

Panelist's performance during the sensory analysis of black ripe table olives

A Lopez-Lopez, A H Gomez-Sanchez, A Cortes-Delgado, A Montano and A Garrido

Instituto de la Grasa -CSIC, Spain

Sensory properties of foods are becoming an aspect of progressive interest for the consumers appreciation. In this context, the panel test is then becoming an essential tool for the evaluation of products, at the same level than any other instrumental equipment. However, its results are based on the differentiation capacity of panelists. Therefore, apart from the product characterization, panel/panelist's performance study is an important tool for assuring an adequate evaluation. In this research, the effect of panelist on the evaluation of the samples and their interaction with product or session were evaluated. Also, the profile of each panelist with respect to the

whole panel compared, using the overall average scores and the eggshell plots. In addition, the contribution of each panelist to each descriptor for the discrimination of products was studied. Finally the correlation loadings were used to complement the information and discover the abilities of panelists with respect to each descriptor. The work allowed finding the individual performance of the panel members, the attributes which required further training and those that were correctly differentiated. Therefore, the work was a useful tool to improve the panel performance and the confidence in the panel results.

all@cica.es