Comparing iSense™ Flavor assessments
Flavor Taste Specification

ISENSE™ TASTE ASSESSMENT OVERVIEW

Today flavors are not specified for their most important attribute, their taste. iSense™ enables different flavor taste assessments options, all based on a standardized taste language, the iSense™ toolkit.

- SELF-ASSESSMENT – Make your own bench-assessment of flavors, using iSense language and recommended tasting solutions.

- ISENSE™ BENCH-TASTING ASSESSEMENT– assessment of flavor taste by iSense and Eurofins|SAM experts trained on iSense language.

- ISENSE™ TRAINED PANEL ASSESSMENT– Independent and objective assessment of flavor taste by iSense and Eurofins|SAM professional trained panelists.

LEVERAGING YOUR FLAVOR TASTE SPECIFICATION – Capture the assessment in your collection manager, to enable a quick comparison, search and selection of flavors. Build taste insights to rationalize your collection, accelerate your innovation and generate productivity.

COMPARISON

	Self-assessment	iSense™ bench-tasting assessment	iSense™ trained panel assessment
based on iSense language (iSense Toolkits™)	yes	yes	yes
Standardized tasting solutions	not controlled	yes	yes
Flavor iso-intensity tasting	not controlled	yes	Yes
Type of panel	n/a	min 3 trained flavor experts	Professional trained panelists (>10)
Conditions of the tasting	n/a	Standardized	Standardized (AFNOR compliant)
Repeatability	n/a	no	yes
Comparability between profiles	n/a	yes	yes (ANOVA function)
Benchmarking	n/a	no	Yes (Euclidian distance)
Visual on the app	Orange profile	Orange profile	Green profile

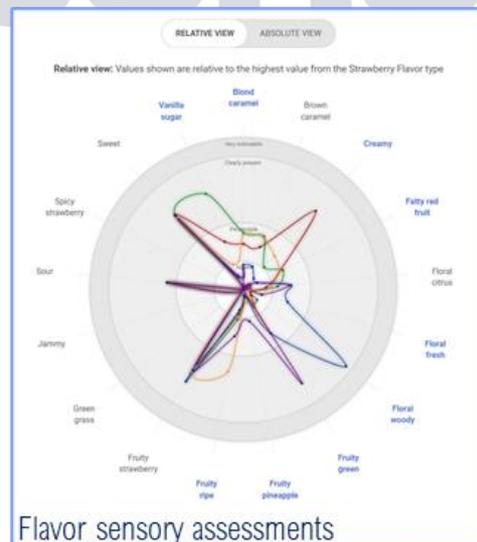## CONTACT US

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IF26650 - Dairy | Fatty fried | Fresh milk

Bench-tasting assessments (orange)

PJ93035 - Vanilla | Blond caramel | Milky cooked

iSense™ trained panel assessments (green)

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Find out about our FLAVOR SENSORY TRAINING

Train your team on the first standardized flavor taste language, across flavor houses: assess your flavor taste, build your flavor insights, rationalize your flavor collection, accelerate your innovation, generate productivity.

Find the detailed product description here.

iSense Toolkit™

Flavor sensory assessments

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.