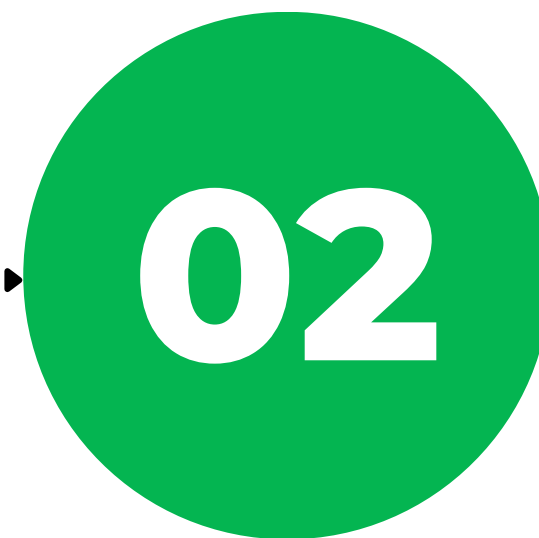


Test results

Aim of the test



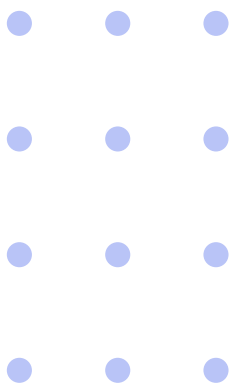
Compare three
different coffee
bags



Check if the
packaging affects
the taste



Check which
sensory
characteristics are
altered



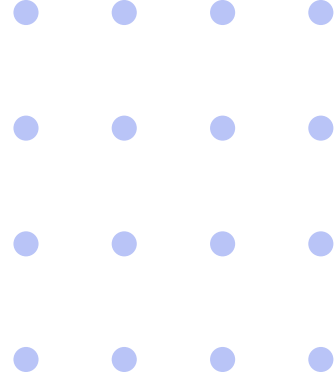
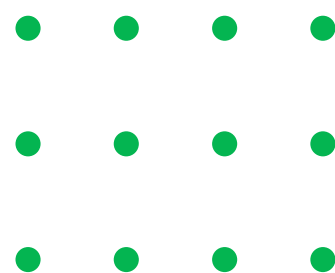


Procedure

- Coffee: **Ethiopia Banko Gotiti**
 - 2000masl
 - Washed
 - Native Heirlooms
 - Roasting date: **08 February 2023**
 - Development: 10%
 - Bagged 2 hours after roasting
 - Bags wieght: 150 grams
 - Shipment: 20 March 2023
- 

QUANTITATIVE DESCRIPTIVE ANALYSIS

- Interval scale from 1 to 5 for taste and body
- Coffee sensory descriptors for aromas
- Discrimination test



- Unknown reason of the test to avoid **psychological errors**
- Random numbering of the samples
- At least 12 tasters
- Familiarity with the product
- **REACHED: 19 tasters**
- Qualified tasters
- Missing: training of the panel

