

SAFEGUARDS

SGS CONSUMER TESTING SERVICES

FOOD

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ACCREDITED SENSORY EVALUATION OF FOOD

Taste, smell, odor and appearance are of utmost importance for food since any imperfections in food quality can make the food inadequate for consumption or even hazardous to health. Food sensory analyses will reveal whether or not food is "off". As it looks like a subjective matter, clients want to be sure that the analyses are executed following internationally accepted standards and that the lab has the relevant accreditation.

During sensory food analyses the following parameters are evaluated:

- product's attribute (color, shape, markings etc.)
- Fragrance, odor
- Taste (homogeneity, richness, spiciness etc.)
- Consistency (flexibility, chewiness, liquidity etc.)

As with the use of instrumental methods, the validity of sensory evaluation depends on the quality of the applied materials and methods.

These measurements are considered subjective because the materials used for analysis are the panelist's own senses (organs) coupled with their physiological and psychological capabilities or limitations.



SGS



Sensory evaluation comprises a set of international (ISO) and local standards (for example: Hungarian (MSZ) standards) to decrease the subjectivity and to increase the reproducibility of the results. As might be expected, it is important to test the panel members' sensory abilities constantly. Methods applied for the panelists' regular education ensure the sustainability of the monitored status. In addition, the panelists have much practical experience. In many food Industry fields.

Competition in the market has led to a broadening of the study and application of sensory analytical techniques. The methods in sensory analysis can be classified as follows:

- Descriptive: the characteristics are evaluated in descriptive way
- Point scale: point scale represents the deviations of each parameter from the requirements.
- Bias factorial point scale: the point scale is complemented with a multiplier which has an important effect on the overall acceptance and the quality.



Specialist labs in the SGS global network are accredited for such sensory analysis of foodstuffs.

One such is the CTS Food Lab of SGS Hungaria Kft. which is accredited for the execution of most sensory analytical methods. This laboratory was founded on the appropriate Hungarian and international standard principles. In response to consumer demand, the lab is constantly expanding its methods and specialises in the tracking of product quality and the identification of product deficiencies.

The results of well chosen sensory evaluations can give answers to questions during product development. Additionally, results can be used to detect product deficiencies, track product quality and compare the manufactured items or the end products.

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