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Herbert Stone &amp; Joel L Sidel

Food Science and Technology, International Series





# Sensory Evaluation Practices 2nd Edition

**Y. H. Hui, Frank Sherkat**





## **Sensory Evaluation Practices 2nd Edition:**

Sensory Evaluation Practices Herbert Stone, Rebecca N. Bleibaum, Heather A. Thomas, 2012-09-01 Understanding what the consumer wants and will accept are two of the most significant hurdles faced 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 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 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 considered a factor in the success of the project.

*Sensory Evaluation Practices* Herbert Stone, 2012-12-02 Sensory Evaluation Practices examines the principles and practices of sensory evaluation. It describes 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 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 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 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 specialists, research directors, technical managers, and professionals involved in marketing, marketing research, and advertising.

Sensory Evaluation Practices Herbert Stone, Rebecca N. Bleibaum, Heather A. Thomas, 2012-08-02 1 Introduction to sensory evaluation 2 The organization and operation of a sensory evaluation program 3 Measurement 4 Test strategy and the design of experiments 5 Discrimination testing 6 Descriptive analysis 7 Affective testing 8 Strategic applications 9 Epilogue

**Surimi and Surimi Seafood** Jae W. Park, 2013-11-12 Originating in Japan in the twelfth century, surimi is refined fish myofibrillar proteins produced through various processes. The development of the surimi product, crabstick, in Japan in the 1970s played a major role in globalizing surimi and expanding surimi seafood consumption to the United States, Europe, and Russia. Commercial surimi production

**Statistical Methods for Food Science** John A. Bower, 2009-11-09 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 book



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 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 post graduate level. Food Science, Production, and Engineering in Contemporary Economies Jean-Vasile, Andrei, 2016-05-12. As the population of the world continues to surge upwards it is apparent that the global economy is unable to meet the nutritional needs of such a large populace. In an effort to circumvent a deepening food crisis it is pertinent to develop new sustainability strategies and practices. Food Science Production and Engineering in Contemporary Economies features timely and relevant information on food system sustainability and production on a global scale. Highlighting best practices, theoretical concepts and emergent research in the field, this book is a critical resource for professionals, researchers, practitioners and academics interested in food science, food economics and sustainability practices. **Handbook of Brewing** Graham G. Stewart, Inge Russell, Anne Anstruther, 2017-10-20. With a foreword written by Professor Ludwig Narziss, one of the world's most notable brewing scientists, the Handbook of Brewing Third Edition, as it has for two previous editions, provides the essential information for those who are involved or interested in the brewing industry. The book simultaneously introduces the basics such as the biochemistry and microbiology of brewing processes and also deals with the necessities associated with a brewery which are steadily increasing due to legislation, energy priorities, environmental issues and the pressures to reduce costs. Written by an international team of experts recognized for their contributions to brewing science and technology, it also explains how massive improvements in computer power and automation have modernized the brewhouse while developments in biotechnology have steadily improved brewing efficiency, beer quality and shelf life. Sensory Evaluation Practices Herbert Stone, Joel L. Sidel, 2012-12-02. This Second Edition of Sensory Evaluation Practices provides the background and understanding necessary to make informed decisions about managing a sensory evaluation program, designing tests and interpreting and reporting results. The authors have been in the sensory management consulting business for more than 20 years and bring their expertise to the enthusiastic and comprehensive revision of this invaluable book. Sensory evaluation of a product is the measurement of what is perceived about that product, not only in terms of its efficacy but also by the more subtle influences of sight, smell, taste, touch and where applicable sound. A key benefit from this exciting and quantitative science is cost reduction in product reformulation due to the ability to evaluate a product's consumer acceptance in the marketplace. Reveals changes in the field, particularly in the business view of sensory evaluation as a product information



