

SENSORY ANALYSIS LABORATORY

at The Food Processing Center



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.

An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows The Food Processing 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.

INFORMAL TESTING

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

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.

FOR MORE INFO, CONTACT

Julie Reiling Senior Consultant

The Food Processing Center
University of Nebraska
1901 North 21 Street
PO Box 886206
Lincoln, NE 68588-6206

Phone: 402-472-2529

Email: jreiling2@unl.edu

FOOD PROCESSING CENTER SERVICE AREAS

PILOT PLANTS

► SENSORY ANALYSIS

APPLIED RESEARCH

LABORATORY SERVICES

PRODUCT & PROCESS DEVELOPMENT

LABELING & REGULATORY COMPLIANCE

NATIONAL FOOD ENTREPRENEUR PROGRAM

PROFESSIONAL DEVELOPMENT OPPORTUNITIES

CHEMICAL LABORATORY SERVICES

DAIRY PLANT



Learn more at fpc.unl.edu



fpc.unl



fpc_unl



fpcnebraska

UNL does not discriminate based upon any protected status. Please see go.unl.edu/nondiscrimination.

FOOD
FROM
THOUGHT

N
IANR