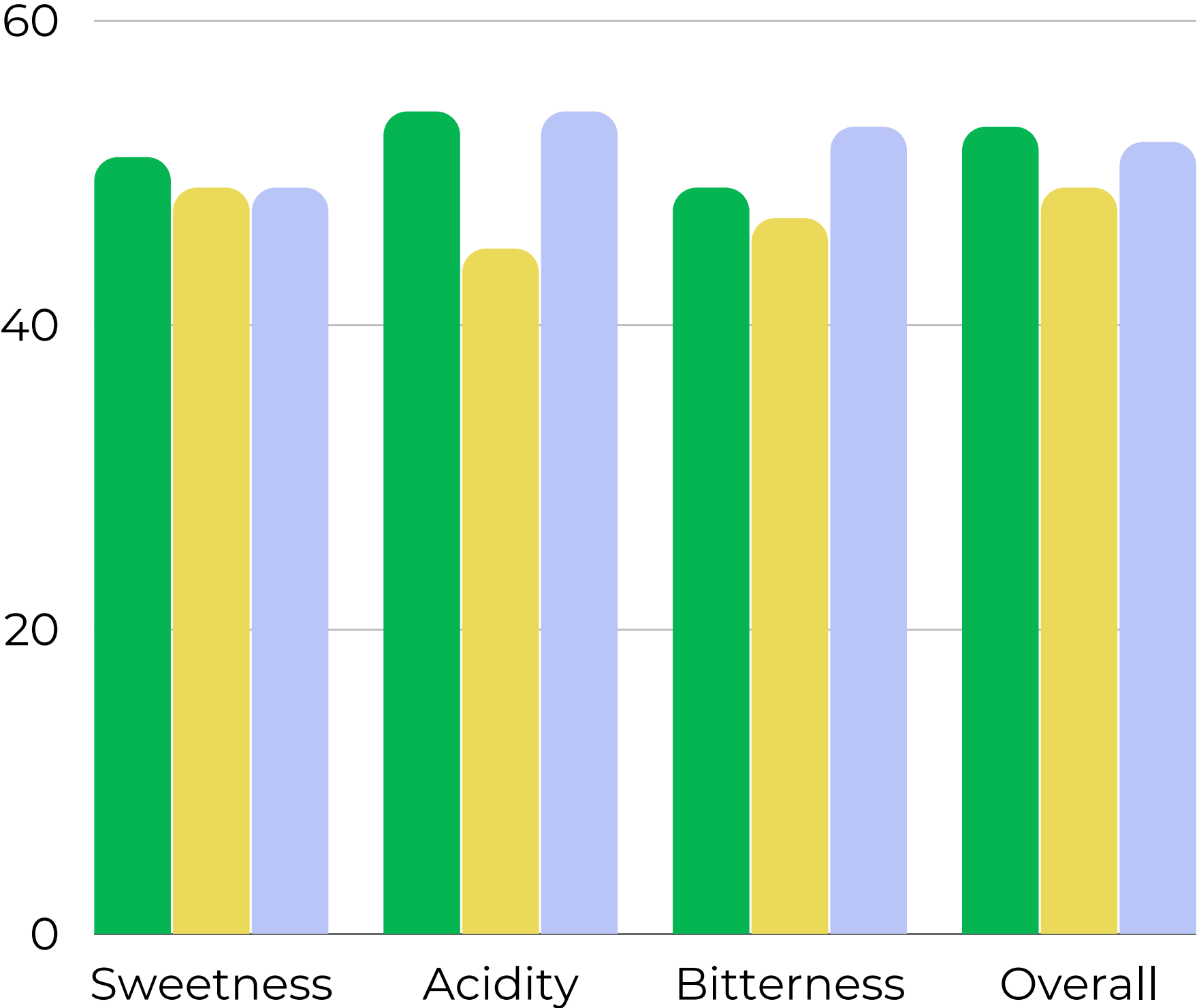
Taste evaluation

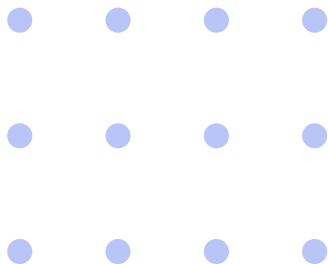
