



Without sensory analysis, your company may use valuable resources developing a product that misses the objective. The Food Processing Center can design sensory analysis studies to enable you to better understand, determine and target your market.

INFORMAL TESTING

Receive valuable feedback from experienced sensory analysts in The Food Processing Center.

IN-DEPTH DESCRIPTIVE ANALYSIS

Trained panelists evaluate every sensory aspect of your product utilizing Quantitative Descriptive Analysis (QDA).

FOR MORE INFORMATION, CONTACT:

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Learn more at
fpc.unl.edu

CONSUMER TESTING

Acceptance Testing

- Paired Comparison
- Ranking

Difference Testing

- Duo - Trio
- Triangle

Preference Testing

- Hedonic Scales
- Attribute Rating Scale

SENSORY FACILITIES

The sensory facility includes a sample preparation area for all types of foods and preparation methods. An adjoining room provides individual booths for consumer panels and a dedicated area for trained panels.

FOOD PROCESSING CENTER SERVICE AREAS

- Pilot Plants
- Sensory Analysis
- Applied Research
- Laboratory Services
- Product & Process Development
- Labeling & Regulatory Compliance
- Small Business Development Services
- Professional Development Opportunities

An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows the Center to provide a broad spectrum of services and support to the food manufacturing industry. Fee-based assistance is customized to the client's needs and provided on a confidential basis.