

SENSORY SERVICES

RANKING BASIC TASTE PACKS

These packs have been assembled to aid sensory departments in industry to train and screen assessors for basic taste acuity with a view to being identified as a trained panellist. The basic tastes include sweet, salt, sour, bitter and umami. The Ranking Basic Taste Test presents a basic taste at four concentrations and determines the assessor's ability to recognise intensity differences.

These packs contain either a single basic taste, combination of different basic tastes or all 5 basic tastes, 4 pre-weighed quantities of each taste, cups, pre-printed labels of 3-digit blinding codes, preparation instructions, template answer sheet for participants and instructions for the Panel Leader on how to mark the exercise. Each quantity will produce 1.5litres of the taste solution (serving approximately 15-25 people).

The chemicals used to illustrate each basic taste are sucrose (sweet), sodium chloride (salt), citric acid (sour), caffeine (bitter) and monosodium glutamate (umami). Please note some people can be bitter 'blind'. Presenting an alternative bitter solution using quinine sulphate is a good way to detect if they are generally bitter 'blind' or just blind to caffeine. (Quinine Sulphate can be provided upon request).

Additional requirements: still mineral water.

Prices:

Member rate: £50 per taste, £250 for all 5 basic tastes

Non-member: £75 per taste, £425 for all 5 basic tastes

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

Sue Purcell, 01386 842167 or sue.purcell@campdenbri.co.uk

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

Note: Packs are sent via Royal Mail first class post as standard. Other delivery options are available at an additional cost.