

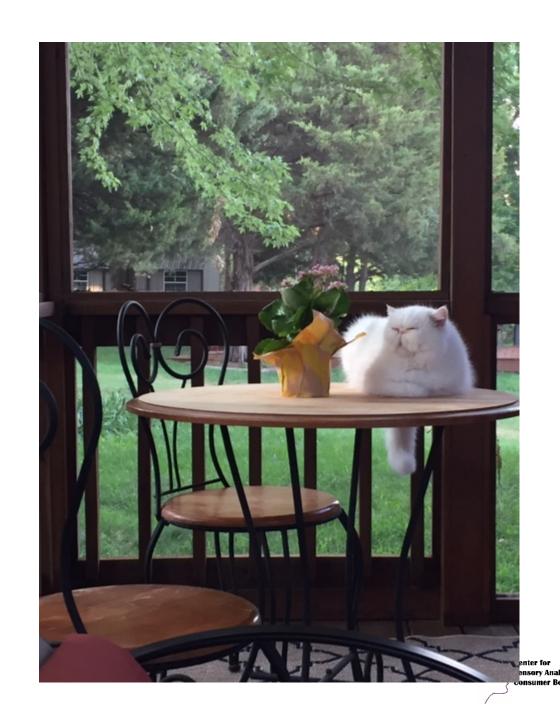
Kadri Koppel, Ph.D

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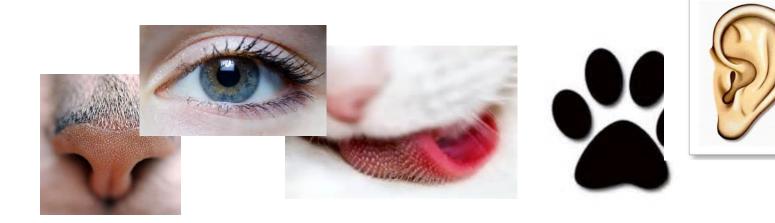
My background

- Started working in KSU 2012
- Experience in food industry & research institute approximately 15 years
- Have studied sensory properties of foods and non-foods, and consumer attitudes in different countries
- Have studied petfood sensory characteristics, aromatic composition, and consumer acceptance

