

Sensory evaluation of spinage

Key words: General factor structure.

Description

Spinage heated to 90 or 100 degrees Celcius was vacuum packed and stored for 0, 1 or 2 weeks before the packs were opened and chill stored in normal atmosphere for 0, 1 or 2 days. The variable `batch` is a blocking variable referring to two batches of spinage.

The products from each treatment combination from each batch were assessed by (some of) 7 assessors who gave a score (between 0 and 15) for each of 6 different sensory properties (see the list further below).

There was one session for each combination of `batch` and `weeks`, and at each session the assessors evaluated the same 6 products (6 combinations of days and temperature). Note that not all assessors were present at all sessions.

The results, with one line per evaluation, are given in the order: weeks of storage, days after opening, batch, temperature, session number, assessor number, and the six sensory properties hay flavour 1, hay flavour 2, hay taste, spinage flavour 1, spinage flavour 2, spinage taste.

Number of observations: 36

Variable	Description
<code>weeks</code>	Values 0,1,2 (pre-storage time)
<code>days</code>	Values 0,1,2 (post-chill-storage time)
<code>batch</code>	Values A,B (blocking factor)
<code>temp</code>	Values 90,100(celcius)
<code>session</code>	Numbered 1-6
<code>assessor</code>	Numbered 1-7
<code>hayflav1,hayflav2,haytaste</code>	Sensory scores
<code>spiflav1,spiflav2,spitaste</code>	Sensory scores

Source

The Royal Veterinary and Agricultural University, Denmark.

Analysis