

SENSORY SERVICES

TASTE SENSITIVITY THRESHOLD KIT

These packs have been assembled to aid companies to gain an understanding of panellists' specific sensitivity to each basic taste: acid, salt, sweet, bitter or umami. The test is based on the standard ISO 3972:1991*, however the dilution series have been slightly altered so they offer a clear representation of the ISO recognition level and facilitate the score system.

Assessors are presented with 8 increasing levels of the taste under assessment and are instructed to determine the points at which they detect a difference (difference threshold) and can recognise the taste (recognition threshold).

This kit contains 8 levels of each basic taste chemicals (pre weighed) as indicated in ISO 3972:1991, cups, labels, template answer sheet and instructions to set up the thresholds exercise for approximately 15-25 people. Each dilution level will produce 1litre of the solution.

The chemicals include sucrose, sodium chloride, citric acid, caffeine and monosodium glutamate. The instructions clearly state the procedure required to conduct the assessment.

Additional products required include mineral water.

Prices

Member rate:	£400
Non member:	£500

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.

*Metallic sensation is not included in this pack