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Sensory evaluation and analysis of food products and packaging from SGS measure and interpret the responses of humans based upon sight, smell, touch, taste and hearing. The sensory evaluation of food is becoming an important aspect of new product development and marketing, since it offers insights into both consumer behavior and quality assurance. Our food sensory analysis services include consumer sensory testing for product development, as well as sensory assessment of food quality and taste.

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The book will also be an essential reference for industrial practitioners. "It covers the entire spectrum of sensory analysis. I have read many books on this intriguing subject, but this is the Rolls-Royce." - Aubrey Parsons, governing council member, International Union for Food Science and Technology

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Sensory analysis takes us past this first response, examining how the food's properties stimulate each of our senses through: the appearance of food – using sight, hearing and touch the flavour of food – using smell and taste the odour of food – using smell.

Food sensory analysis and testing at Campden BRI

The sensory analysis of food is an interdisciplinary scientific discipline encompassing the description, measurement and interpretation of product characteristics that can be perceived by human sensory organs. Here, the human being serves as a measuring instrument, comparable to other laboratory apparatus.

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Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program, or researching sensory QC. Key Features Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing

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