



Services

1. Food Sensory characterization using Quantitative Descriptive Analysis.
2. Quality by sensory evaluation.
3. Selection and training programmes for sensory analysis.
4. Qualitative and quantitative consumer studies.
5. Scientific and Technical Assessment in design, execution and statistical analysis of sensory analysis and consumer study trials.
6. Analysis of consumer behaviour.

Applications

- » Sensory characterization of food products.
- » Commercial classification of food products.
- » Impact of technological changes on food sensory properties.
- » Shelf-life of food products.
- » Food quality assessment.
- » Determination of sensory attributes behind consumer preferences by means of external preference mapping.
- » Analysis of consumer behaviour.