

FDE443 SENSORY ANALYSIS

Lesson-8

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Factors Influencing Sensory Verdicts

Psychological Factors

Factors Influencing Sensory Verdicts

✓ <u>The panelists as measuring instruments</u>: variable over time and among themselves, and very prone to bias.

✓In order to minimize variability and bias, the panel leader needs to take into account factors which might influence sensory perception;

✓ The physiological factors

✓ The psychological factors

Physiological Factors

Adaptation

• Definition: a decrease in or change in sensitivity to a given stimulus as a result of continued exposure to that stimulus or a similar one.

In sensory testing this effect is an important unwanted source of variability of thresholds and intensity ratings.

✓ Types:

- Cross-adaptation
- Cross-potentiation or facilitation

Physiological Factors

Adaptation

"Cross-adaptation"

	Adapting stimulus	Test stimulus	
Condition A	H ₂ O	Aspartame	
Condition B	Sucrose	Aspartame	

The person in condition B is likely to perceive less sweetness in the test sample because the tasting of sucrose reduces his sensitivity to sweetness. The water used in condition A contains no sweetness and does not fatigue (or cause adaptation in the perception of sweet taste).

Physiological Factors

Adaptation:

✓ "cross-potentiation" or facilitation:

Condition A	H_2O	Quinine
Condition B	Sucrose	Quinine

In condition B, the observer perceives more bitterness in the test sample because the tasting of sucrose has heightened his sensitivity to quinine.

Enhancement or Suppression

✓ The interaction of stimuli presented simultaneously as mixtures.

Enhancement—The effect of the presence of one substance increasing the perceived intensity of a second substance.

Synergy— The effect of the presence of one substance increasing the perceived combined intensity of two substances

the perceived intensity of the mixture is greater than the sum of the intensities of the components.

 Suppression— The effect of the presence of one substance decreasing the perceived intensity of a mixture of two or more substances.

Enhancement or Suppression

✓ Total perceived intensity of mixture

Situation	Name of effect
MIX < A + B (each alone)	Mixture suppression
MIX > A + B (each alone)	Synergy

Components of analyzable mixture:

Situation	Name of effect	
$A' \leq A$	Mixture suppression	
A' > A	Enhancement	

Key:

- MIX = perceived intensity of mixture
- A = perceived intensity of unmixed component A
- A' = perceived intensity of component A in mixture

✓ Expectation Error

✓ Error of Habituation

✓ Stimulus Error

✓ Logical Error

✓ Halo Effect

✓ Order of Presentation of Samples

Expectation Error

✓ Information given with the sample may trigger preconceived ideas.

✓ Panelists usually find what you expect to find.

A series of ascending concentrations: the panelist anticipates the sensation and reports the response before it is applicable.

A panelist who learns that a product recall (stale product), there will be a tendency to detect aged flavors in the samples.

A beer taster's response to bitterness might be biased if s/he knows the hop rate employed.
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Expectation Error

✓ Important for the validity of a test

Avoid expectation error: keep the source of samples a secret and donot give panelists any detailed information before the test.

✓ Random coding and order of presentation

Error of Habituation

A tendency to continue to give the same response when a series of slowly increasing or decreasing stimuli are presented, for example, in quality control from day to day.

The panelist tends to repeat the same scores and thus to miss any developing trend or even accept an occasional defective sample.

✓ Solution: varying the types of product or presenting doctored samples

Stimulus Error

- When irrelevant criteria, such as the style or color of the container, influence the observer.
- ✓ If the criteria suggest differences, the panelist will find them even when they do not exist.

Examples:

- ✓ wines in screw-capped bottles may receive lower ratings than those served in corkclosure bottles.
- ✓ Urgently called panel sessions might trigger reports of known production defects.
- ✓ Samples served late in a test may be rated more flavorful because panelists think that the panel leader will present light-flavored samples first to minimize fatigue.

Logical Error

✓When two or more characteristics of the samples are associated in the minds of the assessors.

Knowledge that a darker beer tends to be more flavorful, or that darker mayonnaise tends to be stale, causes the observer to modify the response.

✓ Solution: keep the samples uniform and mask differences with colored glasses, colored lights, etc.

Logical Error

✓ Sometimes they cannot be masked but may be avoided.

✓ For example, a more bitter beer will always tend to receive a higher score for hop aroma.

✓ With trained panelists: doctoring a sample with quinine in order to produce high bitterness combined with low hop aroma

Halo Effect

- When more than one attribute of a sample is evaluated, the ratings will tend to influence each other.
- Simultaneous scoring of various flavor aspects along with overall acceptability can produce different results rather than if each characteristic is evaluated separately.

✓ Solution: present separate sets of samples for evaluation of that characteristic

Order of Presentation of Samples

✓ Types of bias caused by the order of presentation:

- 1. Contrast effect
- 2. Group effect
- **3**. Error of central tendency
- 4. Pattern effect
- 5. Time error/positional bias

Order of Presentation of Samples

Contrast effect — Presentation of a sample of good quality just before one of poor quality may cause the second sample to receive a lower rating than if it had been rated monadically (i.e., as a single sample).

The converse: a sample that follows a particularly poor one will tend to be rated higher.

 Group effect — One good sample presented in a group of poor samples will tend to be rated lower than if presented alone.

> the opposite of the contrast effect.

Order of Presentation of Samples

Error of central tendency— Samples placed near the center of a set tend to be preferred over those placed at the ends.

In triangle tests, the odd sample is detected more often if it is in the middle position.
 An error of central tendency is also found with scales and categories

 Pattern effect — Panelists are quick to detect any pattern in the order of presentation.

Order of Presentation of Samples

 Time error/positional bias—anticipation or even hunger for the first sample, to fatigue or indifference with the last.

✓ Often, the first sample is abnormally preferred (or rejected).

- A short-term test (sip and evaluate) will yield a bias for the sample presented first.
- A long-term test (one-week home placement) will produce a bias for the sample presented last.

Discrimination is greater with the first pair in a set than with subsequent pairs.

These phsychological effects have to be minimized by;

"Balanced presentation" : each of the possible combinations is presented an equal number of times.

✓ Each sample in a panel session should appear an equal number of times in 1st, 2nd... and nth position.

Continued order of presentation: the order of combinations has to appear according to the laws of chance.