source Clarifies the relationships between product specialists experts and sensory panels between sensory and market research and between study of perception and sensory evaluation of products Includes discussion of test requests and their hidden agenda product selection and the relative merits of testing products from different laboratory pilot plant production sources Introduces two new methods of quantitative descriptive analysis and an investigation of the merits of product specific versus global panels Discusses affective testing and the advantages of various methods including testing with children the interaction between sensory and market research the use of employees versus non employees and the effect of the number of judgments on product decisions      Wine Tasting Ronald S. Jackson, 2009-05-15 Wine Tasting A Professional Handbook is an essential guide for any professional or serious connoisseur seeking to understand both the theory and practice of wine tasting From techniques for assessing wine properties and quality including physiological psychological and physicochemical sensory evaluation to the latest information on types of wine the author guides the reader to a clear and applicable understanding of the wine tasting process Including illustrative data and testing technique descriptions Wine Tasting is for professional tasters those who train tasters and those involved in designing wine tastings as well as the connoisseur seeking to maximize their perception and appreciation of wine Revised and updated coverage notably the physiology and neurology taste and odor perception Expanded coverage of the statistical aspect of wine tasting specific examples to show the process qualitative wine tasting examples for winery staff tasting their own wines more examples for consumer groups and restaurants tripling of the material on wine styles and types wine language the origins of wine quality and food and wine combination Flow chart of wine tasting steps Flow chart of wine production procedures Practical details on wine storage and problems during and following bottle opening Examples of tasting sheets Details of errors to be avoided Procedures for training and testing sensory skill      *Research on Characterization and Processing of Table Olives* Beatriz Gandul-Rojas, Lourdes Gallardo-Guerrero, 2021-05-26 Written by experts in the field of table olives this book is a source of recent research advances on the characterization and processing of table olives Research papers are provided relating to the characterization of their composition of volatiles and the sensory profile mineral composition and bioavailability changes in bioactive components chlorophylls by processing and new strategies to reduce sodium and additives for stabilizing the organoleptic properties and avoiding defects in table olives Other research papers are included in relation to microbiological and chemical changes in table olives during spontaneous or controlled fermentation employing different cultivars and the optimized use of starter cultures for the improvement of the different fermentative processes In addition this book includes an overview of the main technologies used for olive fermentation including the role of lactic acid bacteria and yeasts characterizing this process and of the processing and storage effects on the nutritional and sensory properties of table olives      *Developing New Food Products for a Changing Marketplace* Aaron L. Brody, John B. Lord, 2007-11-05 Written by world class authorities this volume discusses formulation sensory and consumer testing package design commercial production and



product launch and marketing Offering the same caliber of information that made the widely adopted first edition so popular the second edition introduces new concepts in staffing identifying and measuring consumer desires engineering scale up from the kitchen lab or pilot plant and generating product concepts Applying insights from real life experience contributors probe the retail environment covering optimization sensory analysis package design and the increasingly important role of the research chef or culinologist in providing the basic recipe

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

**Essentials of Food Science** Vickie A. Vaclavik,Elizabeth W. Christian,2007-12-03 Essentials of Food Science covers the basics of foods food science and food technology The book is meant for the non major intro course whether taught in the food science or nutrition dietetics department In previous editions the book was organized around the USDA Food Pyramid which has been replaced The revised pyramid will now be mentioned in appropriate chapters only Other updates include new photos website references and culinary alerts for culinary and food preparation students Two added topics include RFID Radio frequency ID tags and trans fat disclosures Includes updates on food commodities optimizing quality laws and food safety *Food Preservation Process Design* Dennis R. Heldman,2011-03-14 The preservation processes for foods have evolved over several centuries but recent attention to non thermal technologies suggests that a new dimension of change has been initiated The new dimension to be emphasized is the emerging technologies for preservation of foods and the need for sound base of information to be developed as inputs for systematic process design The focus of the work is on process design and emphasizes the need for quantitative information as inputs to process design The concepts presented build on the successful history of thermal processing of foods and use many examples from these types of preservation processes Preservation of foods by refrigeration freezing concentration and dehydration are not addressed directly but many of the concepts to be presented would apply Significant attention is given to the fate of food quality attributes during the preservation process and the concept of optimizing process parameters to maximize the retention of food quality Focuses on Kinetic Models for Food Components Reviews Transport Models in Food Systems Assesses Process Design Models *Food Science* Edelstein,2018-01-16 The science of food is discussed within the broader context of the world s food supply Food Science An Ecological Approach explores the idea of global sustainability and examines the ecological problems that challenge our food supply and raise increasing concerns among consumers *Advances in Processing Technology* Gopal Kumar Sharma,Anil Dutt Semwal,Dev Kumar Yadav,2021-11-29 The present book is an amalgamation of various topics which are quite relevant to academics pertaining to food science and technology Sincere attempts have been made to map



consumer's perception in terms of sensory evaluation of processed foods and their role on quality determination To cover food safety the topic of advancement in the traceability and transparency of food supply chain is discussed in length Besides providing basic nutrition food has become an essential source of health promoting phyto ingredients too To take care of the concerned population therapeutic foods have also been discussed with their future trends Similarly recent trends in functional and Nutraceutical foods were also discussed in detail so as to give an exhaustive overlook of such subject matter To give impetus to the growing and aged generations the importance of the technology of weaning and geriatric foods is described in detail Bio preservation of various food products including fermentation had always attracted researchers for various reasons inclusive of its novel and chemical free approach of preservation which has been aptly covered under current expansions in microbiology for food preservation and also under progression in biotechnology and its application in food processing The cross linkage of advance technologies inclusive of nano science is elaborated as technological advances in nano science for specific food and nutrition delivery Oil and spice commerce are two giants pillars in food processing industries and readers would surely be wishing to understand the developments in the technology of oils refineries and condiments Smart and intelligent packing systems always extend an upper hand as far as shelf life monitoring of any processed food is concerned especially when these are import worthy products The science and technological approach of these packing innovations is also well covered Note T F does not sell or distribute the hardback in India Pakistan Nepal Bhutan Bangladesh and Sri Lanka This title is co published with NIPA