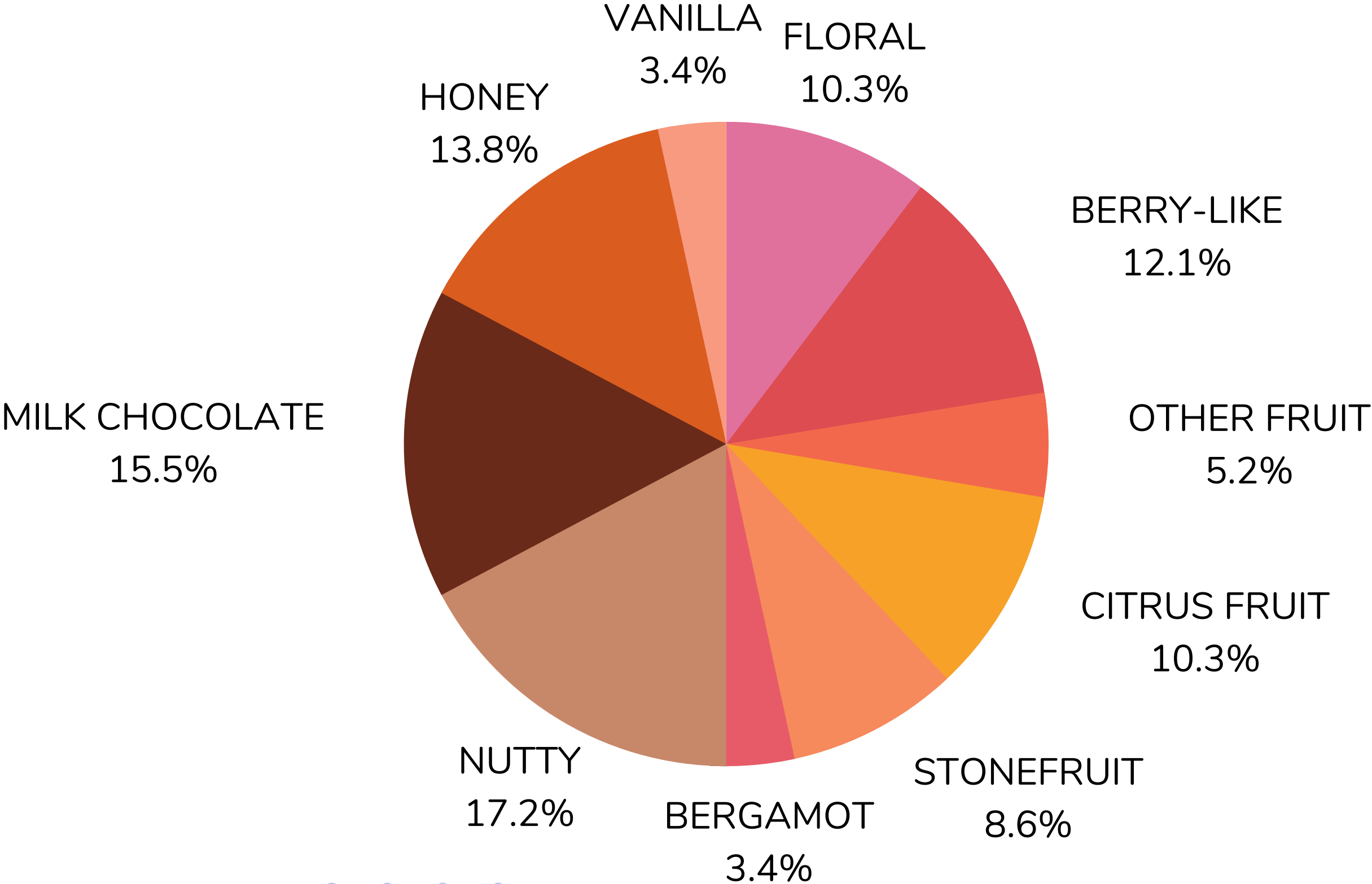
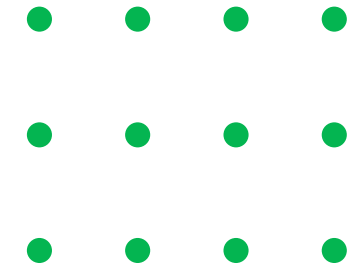
Interval scale from 1 to 5.

