

1. Record Nr.	UNINA9910458142203321
Autore	Stone Herbert
Titolo	Sensory evaluation practices [[electronic resource] /] / Herbert Stone and Joel L. Sidel
Pubbl/distr/stampa	Amsterdam ; ; Boston, : Elsevier Academic Press, c2004
ISBN	1-280-90285-X 9786610902859 0-08-047435-7
Edizione	[3rd ed.]
Descrizione fisica	1 online resource (395 p.)
Collana	Food science and technology international series
Altri autori (Persone)	SidelJoel L
Disciplina	664/.072
Soggetti	Food - Sensory evaluation Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. [345]-364) and index.
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.

Instrument-Sensory Relationships; III. Experts and Expert Panels; IV. Perceived Efficacy and Advertising Claims; V. Stability Testing; VI. Product Development; VII. Quality Control; VIII. Optimization; IX. Conclusions; Chapter 9. Epilogue; I. Introduction; II. Education and the Sensory Professional; III. The Future; References; Index; Food Science and Technology

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