

Descriptive Flavor And Texture Analysis Of Brownies

"The Second Edition of this Manual on Descriptive Analysis Testing for Sensory Evaluation is sponsored by ASTM International Committee E18 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 the task. Descriptive 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 method variations are currently employed by sensory professionals. This second edition contains updates on the four previously published methodologies that are widely used: Consensus/Flavor profile, Texture Profile, Quantitative Descriptive Analysis (QDA), and Spectrum, along with two new chapters on Free Choice Profiling and a Summary of Methods. Novel descriptive test methods are developed and published every year, yet the commonly utilized toolbox of the fundamental methods, such as those outlined here, have changed little over the past decades. What has changed dramatically is the in-depth experience and applications of these methods in industry. This allows the practitioner the opportunity to fine-tune and apply the methodologies across a multitude of industries and product categories. Hence, the need for an updated version of this manual". The most useful properties of food, i.e. the ones that are detected through look, touch and taste, are a manifestation of the food's structure. Studies about how this structure can be manipulated during food production and processing are a vital part of research in food science. This book provides the status of research on food structure and texture through the interplay between processing routes and formulation elements. It covers food structure development across a range of food settings and considers how to design food with specific functionalities and performance. Food structure has to be considered across a range of length scales and the book includes a section focusing on theoretical approaches that can be taken to analyse/characterise food structure from the nano- to the macro-scale. The book concludes by outlining the main challenges in the field and the opportunities that these create in terms of establishing or growing future research activities. Edited and written by world class contributors, this book is a literature up-to-date by detailing how the technology and applications have moved on over the past 10 years. It serves as a reference for researchers in food science, food processing and food texture and structure.

First Published in 1987, this book offers a full insight into the methods of evaluating the sensory capabilities in certain individuals. Carefully compiled and filled with a wealth of notes, diagrams, and references this book serves as a useful reference for students of medicine and other practitioners in their respective fields.

Sensory Evaluation Techqs

Descriptvie Sensory Analysis in Practice

Correlating Sensory Objective Measurements

Sensory Evaluation Techniques

From listing the steps involved in a sensory evaluation project to presenting advanced statistical methods, Sensory Evaluation Techniques, Fourth Edition covers all phases of sensory evaluation. Like its bestselling predecessors, this edition continues to detail all sensory tests currently in use, to promote the effective employment of these tests, and to describe major sensory evaluation practices. The expert authors have updated and added many areas in this informative guide. New to this edition are expanded chapters on qualitative and quantitative consumer research and the Spectrum™ method of descriptive sensory analysis that now contains full descriptive lexicons for numerous products, such as cheese, mayonnaise, spaghetti sauce, white bread, cookies, and toothpaste. Also new in this chapter is a set of revised flavor intensity scales for crispness, juiciness, and some common aromatics. The book now includes an overview of Thurstonian scaling that examines the decision processes employed by assessors during their evaluations of products. Another addition is a detailed discussion of data-relationship techniques, which link data from diverse sources that are collected on the same set of examples. With numerous examples and sample tests, Sensory Evaluation Techniques, Fourth Edition remains an essential resource that illustrates the development of sensory perception testing.

The field of sensory science has grown exponentially since the publication of the previous version of this work. Fifteen years ago the journal Food Quality and Preference was fairly new. Now it holds an eminent position as a venue for research on sensory test methods (among many other topics). Hundreds of articles relevant to sensory testing have appeared in that and in other journals such as the Journal of Sensory Studies. Knowledge of the intricate cellular processes in chemoreception, as well as their genetic basis, has undergone nothing less than a revolution, culminating in the award of the Nobel Prize to Buck and Axel in 2004 for their discovery of the olfactory receptor gene super family. Advances in statistical methodology have accelerated as well. Sensometrics meetings are now vigorous and well-attended annual events. Ideas like Thurstonian modeling were not widely embraced 15 years ago, but now seem to be part of the everyday thought process of many sensory scientists. And yet, some things stay the same. Sensory testing will always involve human participants. Humans are tough measuring instruments to work with. They come with varying degrees of acumen, training, experiences, differing genetic equipment, sensory capabilities, and of course, different preferences. Human foibles and their associated error variance will continue to place a limitation on sensory tests and actionable results. Reducing, controlling, partitioning, and explaining error variance are all at the heart of good test methods and practices.

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.

