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).

**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 INFORMATION, CONTACT:**

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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.