Sensory Evaluations of Foods



Sensory analysis measures more than how a product looks, smells, feels and tastes. Sensory evaluation seeks feedback on a product's texture, the sounds it makes and the other substances and products of which



With the growing demand of foods with convenient shelf life periods, the organoleptic quality of such foods becomes a priority for every food manufacturer. The product could have a desirable shelf life but if the product fails to maintain quality and acceptance with regards to its organoleptic characteristics, consumers will not prefer the same.

TUV India Pvt. Ltd food testing laboratory has teamed up with Yogi Foods Pvt. Ltd to support sensory evaluation service. Apart from just offering shelf life studies, our team can now offer customers with sensory evaluation programs planned and implemented by a dedicated laboratory with skilled and professionally trained sensory analysts.



We can now offer an array of sensory tests such as:

- Discrimination Testing
- Descriptive Testing
- Acceptance Test/ Preference test/ Rating Test/ Ranking test
- Shelf life study paired with Sensory

The group of experts are carefully selected and trained to detect different flavor profiles, allowing us to evaluate products against specific criteria to optimize the formulation. We can offer three sets of sensory panel

- A. Trained,
- B. Semi-Trained
- C. Consumer Panel

All of our studies are designed with industry-specific objectives and are conducted at our State-of-the-Art Sensory Evaluation Centre located in Pune, in close proximity to the TUV India food testing Laboratory-Centre of Excellence located at Pune.





About Us:

TUV India Pvt. Ltd. (TÜV NORD GROUP) is a customer-focused, innovative, and independent, technical, quality & safety services organization, dedicated to providing future-proof solutions through technological excellence for the success of its customers with the highest level of integrity. With a presence at over 40 strategic locations in India; a branch office in Sri Lanka; state-of-the-art laboratories at Pune, Bangalore & Jamnagar; 100 important countries worldwide and through digital means, we are always connected to you, our esteemed customer, anywhere, anytime.

We are proud to provide increasing levels of services to the best known, largest global and national companies as well as medium and small industries in diverse sectors like Oil & Gas, Petrochemical, Nuclear, Renewables, Infrastructure, Food, Power, Manufacturing, Chemicals, Pharma, Paper, Automobiles, Railways, Aerospace, Defence, IT, Health, Hospitality, Retail, etc. Over 1200 competent and experienced TUV India experts spread across India and over 14000 TÜV NORD experts all over the world, enthusiastically support our clients by providing value-added services in Industry Inspection, European / International Approvals, Management System & IT Certification, Sustainability, Energy audit, Water audit, Carbon Services, Building Infrastructure & PMC, Renewable Energy, Food & Packaging Testing, Food Certification & Inspection, Product Testing – Electricals, Electronics and Industrial Machinery, Product Certification, Petroleum, Chemicals & Gas Cargo Inspection, Petroleum, Chemicals & Gas Testing, Railway Technology, Engineering, Safety Studies, and knowledge enhancing training programs under TUV India Training Academy.



TUV India Private Limited

Head Office:

801 ,Raheja Plaza I, LBS Marg,Ghakopar (W), Mumbai 400086 Tel: +91-22-66477000

Pune Food Testing Laboratory:

TUV India House Survey No - 42, 3/1 & 3/2 Sus, Pune- 411021 Tel: 020-67900000/1

Bangalore Food Testing Laboratory:

No.8, VK Commerce, 2nd Floor, III Main Road, Opp. KSSIDC Tech Park, Rajajinagar Industrial Estate, Bangalore - 560 044 **Tel:** 080-40823046

Email: foodlabindia@tuv-nord.com Website: www.tuv-nord.com/in Toll Free: 1800 - 209 - 0902 TÜV®

