

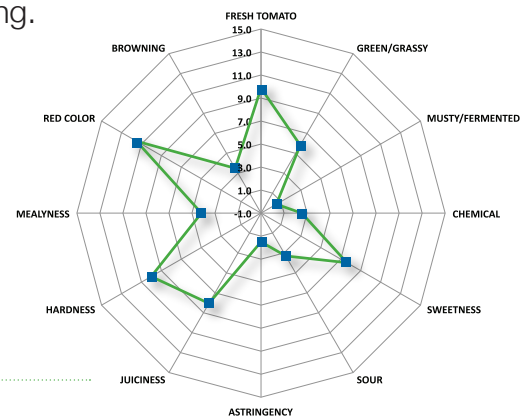
Sensory Testing and Flavor Mapping

Sensory testing can be used in the following applications:

- Creating a flavor map of your new flavor or product
- Competitive benchmarking
- Shelf life testing
- Scoring products' flavor intensity or preferability on a hedonic scale

Flavor Management

Scientific Certification Systems combines the latest discoveries in flavor research, direct sensory evaluation, and chemical/physical product analysis to help improve the flavor of food products. Our sensory panels consist of experienced food scientists and chefs that have gone through rigorous training.



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