1 = insufficient

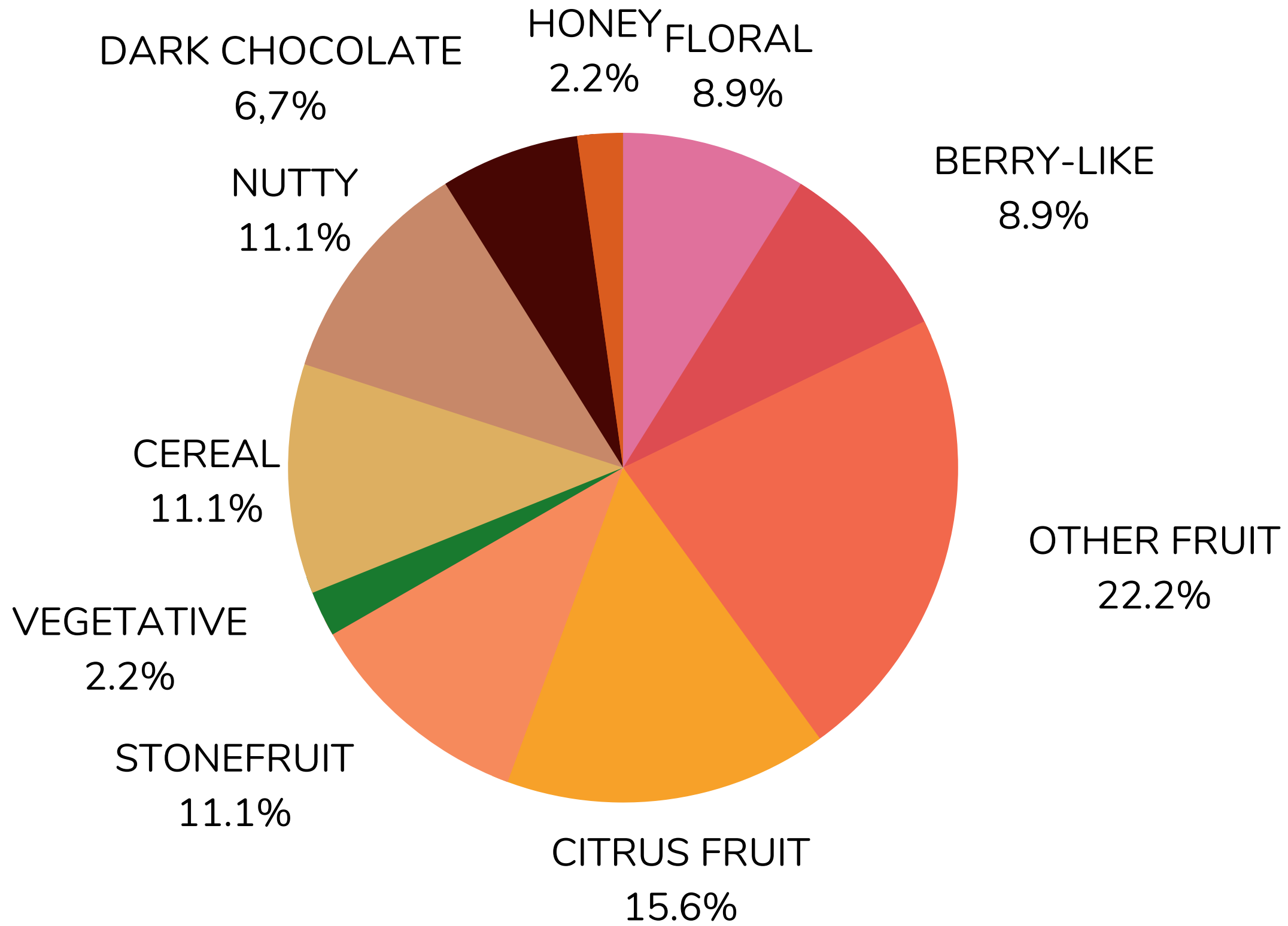
5 = excellent

