

GUIDELINES FOR SENSORY ANALYSIS OF PROTECTED DESIGNATION OF ORIGIN FOOD PRODUCTS AND WINES

Authors: Pérez-Elortondo, F.J.¹ and Zannoni, M.²

¹Laboratorio de Análisis Sensorial Euskal Herriko Unibertsitatea (LASEHU). Lactiker – Research team. University of the Basque Country (UPV/EHU). Centro de Investigación Lascaray Ikergeunea, Avenida Miguel de Unamuno, 3, 01006 Vitoria-Gasteiz, Spain.

²Independent Sensory Analysis Consultant. Via Duca Alessandro 20, 43123, Parma, Italy.



With the collaboration of: **Carol Raithatha** (Carol Raithatha Limited, United Kingdom), **Alessandra Bendini** (Università di Bologna, Italy), **Juan Ángel García** (ENAC, Spain), **Flavia Gasperi** (Università di Trento/Fondazione Edmund Mach, Italy), **Elisa Gredilla** (ENAC, Spain), **Luis Guerrero** (IRTA, Spain), **Kizkitza Insausti** (Universidad Pública de Navarra, Spain), **Monica Malagoli** (ACCREDIA, Italy), **Amparo Salvador Moya** (Universidad de Castilla La Mancha, Spain), **Guido Ritter** (University of Applied Sciences Münster, Germany), **Roser Romero del Castillo** (Universitat Politècnica de Catalunya, Spain), **Fiorella Sinesio** (CREA, Italy), **Paloma Torre** (Universidad Pública de Navarra, Spain), **Luisa Torri** (University of Gastronomic Sciences, Italy), **Marco Zanardi** (ACCREDIA, Italy).

the support of:



Editorial ACRIBIA, S.A.

Guidelines for Sensory Analysis of Protected Designation of Origin Food Products and Wines

Pérez-Elortondo, F.J.

Laboratorio de Análisis Sensorial Euskal Herriko Unibertsitatea (LASEHU).
Lactiker – Research team. University of the Basque Country (UPV/EHU).
Centro de Investigación Lascares y Ikerkunea,
Avenida Miguel de Unamuno, 3, 01006 Vitoria-Gasteiz, Spain.

Zannoni, M.

Independent Sensory Analysis Consultant.
Via Duca Alessandro 20, 43123, Parma, Italy.



Biblioteca
Universidad Zaragoza

**Editorial ACRIBIA, S.A.
ZARAGOZA (España)**

Table of contents

Part I - Guidelines	1
1. Introduction	3
2. Personnel	7
2.1. Sensory panel staff	7
2.2. Sensory assessors	10
3. Environment and equipment	15
4. Test methods	17
4.1. Approaches	17
4.2. General description of the test methods	17
4.3. Specific requirements of test methods	19
4.4. Sensory analysis report and interpretation in relation with the official regulation	21
4.5. Validation	22
4.6. Records	22
5. Reference materials	23
6. Sampling, sample handling and preparation	25
7. Quality control	27
Ethical issues	29
References	31
Part II - Annexes	33
Annex A - Guidance for the introduction of sensory analysis in PDO official control	35
Annex B - Examples of sensory control methods applied to specific classes of products using descriptive quantitative approaches	47
Annex C – Guidance on how to write the sensory specification of a product for EU PDO registration	57