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[Handbook of Dairy Foods Analysis](#) - Fidel Toldrá 2021-03-23

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 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 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, 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.

Exploratory Multivariate Analysis by Example Using R - Francois Husson 2017-04-25

Full of real-world case studies and practical advice, Exploratory Multivariate Analysis by Example Using R, Second Edition focuses on four fundamental methods of multivariate exploratory data analysis that are most suitable for applications. It covers principal component analysis (PCA) when variables are quantitative, correspondence analysis (CA) a

Artificial Intelligence in Healthcare - Adam Bohr 2020-06-21

Artificial Intelligence (AI) in Healthcare is more than a comprehensive introduction to artificial intelligence as a tool in the generation and analysis of healthcare data. The book is split into two sections where the first section describes the current healthcare challenges and the rise of AI in this arena. The ten following chapters are written by specialists in each area, covering the whole healthcare ecosystem. First, the AI

applications in drug design and drug development are presented followed by its applications in the field of cancer diagnostics, treatment and medical imaging. Subsequently, the application of AI in medical devices and surgery are covered as well as remote patient monitoring. Finally, the book dives into the topics of security, privacy, information sharing, health insurances and legal aspects of AI in healthcare. Highlights different data techniques in healthcare data analysis, including machine learning and data mining Illustrates different applications and challenges across the design, implementation and management of intelligent systems and healthcare data networks Includes applications and case studies across all areas of AI in healthcare data

Networking Health - National Research Council 2000-07-12

Consumer health websites have garnered considerable media attention, but only begin to scratch the surface of the more pervasive transformations the Internet could bring to health and health care. Networking Health examines ways in which the Internet may become a routine part of health care delivery and payment, public health, health education, and biomedical research. Building upon a series of site visits, this book: Weighs the role of the Internet versus private networks in uses ranging from the transfer of medical images to providing video-based medical consultations at a distance. Reviews technical challenges in the areas of quality of service, security, reliability, and access, and looks at the potential utility of the next generation of online technologies. Discusses ways health care organizations can use the Internet to support their strategic interests and explores barriers to a broader deployment of the Internet. Recommends steps that private and public sector entities can take to enhance the capabilities of the Internet for health purposes and to prepare health care organizations to adopt new Internet-based applications.

[Multidimensional Clustering Algorithms](#). - John M. Chambers 1985

Rapid Sensory Profiling Techniques - Julien Delarue 2022-12-09

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 of each method that is demonstrated through a case study. This valuable resource educates and empowers those working in research and development on how to meet shorter product turnaround times at lower cost and with no compromise on quality. This book is not just needed by the scientific community, it is an essential must have in an industry challenged by a "speed to market" mantra. Includes overviews of method principles, pros and cons, and real case studies showing how to set-up, execute, analyze and present findings to stakeholders Provides readers with a set of tools

that are more rapid, more agile, and more cost efficient when compared to more traditional methods Educates and empowers those working in research and development on how to meet shorter product turnaround times

Individual Differences in Sensory and Consumer Science - Tormod Næs 2018-02-21

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 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 for examining product development, quality control and consumer acceptance

Nonfood Sensory Practices - Anne-Marie Pense-Lheritier 2021-08-28

Sensory evaluation is applied in very diverse and sometimes unexpected sectors. Nonfood Sensory Practices aims to show how sensory professionals from sectors other than food have embraced sensory evaluation methods for product development and communication of their products' sensory properties. This book is thus intended as a first assessment of what is happening in nonfood sectors. It will open perspectives to those sensory professionals who wish to apply and adapt their expertise in food sensory science to other types of products, as well as to those working in nonfood sectors but with lesser background in sensory evaluation. Many nonfood products are intrinsically complex. They can be used in diverse ways, often in strong interaction with context and - unlike food - over several hours, days or months. This book shows how sensory professionals have adapted to these specificities, not to mention specific needs in terms of panel management and different ways to deal with consumers, users, customers or even sometimes with patients. First chapters present general methodological principles that will allow readers to fully apprehend the use of sensory practices. Then, contributions from many professionals in nonfood sectors will help to realize and promote the potential added value of sensory evaluation to their own field of application. Presents methodological specificities and solutions for the sensory evaluation of non-food products Includes case studies that help readers understand how to adapt food-centric sensory methods developed for non-food applications Triggers new ideas and further useful developments for the sensory evaluation of food products and the study of food-related consumer behaviors