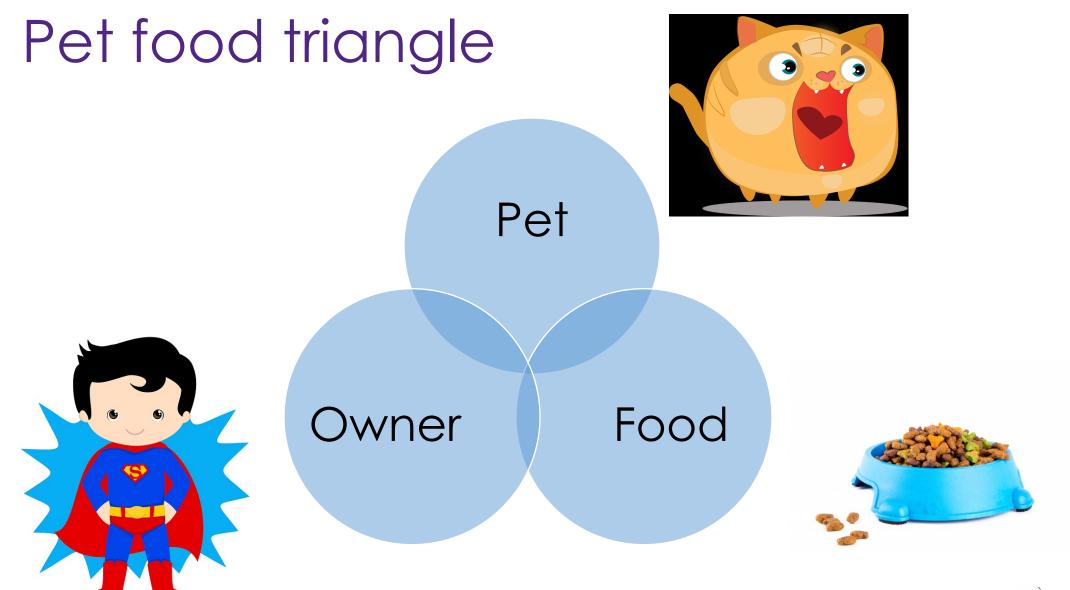


Sensory Analysis

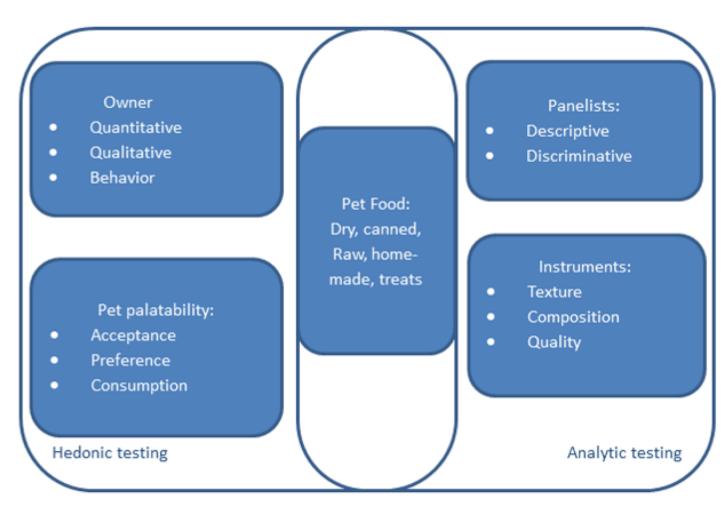
 "Sensory evaluation has been defined as a scientific method used to evoke, measure, analyze, and interpret those responses to products as perceived through the senses of sight, smell, touch, taste and hearing." – IFT 1975; Stone and Sidel 1993.











Koppel, 2014

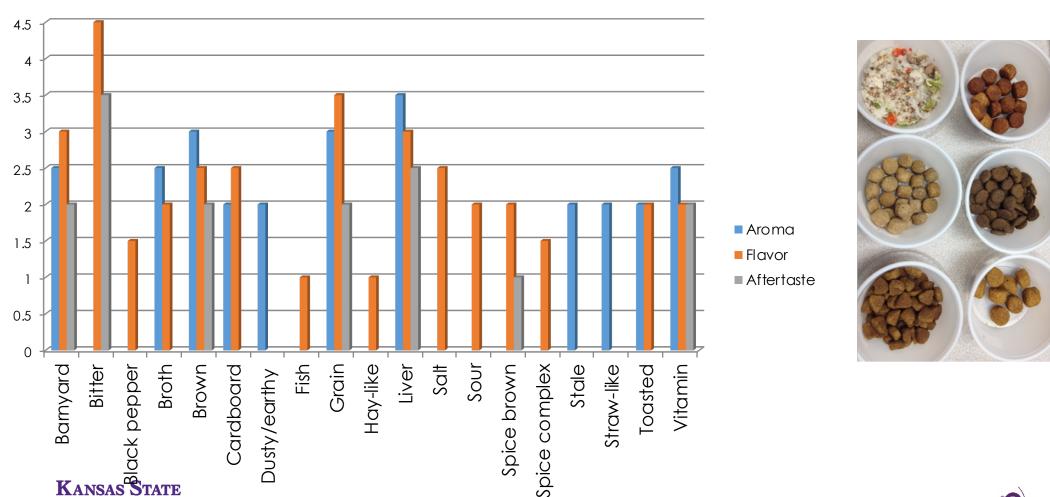


How is sensory analysis useful?

