

CONSUMER SENSORY TESTING FOR PRODUCT DEVELOPMENT

Anna V. A. Resurreccion



AN ASPEN PUBLICATION

Consumer Sensory Testing For Product Development

Chapman Hall Food Science

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Consumer Sensory Testing for Product Development Anna V. A. Resurreccion, 1998 Consumer Sensory Testing for Product Development was written as a reference book for beginning sensory scientists food industry technical personnel university and government researchers involved in product quality evaluations consumer affective tests and product research and development and individuals involved in consumer and market research Jacket **Consumer-Led Food Product Development** Hal MacFie, 2007-06-30 Consumer acceptance is the key to successful food products It is vital therefore that product development strategies are consumer led for food products to be well received Consumer led food product development presents an up to date review of the latest scientific research and methods in this important area Part one gives the reader a general introduction to factors affecting consumer food choice Chapters explore issues such as sensory perception culture ethics attitudes towards innovation and psychobiological mechanisms Part two analyses methods to understand consumers food related attitudes and how these methods can be effectively used covering techniques such as means end chains and the food related lifestyle approach The final part of the book addresses a wide variety of methods used for consumer led product development Opportunity identification concept development difference testing and preference trials are discussed as well as the use of techniques such as just about right scales and partial least squares methods Written by an array of international experts Consumer led food product development is an essential reference for product developers in the food industry Introduces the factors affecting consumer food choice Explores issues such as sensory perception culture and ethics Analyses methods to understand food related attitudes **Sensory and Consumer Research in Food Product Design and Development** Howard R. Moskowitz, Jacqueline H. Beckley, Anna V. A. Resurreccion, 2012-04-03 During the past thirty years companies have recognized the consumer as the key driver for business and product success This recognition has in turn generated its own drivers sensory analysis and marketing research leading first to a culture promoting the expert and then evolving into the systematic acquisition of consumer relevant information to build businesses Sensory and Consumer Research in Food Product Design and Development is the first book to present from the business viewpoint the critical issues faced by business leaders from both the research development and business development perspective This popular volume now in an updated and expanded second edition presents a unique perspective afforded by the author team of Moskowitz Beckley and Resurreccion three leading practitioners in the field who each possess both academic and business acumen Newcomers to the field will be introduced to systematic experimentation at the very early stages to newly emerging methods for data acquisition knowledge development and to points of view employed by successful food and beverage companies The advanced reader will find new ideas backed up by illustrative case histories to provide another perspective on commonly encountered problems and their practical solutions This book is aimed at professionals in all sectors of the food and beverage industry Sensory and Consumer Research in Food Product Design and Development is especially important for those

business and research professionals involved in the early stages of product development where business opportunity is often the greatest *A Handbook for Sensory and Consumer-Driven New Product Development* Maurice O'Sullivan, 2016-09-16

A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods difference descriptive and affective as well as taking a novel approach to product development and the use of new methods and recent innovations This book investigates the use of these established and new sensory methods particularly hedonic methods coupled with descriptive methods traditional and rapid through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner The first part of the book covers the sensory methods which are used by sensory scientists and product developers including established and new and innovative methods The second section investigates the product development process and how the application of sensory analysis instrumental methods and multivariate data analysis can improve new product development including packaging optimization and shelf life The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy Meat Confectionary Bakery and Beverage alcoholic and non alcoholic and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages The book is written to be of value to new product development researchers working in large corporations SMEs micro small or medium sized enterprises as well as being accessible to the novice starting up their own business The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market Sensory testing is critical for new product development optimization ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor's products Presents novel and effective sensory based methods for new product development two related fields that are often covered separately Provides accessible useful guidance to the new product developer working in a large multi national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

Statistical Methods for Food Science John A. Bower, 2013-06-21 The recording and analysis of food data are becoming increasingly sophisticated Consequently the food scientist in industry or at study faces the task of using and understanding statistical methods Statistics is often viewed as a difficult subject and is often avoided because of its complexity and a lack of specific application to the requirements of food science This situation is changing there is now much material on multivariate applications for the more advanced reader but a case exists for a univariate approach aimed at the non statistician This second edition of *Statistical Methods for Food Science* provides a source text on accessible statistical procedures for the food scientist and is aimed at professionals and students in food laboratories where analytical instrumental and sensory data are

gathered and require some form of summary and analysis before interpretation. It is suitable for the food analyst, the sensory scientist, and the product developer and others who work in food-related disciplines involving consumer survey investigations. You will also find many sections of use. There is an emphasis on a hands-on approach and worked examples using computer software packages and the minimum of mathematical formulae are included. The book is based on the experience and practice of a scientist engaged for many years in research and teaching of analytical and sensory food science at undergraduate and postgraduate level. This revised and updated second edition is accompanied by a new companion website giving the reader access to the datasets and Excel spreadsheets featured in the book. Check it out now by visiting www.wiley.com/go/bowerstatistical or by scanning the QR code below.