Mapping, Managing, and Crafting Sustainable Business Strategies for the Circular Economy -

Rodrigues, Susana Serrano 2020-06-05

As the planet's natural resources continue to be depleted, society's environmental awareness has grown. Businesses especially are being coerced into incorporating more sustainable approaches to carrying out their activities. Organizations that develop sustainable business strategies that deliver enhanced value by radically reducing material inputs and engaging consumers on circular economy will be well-positioned for success. Mapping, Managing, and Crafting Sustainable Business Strategies for the Circular Economy is an essential reference source that discusses implementing sustainable business strategies as well as economic policies for the modern business era. Featuring research on topics such as global business, urban innovation, and cost management, this book is ideally designed for managers, operators, manufacturers, academics, practitioners, policymakers, researchers, business professionals, and students seeking coverage on utilizing natural resources in the most sustainable way.

Postharvest Handling - Wojciech J. Florkowski 2021-12-05

This newly revised fourth edition of Postharvest Handling brings new and updated chapters with new knowledge and applications from postharvest research. The revised edition brings back the aspects of preharvest conditions and their effects on postharvest quality and features new chapters on the increasingly important role of transportation and logistics. It emphasizes consumers and systems thinking for postharvest chains for fresh produce. This book also explores current challenges—including oversupply,

waste, food safety, lack of resources, sustainability — and best practices for systems to thrive in spite of these challenges. This unique resource provides an overview of postharvest systems and their role in food value chains and offers essential tools to monitor and control the handling process. Written by a team of experts in Postharvest Systems and Handling, this book continues to be the most practical and up-to-date resource for postharvest physiologists and technologists across the disciplines of agricultural economics, agricultural engineering, food science, and horticulture along with businesses handling fresh or minimally processed products. Features new chapters on packaging, transportation and logistics, and postharvest in the context of systems approach Brings aspects of pre-harvest conditions and their effects on postharvest quality Provides an overview of the postharvest system and its role in the food value chain, offering essential tools to monitor and control the handling process

Cooking for Geeks - Jeff Potter 2010-07-20

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Case Studies in the Traditional Food Sector - Alessio Cavicchi 2017-11-14

Consumer Science and Strategic Marketing: Case Studies in the Traditional Food Sector aims to close the gap between academic researchers and industry professionals through real world scenarios and field-based research. The book explores how consumer and sensory science has been implemented in the food industry for achieving the following strategic aims: rejuvenating product image, shaping new market places, achieving market differentiation and geographical diffusion, achieving customer loyalty, promoting traditional features of the product and defining product positioning in competitive environment. There is an emerging demand from food industry professionals and undergraduate and postgraduate students who attend business and agricultural studies courses who want to gain practical information through real cases and field-based research. This book aims to answer the following questions, amongst others: How research in the field of consumer science became relevant for marketing strategies?, Which tangible economic and financial outcomes have been obtained by the joint work of sensory scientists, researchers in marketing field and food business professionals?, and which communication methods and practices have been relevant to make the most of R&D in the food industry? Through case studies, successful examples and practices are provided, with newer inputs for further theoretical investigation given. Both current and future professionals in the food industry will gain insights that can be used in their business environment. Bridges the gap between scholars and practitioners in understanding consumers in the traditional food sector Allows scientists and professionals to make the most of R&D outcomes Advances consumer science research to address business problems in the food industry

Sensory Evaluation Practices - Herbert Stone 2020-10-18

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. 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 front end of innovation Discusses 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

Rapid Sensory Profiling Techniques - J Delarue 2014-11-28

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 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.