361 - 528 - 704

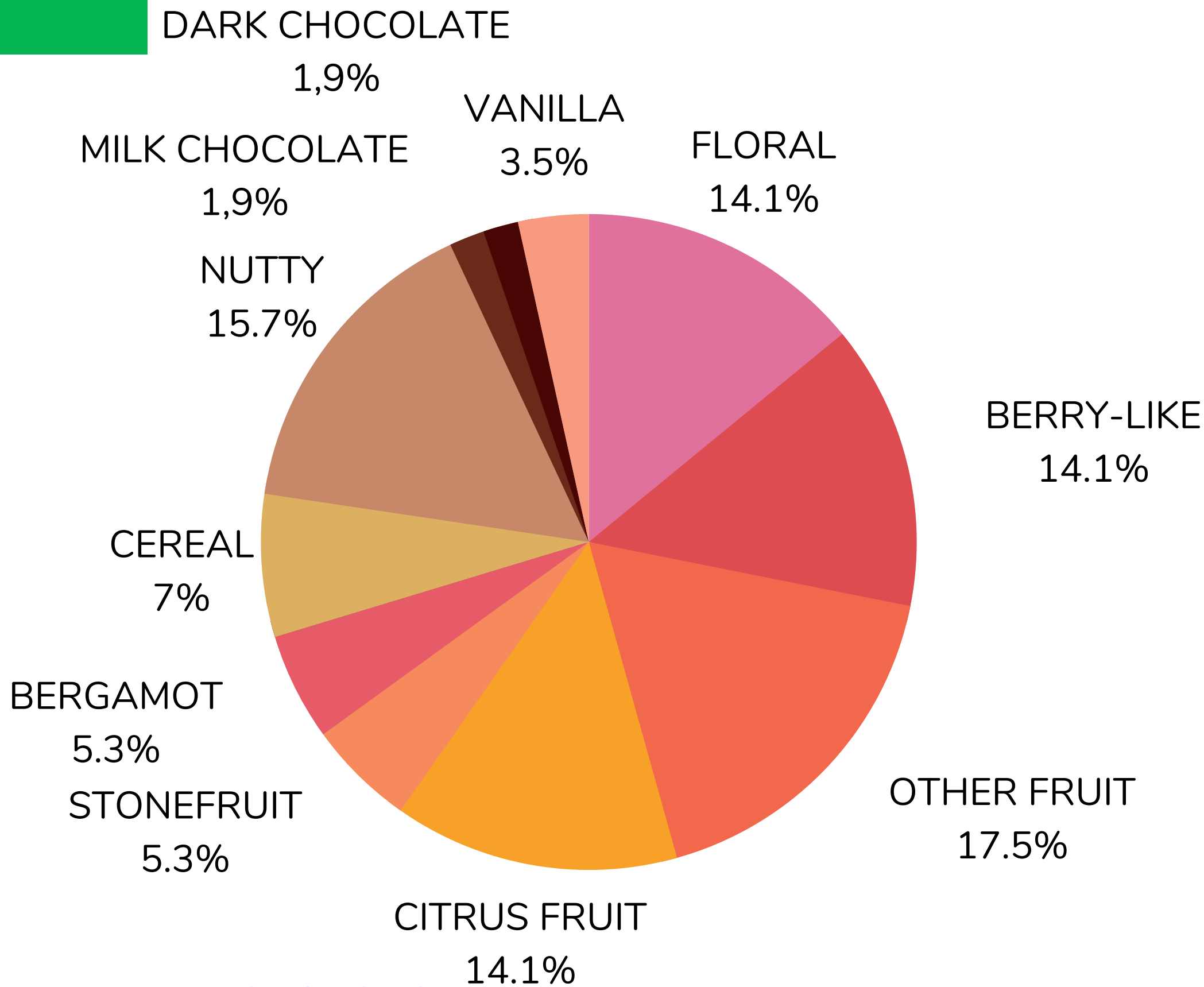




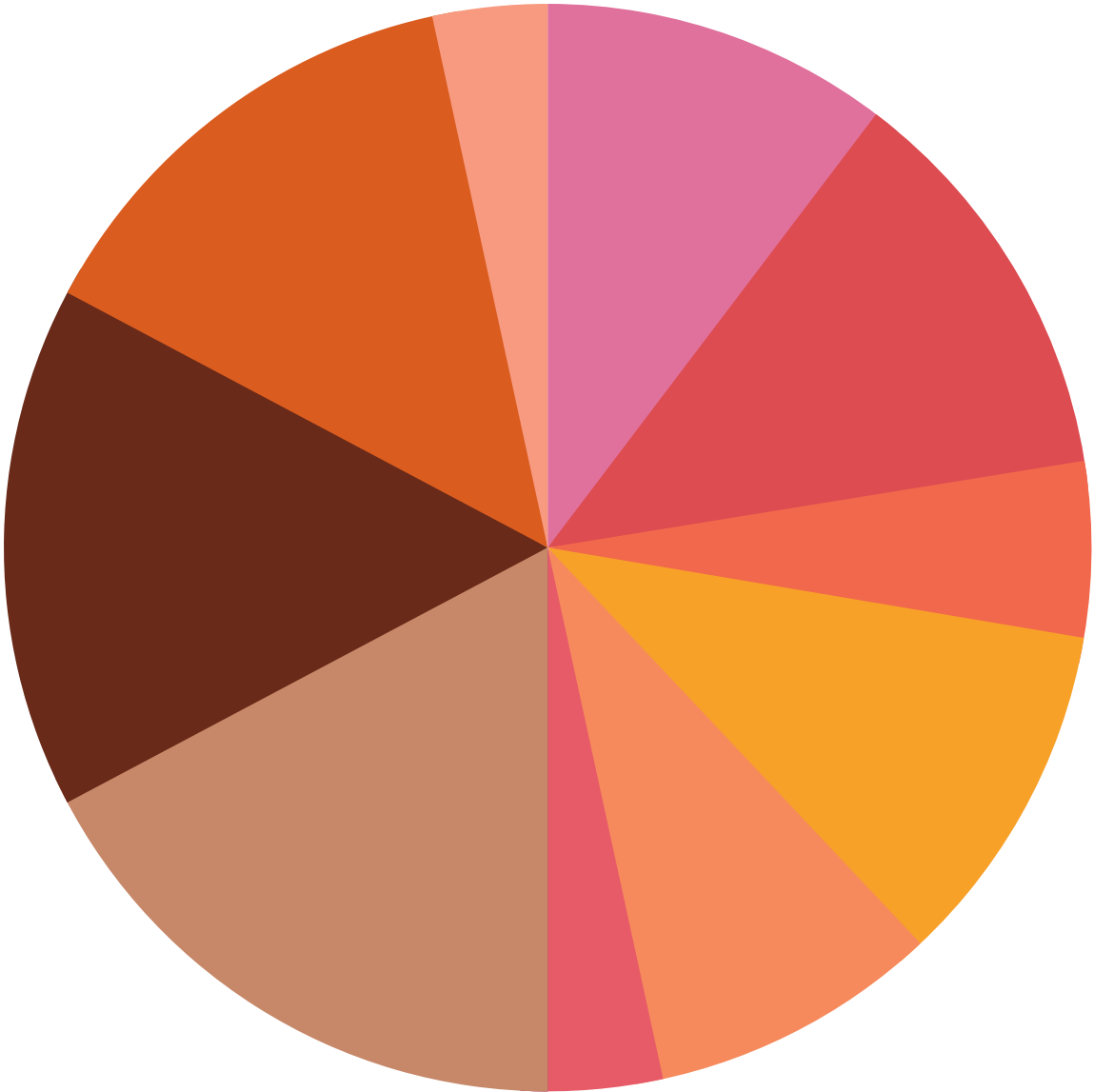