Sensory Evaluation Techniques Morten C. Meilgaard, B. Thomas Carr, 2006-12-13. 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 employment of these tests.

Data Science for Sensory and Consumer Scientists Thierry Worch, Julien Delarue, Vanessa Rios De Souza, John Ennis, 2023-09-29. *Data Science for Sensory and Consumer Scientists* is a comprehensive textbook that provides a practical guide to using data science in the field of sensory and consumer science through real-world applications. It covers key topics including data manipulation, preparation, visualization, and analysis, as well as automated reporting, machine learning, text analysis, and dashboard creation. Written by leading experts in the field, this book is an essential resource for anyone looking to master the tools and techniques of data science and apply them to the study of consumer behavior and sensory-led product development. Whether you are a seasoned professional or a student just starting out, this book is the ideal guide to using data science to drive insights and inform decision-making in the sensory and consumer sciences.

Key Features: Elucidation of data scientific workflow, Introduction to reproducible research, In-depth coverage of data scientific topics germane to sensory and consumer science, Examples based in industrial practice used throughout the book.

Culinology Research Chefs Association, 2016-02-29. *Culinology: The Intersection of Culinary Art and Food Science* will demonstrate how the disciplines of culinary arts and food science work hand in hand in the research and development of new manufactured food products for the commercial retail and foodservice industries. It will be the authoritative source that will add value and relevance to this growing discipline and its practitioners. Integrating culinary arts with food science and technology, this book provides the best strategy for developing successful food products on a large scale. Real-world applications and business models ground the book and clearly illustrate how the concepts and theories work in business and industry.

Consumer and Sensory Evaluation Techniques Cecilia Y. Saint-Denis, 2018-02-05. Practical reference on the latest sensory and consumer evaluation techniques available to professionals and academics working in food and consumer goods product development and marketing. This unique manual describes how to implement specific sensory and consumer methods based on context and

objective Presented in a direct and straightforward language that will speak to the industry professionals and academics who are on the ground attempting to solve technical questions it reviews step by step the various stages of a product evaluation Included are practical examples from many industries that practitioners can relate to The book also shows how to build a sustainable short medium and long term product evaluation strategy and guides readers on how to create customized methods or even completely new approaches Consumer and Sensory Evaluation Techniques speaks to management and decision makers within organizations and addresses the main questions eg How much will it cost and How quickly can it be achieved that are faced when developing and testing new products before a launch Chapters cover the pillars of good consumer and sensory 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 and internal studies versus sub contracting Uses examples from multiple sectors to show how to build a sustainable product evaluation strategy Analyses the critical milestones to follow and the pitfalls to avoid Supports the decision making process while developing fast yet robust test strategies that will increase the likelihood of a product s success Consumer and Sensory Evaluation Techniques is the perfect resource for students faculty and professionals working in product development including formulators and marketers

Descriptive Analysis in Sensory Evaluation Sarah E. Kemp, Joanne Hort, Tracey Hollowood, 2018-03-19 A comprehensive review of the techniques and applications of descriptive analysis Sensory 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 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 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 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 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 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 research and development and marketing

Viewpoints and Controversies in Sensory Science and Consumer Product Testing Howard R. Moskowitz, Alejandra M. Muñoz, Maximo C. Gacula, Jr., 2008-06-02 The authors skillfully present different approaches to the same problem and even different ways to look at the same type of data If you have ever been stumped by a

controversy in product assessment the design of studies or the analysis of data you will find the answer in this book

