

Sensory evaluation of cookies

Key words: Randomized blocks.

Description

Ten different chill or freezer storage treatments were tested on a type of cookies, and after storage the cookies were evaluated by a sensory panel composed of 13 assessors. Each assessor tasted the cookies in randomized order, and tasted each type twice. At each test the assessor gave a score for each of the properties: colour, consistency, taste, quality (combined). The score was an integer between 1 and 11 with 11 as the best. One assessor did not give any score for quality.

Number of observations: 260

Variable	Description
assessor	Numbered 1-13
treatm	Numbered 46-55
colour	Sensory evaluation score of colour intensity
cons	Sensory evaluation score of consistency
taste	Sensory evaluation score of taste intensity
quality	Sensory evaluation score of quality

Source

The Royal Veterinary and Agricultural University, Denmark.

Analysis

Randomized block (fixed treatment, random assessor) for each of the four properties.