



WHY

Sensory assessment of flavors helps your company to communicate about flavors, to brief flavor houses and to guide flavor choice. It also requires the training of your technical team on a flavor sensory language.

iSense™ provides the first standardized sensory language for flavors, valid across flavor houses. And we train your team with our flavor experts on demand.

BENEFITS

- Hands on training of your team on a relevant and entertaining topic
- Simplify communication and flavor briefings across flavor houses
- Assess your flavor taste
- Build flavor insights to guide your future development
- Rationalize your flavor collection
- Accelerate your innovation
- Generate productivity

TARGETED AUDIENCE

- R&D, sensory, quality, marketing, procurement functions of Flavor houses and F&B manufacturers
- No background knowledge in flavor or sensory needed to participate to the course.

CONTENT

- Sensory perception on taste and smell
- Sensory analysis basics
- Why a standardized flavor taste language?
- Flavors technical overview
- Preparing testing solutions to support trainings of your team or panels
- Capturing your flavor sensory self-assessments
- Analyzing your sensory results

Workshop 1: Descriptors acquisition

- Tasting solution preparation
- Descriptors evaluation by direct olfaction and by taste (retro-olfaction) in standardized tasting solutions
- Discussion about your perception of the descriptors

Workshop 2: Flavors self-assessments

- Recognizing the descriptors in flavors
- Recognizing the descriptors in raw materials (chocolate, coffee, juices...)
- Assessing the taste of flavors
- Assessing the taste of flavored products (simple food or beverage matrices)
- Capturing the results

Wrap-up, Q&A, close

YOUR SPECIFIC REQUIREMENTS

The content or workshops can be adapted on demand to cover specific flavors, specific food matrices and/or other notes like off taste. The price will be adapted depending on adds-on and preparation work required. Tell us about your specific needs (contact@isensegroup.com).

FORMAT

7 hours for each flavor language (toolkit): strawberry, vanilla, dairy, citrus, chocolate and coffee.

Face to face, on customer premises, with access to a kitchen or laboratories with support of a technician to prepare tasting solutions and products

Video-conference possible – to be discussed

SPEAKERS

Quentin Reyt

Flavorist
QR Flavour solutions
iSense AG



Elizabeth Bardonnaud

Flavorist
Evidence Aromatic
iSense AG



PRICING & CONDITIONS

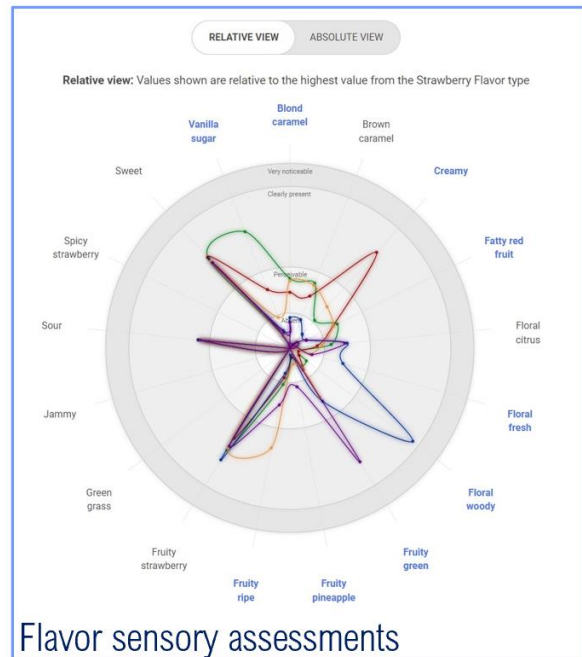
- One day workshop on one language with one trained sensory expert: on demand
- Includes 1 iSense Toolkit™
- Any specific content or extra – to be discussed
- Payment: 1/3 of the total amount on order
- Remaining due invoicing after delivery of the course
- Payment within 10 days from date of invoice.

CONTACT US

Contact@isensegroup.com

[Through our website](#)

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Train your team on the first standardized flavor taste language and:

- Assess your flavor taste
- Build your flavor insights
- Rationalize your flavor collection
- Accelerate your innovation
- Generate productivity

iSense exists to make the global flavor offering transparent, organized and easily accessible. We specify flavors most important attribute, their taste. We offer the first cloud-based flavor management system and flavor marketplace. We connect flavor houses with Food & Beverage manufacturers with data and generate insights, productivity, development speed and access to market.