

SENSORY SERVICES

TASTE SENSITIVITY THRESHOLD KIT

This pack has been assembled to aid companies to gain an understanding of panellists' specific sensitivity to each basic taste: acid, salt, sweet, bitter or umami. This is invaluable for development teams and sensory assessors to understand the feedback they provide during taste panels. The test is based on ISO 3972:1991, where assessors are presented with 8 increasing levels of each taste and are asked to determine the point at which they are sensitive and correctly identify each taste.

The instructions clearly state the procedure required to conduct the assessment and how to analyse the results.

Additional products required include mineral water.

Cost: £465 (P&P included with the UK)

Prices

Member rate:	£480
Non-member:	£575

If you would like to order a pack, please contact:

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Molly Johnstone 01386 842280 or molly.johnstone@campdenbri.co.uk

To order, please provide the following details: purchase order number, contact name and address for delivery, confirmation of invoicing address.

Note: P&P is free to the UK. Packs are sent via Royal Mail first class post as standard. Other delivery options are available at an additional cost.

*Metallic sensation is not included in this pack