

## Lab 1 Sensory Evaluation

### Introduction

- Why sensory evaluation is important for food packaging
- Types of sensory evaluation and their brief description and objective of each test. You should include the following types of tests
  - Discrimination testing
    - Triangle test (e.g. Coke vs. Pepsi & bottle vs. can)
    - Ranking test (e.g. sweetness)
  - Preference test or consumer acceptance test (e.g. green bean)
  - Descriptive test (e.g. milk)

### Materials and Methods

- Briefly describe how you performed the following test and what samples you used for the test
  - Triangle test
    - Pepsi vs. Coke
    - Coke in Al can vs. Coke in PET bottle
  - Preference test (green bean)
  - Taste identification
  - Ranking test (sweetness)
  - Descriptive test (milk)

### Results

- Questionnaire from Lab 1 handout. You can attach it to the lab notebook. You do not need to retype it.
- Include the result of triangle test for your section and the whole class. You may print out and attach it in the lab notebook.

### Discussion

- Triangle test: Can you, your section, and the whole class differentiate between Pepsi vs. Coke and Coke in PET bottle vs. Coke in Aluminum can.
- Preference test: based on the test result, discuss the relationship of visual characteristics of green bean to type of brand (premium/private) and price.
- Taste identification: identify where the taste receptors for salty, sweet, bitter, and sour are on your tongue.
- Ranking test: based on the test result, rank the sweeteners in term of their sweetness
- Descriptive test: Explain the defect of milk samples and discuss how easy/difficult to detect the defects
- Error analysis, if any

### Conclusion

- Write conclusion according to the objectives of the experiment