

1. Record Nr.	UNISA996197287803316
Autore	Dijksterhuis Garmt B
Titolo	Multivariate data analysis in sensory and consumer science [[electronic resource] /] / by Garmt B. Dijksterhuis
Pubbl/distr/stampa	Trumbull, Conn., : Food & Nutrition Press, c1997
ISBN	1-281-45026-X 9786611450267 0-470-38505-7 0-470-38483-2
Descrizione fisica	1 online resource (320 p.)
Collana	Publications in food science and nutrition
Disciplina	664 664.07 664.072
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 Multivariate Analysis of Coffee Images; 4.1 Introduction; 4.2 Data; 4.3

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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