Handbook of Food Science, Technology, and Engineering - 4 Volume Set

The Profiling Approach

Handbook of Processed Meats and Poultry Analysis

Methodological Aspects and Practical Applications

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.

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.

Muscle foods include a wide range of processed meats and poultry, and therefore represent an important percentage of total worldwide food consumption. The sheer volume of products and the variety of processes available makes analyzing them problematic. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science Association With chapter contributions from more than 45 internationally reputable experts, Handbook of Processed Meats and Poultry Analysis delineates the gamut of analysis techniques and methodologies for animal-derived products in one convenient resource. This book focuses on the analysis of nutrients affected by processing and provides an all-inclusive examination of the nutritional qualities of meat products and poultry. Describes Essential Techniques for Meat Processing Control and Evaluation of Quality Under the editorial guidance of world-renowned food analysis experts Leo M.L. Nollet and Fidel Toldrà, this book describes the analysis of technological quality, such as physical sensors and techniques to follow up the process and the analysis of moisture and water activity. It also addresses key treatment areas such as: Additives such as preservatives and colorants Methods to measure meat's antioxidant capacity Spoilage detection Analytical tools for finding chemical residues, pathogens, and toxins Discusses Determination Methods of Biochemical Reactions, Including Oxidation, Proteolysis, and Lipolysis This comprehensive reference addresses a variety of products, processes, and treatments related to meat preparation including curing and dry-curing, fermentation, cooking, and smoking. It also acutely analyzes the technological, nutritional, and sensory quality as well as the safety aspects of these and other processes. With a section entirely devoted to pressing safety concerns related to meat processing, this is an essential, ready-to-implement guide for those involved with the processing of muscle foods in both academia and industry.

Sensory Analysis of Foods of Animal Origin

Food Storage Stability

Sensory Evaluation of Food

Principles and Practices

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 field of sensory evaluation has matured in the last half century to become a recognized discipline in the food and consumer sciences and an important part of the foods and consumer products industries. Sensory professionals enjoy widespread recognition for the important services they provide in new product development, basic research, ingredient and process modification, cost reduction, quality maintenance, and product optimization. These services enhance the informational support for management decisions, lowering the risk that accompanies the decision-making process. From the consumers' perspective, a sensory testing program in a food or consumer products company helps ensure that products reach the market with not only good concepts but also with desirable sensory attributes that meet their expectations. Sensory professionals have advanced well beyond the stage when they were simply called on to execute "taste" tests and to provide statistical summaries of results. They are now frequently asked to participate in the decision process itself, to draw reasoned conclusions based on data, and to make recommendations. They are also expected to be well versed in an increasingly sophisticated battery of test methods and statistical procedures, including multivariate analyses. As always, sensory professionals also need to understand people, for people are the measuring instruments that provide the basic sensory data. People are notoriously variable and difficult to calibrate, presenting the sensory specialist with many additional measurement problems that are not present in instrumental methods.

Cheeses are one of the most diverse food commodities known. They have a wide range of regional and geographical differences in manufacture, taste, texture, colour and contribution to the diet. Because cheese is an important source of macro- and micro-nutrients it can be seen as a valuable product in human nutrition. However, some consider that traditionally manufactured cheeses may not contribute to optimal health. For this reason, there is a drive to produce types with reduced or modified fat or salt contents. Another aspect that affects human health is that cheese may also harbour harmful pathogens in some circumstances. To gain a holistic understanding of cheese in health, nutritionists and dieticians have a fundamental need to grasp the process of cheese manufacture, while cheese manufacturers benefit by understanding the health related aspects of cheese. This handbook bridges the intellectual and trans-disciplinary divide and provides a balanced overview of cheese in relation to health. Experts provide a comprehensive coverage of subjects in relation to cheese production, nutrition and medical sciences, such as composition and health benefits, toxicology, metabolic and nutritional effects and microbiology.

Wine Production from Cheese Whey

A Manual

Analysis of Sensory Properties in Foods

Production, nutrition and medical sciences

A comprehensive overview of the four most widely-used sensory descriptive analysis testing methods: flavor profile, quantitative descriptive analysis (QDA), spectrum, and texture profile. For sensory professionals and/or management, and sensory technicians.