Transforming the Workforce for Children Birth Through Age 8 - National Research Council 2015-07-23

Children are already learning at birth, and they develop and learn at a rapid pace in their early years. This provides a critical foundation for lifelong progress, and the adults who provide for the care and the education of young children bear a great responsibility for their health, development, and learning. Despite the fact that they share the same objective - to nurture young children and secure their future success - the various practitioners who contribute to the care and the education of children from birth through age 8 are not acknowledged as a workforce unified by the common knowledge and competencies needed to do their jobs well. Transforming the Workforce for Children Birth Through Age 8 explores the science of child development, particularly looking at implications for the professionals who work with children. This report examines the current capacities and practices of the workforce, the settings in which they work, the policies and infrastructure that set qualifications and provide professional learning, and the government agencies and other funders who support and oversee these systems. This book then makes recommendations to improve the quality of professional practice and the practice environment for care and education professionals. These detailed recommendations create a blueprint for action that builds on a unifying foundation of child development and early learning, shared knowledge and competencies for care and education professionals, and principles for effective professional learning. Young children thrive and learn best when they have secure, positive relationships with adults who are knowledgeable about how to support their development and learning and are responsive to their individual progress. Transforming the Workforce for Children Birth Through Age 8 offers guidance on system changes to improve the quality of professional practice, specific actions to improve professional learning systems and workforce development, and research to continue to build the knowledge base in ways that will directly advance and inform future actions. The recommendations of this book provide an opportunity to improve the quality of the care and the education that children receive, and ultimately improve outcomes for children.

Novel Techniques in Sensory Characterization and Consumer Profiling - Paula Varela 2014-04-23

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 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 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 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.

Beverage Sensory Modification - Manuel Malfeito Ferreira 2019-08-23

This Special Issue on "Beverage 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.

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 Techqs - Morten Meilgaard 1987-07-31

Abstract: A 2-volume reference set is designed to provide sufficient and appropriate information to aid food technologists, research scientists, and other food and nutrition professionals in industrial, academic, and government setting in conducting viable sensory evaluations. Volume I covers: background information on the characteristics of sensory attributes and how they are perceived; design criteria for sensory test rooms; factors influencing sensory evaluation conclusions compilation and description of sensory test methods. Volume II covers: qualitative and quantitative aspects of descriptive analysis techniques; consumer acceptability test; the selection/training of sensory panel members; the use of basic probability and statistical methods and of advanced statistical techniques; guidelines for selecting techniques and for reporting results; and a collection of 12 statistical.

Research Anthology on Ecosystem Conservation and Preserving Biodiversity - Management Association, Information Resources 2022-04-08

In today's rapidly evolving world, it has never been more critical to consider key environmental issues such as climate change, pollution, and endangered species. Society faces an unknown future where the fate of the environment is continuously in flux based on current preservation initiatives that governments develop. In order to ensure the world is protected moving forward, further study on the importance of securing environments, ecosystems, and species is necessary to successfully implement change. The Research Anthology on Ecosystem Conservation and Preserving Biodiversity considers the best practices and strategies for protecting our current ecosystems as well as the potential ramifications of failing to implement policies. Society is at a crossroads where if we continue to ignore the danger and warning signs brought about by environmental issues, we will be unable to maintain a healthy environment. Covering essential topics such as extinction, climate change, and pollution, this major reference work is ideal for scientists, industry professionals, researchers, academicians, policymakers, scholars, practitioners, instructors, and students.

Standard Methods for the Examination of Water and Wastewater - 1913

Laboratory Methods for Sensory Analysis of Food - Linda M. Poste 1991

Manual describing the factors influencing sensory measurements; physical facilities needed; sample preparation; selection and training of panellists; experimental design; statistical tests; sensory analysis test methods; discriminative tests, descriptive tests, affective tests, and the production of a sensory analysis report.

