



# Sensory and Consumer Testing

Scientific Certification Systems combines the latest discoveries in flavor research, direct sensory testing and chemical product analysis to help food manufacturers optimize the flavor of their products. With SCS Sensory and Consumer Testing, manufacturers can be assured that their products will satisfy the demands of retailers and consumers.

## Sensory Testing

Our sensory panels consist of experienced food scientists and chefs that have gone through rigorous training. We offer sensory testing that can be used in the following applications:

- Descriptive Analysis Panel – Our panelists generate a list of flavor, texture, aroma, and appearance attributes to give you quantitative data about your product.
- Flavor Mapping – SCS creates graphic maps of your new flavors or products.
- Competitive Benchmarking – Compare the attributes and preferability scores of your products to competitors' products.
- Discrimination Testing – SCS can determine whether there is a detectable flavor difference among two or more products.
- Shelf life Testing – We conduct sensory testing over the course of a product's shelf life to ensure there is no decrease in quality over time.

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For information about sensory testing, flavor mapping, becoming certified or locating certified products:

**SCScertified.com**

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email: FoodAg@scscertified.com



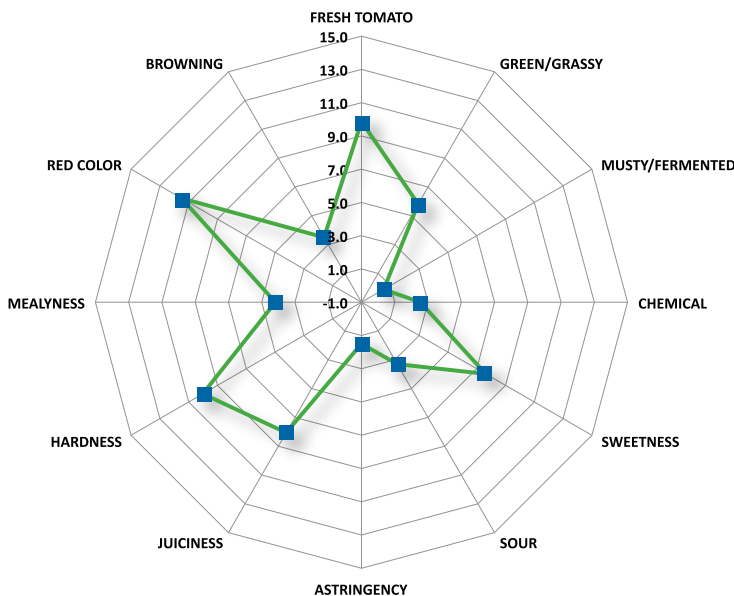
## Consumer Testing

Our Small Scale Central Location Tests gather consumer feedback on various attributes of your products. From these tests, we can measure consumer acceptance of your products based on groups of 50-100 consumers.

## Analytical Testing

SCS offers a full range of analytical food testing that covers flavor, nutrient content, and pesticide residues. Our testing services include:

- Nutritional panel testing
- Antioxidant testing
- Quality testing
- Adulterant testing
- Pesticide residue testing



## Shelf Life Design & Testing

SCS will interview your product development manager to design a shelf life study that meets your quality specifications and sell by date expectations. We have worked with food and foods supplements from raw ingredients to finished product and have designed both standard and accelerated shelf life studies. FDA also requires nutritional stability as well as food safety evaluation which SCS provides. For food supplements the FDA also required potency and stability testing which SCS can also supply

- Sensory with a trained panel of Chefs and Food Scientists
- Bacterial Control
- Color Stability
- Yeast and Mold Inhibition
- Textural Stability
- Aroma Stability
- Chemical or Formulation Stability

## About SCS

Scientific Certification Systems (SCS) is a global leader in independent certification and verification of environmental, sustainability, stewardship, food quality, food safety and food purity claims. We pride ourselves on our team's extensive experience and exceptional customer service.

SCS also provides cost-effective bundling of auditing, testing, training and certification services for the food industry.



**SCIENTIFIC CERTIFICATION SYSTEMS**

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