lexicons for numerous products, such as cheese, mayonnaise, spaghetti sauce, white bread, cookies, and toothpaste. Also new in this chapter is a set of revised flavor intensity scales for crispness, juiciness, and some common aromatics. The book now includes an overview of Thurstonian

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scaling that examines the decision processes employed by assessors during their evaluations of products. Another addition is a detailed discussion of data-relationship techniques, which link data from diverse sources that are collected on the same set of examples. With numerous examples and sample tests, Sensory

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Evaluation Techniques, Fourth Edition remains an essential resource that illustrates the development of sensory perception testing.

Principles and Practices

A comprehensive review of the techniques and applications of descriptive analysis Sensory

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evaluation is a scientific discipline used to evoke, measure, analyse and interpret responses to products perceived through the senses of sight, smell, touch, taste and hearing. It is used to reveal insights into the ways in which sensory properties drive

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consumer acceptance and behaviour, and to design products that best deliver what the consumer wants. Descriptive analysis is one of the most sophisticated, flexible and widely used tools in the field of sensory analysis. It enables objective

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description of the nature and magnitude of sensory characteristics for use in consumer-driven product design, manufacture and communication. Descriptive Analysis in Sensory Evaluation provides a comprehensive overview of a

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wide range of traditional and recently-developed descriptive techniques, including history, theory, practical considerations, statistical analysis, applications, case studies and future directions. This important reference, written by academic

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and industrial sensory scientist, traces the evolution of descriptive analysis, and addresses general considerations, including panel set-up, training, monitoring and performance; psychological factors relevant to assessment; and statistical analysis.

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Descriptive Analysis in Sensory Evaluation is a valuable resource for sensory professionals working in academia and industry, including sensory scientists, practitioners, trainers and students, and industry-based researchers in quality assurance,

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*research and development, and
marketing.*

*Revised edition of: Industrial
chocolate manufacture and use /
edited by Stephen T. Beckett.
2009.*

*"Features more than 1,100 A-Z
entries written by 166 of the*

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*world's most prominent beer
experts"--Provided by publisher.*