Sweet and powerful

A two-attribute time-intensity study of fruit liqueur

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Orange Juice







Sensory Science

A scientific discipline used to evoke, measure, analyze and interpret those responses to products that are perceived by the senses of sight, smell, touch, taste and hearing.

From Stone, H. & Sidel, J.L. *Sensory Evaluation Practices.* 2nd ed. San Diego: Academic Press, 1983.





Chewing Gum

What is the sweetness of gum?







Study Objectives

Typically the aim is to understand temporal properties of products

e.g. Ingredient substitution (high-intensity sweeteners for sugar, NaCl alternatives, etc.)





Definition

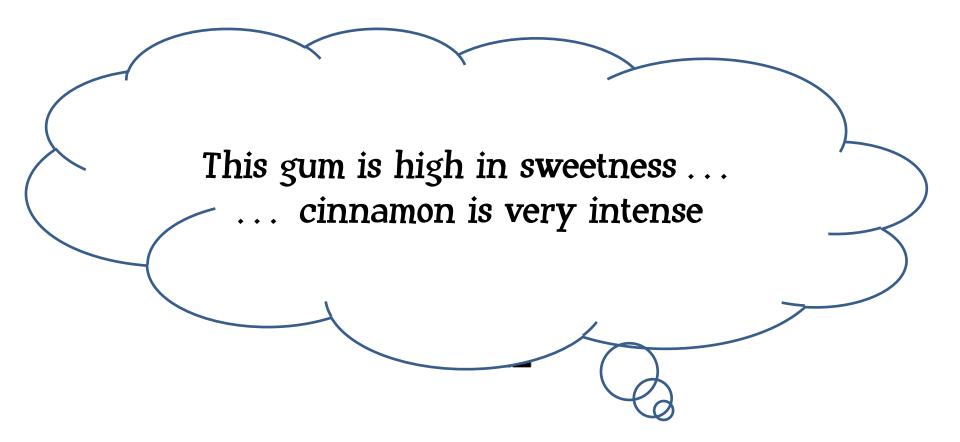
Time-intensity is the measurement of the intensity of a single sensory sensation over time in response to a product or other sensory stimulus.

From ASTM. 2011. *Standard Guide for the Time-Intensity Evaluation* of Sensory Attributes. ASTM Standard Guide E1909-11.





