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Autore	Stone Herbert
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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