528



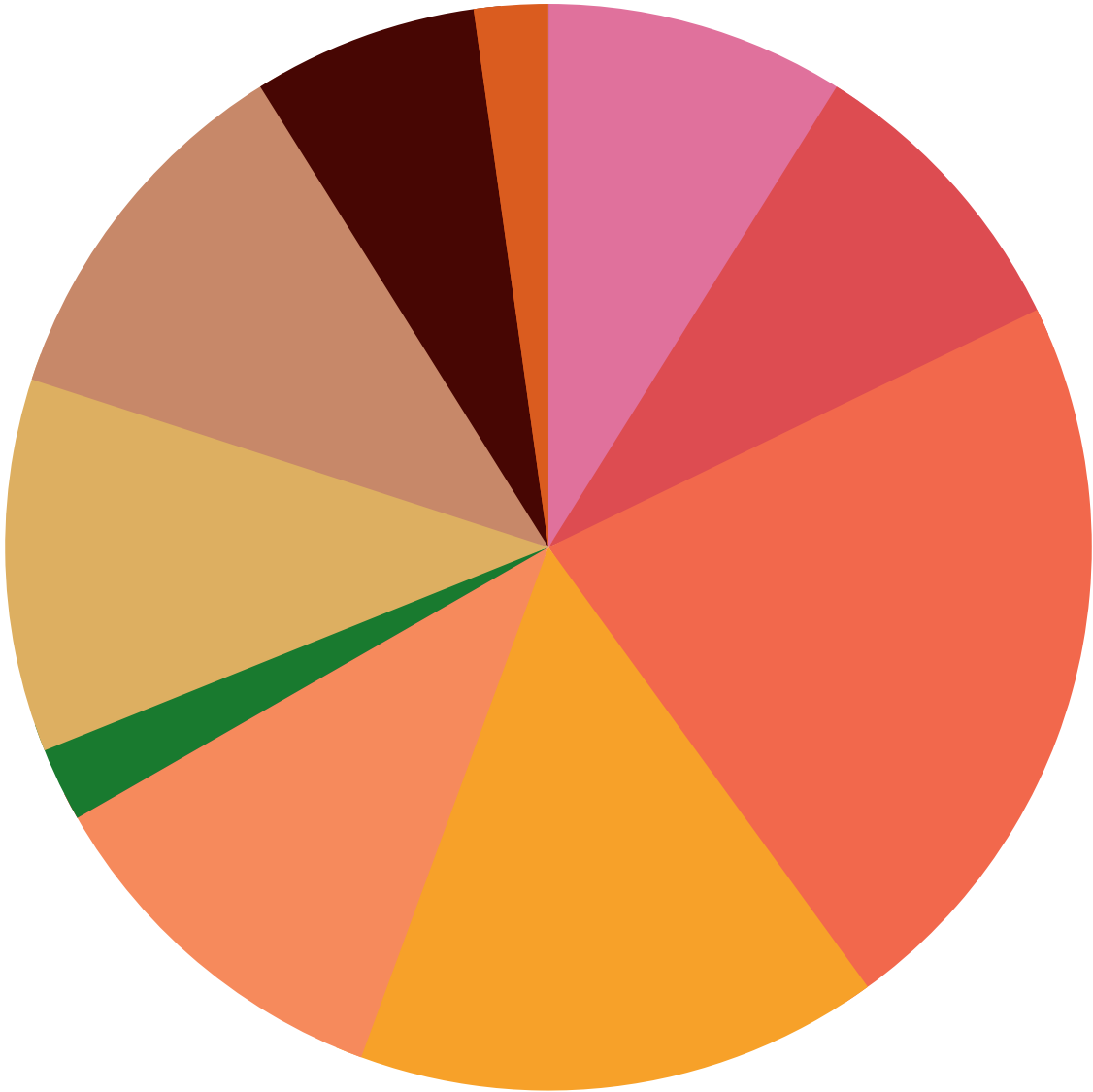
704



