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Nota di contenuto	Front Cover; Sensory Evaluation Practices; Copyright Page; Contents; Foreword; Preface, First Edition; Preface, Second Edition; Preface, Third Edition; About the Authors; Chapter 1. Introduction to Sensory Evaluation; I. Introduction and Objective; II. Historical Background; III. Development of Sensory Evaluation; IV. Defining Sensory Evaluation; V. A Physiological and Psychological Perspective; Chapter 2. The Organization and Operation of a Sensory Evaluation Program; I. Introduction; II. Organizing a Sensory Evaluation Program; III. Conclusions; Chapter 3. Measurement; I. Introduction II. Components of Measurement:ScalesIII. Selected Measurement Techniques; IV. Conclusions; Chapter 4. Test Strategy and the Design of Experiments; I. Introduction; II. Test Request and Objective; III. Product Criteria; IV. Psychological Errors; V. Statistical Considerations; VI. Experimental Design Considerations; VII. Selected Product Designs; Chapter 5. Discrimination Testing; I. Introduction; II. Methods; III. Components of Testing; IV. Special Problems; V. Summary; Chapter 6. Descriptive Analysis; I. Introduction; II. Test Methods; III. Applications for Descriptive Analysis IV. ConclusionsChapter 7. Affective Testing; I. Introduction; II. Methods; III. Subjects; IV. Types of Acceptance Testing; V. Special Problems; VI. Conclusions; Chapter 8. Special Problems; I. Introduction; II.

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Sommario/riassunto

The enjoyment of products is closely related to the senses, and in the case of food - mainly taste, aroma and texture. Sensory evaluation is a dynamic field concentrating on the utilization of humans for the measurement of sensory perceptions and/or their effect on food and taste acceptance. Since 1985 when the first edition of this book was published, there have been many changes in the field of sensory evaluation. Sensory Evaluation Practices, Third Edition provides a critical evaluation of all current developments in the field, recognizing the impact that the discipline has had