Sensory Evaluation in Quality Control - Alejandra M. Munoz 2013-11-11

This book addresses an important, but so far neglected, topic: the application of sensory evaluation to quality control. Although several articles have been published that have discussed concepts of quality control/sensory evaluation (QC/sensory) programs, *Sensory Evaluation in Quality Control* is the first publication that addresses this topic in a comprehensive and practical way. This book is comprehensive, in that it presents the sensory and statistical information that is needed to design and implement several types of QC/sensory programs at the plant level. The book is practical, in that it provides a step-by-step description of the complete process to implement such programs, and it illustrates this process through real examples encountered by various consumer products companies (e. g. , foods, personal care products, paper products). With this practical information, sensory and quality professionals can design and implement sound QC/sensory programs at the plant level. This book was developed to provide the sensory and quality professional with an overview and guide to apply, in a production facility, the unique techniques that are used to measure sensory responses. Therefore, the book is intended for QC and/or R&D personnel (e. g. , sensory managers and analysts, and quality professionals) in charge of implementing an in-plant program, as well as for the plant management and plant technical personnel (sensory coordinator and quality professionals) who are ultimately responsible for the routine operation of the established program.

Managing Wine Quality - Andrew G. Reynolds 2021-11-30

Managing Wine Quality, Volume 1: Viticulture and Wine Quality, Second Edition, reviews our current understanding of wine aroma, color, taste and mouthfeel. In addition, it focuses on the measurement of grape and wine properties, the instrumental analysis of sensory evaluation, and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are also included, with sections on viticultural and vineyard management practices, fungal contaminants, grape processing equipment, and grape harvesting methods for both red and white wines. In addition, there is coverage on the potential impacts of global warming on wine quality. With a focus on recent studies, advanced methods, and a look to future technologies, this fully updated edition is an essential reference for anyone involved in viticulture and oenology who wants to explore new methods, understand different approaches, and refine existing practices. Reviews our current understanding of wine aroma, color, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants and processing equipment

Sensory Analysis for the Development of Meat Products - Jose Manuel Lorenzo Rodriguez 2022-01-26

Sensory Analysis for the Development of Meat Products: Methodological Aspects and Practical Applications highlights the application of sensory analysis in the development of meat products. It presents the background and historical aspects of sensory evaluation on the characterization and development of meat products. Divided into two sections, the book discusses fundamental concepts, methodological approaches, statistical analysis, innovative methods, and presents case studies using these approaches. Chapter include definitions, applications, literature reviews, recent developments, methods and end of chapter glossaries. Researchers in sensory analysis and meat processing, as well as new product developers, will benefit from this comprehensive resource on the topics discussed. Discusses the use of sensory analysis as a tool for the development of meat products Explores characterization, quality, processing, new ingredients, shelf life, consumer studies, and the health aspects of meat products, with a special focus on sensory attributes Contains case studies that highlight sensory approaches and methods in the context of meat products

The Most Dangerous Game - Richard Connell 2020-04-21

From one of America's most popular short story writers and an Academy Award nominee: the O. Henry Award-winning tale that inspired the movie *The Hunt*. A subject of mysterious rumors and superstition, the deserted Caribbean Island was shrouded in an air of peril. To Sanger Rainsford, who fell off a yacht and

washed up on its shores, the abandoned isle was a welcome paradise. But unknown to the big-game hunter, a predator lurked in its lush jungles—one more dangerous than any he had ever encountered: a human. First published in 1924, this suspenseful tale “has inspired serial killers, films and stirred controversy in schools. A century on, the story continues to thrill” (The Telegraph). “[A] tense, relentless story of man-against-man adventure, in which the hunter Sanger Rainsford learns, at the hands of General Zaroff, what it means to be hunted.” —Criterion