Member price, \$26. Annotation copyrighted by Book News, Inc., Portland, OR

In defining sensory properties of products, descriptive techniques that utilize trained panels are used. Arthur D. Little, Inc. pioneered a descriptive technique in the 1950's known as the "Flavor Profile" that laid the foundation for the development of current descriptive techniques used today in academia and industry. Several collections of published papers are reprinted in this book. The main areas covered include dairy products, meats, alcoholic beverages, textile materials and general applications. In addition, Dr. Gacula has prepared 40 pages of new text material on (1) Descriptive Sensory Analysis Methods, and (2) Computer Software. Methods for statistical systems (SAS) computer programs are provided

Food Storage Stability addresses one of the foremost problems faced by food processors - how to stabilize food once it is harvested.

Using a holistic approach, the book discusses the changes responsible for food quality deterioration and considers strategies for minimizing or eliminating these degradative changes. Topics include: consumer perceptions and preferences, cellular changes, conversion of major constituents to more stable products, the effect of color and texture, packaging issues, and practical strategies for storing foods frozen, chilled, or at ambient temperature. Food Storage Stability is the only treatment of this subject that covers the diverse factors that influence quality retention in foods and integrates basic concepts in storage stability with practical applications.

Food scientists and technologists concerned with changes in food quality are interested in ensuring that safe and appealing food products reach consumers - this is the book that will assist them with that important goal.

Advances in Processing Technology

Manual on Descriptive Analysis Testing for Sensory Evaluation

Handbook of Fruit and Vegetable Flavors

Applied Sensory Analy of Foods

Cereal chemists are interested in rheology because the dough undergoes some type of deformation in every phase of the conversion of flour into baked products. During mixing, dough is subjected to extreme deformations, many that exceed the rupture limit; during fermentation, the deformations are much smaller and therefore exhibit a different set of rheological properties; during sheeting and molding, deformations are at an intermediate level; and, finally, during proofing and baking, the dough is subjected to a range of deformations at varying temperatures. Accordingly, the application of rheological concepts to explain the behavior of dough seems a natural requirement of research on the interrelationships among flour constituents, added ingredients, process parameters, and the required characteristics of the final baked product. At any moment in the baking process, the rheological behavior, that is, the nature of the deformation, exhibited by a specific dough derives from the applied stress and how long the stress is maintained. The resulting deformation may be simple, such as pure viscous flow or elastic deformation, and therefore easy to define precisely. Moreover, under some conditions of stress and time (i. e. , shear rate), doughs behave as ideal materials and their behavior follows theory derived from fundamental concepts. Under usual conditions encountered in baking, however, the rheological behavior is far from ideal; shear rates vary widely and sample size and dimensions are ill-defined.

Presents contemporary methods of measuring optical properties, moisture, ash content, and other physical characteristics of food and evaluates techniques used to trace nutrient analytes ranging from peptides, proteins, and enzymes to aroma compounds to carbohydrates and starch.

The present book is an amalgamation of various topics which are quite relevant to academics pertaining to food science and technology. Sincere attempts have been made to map consumer's perception in terms of sensory evaluation of processed foods and their role on quality determination. To cover food safety, the topic of advancement in the traceability and transparency of food supply chain is discussed in length. Besides, providing basic nutrition food has become an essential source of health promoting phyto-ingredients too. To take care of the concerned population, therapeutic foods have also been discussed with their future trends. Similarly, recent trends in functional and Nutraceutical foods were also discussed in detail so as to give an exhaustive overlook of such subject matter. To give impetus to the growing and aged generations, the importance of the technology of weaning and geriatric foods is described in detail. Bio-preservation of various food products including fermentation had always attracted researchers for various reasons, inclusive of its novel and chemical free approach of preservation which has been aptly covered under current expansions in microbiology for food preservation and also under progression in biotechnology and its application in food processing. The cross linkage of advance technologies inclusive of nano-science is elaborated as technological advances in nano- science for specific food and nutrition delivery. Oil and spice commerce are two giants pillars in food processing industries and readers would surely be wishing to understand the developments in the technology of oils refineries and condiments. Smart and intelligent packing systems always extend an upper hand as far as shelf life monitoring of any processed food is concerned, especially when these are import worthy products. The science and technological approach of these packing innovations is also well covered. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka. This title is co-published with

NIPA.

