

ASBC Workshop: What's the Difference?

DUO-TRIO SCENARIO

Project Background:

Qualifying another malt supplier for a chocolate stout.

Test Objective:

To qualify an alternative chocolate malt supplier for Triple Chocolate Deluxe Stout.

Samples:

Control – Current Chocolate Malt Supplier

789, 563 – Current Chocolate Malt Supplier

120, 814 – Alternative Chocolate Malt Supplier

Methodology:

For the duo-trio seven assessors were first presented with the identified reference sample. This was followed by two coded samples, one of which is identical to the reference sample. The assessor was asked to identify the different sample and provide comments. The test was run in duplicate with a second round of coded samples. Good sensory practices were used. Care was taken that the samples were served uniformly, sample presentation was balanced and randomized, samples were tasted individually in a dedicated sensory space.

Data:

Set 1	Comments	Set 2	Comments
ES – 120	Acrid, burnt	ES – 814	Stronger roast
AL – 789		AL – 814	
AB – 120		AB – 814	More bitter
ZI – 120	Coffee, roasted	ZI – 814	
OM – 789	Green	OM – 814	
KD – 120		KD – 814	
EF – 120		EF – 563	Sweeter

Results/Conclusions:

Report the sensory results of this test to the formulation development team by listing one or two key findings.

- 1. _____

- 2. _____

Relevance/Impact:

In the next meeting you are asked to explain the results of this test. How would you explain the relevance / impact of these results to management?

Next steps:

What additional testing would you propose to better meet the test objective?

