Sensory Science
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• Fairly young science
• Currently being used throughout the industry
• Food Industry; puts a more human element to taste, tenderness, juiciness, and overall acceptability
• Subjective Measurements
Sensory Science

- **Food Industry**
- **Untrained sensory or taste panels**
  - Conduct consumer panels in grocery stores or restaurants
  - Very informal
  - Not a lot of questions asked
  - Take the Pepsi Challenge
Sensory Science

• Trained sensory or Taste panel
• Individuals trained to act as one
• Could be 6 + members per panel
• Trained for one commodity
• Meat
Trained Taste Panel

- We can ask more questions from these panelists.
- Can be a mixture of men and women, but mostly women.
- Women tend to have more keen senses; especially smell.
Most common score cards

• **Triangle Test**
  – 3 samples, 2 alike
  – Ask which one is different

• **Hedonic Scale**
  – Usually for untrained panels
  – Smiley faces or check if strongly like, dislike, etc

• **Line Scale**
  – Used for trained panels
  – 15 cm line that panelist mark

![Triangle Test Diagram](image)
Taste Panels
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Meat Sensory Panel

• Taste Panels
  – Cook to a consistent internal temperature (70° C)
  – Avoid external fat
  – Consistent size
  – Red lighting

• Visual Panels
  – Shelf – life studies
  – 1300 Lux
  – Approximate same time daily

• NO TALKING!!