**The Science of Meat Quality** Chris R. Kerth, 2013-04-03 Meat has been a long sought after source of nutrients in human diets Its nutrient dense composition of protein fats vitamins and minerals makes it an integral part to healthy and balanced diets As demand for meat continues to increase globally a better understanding of efficiently producing quality meat products is becoming increasingly important The Science of Meat Quality provides comprehensive coverage of meat quality from the biological basis of muscle development to end product use topics such as preparation and sensory analysis The Science of Meat Quality explores the basis of meat quality long before it hits grocery store shelves The book opens with a look at cellular muscle tissue development metabolism and physiology Subsequent chapters look at topics surrounding the development of tenderness water holding capacity lipid oxidation and color in meat products The final chapters discuss producing a good tasting end product from preparing meat to preventing food borne illness Each chapter contains not only the theory behind that topic but also detailed lab methodologies for measuring each meat quality trait The Science of Meat Quality is an essential resource and reference for animal scientists meat scientists food scientists and food industry personnel Meat has been a long sought after source of nutrients in human diets Its nutrient dense composition of protein fats vitamins and minerals makes it an integral part to healthy and balanced diets As demand for meat continues to increase globally a better understanding of efficiently producing quality meat products is becoming increasingly important The Science of Meat Quality provides



comprehensive coverage of meat quality from the biological basis of muscle development to end product use topics such as preparation and sensory analysis The Science of Meat Quality explores the basis of meat quality long before it hits grocery store shelves The book opens with a look at cellular muscle tissue development metabolism and physiology Subsequent chapters look at topics surrounding the development of tenderness water holding capacity lipid oxidation and color in meat products The final chapters discuss producing a good tasting end product from preparing meat to preventing food borne illness Each chapter contains not only the theory behind that topic but also detailed lab methodologies for measuring each meat quality trait The Science of Meat Quality is an essential resource and reference for animal scientists meat scientists food scientists and food industry personnel

**Introducing Food Science** Robert L. Shewfelt, Alicia Orta-Ramirez, Andrew D. Clarke, 2015-12-01 Written as an introductory food science textbook that excites students and fosters learning the first edition of Introducing Food Science broke new ground With an easy to read format and innovative sections such as Looking Back Remember This and Looking Ahead it quickly became popular with students and professors alike This newly revised second edition keeps the features that made the first edition so well liked while adding updated information as well as new tables figures exercises and problems See What's New in the Second Edition New chapter Sustainability and Distribution Approximately 60 new tables and figures New section at the end of each chapter with problems exercises to test comprehension Now includes a glossary The book consists of four sections with each one building on the previous section to provide a logical structure and cohesiveness It contains a series of problems at the end of each chapter to help students test their ability to comprehend the material and to provide instructors a reservoir for assignments class discussions and test questions At least one problem at the end of each chapter involves a calculation so that students can strengthen their quantitative skills The text introduces the basics of food science and then building on this foundation explores its sub disciplines The well rounded presentation conveys both commercial and scientific perspectives providing a true flavor of food science and preparing students for future studies in this field

**Handbook of Meat, Poultry and Seafood Quality** Leo M. L. Nollet, Terri Boylston, Feng Chen, Patti C. Coggins, Maria Beatriz Gloria, Grethe Hyldig, Chris R. Kerth, Lisa H. McKee, Y. H. Hui, 2008-02-28 The Handbook of Meat Poultry and Seafood Quality commences with a discussion of basic scientific factors responsible for the quality of fresh frozen and processed muscle foods especially sensory attributes and flavors Following sections discuss factors affecting the quality of beef pork poultry and seafood Under each muscle food some or all of the following factors affecting the quality are discussed additives aroma color contaminants flavors microbiology moisture mouthfeel nutrition packaging safety sensory attributes shelf life stability tainting texture water activity Editor Leo Nollet heads a stellar editorial team and leads an international collection of over 60 expert contributors from government industry and academia in covering the key factors affecting the quality of beef pork poultry and fish and presenting them in a single source



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