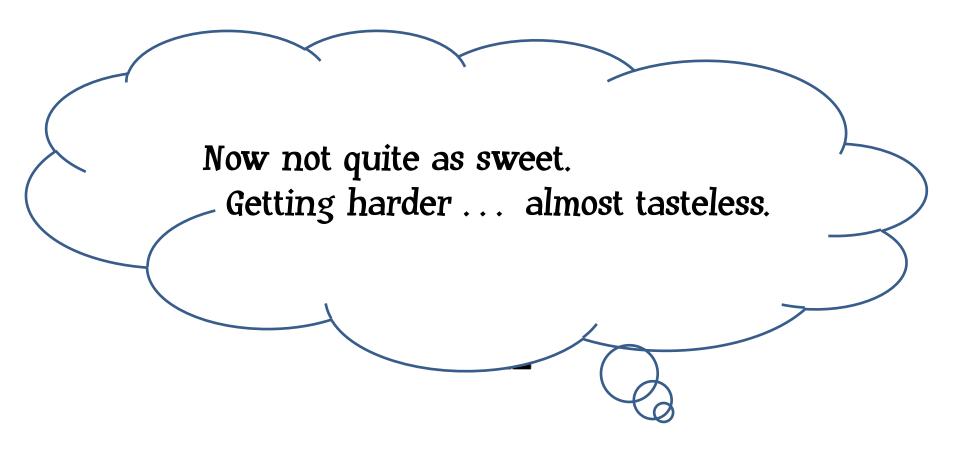
A Person







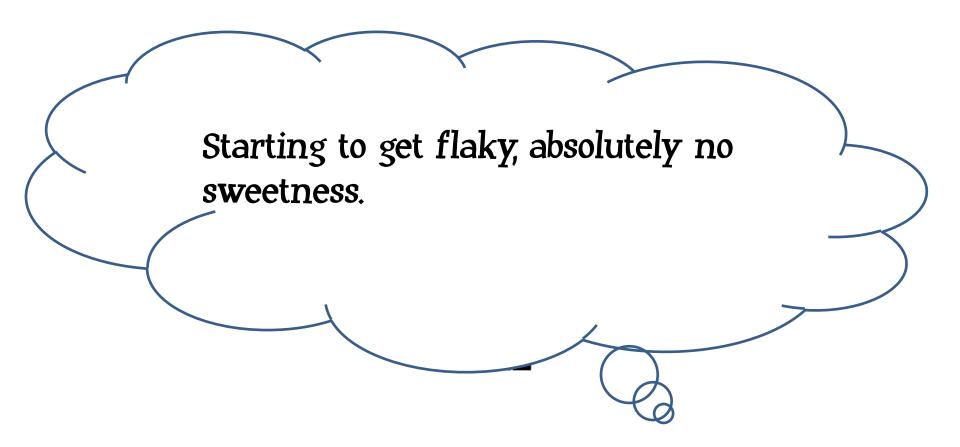
A Person







A Person







A Panelist



- Selection
- Training
 - identify sensory attributes
 - scale intensities
 - follow evaluation protocols
 - acquire product category familiarity









Please do not touch the Monitor





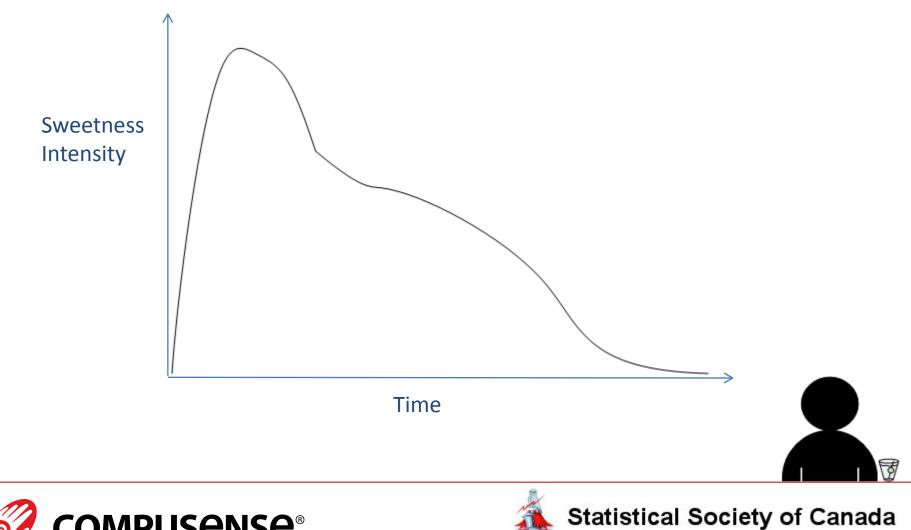
A Trained Panelist

COMPUSENSE"		
Sample 81	4	
Please read the following instructions before you begin Take all of the sample into your mouth, click START and gently Expectorate the sample after 5 seconds.	swirl it around 4 times to coat the mouth surfa	ice.
Move the mouse to the right as the Sweetness Intensity increa Move the mouse to the left as the Sweetness Intensity decrease	985. 183	
After 5 seconds, you will be prompted to expector		
Sample: 814		
Sweetness Intensity		
	0:00	
Start		





TI Curve



Société statistique du Canada



TI data

Response on line captured continuously

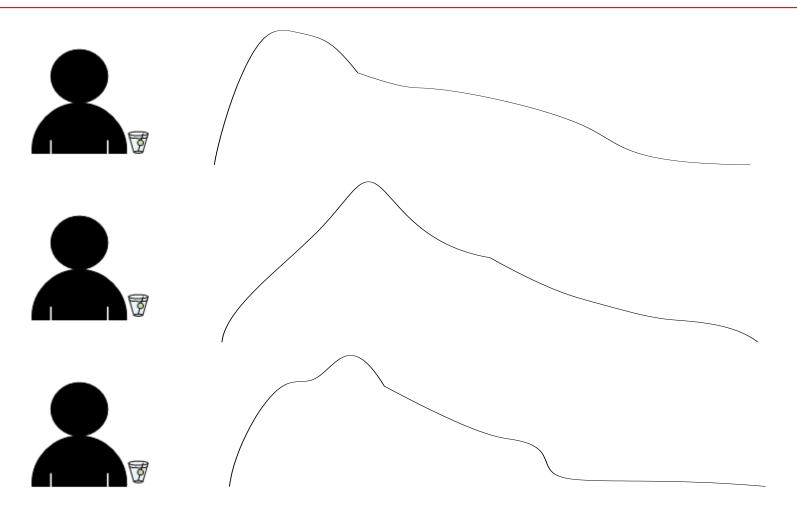
No interval censoring

Interval data





Signature TI Curves







Signature TI Curves





Scale usage

Treatment of food in mouth (e.g. tongue movement, chewing efficiency)

