

SENSORY SERVICES

BASIC TASTE SCREENING PACKS

These packs have been assembled to aid sensory departments in industry to train and screen assessors for basic taste recognition with a view to being identified as a trained panellist. The basic tastes included are sweet, salt, sour, bitter and umami.

These packs contain the basic taste chemicals (pre weighed) as indicated in BS 5929 Part 7:1992 / ISO 3972 :1991*, cups, labels, template sheet and instructions to set up a basic taste screening exercise for 15-25 people. Each chemical will produce 1.5 litres of the taste solution.

The chemicals include sucrose, sodium chloride, citric acid, caffeine, and monosodium glutamate.

The instructions clearly state the procedure required to conduct the assessment.

Additional products required include mineral water.

Prices

Member rate: £150

Non-member: £185

If you would like to order a pack, please contact:

Sue Purcell, 01386 842167 or sue.purcell@campdenbri.co.uk

Molly Johnstone, 01386 842280 or molly.johnstone@campdenbri.co.uk

To order, please provide the following details: purchase order number, contact name and address for delivery, confirmation of invoicing address.

Note: P&P is free to the UK. Packs are sent via Royal Mail first class post as standard. Other delivery options are available at an additional cost.

*Metallic sensation is not included in this pack