Volume 2

Sensory Testing Methods

Manufacturing Yogurt and Fermented Milks

Handbook of cheese in health: production, nutrition and medical sciences

The field of sensory evaluation has matured in the last half century to become a recognized discipline in the food and consumer sciences and an important part of the foods and consumer products industries. Sensory professionals enjoy widespread recognition for the important services they provide in new product development, basic research, ingredient and process modification, cost reduction, quality maintenance, and product optimization. These services enhance the informational support for management decisions, lowering the risk that accompanies the decision-making process. From the consumers' perspective, a sensory testing program in a food or consumer products company helps ensure that products reach the market with not only good concepts but also with desirable sensory attributes that meet their expectations. Sensory professionals have advanced well beyond the stage when they were simply called on to execute "taste" tests and to provide statistical summaries of results. They are now frequently asked to participate in the decision process itself, to draw reasoned conclusions based on data, and to make recommendations. They are also expected to be well versed in an increasingly sophisticated battery of test methods and statistical procedures, including multivariate analyses. As always, sensory professionals also need to understand people, for people are the measuring instruments that provide the basic sensory data. People are notoriously variable and difficult to calibrate, presenting the sensory specialist with many additional measurement problems that are not present in instrumental methods.

In food product research and development, it is often necessary to look beyond overall palatability, texture, and flavour and evaluate the individual components of these properties. This can be accomplished by using descriptive sensory analysis and the profiling approach to food texture and flavour. This bulletin provides details regarding this approach, including information on the evaluation of food character notes (aroma, flavour, taste), texture, intensity, order of appearance, aftertastes, after-feelings, and the use of sensory evaluation panels.

When it comes to food selection, consumers are very reliant on their senses. No matter the date on a carton of milk or the seal on the package of meat, how that milk smells and the color of that meat are just as critical as any official factors. And when it comes to meal time, all the senses must conspire to agree that taste, smell, color, and texture are appealing. Fidel Toldrá was named 2010 American Meat Science Association Distinguished Research Award recipient. Compiled by two of the most esteemed researchers in the food science industry, Leo M.L. Nollet and Fidel Toldrá, *Sensory Analysis of Foods of Animal Origin* identifies and quantifies the quality attributes to help those in the industry understand the importance of perceived sensory quality. This book is divided into four parts: meat; processed meats and poultry; fish and seafood products; and milk and dairy products. In all four parts, the authors – Describe the analysis of color and texture of the different foods of animal origin, as well as recent advances in texture measurement Discuss techniques for sampling and identifying volatile compounds Detail and quantify a number of sensory aspects including descriptors, perception, and aroma Include subjective quality index methods that have recently been developed Each chapter starts with a discussion of the parameter in question, and as necessary, sample preparation methods are reviewed in depth. This is followed by a discussion and assessment of the sensory qualities, or a detailed overview of different detection methods. Finally, a brief summary covers the presence of these parameters in different end products, regions, and countries. With all the chapters written by experts in their fields, only the most recent techniques and related literature is included.

Sensory Evaluation Techniques, Fourth Edition

Sensory Analysis for the Development of Meat Products

Food Science: An Ecological Approach

Sensory and Consumer Research in Food Product Design and Development

This new edition of a bestseller covers all phases of performing sensory evaluation studies, from listing the steps involved in a sensory evaluation project to presenting advanced statistical methods. Like its predecessors, Sensory Evaluation Techniques, Fifth Edition gives a clear and concise presentation of practical solutions, accepted methods,

Food Science: An Ecological Approach presents the field of food science—the study of the physical, biological, and chemical makeup of food, and the concepts underlying food processing—in a fresh, approachable manner that places it in the context of the world in which we live today.

The food and beverage industries today face an intensely competitive business environment. To the degree that the product developer and marketer – as well as general business manager – can more fully understand the consumer and target development and marketing efforts, their business will be more successful. Sensory and Consumer Research in Food Product Design and Development is the first book to present, from the business viewpoint, the critical issues faced by sensory

analysts, product developers, and market researchers in the food and beverage arena. The book's unique perspective stems from the author team of Moskowitz, Beckley, and Resurreccion, three leading practitioners in the field, who each combines an academic and business acumen. The beginning reader will be introduced to systematic experimentation at the very early stages, to newly emerging methods for data acquisition/knowledge development, and to points of view employed by successful food and beverage companies. The advanced reader will find new ideas, backed up by illustrative case histories, to provide yet another perspective on commonly encountered problems and their practical solutions. Aimed toward all aspects of the food and beverage industry, *Sensory and Consumer Research in Food Product Design and Development* is especially important for those professionals involved in the early stages of product development, where business opportunity is often the greatest.