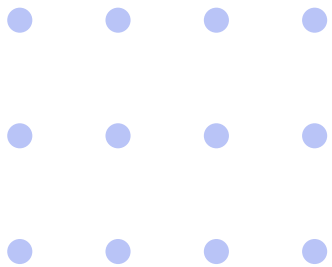
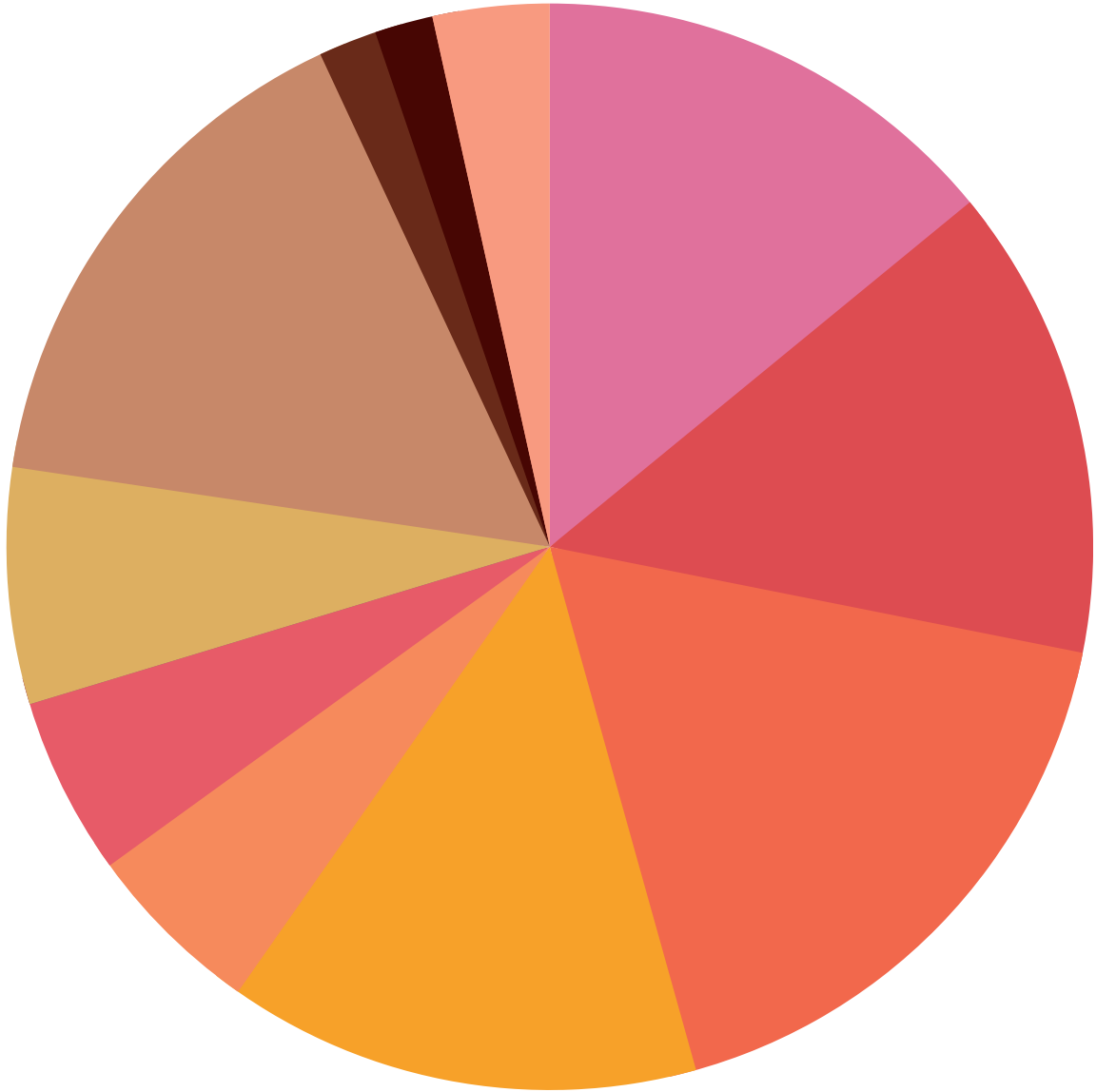
361



