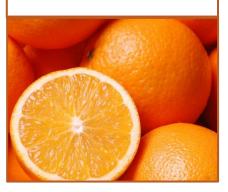
# Flavor Synchrony

### Focus Ingredients (n=3)





Bitter Orange Marmalade



**Dried Orange Peel** 



#### **Session Highlights**

90-min session with 10 expert panelists = 232 tested combinations

- 158 combinations = orange + single ingredient (68%)
- 74 combinations = orange + multi-ingredient (32%)
- 116 combinations = highly successful (50%)
- 43 combinations = moderately successful (19%)
- 73 combinations = unsuccessful (31%)

# Combination Ingredients (n=140)

Fruit and Vegetables (n=45)



Spices and Seasonings (n=39)



Fresh and Dried Herbs (n=18)



Sweet Aromatics, Nuts and Chocolate (n=22)



Dairy and Meat (n=16)



Society of Sensory Professionals

October 2016



# The Criteria – Defining successful combinations

# Flavor Synchrony







#### **Moderate Success**

Synergistic Combinations

High balance and blend.
Complementarity of aromas
Results either in a tightly
balanced flavor/fragrance or in
a concept emphasizing one of
the characteristics of the
focus ingredient

Moderate balance and blend. Aromas complement one another but there is a missing character or the aromas are slightly off balance Low balance and blend of flavors.

Flavors are discordant with little commonalities among the flavor components

**Contrast Combinations** 

Flavors combinations create an interesting contrast. Some underlying commonalities exist but the contrasting ingredient offers a unique characteristics not present in the focus ingredient

Flavors create a moderate contrast. Some underlying commonalities exist, but a flavor component may be missing to result in success

Flavors contrast but are discordant