Handbook of Food Science, Technology, and Engineering

Dough Rheology and Baked Product Texture

Handbook of Milk of Non-Bovine Mammals

Guidelines for the Selection and Training of Sensory Panel Members

Descriptive analysis and the dimensions of sensory perception: Qualitative methods for language development. Profile methods: flavor profile and profile attribute analysis. Quantitative descriptive analysis. Beer flavor terminology - a case history. The texture profile method. Difference testing and intensity scaling: Difference testing: procedures and panelists. Accessor selection: procedures and results. Sensory difference and preference testing: the use of signal detection measures. Uses and abuses of category scales in sensory measurement. Magnitude estimation: Scientific background and use in sensory analysis. Standing panels using magnitude estimation for research and product development.

HANDBOOK of Fruit and Vegetable Flavors A global PERSPECTIVE on the latest SCIENCE, TECHNOLOGY, and APPLICATIONS The demand for new flavors continues to rise. Today's consumers want interesting, healthy, pleasurable, and exciting taste experiences, creating new challenges for today's food and flavor scientists. Fortunately, they can turn to this comprehensive reference on the flavor science and technology of fruits, vegetables, spices, and oils for guidance on everything from basic science to new technologies to commercialization. Handbook of Fruit and Vegetable Flavors is divided into two sections. The first section, dedicated to fruit flavor, is organized into five parts: Part I: Biology, Chemistry, and Physiochemistry Part II: Biotechnology Part III: Analytic Methodology and Chemical Characterizations Part IV: Flavors for Fruit Commodities Part V: Flavors of Selected Dried Fruits The second section, dedicated to vegetable flavor, is divided into two parts, covering biology, chemistry, physiochemistry, and biotechnology in the first part and flavor for vegetable commodities in the second part. Both the fruit flavor and vegetable flavor sections provide detailed coverage of such important topics as processing, extraction, flavor biosynthesis, and genetic engineering. Moreover, readers will find important details on regulations and requirements governing flavor additives as well as sanitation and safety in flavor manufacturing. Each of the chapters has been written by one or more leading experts in food and flavor science. The authors represent more than ten countries, giving food and flavor scientists a unique global perspective on the latest flavor science, technology, and applications.

THE ONLY SINGLE-SOURCE GUIDE TO THE LATEST SCIENCE, NUTRITION, AND APPLICATIONS OF ALL THE NON-BOVINE MILKS CONSUMED AROUND THE WORLD Featuring contributions by an international team of dairy and nutrition experts, this second edition of the popular Handbook of Milk of Non-Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non-bovine dairy species. Milks derived from domesticated dairy species other than the cow are an essential dietary component for many countries around the world. Especially in developing and under-developed countries, milks from secondary dairy species are essential sources of nutrition for the humanity. Due to the unavailability of cow milk and the low consumption of meat, the milks of non-bovine species such as goat, buffalo, sheep, horse, camel, Zebu, Yak, mare and reindeer are critical daily food sources of protein, phosphate and calcium. Furthermore, because of hypoallergenic properties of certain species milk including goats, mare and camel are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies. This book: Discusses key aspects of non-bovine milk production, including raw milk production in various regions worldwide Describes the compositional, nutritional, therapeutic, physio-chemical, and microbiological characteristics of all non-bovine milks Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products Expounds characteristics of non-bovine species milks relative to those of human milk, including nutritional, allergenic, immunological, health and cultural factors. Features six new chapters, including one focusing on the use of non-bovine species milk components in the manufacture of infant formula products Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of the acclaimed first edition, Handbook of Milk of Non-Bovine Mammals, 2nd Edition is an essential reference for dairy scientists, nutritionists, food chemists, animal scientists, allergy specialists, health professionals, and allied professionals.

Handbook of Fermented Meat and Poultry

Handbook of Food Structure Development

Brushing Vs. Spoon Tasting

Descriptive Sensory Analysis of Toothpaste Flavor & Texture Using Two Distinct Sampling Methods

Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

Descriptive Sensory Analysis

Handbook of Food Analysis: Methods and instruments in applied food analysis

EPA 600/2

Descriptive Analysis in Sensory Evaluation