





Descriptive Profile Methods

Training Course Content (1 day)

Introduction

Descriptive Profile methods are objective sensory approaches aiming at characterising the sensory properties of a product. Descriptive methods are complex to conduct and interpret, but they can generate a precise sensory description of a product as well as a description and quantification of the differences among a set of products.

Descriptive methods require a small number of highly trained assessors who have been screened for their ability to discriminate between similar samples, rate product for intensity and identify tastes and aromas. The selection and training of the panel members is crucial to the quality of the data obtained.

The aim of this course is to provide sensory professionals with an insight of the fundamental principles of descriptive sensory methods.

1 - Key steps of descriptive analysis

- Determine objectives and future needs.
- Selection and training of assessors
- Generation of attributes and references
- Determine assessment protocol.
- Rating intensity: from scale design to training the panel to rate intensity.
- Data generation, data quality check and panel performance: accuracy, reliability and precision
- Data analysis
- Display sensory data: sensory profiles, x-y plots, PCA.

2- Handling problem data and poor panel performance

- · Identify the cause of the problem.
- · Feedback and additional training
- Removing assessors or attributes from the data set.
- · Dealing with long-standing panels.

Cooking Validation Course_042019







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3- Types of descriptive methods and associated statistics

- Consensus Profiling
- Flavor Profiling®
- Texture Profiling®
- Quantitative Descriptive Analysis®
- Spectrum[™] method
- Other methods: Free Choice Profiling, Flash Profiling, Quantitative flavour profiling, Difference from control profiling, intensity variation descriptive method
- Time intensity methods: Discrete-point Time Intensity, Continuous Time-Intensity, Temporal dominance of Sensations (TDS).







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Organisation:

Organiser and Presenters: Audrey L'Yvonnet - Sensory Study Manager at ALS.

Venue: **ALS Full Sense Laboratory**

> Unit 7 & 8 Aspen Court Rotherham, S60 1FB South Yorkshire **United Kingdom**

Reservations and directions - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A VAT invoice will be issued on receipt of payment.

Payment of fees is required by the date of the course.

Fees: £550.00 + VAT per person - VAT to be charged at the applicable rate.

Lunch and refreshments will be provided throughout the day. If you have any special dietary requirements please confirm these at the time of booking.

A certificate of attendance will be provided after the session.











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