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Nota di contenuto	DESCRIPTIVE SENSORY ANALYSIS IN PRACTICE; CONTENTS; 1.0 INTRODUCTION; 1.1 DESCRIPTIVE SENSORY ANALYSIS METHODS; 1.2 FLAVOR PROFILES: A NEW APPROACH TO FLAVOR PROBLEMS; 1.3 SENSORY EVALUATION BY QUANTITATIVE DESCRIPTIVE ANALYSIS; 1.4 THE SELECTION AND USE OF JUDGES FOR DESCRIPTIVE PANELS; 1.5 EXAMINING METHODS TO TEST FACTOR PATTERNS FOR CONCORDANCE; 1.6 QUANTITATIVE DESCRIPTIVE ANALYSIS; 1.7 IMPORTANCE OF REFERENCE STANDARDS IN TRAINING PANELISTS; 1.8 THE IMPORTANCE OF LANGUAGE IN DESCRIBING PERCEPTIONS; 1.9 ILLUSTRATIVE EXAMPLES OF PRINCIPAL COMPONENTS ANALYSIS 1.10 REDUCING THE NOISE CONTAINED IN DESCRIPTIVE SENSORY DATA1.11 EXPERTS VERSUS CONSUMERS: A COMPARISON; 2.0 DAIRY PRODUCTS; 2.1 SENSORY ASPECTS OF MATURATION OF CHEDDAR CHEESE BY DESCRIPTIVE ANALYSIS; 2.2 SENSORY PROFILING OF DULCE

DE LECHE, A DAIRY BASED CONFECTIONARY PRODUCT; 2.3 SENSORY PROPERTIES OF FERMENTED MILKS: OBJECTIVE REDUCTION OF AN EXTENSIVE SENSORY VOCABULARY; 2.4 MEASURING SOURCES OF ERROR IN SENSORY TEXTURE PROFILING OF ICE CREAM; 2.5 EFFECTS OF STARTER CULTURES ON SENSORY, PROPERTIES OF SET-STYLE YOGHURT DETERMINED BY QUANTITATIVE DESCRIPTIVE ANALYSIS 2.6 THE USE OF STANDARDIZED FLAVOR LANGUAGES AND QUANTITATIVE FLAVOR PROFILING TECHNIQUE FOR FLAVORED DAIRY PRODUCTS 3.0 MEATS; 3.1 DEVELOPMENT OF A TEXTURE PROFILE PANEL FOR EVALUATING RESTRUCTURED BEEF STEAKS VARYING IN MEAT PARTICLE SIZE; 3.2 A STANDARDIZED LEXICON OF MEAT WOF DESCRIPTORS; 3.3 DEVELOPMENT OF CHICKEN FLAVOR DESCRIPTIVE ATTRIBUTE TERMS AIDED BY MULTIVARIATE STATISTICAL PROCEDURES; 3.4 A TECHNIQUE FOR THE QUANTITATIVE SENSORY EVALUATION OF FARM-RAISED; 4.0 ALCOHOLIC BEVERAGES; 4.1 SENSORY PROFILING OF BEER BY A MODIFIED QDA METHOD 4.2 FACTOR ANALYSIS APPLIED TO WINE DESCRIPTORS 4.3 DESCRIPTIVE ANALYSIS AND QUALITY RATINGS OF 1976 WINES FROM FOUR BORDEAUX COMMUNES; 4.4 SENSORY PANEL TRAINING AND SCREENING FOR DESCRIPTIVE ANALYSIS OF THE AROMA OF PINOT NOIR WINE FERMENTED BY SEVERAL STRAINS OF MALOLACTIC BACTERIA; 4.5 DESCRIPTIVE ANALYSIS OF PINOT NOIR WINES FROM CARNEROS, NAPA AND SONOMA; 4.6 DESCRIPTIVE ANALYSIS FOR WINE QUALITY EXPERTS DETERMINING APPELLATIONS BY CHARDONNAY WINE AROMA; 5.0 TEXTILE MATERIALS; 5.1 THE JUDGMENT OF HARSHNESS OF FABRICS; 5.2 MEASUREMENT OF FABRIC AESTHETICS ANALYSIS OF AESTHETIC COMPONENTS 5.3 DEVELOPMENT OF TERMINOLOGY TO DESCRIBE THE HANDFEEL PROPERTIES OF PAPER AND FABRICS 6.0 GENERAL APPLICATIONS; 6.1 THE USE OF FREE-CHOICE PROFILING FOR THE EVALUATION OF COMMERCIAL PORTS; 6.2 A COMPARISON OF THE AROMAS OF SIX COFFEES CHARACTERISED BY CONVENTIONAL PROFILING, SCALING METHODS, FREE-CHOICE PROFILING AND SIMILARITY; 6.3 EVALUATION AND APPLICATIONS OF ODOR PROFILING; 6.4 COMPONENT AND FACTOR ANALYSIS APPLIED TO DESCRIPTORS FOR TEA SWEETENED WITH SUCROSE AND WITH SACCHARIN 6.5 INTENSITY VARIATION DESCRIPTIVE METHODOLOGY: DEVELOPMENT AND APPLICATION OF A NEW SENSORY EVALUATION TECHNIQUE

Sommario/riassunto

In defining sensory properties of products, descriptive techniques that utilize trained panels are used. Arthur D. Little, Inc. pioneered a descriptive technique in the 1950's known as the "Flavor Profile" that laid the foundation for the development of current descriptive techniques used today in academia and industry. Several collections of published papers are reprinted in this book. The main areas covered include dairy products, meats, alcoholic beverages, textile materials and general applications. In addition, Dr. Gacula has prepared 40 pages of new text material on (1) Descriptiv