

1. Record Nr.	UNINA9911020047303321
Autore	Dijksterhuis Garnt B
Titolo	Multivariate data analysis in sensory and consumer science // by Garnt B. Dijksterhuis
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c1997
ISBN	9786611450267 9781281450265 128145026X 9780470385050 0470385057 9780470384831 0470384832
Descrizione fisica	1 online resource (320 p.)
Collana	Publications in food science and nutrition
Disciplina	664/.07
Soggetti	Food - Sensory evaluation Multivariate analysis
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 and index.
Nota di contenuto	MULTIVARIATE DATA ANALYSIS IN SENSORY AND CONSUMER SCIENCE; Prologue and Acknowledgements; CONTENTS; Introduction to Part IV; 1 Introduction; 1.2 Sensory Science; 1.1 Research Question; 1.3 Sensory Research and Sensory Profiling Data; 1.4 Sensory Profiling; 1.5 Individual Differences; 1.6 Measurement Levels; 1.7 Sensory-Instrumental Relations; 1.8 Time-Intensity Data Analysis; 1.9 Data Analysis. Confirmation and Exploration; 1.10 Structure of the Book; PART I: INDIVIDUAL DIFFERENCES; Introduction to Part I; 2 Assessing Panel Consonance; 2.1 Introduction; 2.2 Data Structure; 2.3 Method 2.4 Examples2.5 Conclusion; 3 Interpreting Generalized Procrustes Analysis "Analysis of Variance" Tables; 3.1 Introduction; 3.2 Two Different Procrustes Methods; 3.3 Sums-of-squares in Generalized Procrustes Analysis; 3.4 Scaling the Total Variance; 3.5 Generalized Procrustes Analysis of a Conventional Profiling Experiment; 3.6 Generalized Procrustes Analysis of a Free Choice Profiling Experiment; 3.7 Conclusion; Concluding Remarks Part I; Introduction to Part II; 4

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## Sommario/riassunto

This book is an outgrowth of research done by Dr. Gamt Dijsterhuis for his doctoral thesis at the University of Leiden. However, there are also contributions by several other authors, as well, including Eeke van der Burg, John Gower, Pieter Punter, Els van den Broek, and Margo Flipsen. This book discusses the use of Multivariate Data Analysis to solve problems in sensory and consumer research. More specifically the focus is on the analysis of the reactions to certain characteristics of food products, which are in the form of scores given to attributes perceived in the food stimuli; the