- Understand your product and client
- Understand your competitors products
- Generate ideas for new products and services
- Product improvement
- Maintain quality of product
- Evaluate a range of products for their appearance, flavor, taste, and texture
- Consumer acceptance what are the drivers?
- Check that the final product meets its original specifications

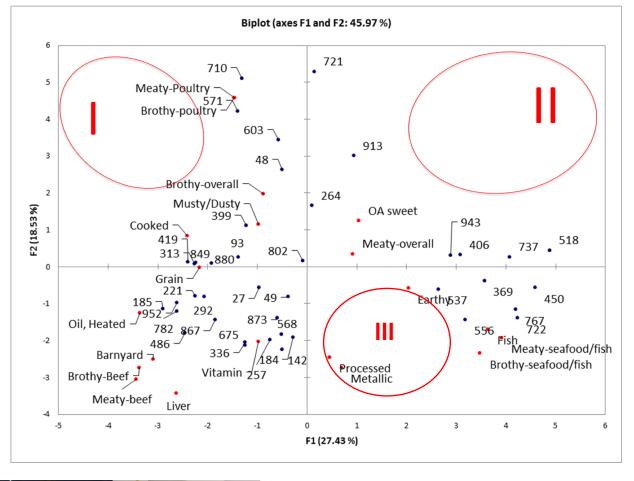


Understand aroma & flavor profile





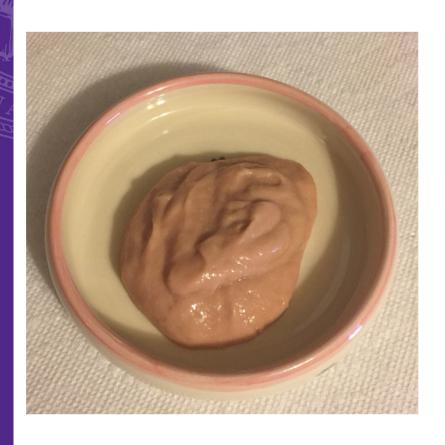
Understand white spaces







Understand the consumer







The methods

Discrimination tests

- Descriptive tests
- Consumer tests
 - Pet owners
 - Pets





Discrimination tests

• Different or not?

- 15-60 panelists, screened and trained to use the method
- Quite strict procedures
- Typically compare 2 samples
- Triangle test, Paired comparison, Duo-trio, 2 Out of 5, Tetrad, 2-AFC, 3-AFC,...



Which of the samples is different?







328 417 118



Difference from control





1	2	3	4	5	6	7	8	9	10
Extremely	y Different	Very Different	Moderately to Very Different	Moderately Different	Slight to Moderately different	Slightly different	Very slightly different	Sa	me



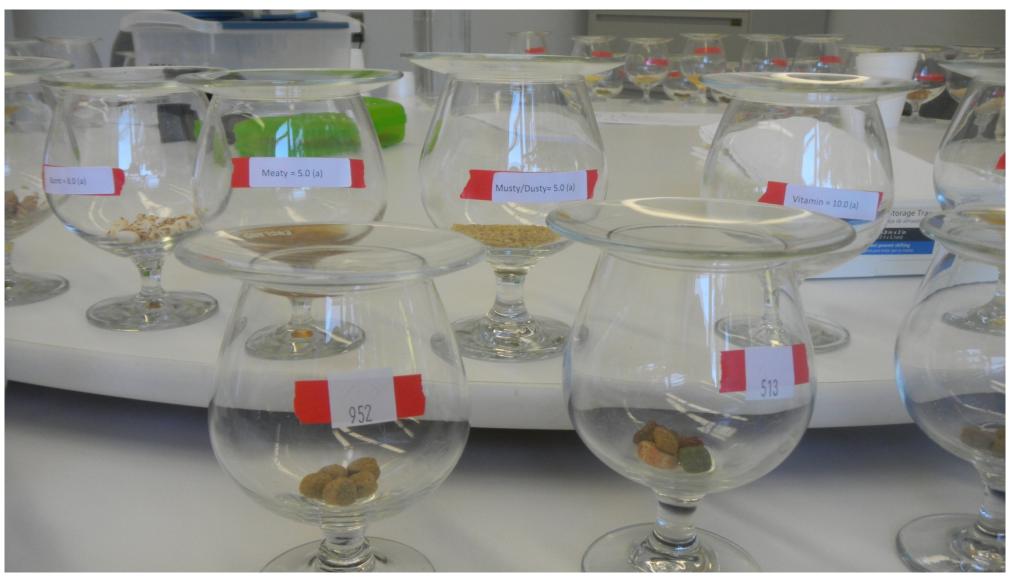
Descriptive Sensory Analysis

Different how?

