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There has recently been significant
development in the methods used to
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Techniques provides a comprehensive
review of rapid methods for sensory
analysis that can be used as
alternatives or complementary to
conventional descriptive methods. Part
one looks at the evolution of sensory
perception capture methods.

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Rapid Sensory Profiling Techniques | ScienceDirect

Description. Rapid Sensory Profiling Techniques: Applications in New Product Development and Consumer Research, Second Edition presents the latest findings and recommendations on the proper choice and use of rapid product profiling methods. Each chapter is written by a key opinion leader on a specific method with discussions on theory, pros, cons and the application

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Furthermore, the study aimed to optimise the identified methods and to propose workflows that include sensory methods and statistical procedures suited for wine sensory analysis applications. Four rapid

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methods were compared to descriptive analysis (DA). The methods tested were CATA, rate-all-that-apply (RATA), Napping, and sorting.

Rapid sensory profiling methods for wine : workflow ...

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Applications in New Product Development and Consumer Research (Woodhead Publishing Series in Food Science, Technology and Nutrition Book 274) (English Edition) eBook: Delarue, Julien, Lawlor, B: Amazon.com.mx: Tienda Kindle

Sensory analysis is an important tool in new product development. There has recently been significant development in the methods used to capture sensory perception of a product. Rapid Sensory Profiling Techniques provides a comprehensive review of rapid methods for sensory analysis that can be used as alternatives or complementary to conventional descriptive methods. Part

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one looks at the evolution of sensory perception capture methods. Part two focuses on rapid methods used to capture sensory perception, and part three covers their applications in new product development and consumer research. Finally, part four explores the applications of rapid methods in testing specific populations.

Sensory characterization is one of the most powerful, sophisticated, and extensively applied tools in sensory science. Descriptive analysis with trained assessors has been traditionally used for sensory characterization. Due to the cost of time and money required for its application, several novel methodologies, which do not require

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training, have been recently developed and are gaining popularity as quick and reliable options for gathering sensory information. These methodologies enable the study of consumers' perceptions of the sensory characteristics of products. However, information on these techniques is scattered in scientific journal articles, which hinders their application and creates a need for a book to assemble the details of the latest advances. *Novel Techniques in Sensory Characterization and Consumer Profiling* provides a comprehensive overview of classical and novel methods for sensory characterization of food and nonfood products. The book presents the history behind descriptive analysis, describes the most common novel methodologies and detailed information for their

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Implementation, and discusses examples of applications and case studies. It also includes an introduction to exploratory multivariate analysis, addressing the theory and application of some of the most useful multivariate statistical tools applied in the analysis of consumer profiling data sets. Most of the data analysis is implemented in the statistical free software R, making the book accessible to readers unfamiliar with complex statistical software. Chapters examine a range of techniques including the ideal profile method, just-about-right scales in consumer research, free choice profiling, flash profiling, and repertory grid methods. They cover emerging profiling methods, such as sorting, and projective mapping or Napping®. Other techniques less frequently used for sensory profiling are also

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considered: the application of open-ended questions for sensory characterization, polarized sensory positioning, and the consumer-friendly check-all-that-apply questions. In addition, dynamic sensory characterization methods, useful for studying temporal aspects of in-mouth sensory perception, are described. The final chapter provides a critical comparison of the methodologies discussed, their advantages and disadvantages, and general recommendations for their application.

Sensory Evaluation of Sound provides 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

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hearing, which is followed by an 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 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 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 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 research literature, text books and standards

Individual Differences in Sensory and Consumer Science: Experimentation, Analysis and Interpretation presents easily readable, state-of-the-art coverage on how to plan and execute

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experiments that give rise to individual differences, also providing the framework for successful analysis and interpretation of results. The book highlights the different methodologies that can be applied and how to select the correct methodology based on the type of study you are performing, be it product research and development, quality control or consumer acceptance studies. Written by an experienced team of statisticians and sensory and consumer scientists, the book provides both academics and industry professionals with the first complete overview of a topic of ever-increasing importance. Identifies how to plan and execute experiments in sensory and consumer science
Analyzes and interprets individual variances in sensory and consumer research
Differentiates best practices

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for examining product development,
quality control and consumer
acceptance

Sensory and Instrumental Evaluation
of Alcoholic Beverages introduces the
value of sensory analysis to the
alcoholic beverage industry through
the detailed lens of sensory analysis
techniques. From traditional methods,
to the most modern rapid methods,
this book presents comprehensive
insights and applications. Analytical
methods for identifying and assessing
the flavor compounds present in the
beverages are included that address
both volatile and non-volatile
techniques, along with rapid methods
of assessment. Case studies highlight
the testing of different types of
alcoholic beverages running the entire
gamut of methods and the appropriate

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subset of methods. Also included is information of data analyses with the appropriate R-codes to allow practitioners to use the book as a handbook to analyze their own data. Uniquely focused on alcoholic beverages and their assessment Includes real-world information for practical application Presents a full range of methodologies, providing key comparative insights

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

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Additionally, related social 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 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 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

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front end of innovation Discusses In
measurement, the design of
experiments, and how to understand
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
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

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 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,

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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.

This Special Issue on **Beverage**

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Sensory Modification presents a series of articles that feature the broad sense of sensory modification with regards to beverages, either by improving their flavor, taste, and mouthfeel properties, or through prevention of spoilage. The scope goes further than the usual technological measures that modulate sensory properties and includes psychological and cross-modal influences, where the sensory modification occurs in the subject's brain rather than as a result of modified physical-chemical properties of objects.

Dairy foods account for a large portion of the Western diet, but due to the potential diversity of their sources, this food group often poses a challenge for food scientists and their research

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efforts. Bringing together the foremost minds in dairy research, Handbook of Dairy Foods Analysis, Second Edition, compiles the top dairy analysis techniques and methodologies from around the world into one well-organized volume. Exceptionally comprehensive in both its detailing of methods and the range of dairy products covered, this handbook includes tools for analyzing chemical and biochemical compounds and also bioactive peptides, prebiotics, and probiotics. It describes noninvasive chemical and physical sensors and starter cultures used in quality control. This second edition includes four brand-new chapters covering the analytical techniques and methodologies for determining bioactive peptides, preservatives, activity of endogenous enzymes, and

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sensory perception of dairy foods, and all other chapters have been adapted to recent research. All other chapters have been thoroughly updated. Key Features: Explains analytical tools available for the analysis of the chemistry and biochemistry of dairy foods Covers a variety of dairy foods including milk, cheese, butter, yogurt, and ice cream Analysis of nutritional quality includes prebiotics, probiotics, essential amino acids, bioactive peptides, and healthy vegetable-origin compounds Includes a series of chapters on analyzing sensory qualities, including color, texture, and flavor. Covering the gamut of dairy analysis techniques, the book discusses current methods for the analysis of chemical and nutritional compounds, and the detection of microorganisms, allergens,

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contaminants, and/or other adulterations, including those of environmental origin or introduced during processing. Other methodologies used to evaluate color, texture, and flavor are also discussed. Written by an international panel of distinguished contributors under the editorial guidance of renowned authorities, Fidel Toldrá and Leo M.L. Nollet, this handbook is one of the few references that is completely devoted to dairy food analysis – an extremely valuable reference for those in the dairy research, processing, and manufacturing industries.

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