30 Using TCATA to Investigate Dynamic Perceptions of Sensory Attributes & Food-evoked Emotions during Yogurt Consumption

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Introduction and Approach

The eating experience is dynamic, and measuring emotional responses during consumption may facilitate better alignment of sensorial attributes to product type or consumer demographic.

In this study, Temporal Check-All-That-Apply (TCATA) was used to investigate the dynamic characterization of four yogurt products with different vanilla profiles (Fig 1).

Sensory Methodology

- EsSense Profile® 39-item List [Nestrud et al., Food Quality & Preference, Vol. 48, (2016) pp107–117] was reduced to 15 Emotions by a Trained Panel using TCATA over multiple sessions
- Four yogurt products evaluated by 59 untrained panelists:
 - Session 1: TCATA tracked emotions from 15 emotion terms
 - Session 2: TCATA tracked sensory perceptions from 15 sensory descriptors
 - Data Collection: TCATA one spoon yogurt over 30-sec (Compusense)
 - Data Analysis: Correspondence Analysis, Multiple Factor Analysis (XLSTAT)

4 Vanilla Yogurt Products

Sensory Language from previous study

EsSense Profile® - 39 Emotion terms

Fig 1. Approach to Temporal Characterization

TCATA Trained
Panel:
development of
relevant concise
Emotions List

Untrained Panelists & TCATA: dynamic sensory and emotional characterization of vanilla yogurt products

Results and Insights

Dynamic Sensory and Emotional Characterization of Vanilla Yogurt Products

- Using TCATA, untrained panelists successfully differentiated between the four products, and illustrated the dynamic interplay between their emotions and sensory perceptions as the yogurt was eaten (Fig 2 to Fig 5)
- Trends on emotions evoked by certain sensory attributes were also observed







