

## **Training Program on “Sensory Evaluation Concepts and Practices in Food Chain”**

(6<sup>th</sup> to 8<sup>th</sup> July, 2009, at CFTRI, Mysore)

NAFARI in Association with APEX Cluster Development Services, under Pune Fruits and Vegetables Processing Cluster Project of SIDBI, has organized a three days **“Training Program on Sensory Evaluation Concepts and Practices in Food Chain”** at **Central Food Technological Research Institute (CFTRI) Mysore.**

Taste, smell, appearance and texture are everything when it comes to the success of your food products. When a customer dislikes any of these sensory traits, they may not purchase it. This makes sensory evaluation, a scientific process, which uses the senses of experts to measure the quality and acceptability of food products, and is vital to any food company’s survival.

Sensory evaluation is a scientific method of assessing the eating quality of food under controlled conditions. Sensory evaluation standards are instrumental in the assessment of consumer products by the use of the human senses (sight, smell, taste, touch, and hearing).

Sensory evaluation is undertaken for the purposes of:

- Research** : 1. Looking at ways to improve the quality of food.  
2. Identification of production factors important for eating quality.
- Industry** : 1. Product development, problem solving and prevention of off-flavours.  
2. Management of quality by understanding factors affecting it & consumer requirements.
- Training** : Training industry personnel to assess eating quality.

### **Course Contents**

#### **THEORY CLASSES**

- Introduction to Sensory Science and Consumer Evaluation
- Panel Selection, Training and Performance Monitoring
- Bias in Sensory Analysis
- Food Flavours & texture profile analysis
- Methods of Sensory Analysis
- Measurement of Colour by sensory and instrumental methods
- Flexible Packaging Materials – Special Reference to their Odour Permeability
- Statistical Analysis of Sensory Data & Multivariate analysis
- Taints and Off-Flavours

#### **PRACTICALS**

- Basic Tests: Basic taste identification
- Odour, Identification of Few Common Flavour Compounds
- Colour identification
- Finger feel test for texture
- Threshold test: (a) sweet (b)sour
- Paired Comparison / Test / Data Analysis
- Ranking test
- Quantitative Descriptive Analysis
- Hedonic Test (Consumer research), Data Analysis
- E-Nose & E-Tongue Demonstration

#### **GROUP DISCUSSION & VALEDICTORY PROGRAMME**

**TRAINING DETAILS:**

- Participation fees :**
1. Rs. 9100/- per participant + Service Tax 10.30% - For Fruit & Vegetable Processing Industries and representatives of manufacturers of flavours and ingredients, food testing laboratories, food technologists and consultants, etc. This will include to & fro traveling cost by special bus, 50% of training and organizing cost \*, lodging & boarding during the training the program). Any incidental and personal expenses are to be borne by participants themselves. (\*Remaining 50% of the training and organizing cost is subsidized by the fruit and vegetable processing cluster project and NAFARI.)
  2. Rs.18,000/- per participant + Service Tax 10.30% for other Food Industry Sectors

**Duration :** From 6<sup>th</sup> July to 8<sup>th</sup> July 2009

**Payment terms :** 100% advance (D.D. in favour of NAFARI / cash) to be remitted at the time of registration.

**Who should participate :** Senior Management Representatives from Q.A. and / or production departments from manufacturing firms, representatives of manufacturers of flavours and ingredients, food testing laboratories, food technologists and consultants, etc.

**Last date of registration:** 25<sup>th</sup> June, 2009.

**Limited seats are available, so admissions will be allotted on first come first serve basis.**

Confirm your participation and forward the Registration form along with the participation fees to:

Mr. Vinay Oswal/ Mrs. Anagha Dikshit  
NAFARI  
E-mail: [nafaripune@yahoo.co.in](mailto:nafaripune@yahoo.co.in)  
Tel: 24440079

Mrs. Shubhada Shintre  
Apex Cluster Development Services  
E-mail: [shubhada@punebds.com](mailto:shubhada@punebds.com)  
Tel: 64006084 / 9881098155

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**REGISTRATION FORM**

Please register my / our name (s) as participant (s) for the above program.

Organisation : \_\_\_\_\_ Contact No. \_\_\_\_\_

Address: \_\_\_\_\_

Name (s) and Designation (s) of the participant (s):

1. \_\_\_\_\_ 2. \_\_\_\_\_

Enclosed : Cash / D.D. for Rs. \_\_\_\_\_/- Number \_\_\_\_\_ dtd. \_\_\_\_\_ to be drawn in favour of NAFARI, payable at Pune.

Signature and seal of the company