

Consumer Profiling with CATA to Determine Optimal Flavor Attributes for a Product

Margaret J. Hinds, Sarah V. Kirkmeyer

Givaudan Flavors Corp., 1199 Edison Drive, Cincinnati, Ohio 45216, USA. <margaret.hinds@givaudan.com>

Introduction

The use of consumers for profiling prototypes can facilitate fast-track product development. In the Check-All-That-Apply (CATA) method, consumers typically rate perceived intensities of named attributes.

Objective: To compare two approaches to consumer profiling with CATA for their efficacy to provide guidance to optimize a fruit flavored prototype.

Materials & Methods

Products

- Six samples: five flavored products and one prototype - all similar product type and flavor type

Consumer Profiling

- Group #1 (n=60): used CATA without scales (CATA) - evaluated six samples and rated hypothetical Ideal Product for 32 attributes
- Group #2 (n=60): used CATA with 100-pt intensity line scales (CATA-Intensity) - rated perceived intensities of six samples and hypothetical Ideal Product for 32 attributes

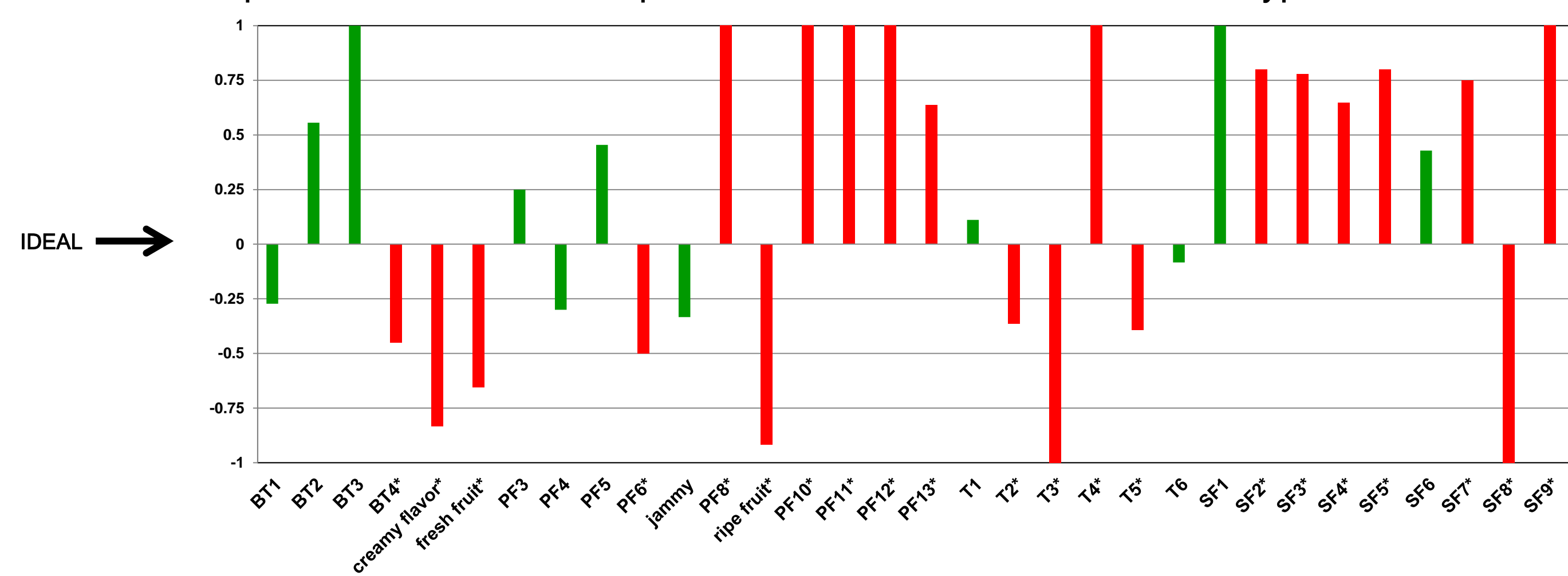
Data Analysis

- Data were analyzed using Microsoft® Excel and XLSTAT at 95% confidence level.

Results & Discussion

- **Comparison of Givaudan Prototype and Ideal Product:** Attribute Elicitation Proportion Differences from CATA method [Binomial Test, $p=1/2$] showed some similar trends to Attribute Intensity Differences from CATA-Intensity [T-Test] (Fig. 1).
- To determine CATA Attribute Elicitation Proportions, only data from panelists checking an attribute for Givaudan Prototype but not for Ideal (and vice-versa) were used [Meyners *et al.*, Food Quality & Preference, Vol. 30 (2013) pp 309-319].

