



Principles of Sensory Evaluation of Food

Maynard A. Amerine, Rose Marie Pangborn, Edward B. Roessler

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Principles of Sensory Evaluation of Food covers the concepts of sensory physiology and the psychology of perception. This book is composed of 11 chapters that specifically consider the significance of these concepts in food sensory analysis.

After providing a brief introduction to problems related to sensory evaluation in food industry, this book goes on examining the physiology and psychology of the senses. The succeeding chapters survey the status of methodology and appropriate statistical analyses of the results. These topics are followed by discussions on the problems of measuring consumer acceptance. Food acceptance and preference depend on human sensory responses. The remaining chapters describe the relationship between sensory characteristics and various physical and chemical properties of foods.

This book will prove useful to food scientists and researchers.



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