EXPERIMENT 35  SENSORY EVALUATION LABORATORY

Structure

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35.0 OBJECTIVES

After undergoing this practical, you will be able to:

• narrate the set up of a sensory evaluation laboratory;

• establish a sensory laboratory or a make-shift evaluation chamber in your own organization; and

• conduct the evaluation of your meat product in the ideal environment.

35.1 INTRODUCTION

Each lot of food product should be subjected to sensory evaluation to maintain the quality and to further improve it for better acceptability to augment the sales. In order to get proper feedback, it is necessary that product is evaluated in the conducive environment without any bias. Such evaluation is never conducted by calling the persons in the cooking area or carrying the product samples on a tray from room to room. In this practical, you will see as to how the right testing conditions are provided for a fair sensory evaluation. You will also note the precautions that are observed during the course of sensory evaluation.

35.2 PRINCIPLE

Sensory Evaluation Room or Laboratory is a place in which product can be evaluated by selected group of persons in calm and quiet atmosphere without any discussion, disturbance or bias. It is furnished with the basic requirements and working accessories. It is maintained at proper relative humidity and temperature so as to provide right comfort level for the sensory panelists. Stress-free environment helps them to better concentrate on the sensory attributes.

35.3 OUTLINE AND SETUP OF SENSORY ROOM OR LABORATORY

An ideal sensory evaluation laboratory is a separate room adjacent to the kitchen or cooking area. It has the provision of exhaust fan to eliminate the external odours. It is located in the noise or any other disturbance free area of the building. The room is divided on two sides with limited partitions to form several booths. Each booth should
have a table with wash basin, three to four glass tumblers or 150 ml beakers and a jug of neutral water is put on the table for mouth rinsing during the sensory evaluation exercises. Availability of knife, fork, paper napkin etc. is also ensured. Each booth has arrangement for coloured or neutral white light. Sometimes a pass through window is fixed between the kitchen and the sensory laboratory.

An ideal sensory environment can be created in the building by maintaining a relative humidity of 70-80% and a temperature of 20-22°C.

### 35.4 ACTIVITY

You will be taken for a visit to the Sensory Laboratory in the department of Food Technology or Institute. Go around the laboratory and observe the main points about the location, external environment, laboratory outlay, furnishing and accessory set up. Discuss with your Instructors. Note down your observations in the space given below or in the note book. Comment on the adequacy of the facilities, what are the deficiencies of this laboratory, which make it short of ideal facility for sensory evaluation purpose.

Make a list of the required facilities and tick marks their availability during the visit.

**Main Laboratory**

- [ ] Central Table
- [ ] Pass-through window
- [ ] Partitions
- [ ] Air conditioner
- [ ] Exhaust fan
- [ ] Neutral red light

**Booth**

- [ ] Table
- [ ] Wash basin
- [ ] Tumbler for mouth rinsing
- [ ] Knife
- [ ] Fork
- [ ] Paper-napkin

A = Briefing room  
B = Testing booths  
C = Distribution and Serving area  
D = Preparation area  
E = Store room  
F = Cup-boards  
G = Cooking range  
H = Refrigerator/Deep freeze etc.