

SENSORY EVALUATION GUIDANCE (WFP)

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Overview

This document provides information on how to examine different qualities of peanut-based and/or super cereal based products by using the five senses: sight, hearing, smell, taste and touch. Sensory lexicon's are provided within this protocol that describes how these five senses can be utilized to identify product qualities.

For peanut based products methods of sample preparation are provided and visual descriptors are given. Aroma/flavor profiles of this product include nutty and caramel along with an association of smell to cooked milk versus rancid. Taste and texture descriptors are provided.

For cereal based products, the uncooked product should first be sieved from the whole package upon examination. Visual descriptors that should be examined during precooking and post-cooking are described. The aroma/flavors of the cooked product are described. The taste of the cooked product is also described. Finally, the texture-based descriptors of the cooked product include its density and sandiness.

Overall, suppliers can use this guidance when performing product sensory testing to ensure their products meet required specifications.

Link to Document

https://drive.google.com/file/d/1U5hl1Zwgaw26r_oP4NoJJ93jeKts66Ok/view

