The application of calibrated difference-from-control for sensory quality control of distilled beverages

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Summary

FDFC provides immediate onscreen feedback

Scale calibration provides a more objective measurement for decision-making

Both panel leader and DFC assessors save time

Recommended for ongoing panel maintenance

























Study 1

FDFC trials at Diageo North America, Plainfield, IL, USA

Existing sensory quality control program

New assessors are employees who are trained to identify taints and familiarized with DFC method



Serving Samples

Diageo has strict policies regarding responsible alcohol research and serving of liquids.

- All panelists sign consent forms stating they are of Legal Drinking Age and have no medical conditions that alcohol could interfere with
- For the majority of Quality evaluations, panelists are instructed to expectorate
- At the end of each study, panelists confirm that they expectorated all samples
- If the study does require swallowing, Diageo will serve a maximum of 1 legal drink per day
- After a panel that requires swallowing, panelists are not allowed to drive or operate equipment for a minimum of 2 hours.



The percent of "pure" alcohol, expressed here as alcohol by volume (alc/vol), varies by beverage.

Off-note	Exemplar
Musty / Earthy	REF + Musty Flavour from flavour company
Rubber	REF + Rubber Type Flavour from flavour company
Rum	REF + Myers's White Rum







Off-note: Musty

Musty – high spike (aroma)



Panel response

Musty – low spike (flavour)



Panel response

Off-note: Rubber

Rubber – mid spike (flavour)



Panel response

Rubber – low spike (flavour)



Panel response

Off-note: Rum

Rum – high spike (aroma)



Panel response

Rum – low spike (flavour)



Panel response

Conventional Training



Conventional Training



and/or Flavor



Conventional Training









Sample Order	Sample Blinding Code	Your Score	Target	Range	Panel Mean (s.d.)
1	301	6	4	3 – 5	6.4 (2.4)
2	948	10	10	10 - 10	6.1 (2.2)
3	369		ved feedb	ack ² sent v	via ^s email
4	476	8	7	6-7	8.1 (1.9)
5	587	8	10	9-10	7.5 (2.4)
6	299	7	5	4 – 5	7.3 (2.5)
7	811	5	3	2 – 4	5.5 (3.1)

FDFC Training



FDFC Training



Study 2

5 untrained assessors

Control (REF) sample: Crown Royal De Luxe Canadian Whisky (CR)

REF and these products were each adjusted to 20% abv
Jack Daniel's Old No. 7 Tennessee Whiskey (JD)
The Kraken Black Spiced Rum (KR)
Harveys Bristol Cream Sherry (HS)
then mixed to create training samples as indicated on the next slide.



Targets for training samples





Samples presented according to experimental design



Castura, Findlay & Lesschaeve, 2005





Target

Distance from Range (DfR)



Study 2



Study 2









Number of FDFC trials



Number of FDFC trials



Batch

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Thank you for your kind attention

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