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**

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**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