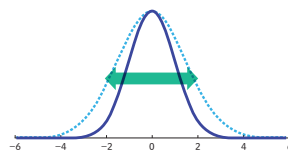
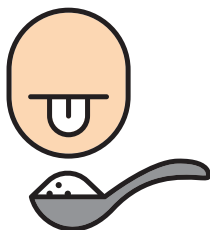




Deliciousness evaluation

Benefits

Evaluation of the sensory property and usability of food products and quantitative analysis of consumer preferences allows us to establish target quality.



Sensory properties such as taste, aroma, and texture can be understood

Product usability can be evaluated

Optimal target quality can be established in line with consumer preferences

Our Technology



Selection of evaluation procedure for the sample to be evaluated

Evaluation by panel



Statistical analysis of results

Understanding the characteristics of the evaluated samples

