Sensory perception of foods

Evaluating preferences for foods and ingredients based on various attributes, contributing to effective reformulation, new product development and clinical research.

Currently, sensory evaluation is relevant due to the demand and need for reformulated foods and beverages - with reduced amounts of sugar, salt and fat - in response to public health recommendations. Furthermore, individual taste perception can vary based on genetics, acclimatisation or clinical conditions, which can be tested using this technique.

Whilst reformulated products are necessary to address the burden of overweight, obesity and chronic diseases worldwide, it is important to test their palatability and acceptability. This technique provides a quick and easy way to conduct tests to identify differences in taste, texture, aroma, acceptability etc of new or reformulated products. This also has application in various taste perception studies using different participant populations to reduce the prevalence of undernutrition in susceptible groups. Recently, this has been successfully used in product development and to explore responses to the same test foods in young and older adults.

Summary

- Instrumental in successful food product development and nutrition research.
- Internet based sensory evaluation and analysis.
- Multiple sensory attributes can be tested in one session.

For more information contact Dr. Sangeetha Thondre: pthondre@brookes.ac.uk
Oxford Brookes Centre for Nutrition and Health www.brookes.ac.uk/shssw/nutrition/research/oxbcnh