CATA: Comparison of Elicitation Proportion Differences of Givaudan Prototype from IDEAL



Attribute codes: BT=basic taste, PF=primary flavor, SF=secondary flavor, T=texture.

* denotes significantly different ($p \leq 0.05$) Rate (CATA) or Intensity (CATA-Intensity) from Ideal Product

CATA-Intensity: Comparison of Attribute Intensity Differences of Givaudan Prototype from IDEAL

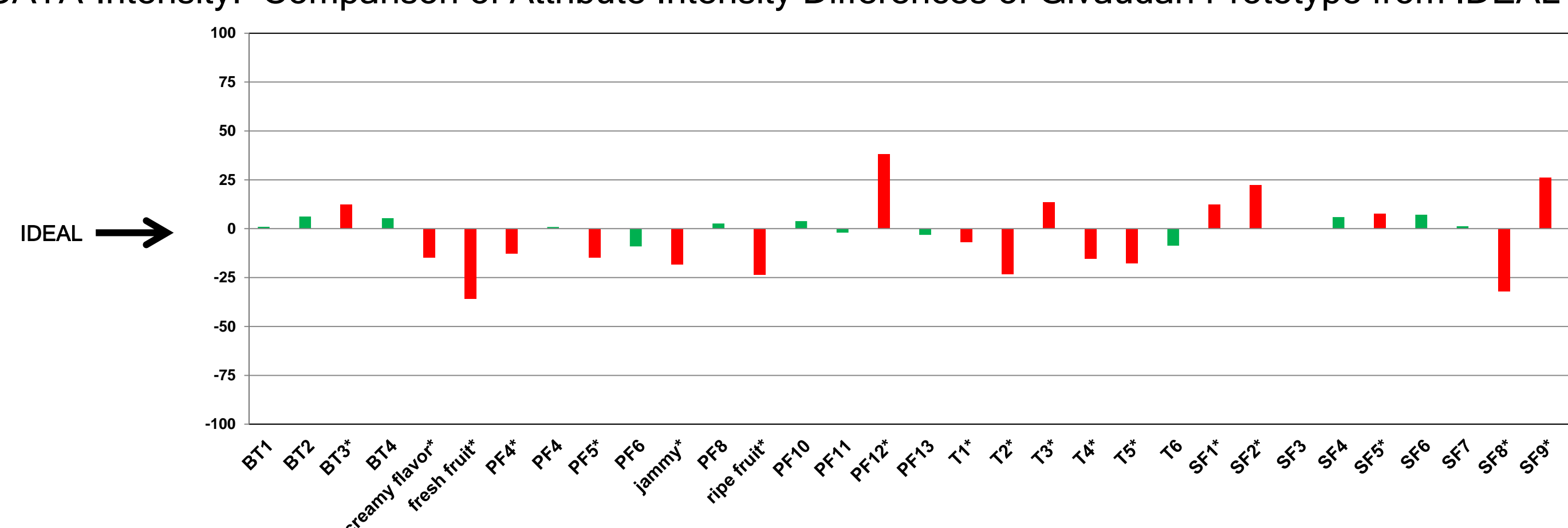


Fig 1 : Comparison of Givaudan Prototype with Ideal Product

Results & Discussion

Six Samples and Ideal: Cochran's Q Test and ANOVA of CATA and CATA-Intensity data, respectively, showed similar trends (Fig. 2)

