

## Sensory Testing of Food

### Food Science Product Evaluation

*How might we compare different products in the same category?*

There are multiple brands of products of the same type. The labels, packaging and other characteristics of a favorite cracker, chip, dip or dressing will appear differently. What else distinguishes these products one from another? In this activity you will evaluate a set of similar products from a single category, such as four different brands of ranch dressing by observing various aspects of the packaging, organoleptic qualities, and chemical composition (sugar content, pH, etc).

#### Materials

4 similar products  
pH meter or strips  
refractometer  
microscope  
microscope slides  
coverslips

#### Procedure

1. Gather a set of similar products from a category that you will evaluate. Example: 4 Ranch Dressings
2. Use the following tables to evaluate the similarities and differences in the products.

#### PACKAGING EVALUATION

Product name				
Bottle size and shape				
Label and tamper evident seal				
Cap and usability				

#### NUTRITION EVALUATION

Product name				
Serving size				
Calories				
Fat				
Sodium				
Carbs				
Sugar				
Protein				
Ingredient statement				

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### ORGANOLEPTIC SENSORY EVALUATION

Product name				
Color				
Appearance				
Texture				
Aroma				
Flavor				
Other comments				

### ANALYTICAL EVALUATION

Product Name				
pH				
Brix				
Oil Droplet Size				

- Determine the qualities you prefer for your ideal product by circling them in the tables.
- Summarize your findings and describe your ideal product to develop.

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