Handbook of Frozen Food Processing and Packaging Da-Wen Sun, 2005-11-14 Frozen foods make up one of the biggest sectors in the food industry Their popularity with consumers is due primarily to the variety they offer and their ability to retain a high standard of quality Thorough and authoritative the *Handbook of Frozen Food Processing and Packaging* provides the latest information on the art and science of cor *Handbook of Food Science, Technology, and Engineering - 4 Volume Set* Y. H. Hui, Frank Sherkat, 2005-12-19 Advances in food science technology and engineering are occurring at such a rapid rate that obtaining current detailed information is challenging at best While almost everyone engaged in these disciplines has accumulated a vast variety of data over time an organized comprehensive resource containing this data would be invaluable to have The *Handbook of Frozen Food Processing and Packaging, Second Edition* Da-Wen Sun, 2011-10-19 Consumer demand for a year round supply of seasonal produce and ready made meals remains the driving force behind innovation in frozen food technology Now in its second edition *Handbook of Frozen Food Processing and Packaging* explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in universities and research institutions Highlights in the Second Edition include Original chapters revised and updated with the latest developments New section on Emerging Technologies in Food Freezing with chapters on ultrasound accelerated freezing high pressure shift freezing electrostatic field assisted food freezing and antifreeze proteins New section on Trends in Frozen Food Packaging with chapters on active packaging intelligent packaging vacuum packaging and edible coatings and films and their applications on frozen foods This volume continues the tradition of the benchmark first edition capturing the latest developments on the cutting edge of frozen food science In addition to updated coverage of quality and safety issues and monitoring and measuring techniques it highlights emerging technologies and trends all in the format that made the previous edition so popular It offers the tools needed to develop new and better products keeping up with consumer demand for safe and convenient frozen foods **Sensory Evaluation Techniques** Gail Vance Civile, B. Thomas Carr, 2015-11-04 This new edition of a bestseller covers all phases of performing sensory evaluation studies from listing the steps involved in a sensory evaluation project to presenting advanced statistical methods Like its predecessors *Sensory Evaluation Techniques Fifth Edition* gives a clear and concise presentation of practical solutions accepted methods Postharvest Handling Nigel H. Banks, Wojciech J. Florkowski, Stanley E. Prussia, Robert L. Shewfelt, Bernhard Brueckner, 2009-02-21 Consideration of the interactions between decisions made at one point in the supply chain and its effects on the subsequent stages is the core concept of a systems approach *Postharvest Handling* is unique in its application of this systems approach to the handling of fruits and vegetables exploring multiple aspects of this important process through chapters written by experts from a variety of backgrounds Newly updated and revised this second edition includes coverage of the logistics of fresh produce from multiple perspectives postharvest handling under varying weather conditions quality control changes in consumer eating

habits and other factors key to successful postharvest handling The ideal book for understanding the economic as well as physical impacts of postharvest handling decisions Key Features Features contributions from leading experts providing a variety of perspectives Updated with 12 new chapters Focuses on application based information for practical implementation System approach is unique in the handling of fruits and vegetables

Sensory Analysis for Food and Beverage Quality Control David Kilcast, 2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume 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 Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006

Tropical food chains Ruerd Ruben, Martinus van Boekel, Aad van Tilburg, Jacques Trienekens, 2023-08-28 International supply chains of vulnerable tropical food products face major problems in the fields of quality performance and coordination between supply chain partners Degradation and variability of quality segmentation of supply networks and scattered production by smallholder producers could severely hinder reliable deliveries at required standards Concerted efforts for improving governance regimes and management practices are required to enhance supply chain performance This book provides a comprehensive overview of the interfaces between market outlet choice supply chain governance quality management and value added distribution Main attention is given to better incentives and transparency in contracts and bargaining procedures that could contribute to reduced transaction costs and risk as well as technological managerial strategies for improving both quality and value added The editors present an integrated interdisciplinary framework for the simultaneous analysis of technical managerial and socio economic dimensions of international supply chain originating in developing countries Selected case studies based on extensive field research highlight in Costa Rica mango and pepper Ivory Coast pineapples Kenya fish Ethiopia dairy Ghana cocoa India cashew and China vegetables and

pork provide detailed insights in different options for enhancing integrated quality management and supply chain coordination Professionals and practioners involved in the design management and assessment of inter national supply chains for tropical products will particularly benefit from this unique collection Handbook of Olfaction and Gustation
Richard L. Doty, 2015-05-11 The largest collection of basic clinical and applied knowledge on the chemical senses ever compiled in one volume the third edition of Handbook of Olfaction and Gustation encompasses recent developments in all fields of chemosensory science particularly the most recent advances in neurobiology neuroscience molecular biology and modern functional imaging techniques Divided into five main sections the text covers the senses of smell and taste as well as sensory integration industrial applications and other chemosensory systems This is essential reading for clinicians and academic researchers interested in basic and applied chemosensory perception

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