528



704



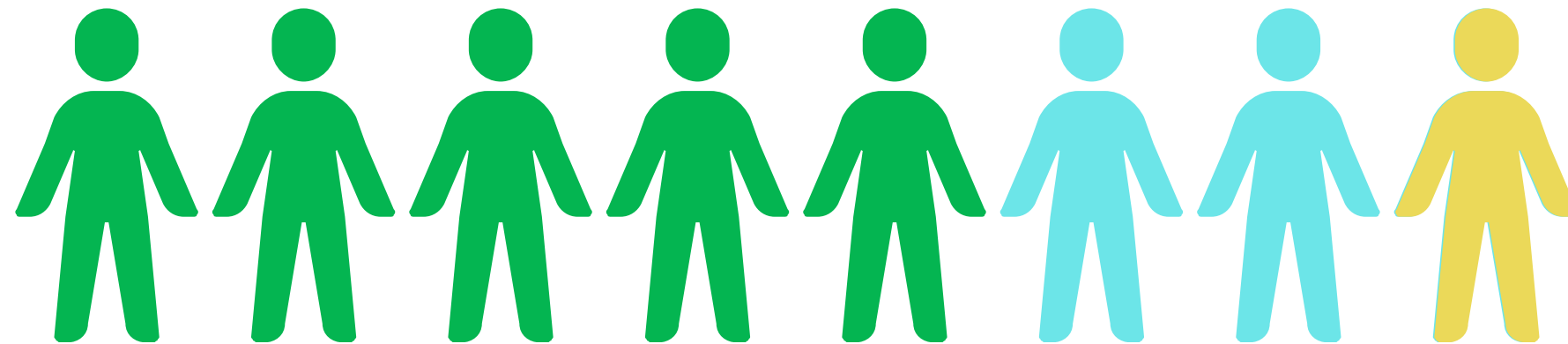
Evanescence of the crust

Which sample had the most
evanescent crust?

528

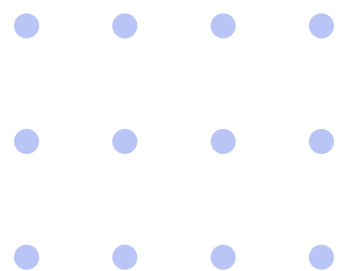
361

704



THANK YOU

Any question?



Now let me introduce you
Nicoletta and Daniele