Individual differences (e.g. perception of flavours, saliva composition)

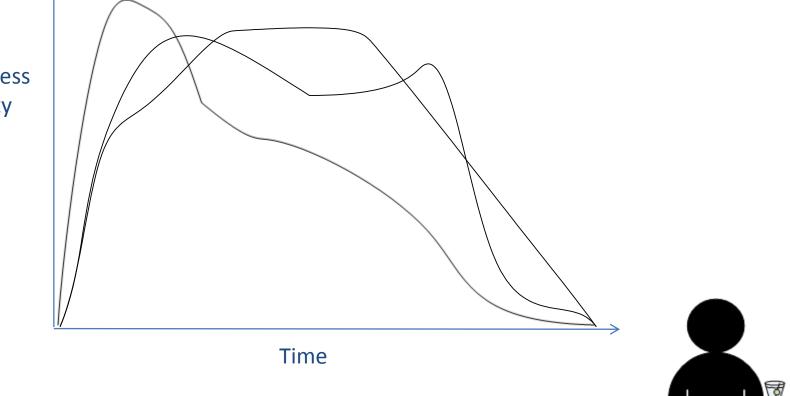




Replicated Data



Sweetness Intensity







Monitoring Panelists

Review data

Assess reliability

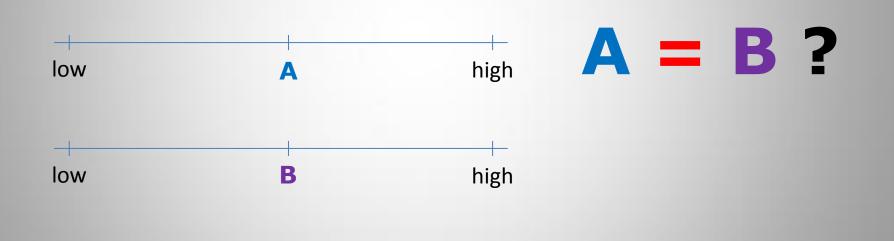
Drop panelists





Comparison of Products

Two products might be characterized as equally intense.







Comparison of Products

Yet panelists might easily discriminate the products in a difference test

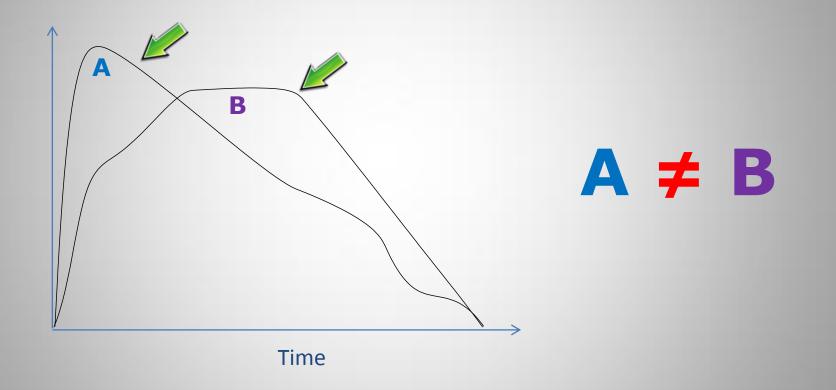






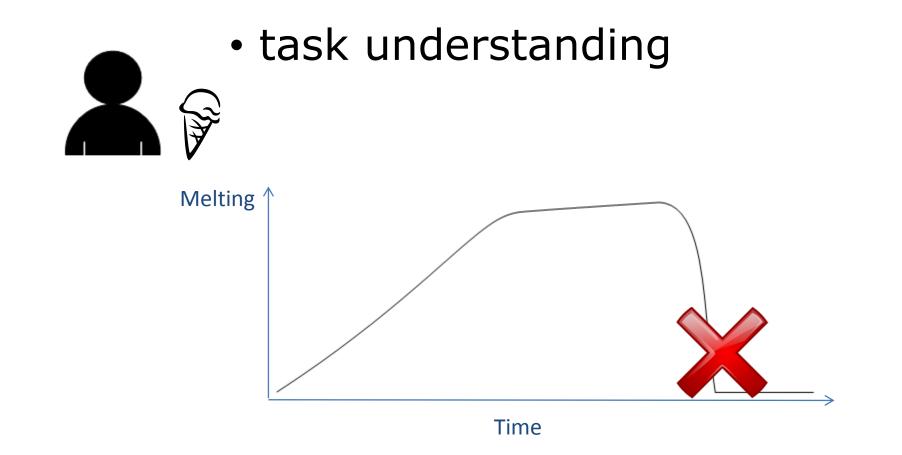
Representative TI Curves

TI curves reveal where differences lay.



