



M A N U A L O N

DESCRIPTIVE ANALYSIS TESTING

F O R S E N S O R Y
E V A L U A T I O N



ROBERT C. HOOTMAN

E D I T O R

Manual on Descriptive Analysis Testing for Sensory Evaluation

Robert C. Hootman, editor

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Foreword

The Manual on Descriptive Analysis Testing for Sensory Evaluation was sponsored by Committee E-18 on Sensory Evaluation. Descriptive analysis is a sensory method by which the attributes of a food or product are identified and quantified, using human subjects who have been specifically trained for this purpose. The analysis can include all parameters of the product, or it can be limited to certain aspects, for example, aroma, taste, texture, and aftertaste. Many descriptive analysis methods and method variations are currently employed by sensory professionals. This forthcoming book will only be concerned with four, which have been published and are widely used: flavor profile, quantitative descriptive analysis (QDA), Spectrum, and texture profile. An overview of each method will be presented, with examples and differences among the methods and how they are used.

Committee E-18 believes this manual will be unique in that these four descriptive analysis methods have never before been put together in one book. We hope it is a useful reference for sensory professionals, laboratories, and management.

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