- Trained panelists
- Typically 6-12
- Descriptive language
- Product aspects: appearance, aroma, flavor, texture, aftertaste, amplitude, time intensity...
- Defined and anchored scale







Lexicon – dry dog food

Appearance		Aroma and Flavor		Texture
Brown color Green color Red brown color Color Uniformity Shape Uniformity Size uniformity Fibrous Flecks Grainy Oil Porous Shape Size Starchy Surface roughness Wet moist	Barnyard Brothy Brown Burnt Cardboard Carrot (raw) Celery Clove Cooked Dusty/earthy Earthy Egg Fermented Fish Garlic Grain	Hay-like Liver Meaty Metallic Musty/dusty Musty Oil Onion Oxidized Oil Pepper, black Plastic Pungent Smoky Soy Spice complex Spice brown Stale	Starchy Straw-like Toasted Vegetable complex Vitamin Bitter Salt Sour Sweet Overall impact (amplitude)	Cohesiveness of mass Fibrous Firmness Fracturability Graininess Gritty Hardness Initial crispness Mouthcoat Oily mouthfeel Powdery Springiness



Consumer Research

- Who likes what?
- Qualitative
- Interviews
- Focus Groups
- Quantitative
- HUT
- CLT

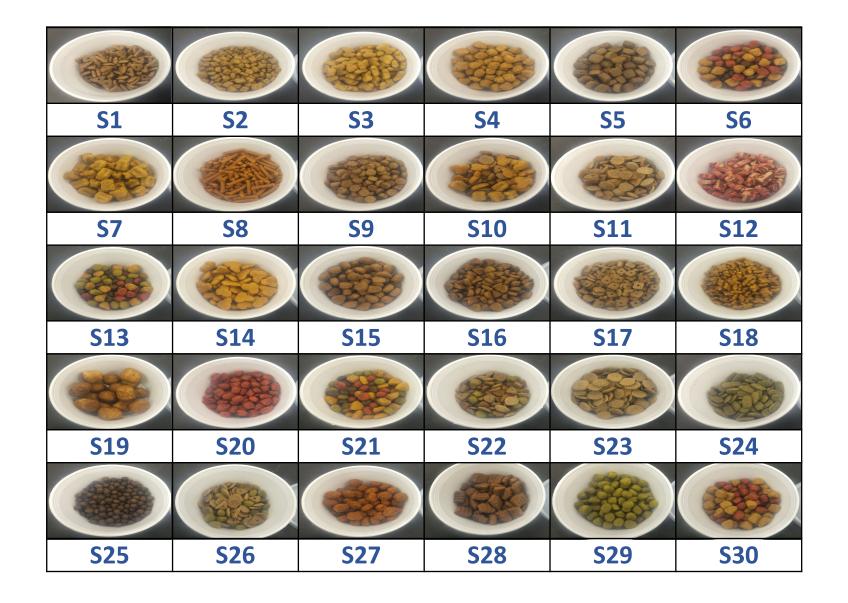








What appearance is well-liked?



Best liked kibbles in different countries:









Thailand USA Poland Brazil



Palatability test methods

Method	Single-bowl	Two-bowl	Preference ranking procedure
# of samples tested	1	2	5
# of animals	30+	~10/20	12
# of day for test	5+	5-6/2-4	5
# of day for training	×	2-7	5
Risk of over-eating	√ x	✓	*
Main meal	✓	✓	*
Time per test session	1h	15-30min	<2.5minutes

Toppers: A case study





Will eat raw meat, kibbles, and canned food, but only if it is completely fresh;

One type of canned food only; dry kibbles; no raw meat; will drink from faucet; social; will catch insects

Canned food (in gravy!) and dry kibbles; no raw meat (yuk)



Will eat cooked meat and canned food, dry kibbles; am social and vocal.

