

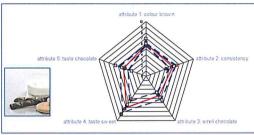
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The diversity of muva kempten proficiency testing (PT) studies create an innovative tool for quality assurance in sensory

PT RANK ORDER (DIN ISO 8587:2010-08)

Inspection of the senses taste, odour, sight and feel Identification of a given attribut and sorting of 4 samples according increasing intensity

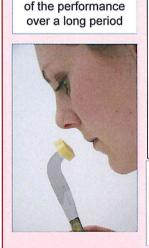
Evaluation of the performance of each panellist by calculation of the error sum and a point system according to the page test



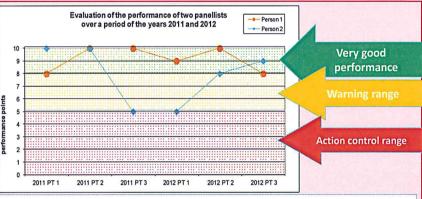
PT PROFILE TESTING (DIN 10967:1999 1-4)

Profiling of a given sample in different attributes according to two references

Evaluation of the performance with the help of the calculated standard deviation

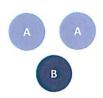


Evaluation



Over a period of 2 years in Sensory PT the performance points for two panellists were calculated. The best grade are 10 performance points. With this control chart a continuous level of quality can be guaranted. Developments and effects in the performance of assessors get obvious and if required specific trainings could be arranged in time.





PT TRIANGLE TEST DIN ISO 4120:2007

The level of significance is calculated by tasting six sets of triangle tests by each assessor.

Evaluation of the performance according to the level of significance



PT ARTICLE OF DAILY NEEDS DIN 10955:2004-06

Intensity test in odour and taste / triangle test

Evaluation of the performance according to the level of significance of detection



PT COLD-PRESSED, VIRGIN RAPESEED OIL DGF-Einheitsmethode C-II 1 (2009)

Intensity test in characteristics and dissimilar attributes of rape oil in odour and taste

Evaluation of the performance with the help of the calculated standard deviation