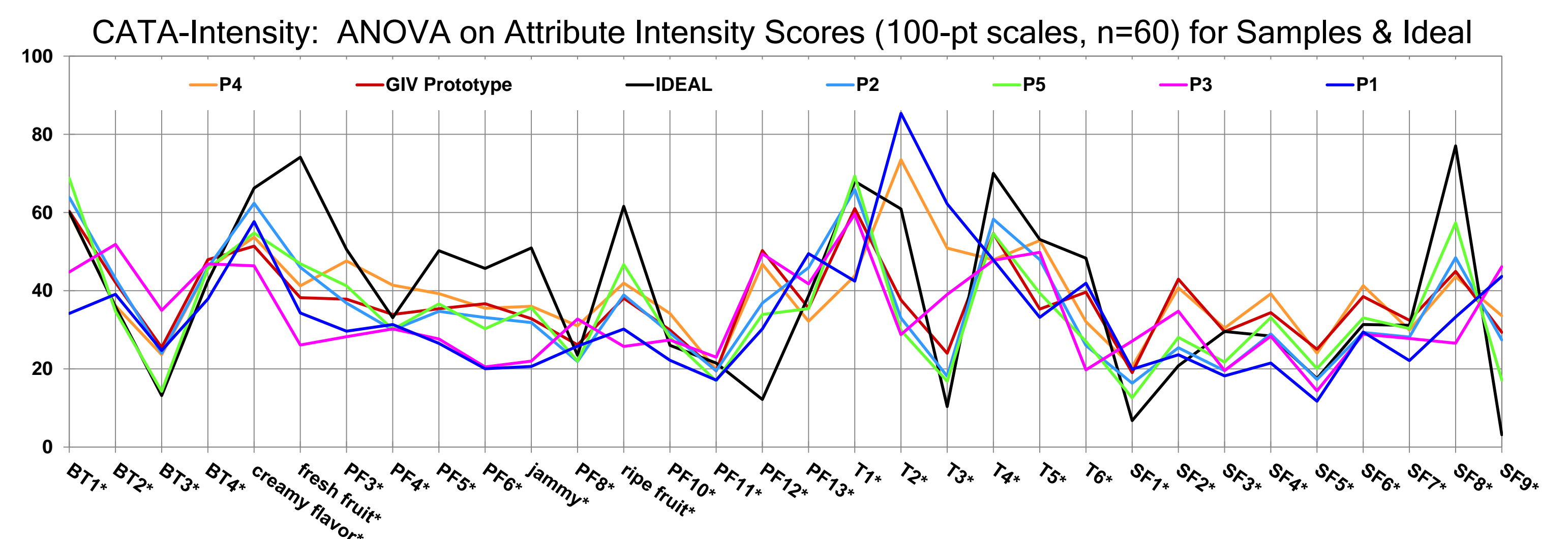
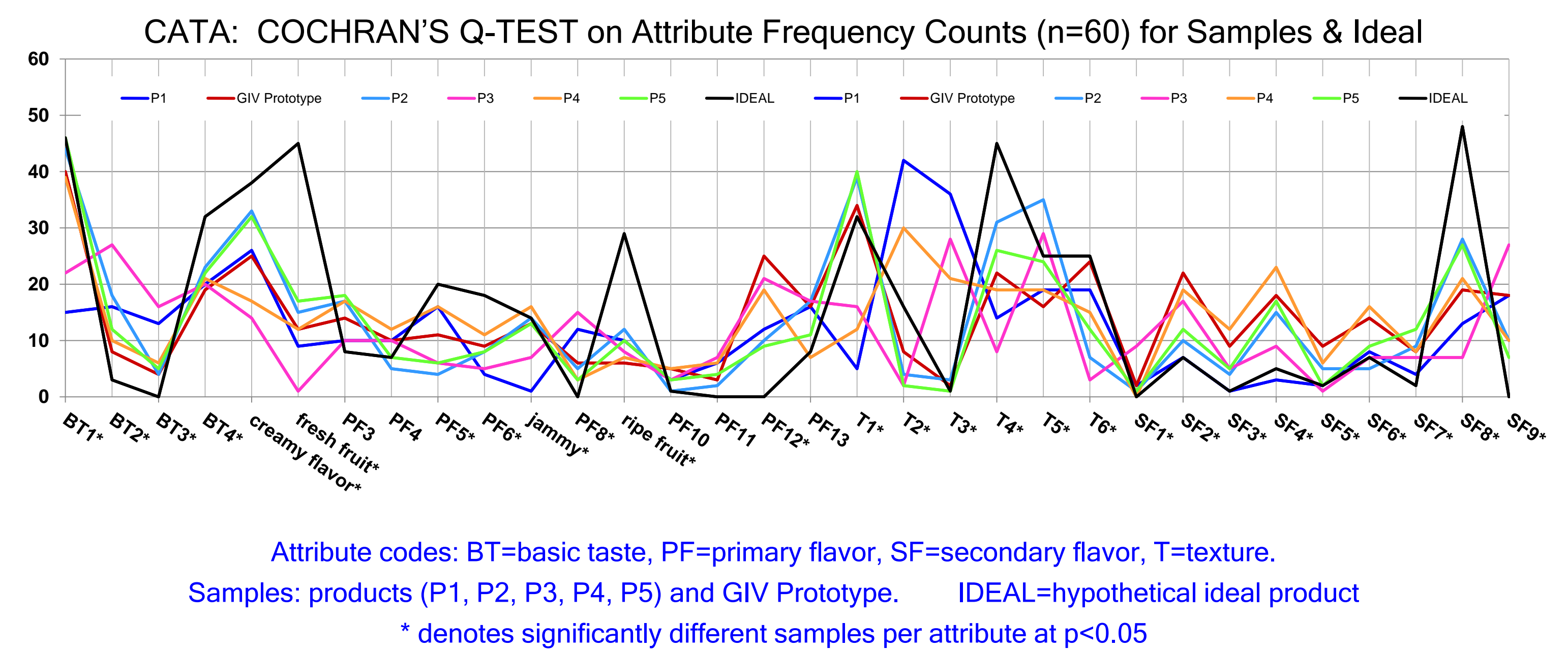
