Sensory Analysis and Quality Assessment for Food & Beverage















MATT CONYER

Cofounder DraughtLab

ABOUT US

- Based in Rochester since 2016
- Sensory Analysis Tools
- Taste Panels & Focus Groups



BEER
CIDER
KOMBUCHA
SPIRITS
WINE
CHOCOLATE
CANNABIS
SELTZERS
MEAD
COFFEE
PIES
SOUS VIDE MEAT
MRE
BABY FOOD
SOUPS
SAUSAGE
SALAMI



PEANUT BUTTER

VEGAN CHEESE

BUTTER CHEESE





1. Industry background

2. What is sensory science?

TODAY'S AGENDA

3. Applications of sensory analysis

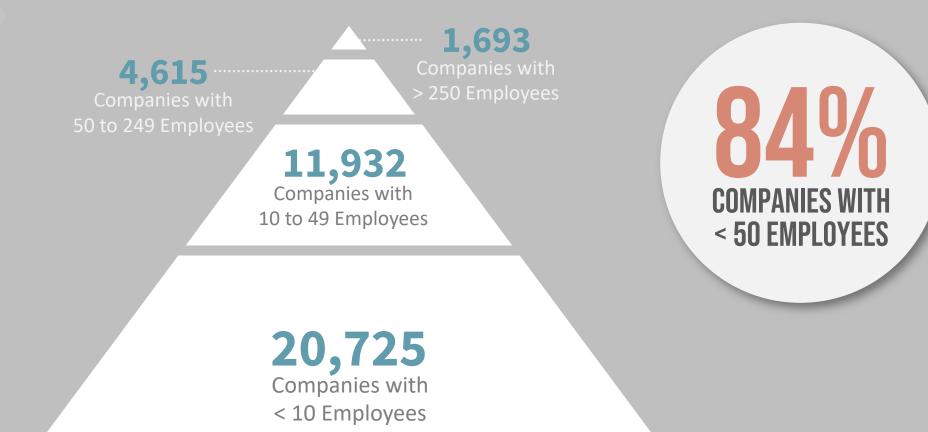
4. Running a sensory QC test







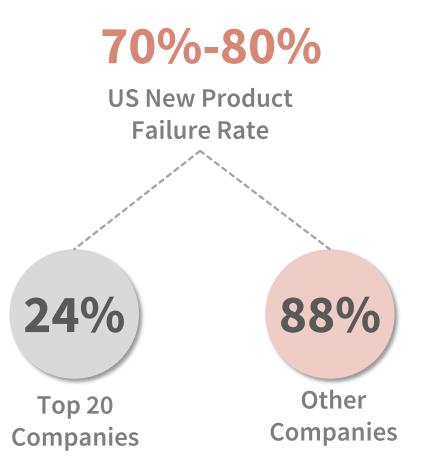
FOOD & BEVERAGE INDUSTRY DISTRIBUTION OF COMPANIES BY SIZE



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U.S. Census Bureau. 2019 Census Data. https://data.census.gov/

FOOD & BEVERAGE INDUSTRY



*Nielsen; Nielsen's Top 25 U.S. Breakthrough Innovations (2019); June 15, 2020 **Inez Blackburn; Speed to Market –Capitalizing on Demand; U Connect 08







QUALITY ISSUES...

- Erode consumer confidence
- Raise investor & leadership concerns
- Have legal implications





SENSORY SCIENCE



Field of study that focuses on understanding and **measuring** human responses to their senses.

Sight, Smell, Taste, Touch, Hearing





SENSORY SCIENCE

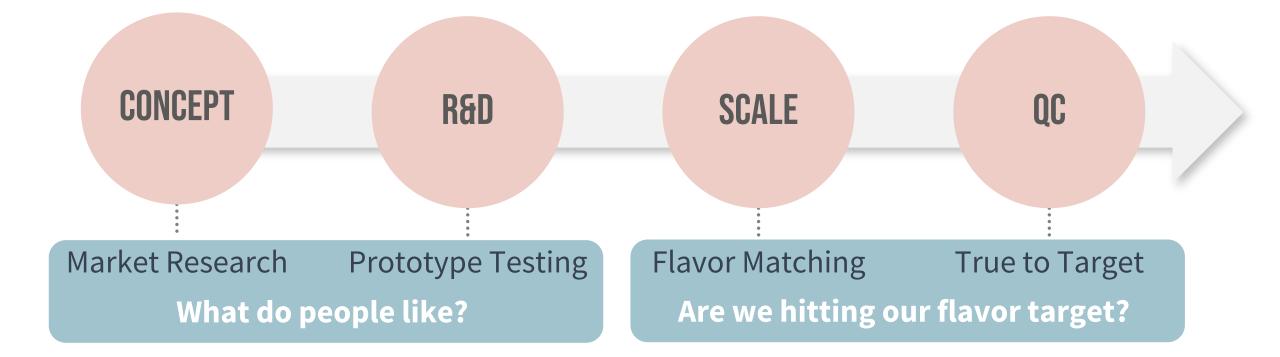


WHAT IS IT?

- What do you **DETECT**
- What do you LIKE

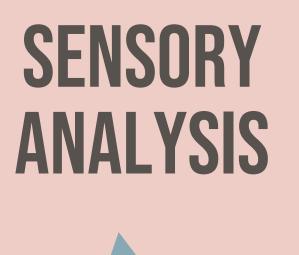


SENSORY & THE PRODUCT CYCLE













ANALYTICAL CHEMISTRY





BUILDING A TARGET

WRITTEN DESCRIPTION

This flavor description is the current written baseline target from which all subsequent batches will be compared.

VISUAL: Dark yellow color with a moderate amount of white foam and light lacing.