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

Methods in Consumer Research, Volume 1 - Gaston Ares 2018-01-02

Methods for Consumer Research, Volume One: New Approaches to Classic Methods brings together world leading experts in global consumer research who provide a fully comprehensive state-of-the-art coverage of advances in the classical methods of consumer science. The book touches on the latest developments in qualitative techniques, including coverage of both focus groups and social media, while also focusing on liking, a fundamental principle of consumer science, consumer segmentation, and the influence of extrinsic product characteristics, such as packaging and presentation on consumer liking. In conjunction with the second volume, which covers alternative approaches and special applications, this book is an invaluable reference for academics working in the fields of in-sensory and consumer science, psychology, marketing and nutrition. And, with examples of the methodology being applied throughout, it serves as a practical guide to research and development managers in both food and non-food companies. Presents a fully comprehensive coverage of the latest developments in the classical methodologies of consumer research Provides examples of successful application of the methodologies presented Includes focus groups and social media discussions Encompasses consumer segmentation, with a focus on psychographics and genetics

Discrimination Testing in Sensory Science - Lauren Rogers 2017-09-29

Discrimination Testing in Sensory Science: A Practical Handbook is a one-stop-shop for practical advice and guidance on the performance and analysis of discrimination testing in sensory science. The book covers all

aspects of difference testing: the history and origin of different methods, the practicalities of setting up a difference test, replications, the statistics behind each test, dealing with the analysis, action standards, and the statistical analysis of results with R. The book is written by sensory science experts from both academia and industry, and edited by an independent sensory scientist with over twenty years of experience in planning, running and analyzing discrimination tests. This is an essential text for academics in sensory and consumer science and any sensory scientist working in research and development in food, home, and personal care products, new product development, or quality control. Contains practical guidance on the performance and analysis of discrimination testing in sensory and consumer science for both food and non-food products Includes the latest developments in difference testing, including both new methods and state-of-the-art approaches Features extensive coverage of analysis with a variety of software systems Provides essential insight for academics in sensory and consumer science and any sensory scientist working in research and development in food, home, and personal care products, new product development, or quality control

Analysis of Sensory Properties in Foods - Edgar Chambers IV 2019-08-23

The sensory properties of foods are the most important reason people eat the foods they eat. What those properties are and how we best measure those properties are critical to understanding food and eating behavior. Appearance, flavor, texture, and even the sounds of food can impart a desire to eat or cause us to dismiss the food as unappetizing, stale, or even inappropriate from a cultural standpoint. This Special Issue focuses on how sensory properties are measured, the specific sensory properties of various foods, and consumer behavior related to which properties might be most important in certain situations and how consumers use sensory attributes to make decisions about what they will eat. This Special Issue contains both research papers and review articles.

Novel Techniques in Sensory Characterization and Consumer Profiling - Paula Varela 2014-04-23

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 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 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 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.

Context - Herbert L. Meiselman 2019-04-20

Context: The Effects of Environment on Product Design and Evaluation addresses the environment, or context, in which we consume products and the impact of context on choice and acceptability. The book explores what context is, how it influences design by specialists, and acceptance by consumers. Chapters

discuss the basics of context, food and drink in context, testing a range of other products, and other contextual variables. Historically, research on context has been done in the laboratory and various natural locations, but rapid growth in other methods to study context, including evoked contexts, immersive contexts, virtual reality contexts, and more have widened research possibilities. Appealing to the professional, academic and commercial markets, this book will be of interest to those who conduct research in product development and product testing, to those who study what controls product usage, including eating from the health perspective, and to those who make decisions about product and space development. Explores information on how context works and how to assess its influence on product decisions Discusses the basics of context, food and drink in context, and testing other products in context, including personal care products and home and workspace design Identifies variables that contribute to the contextual experience