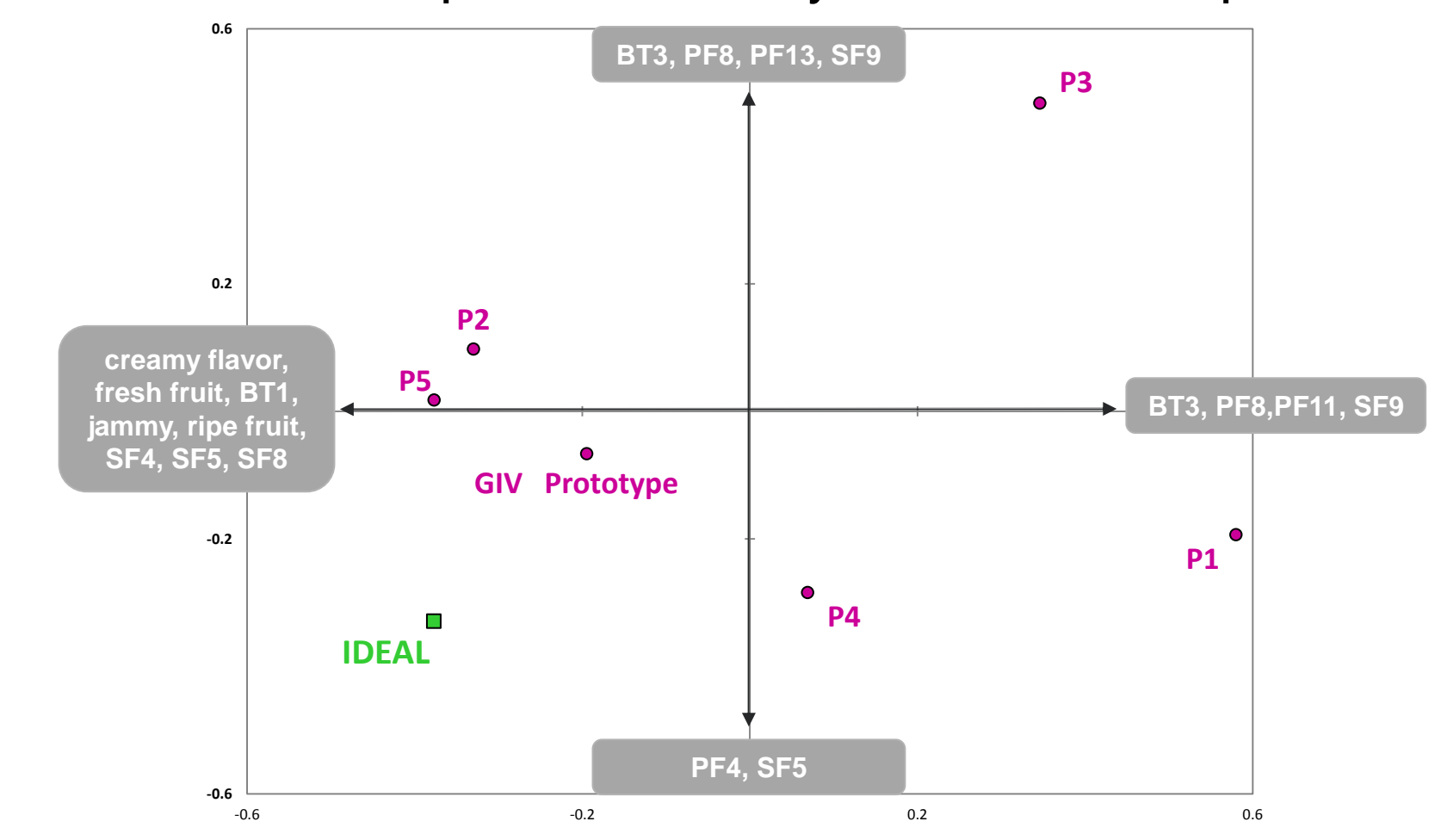