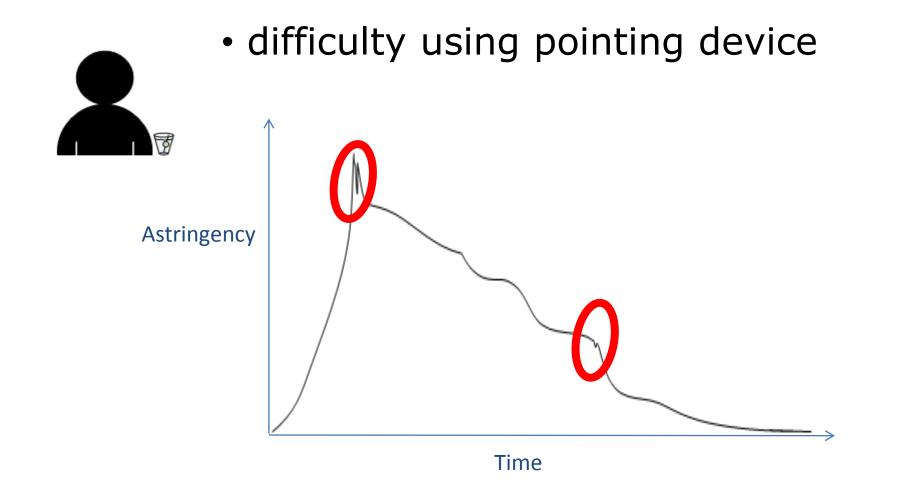






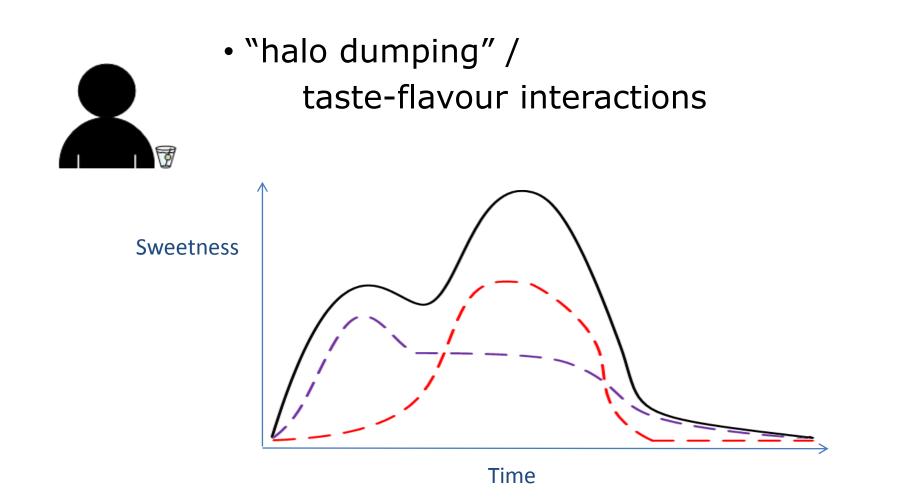






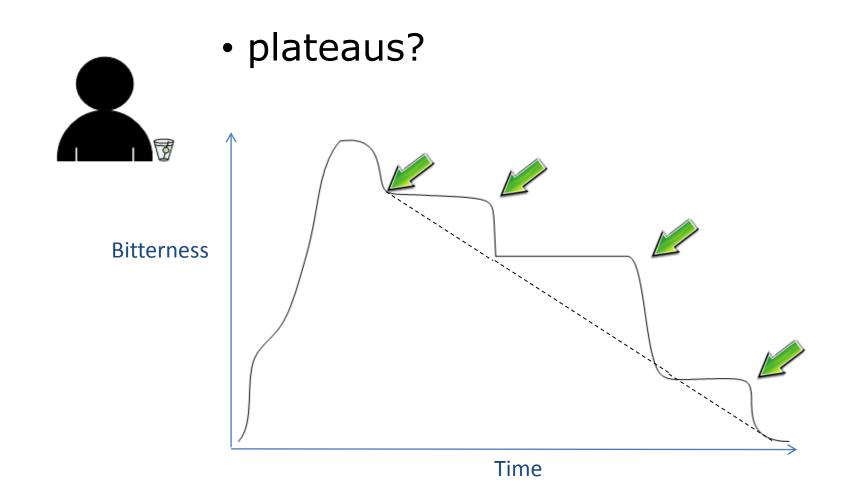








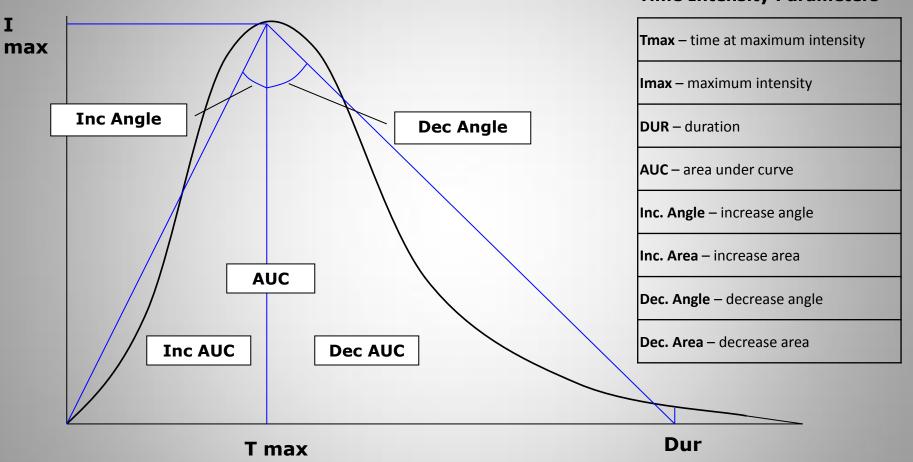


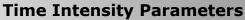






Parameters from a TI Curve









Conventional Analysis

Extracted parameters are treated as the data (e.g. submit AUC for each curve to ANOVA)

Disadvantage: panelist signatures lost

ASTM. 2011. Standard Guide for the Time-Intensity Evaluation of Sensory Attributes. ASTM Standard Guide E1909-11.





Multivariate approach

- Principal Component Analysis
 - PCA (van Buuren, 1992)
 - Uncentered PCA (Dijksterhuis, 1993)
 - inferential non-centred principal curve analysis (François *et al.*, 2007)





Representative Curve

- Simple average curve
- Simple median curves (Lawless & Skinner, 1979)
- Procedure including a rescaling to common intensity/time

e.g. Overbosch et al., 1986; Liu & Macfie, 1990; Macfie & Liu, 1992; Dijksterhuis & Eilers, 1997





Parametric Model

Various attempts have been made to describe a curve with few parameters...

- parameters based on equations associated with events and neurophysiological processes (Garrido *et al.*, 2001)
- parameters based on logistic curves (Janestad, 2000; Eilers & Dijksterhuis, 2004)