I like almost everything and everyone; am very social and vocal.



No raw meat; canned food (in gravy) and dry kibbles; am the fastest hunter

Raw meat!
Canned food. No
dry kibble!!! Moist
kibble, maybe. I'm
the pretty boy.

No raw meat.
Canned food
maybe and dry
kibbles. Will drink
from faucet. Like t
be the only cat.
Will catch mice.





What are Toppers?

- Products to add to your pet's main meal in order to enhance/boost flavor
 Feels like home-made
 Add nutrients
- Not a complete and balanced meal on its own





Objectives

- a) Investigate the cat food toppers category
 - a) Preliminary testing of palatability
- b) Understand sensory properties

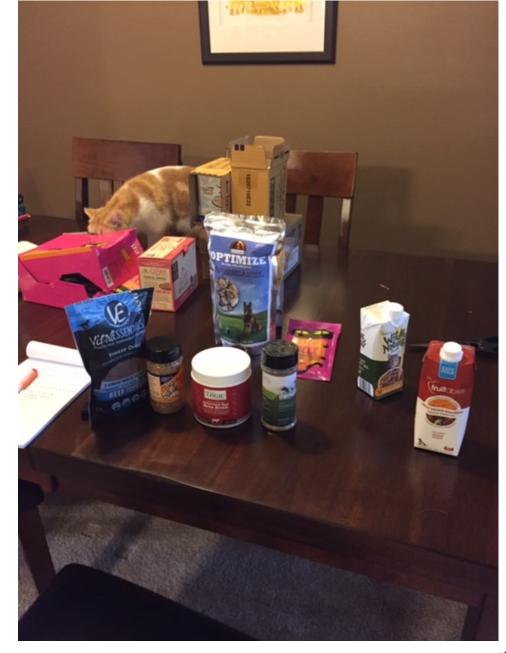




Testing

- Qualitative data product screening
- Preference data

Descriptive sensory analysis





Mapping



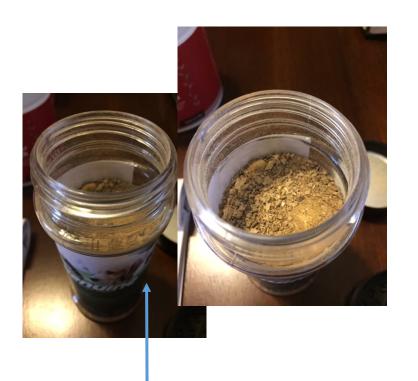




Butyric Smoky Meaty Oil Heated



Smoky Fishy Woody Oily



Fishy Grainy Metallic Vitamin





Fishy Grainy Seaweed Dusty



Dusty Woody Fishy Petroleum



Cooked grain Stale Fishy









Butyric Fishy/tuna



Meaty Brothy Starchy Smoky



Fruity Brown spice Cooling Vegetable



Preference testing: dry samples





Wet toppers







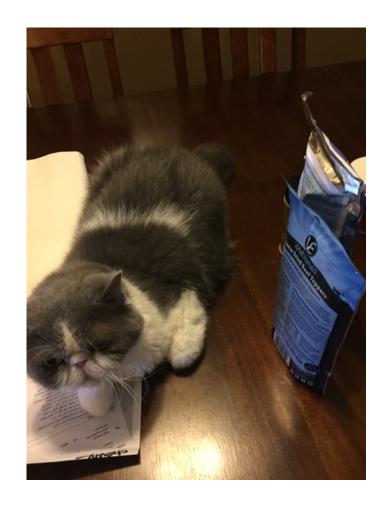
Liquids & freeze dried bits





Conclusions

- ✓ Toppers way to bond with pet
- ✓ Potential for market growth
- ✓ Need to enhance consumer awareness



Acknowledgements

Mr. Siim Koppel



Thank you!





Center for Sensory Analysis and Consumer Behavior

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Manhattan, KS Contact: kadri@ksu.edu 785.532.0163