Food Science and Technology - Geoffrey Campbell-Platt 2017-09-22

Food Science and Technology, Second Edition is a comprehensive text and reference book designed to cover all the essential elements of food science and technology, including all core aspects of major food science and technology degree programs being taught worldwide. The book is supported by the International Union of Food Science and Technology and comprises 21 chapters, carefully written in a user-friendly style by 30 eminent industry experts, teachers, and researchers from across the world. All authors are recognized experts in their respective fields, and together represent some of the world's leading universities and international food science and technology organizations. All chapters in this second edition have been fully revised and updated to include all-new examples and pedagogical features (including discussion questions, seminar tasks, web links, and glossary terms). The book is designed with more color to help enhance the content on each page and includes more photos and illustrations to bring the topics to life. Coverage of all the core modules of food science and technology degree programs internationally Crucial information for professionals in the food industry worldwide Chapters written by subject experts, all of whom are internationally respected in their fields A must-have textbook for libraries in universities, food science and technology research institutes, and food companies globally Additional interactive resources on the book's companion website, including multiple choice questions, web links, further reading, and exercises *Food Science and Technology*, 2nd Edition is an indispensable guide for food science and technology degree programs at the undergraduate and postgraduate level and for university libraries and food research facilities.

From Neurons to Neighborhoods - National Research Council 2000-11-13

How we raise young children is one of today's most highly personalized and sharply politicized issues, in part because each of us can claim some level of "expertise." The debate has intensified as discoveries about our development-in the womb and in the first months and years-have reached the popular media. How can we use our burgeoning knowledge to assure the well-being of all young children, for their own sake as well as for the sake of our nation? Drawing from new findings, this book presents important conclusions about nature-versus-nurture, the impact of being born into a working family, the effect of politics on programs for children, the costs and benefits of intervention, and other issues. The committee issues a series of challenges to decision makers regarding the quality of child care, issues of racial and ethnic diversity, the integration of children's cognitive and emotional development, and more. Authoritative yet accessible, *From Neurons to Neighborhoods* presents the evidence about "brain wiring" and how kids learn to speak, think, and regulate their behavior. It examines the effect of the climate-family, child care, community-within which the child grows.

New Realities in Foreign Affairs - Volker Stanzel 2019-07-08

Moderne Diplomatie wirkt heute in viele Bereiche des modernen Lebens hinein. Sie ist zugleich selbst neuen Einflüssen ausgesetzt. Faktoren, die unsere Gesellschaften verändern, verändern auch unser Regierungshandeln, auch in der Außenpolitik, seien es Digitalisierung, emotionalisierte Sensibilitäten unserer Öffentlichkeiten oder nicht-staatliche internationale Akteure. Derartige Entwicklungen müssen von der Diplomatie aufgenommen werden, damit sie weiter als Instrument einer Regierung funktionieren kann. Regierungen sollten Wege finden, zwischen den neuen Bedürfnissen der Gesellschaft und den Notwendigkeiten legitimen Regierungshandelns zu vermitteln. Das Ziel sollte sein, als souveräner Staat

handeln zu können und zugleich das Potential der tiefgreifenden gesellschaftlichen Veränderungen zu nutzen. Mit Beiträgen von Volker Stanzel, Sascha Lohmann, Andrew Cooper, Christer Jönsson, Corneliu Bjola, Emillie V. de Keulenaar, Jan Melissen, Karsten D. Voigt, Kim B. Olsen, Hanns W. Maull und R. S. Zaharna

Dunn Sensory Profile - Winnie Dunn 1999-08-01

Sensory and Instrumental Evaluation of Alcoholic Beverages - Hildegard Heymann 2016-11-23

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 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 - Sarah E. Kemp 2011-08-26

This book is a practical guide to sensory evaluation methods and techniques in the food, cosmetic and household product industries. It explains the suitability of different testing methods for different situations and offers step-by-step instructions on how to perform the various types of tests. Covering a broad range of food and non-food product applications, the book is designed to be used as a practical reference in the testing environment; a training manual for new recruits into sensory science, and a course book for students undertaking industrial training or academic study.

Descriptive Analysis in Sensory Evaluation - Sarah E. Kemp 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.

Sensory Evaluation of Sound - Nick Zacharov 2018-12-07

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 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 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