Models & Equations

- polynomials and ordinary differential equations (ODE) (Wendin *et al.*, 2003)
- standardize curves and project on basis of B-spline functions (Ledauphin *et al.*, 2006)





Studies

Moyi Li extends research on TI curves

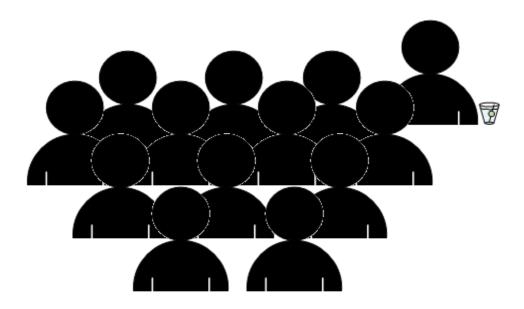
Her work models the time dependency in TI data explicitly using a Markovian error term

Data used came from time-intensity studies on beverage alcohol





Beverage alcohol studies



Trained panelists





Beverage alcohol studies

Evaluation of 4 fruity liqueurs

An experimental design was chosen to balance sample positions, and protocols used to reduce other biases





Simplified Testing Procedure

- 1) Present sample
- 2) Evaluate "Sweetness" (Single attribute time-intensity)
- 3) Delay between evaluations
- 4) Evaluate of "Alcohol flavour" (Single attribute time-intensity)
- 5) Delay between samples

Two additional attributes were discarded.





TI Data

Panelist	Sample	Rep	Time=0	Time=1	Time=2	Time=3	Time=4
1	1	1	0	0	5	12	18
1	1	2	0	13	22	27	32
1	1	3	0	3	10	15	19
1	2	1	0	0	0	4	8
1	2	2	0	4	8	21	35
1	2	3	0	15	24	44	68







Thank you for your attention!

Next **Moyi Li** will present a novel analysis of TI data...



