

Sensory Analysis

Teagasc, through its researchers and technologists at both its food research centres at Ashtown and Moorepark, has extensive knowledge, expertise and facilities available to identify the sensory requirements of food businesses and devise suitable testing methodologies.

Background

Sensory analysis is a scientific discipline used to measure and interpret reactions to foods as they are perceived by the senses (sight, sound, smell, taste and touch). It provides valid and accurate information on sensory characteristics using precise, documented techniques. People closely involved with a product frequently find it difficult to be objective when comparing it with those of competitors. Sensory analysis is used to judge the acceptability of products at many stages of product development (from concept to launch) and in quality control and quality assurance.

Benefits to Clients

Sensory Analysis provides a powerful tool in terms of new product development, and can be used to benchmark a new product against competitor's products.

Teagasc sensory staff work closely with other Teagasc experts to correlate sensory and instrumental data. Off-flavour investigation is carried out in conjunction with our flavour chemists. Each client's needs are assessed and advice given on appropriate test methodology.

Service Details

- We carry out the full range of discrimination tests including triangle tests, duo trio, paired comparison, and other tests as required.
- We use an established panel of assessors experienced in the sensory analysis of a range of products. The panel was recruited and screened following International Standard ISO 8586-1, 1993.

Facilities

- Our sensory facilities consist of a preparation area and an adjoining controlled testing facility.
- The testing facility comprises 8 individual booths each equipped with Compusense® 5.0 software for sensory data collection from panellists.
- The area is equipped with adjustable lighting and the temperature, ventilation and odour can be controlled.
- Training and conference rooms are also available for panellist training sessions and focus groups.



Of Interest to:

Sensory evaluation is relevant to food processing businesses, ingredient manufacturers and suppliers, food service companies, retailers and distributors.

Service contracts

Contracts are agreed with clients and work is carried out on a confidential basis. Cost is dependent on the method of testing used and sample numbers.

How to Proceed

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