Fig 2 : Cochran's Q Test and ANOVA Results

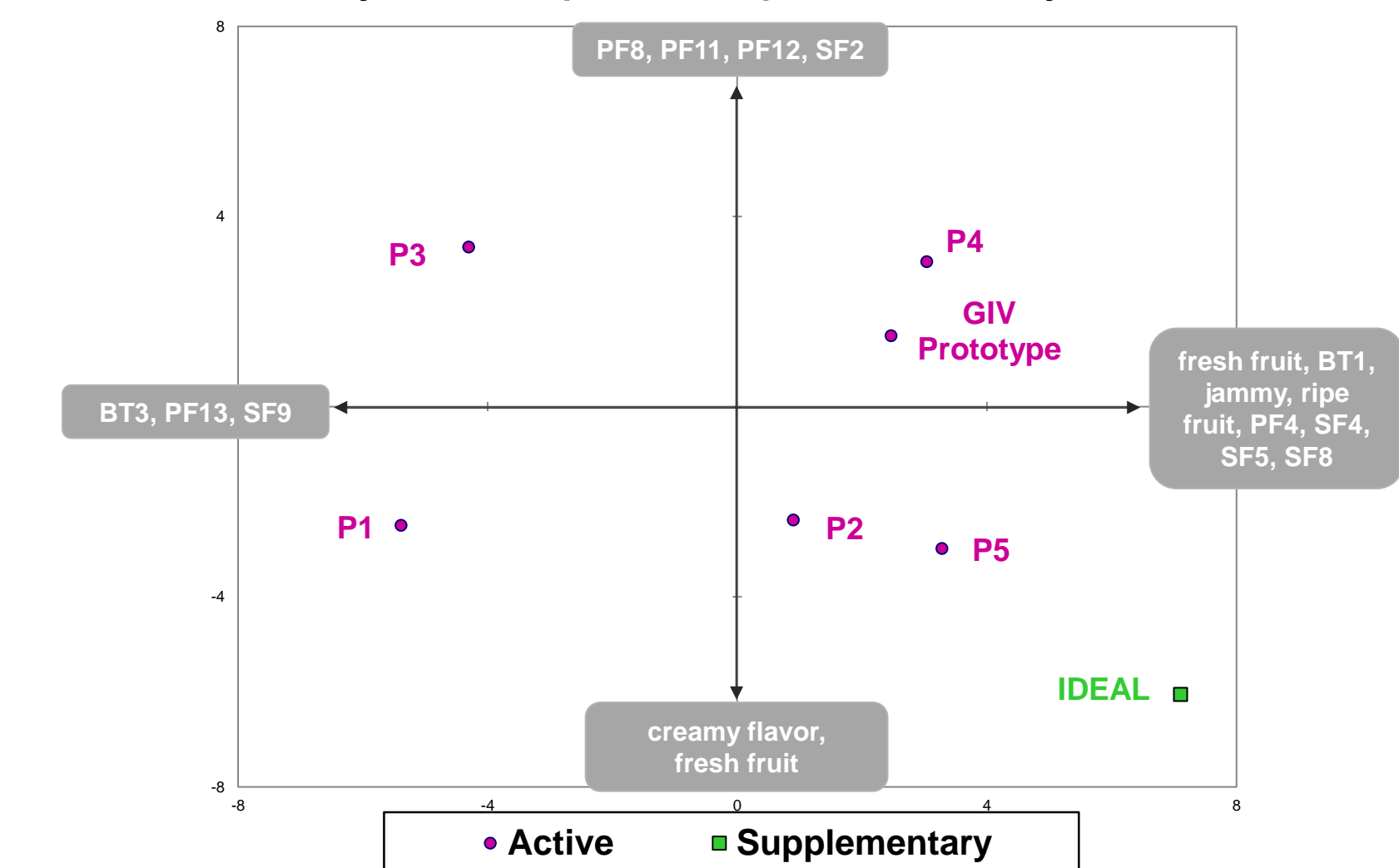
Six Samples and Ideal: Predictions to Optimize Givaudan Prototype

Correspondence Analysis (CATA) and Principal Component Analysis (CATA-Intensity) showed some similar predictions to bring Givaudan prototype closer to Ideal, e.g., increased intensities of creamy flavor, fresh fruit, and ripe fruit flavors (Fig. 3).

CATA: Correspondence Analysis Plot for Samples & Ideal



CATA-Intensity: Principal Component Analysis Plot for Samples & Ideal



Attribute codes: BT=basic taste, PF=primary flavor, SF=secondary flavor, T=texture.

Samples: products (P1, P2, P3, P4, P5) and GIV Prototype. IDEAL=hypothetical ideal product

Fig 3: CATA CA and CATA-Intensity PCA Results

Conclusion

- The two CATA approaches provided similar fast-track right-direction guidance for prototype optimization.
- CATA (without intensity scales) might be a more practical approach.