AROMA: Vanilla and bubblegum, citrus, orange, apricot, followed by some peach, water cracker, and spicy notes.

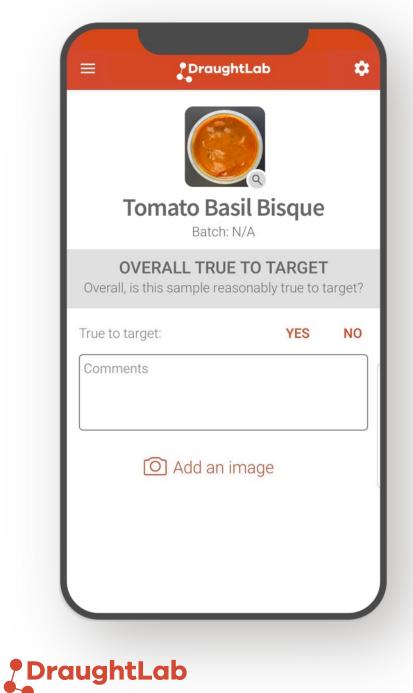
TASTE: Lightly sweet, no bitterness, with a subtle sourness.

MOUTHFEEL: Light body and moderate carbonation.









TRUE TO TARGET TESTING

- Flag Defects
- YES/NO in Acceptable Range
- Compare to Target



TTT RESULTS



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Aroma





Mouthfeel

No citrus, no grassy or floral notes. Only sweet bread notes

Grapefruit, soapy, bubblegum

Not getting much floral or cut grass character

Fruit is very subdued



CHARTING THE RESULTS

Percent Defect



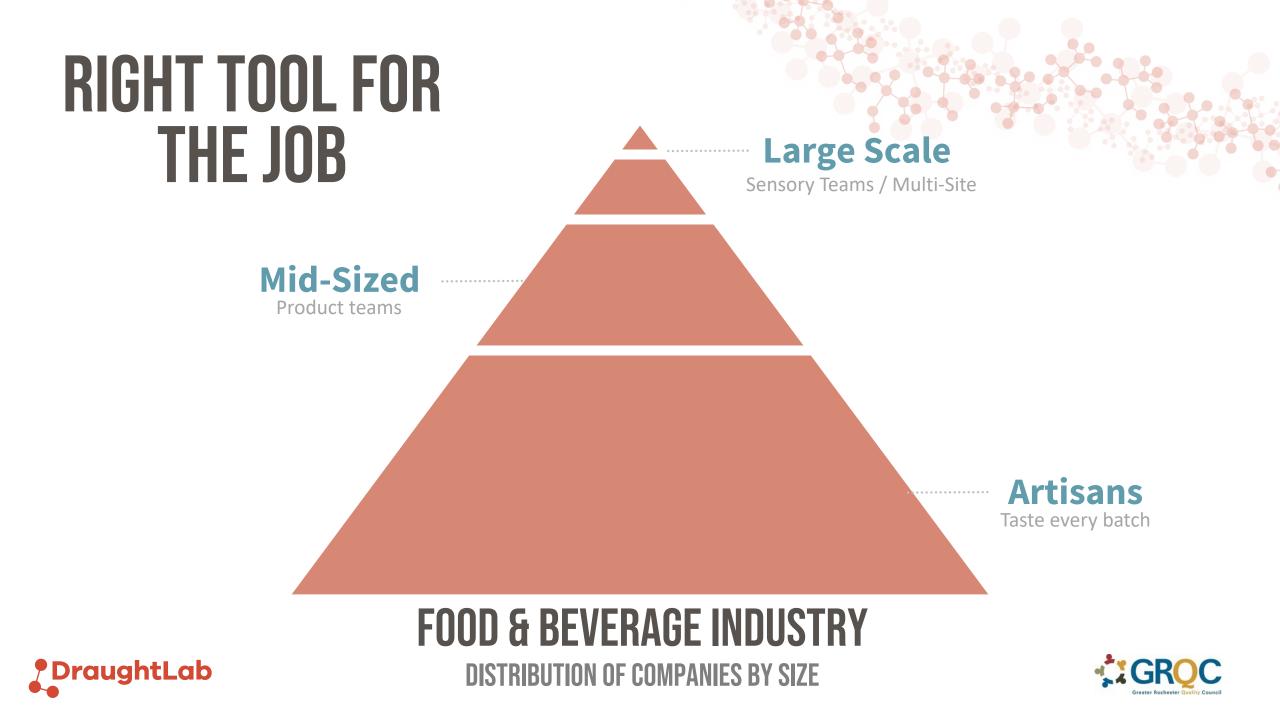
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- Percent Defect ---- UCL

Date	Tasters	Panel Name	Batch	Tags	% Defect	Status
10/23/2023	24	TTT Panel 10/23/2023	C8217 10/19/2023	16oz can	7%	In Limits
10/23/2023	24	TTT Panel 10/23/2023	C8207 10/16/2023	can 12oz	14%	Out of Limits
10/23/2023	24	TTT Panel 10/23/2023	K8215 10/19/2023		0%	In Limits
10/19/2023	30	TTT Panel 10/19/2023	C8216 10/18/2023	16oz can	6%	In Limits





CASE STUDY: SENSORY QC



Tracked to a single machine in Texas, and fixed That Day

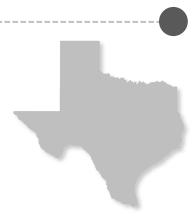
FORTUNE 500 2021

Weekly sensory checks on products from all manufacturing plants

One of largest producer of **Canned Goods**



In First Week found packaging defect using our process







SENSORY INFORMS, It doesn't decide





THANK YOU!



Join our Sensory Community Subscribe to our monthly newsletter







