



# Sensory Evaluation Practices (Food Science and Technology)

*Herbert Stone, Rebecca N. Bleibaum, Heather A. Thomas*

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Understanding what the consumer wants and will accept are two of the most significant hurdles faced by anyone in new product development. Whether the concern is the proper mouth-feel of a potato chip, the sense of freshness" evoked by a chewing gum, or the weight and texture of a cosmetic, if the consumer doesn't find the product acceptable, it won't sell. Sensory evaluation testing is the process that establishes the consumer acceptability of a product. It can help identify issues before general production is begun and potentially bring to light issues that hadn't previously been considered a factor in the success of the project.

Emphasizes the importance of a

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