





Building Products and Advancing Technologies in Personal Care, Food and Beverages and Health and Wellness Sectors



Vilas Sinkar 20 April 2023





Building Products and Advancing Technologies in Personal Care, Food and Beverages and Health and Wellness Sectors



Vilas Sinkar 20 April 2023





New Products & Technologies

Consumer & Demographic Megatrends



Emerging
Science &
Technology

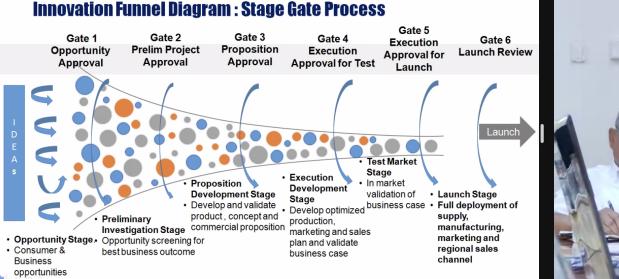






Specialist Reports and Internal Assessment of the Organisations

Innovation Funnel Diagram : Stage Gate Process





Successful translation of Consumer to Technical insights





























Set up design of experiments: Product & Process





Conversion of Consumer Insights into Key Technical Attributes

- Product Format
- Sensory Atributes Flavor / Texture / Mouthfeel etc. (Formulation Experts)
- Attributes driving Consumer Preference (QDA Panels, Expert Panels)

Ensure the Product Attributes are broadly in the 'Right' Space



Sensory Evaluation Methods

Question	Method
Discrimination Tests	Are products different?
Descriptive Tests Analysis	If different, what are the difference in products?
Affective / Hedonic Tests	Is one product preferred over the others?

Goal to match the right test with the right question



Sensory Evaluation Methods

Question	Method
Discrimination Tests	Are products different?
Descriptive Tests Analysis	If different, what are the difference in products?
Affective / Hedonic Tests	Is one product preferred over the others?

Goal to match the right test with the right question





Sensory Evaluation - Good Practices...

- Facility Design
 - White or off-white color
 - Controlled lightening
 - Good ventilation
- Sample Preparation
 - Temperature should be controlled, serving at the same temperature
 - Serving volume equal for all samples
 - Serving at equivalent shelf life and time since cooking /preparation
- Experimental Design
 - Random labeling of samples with a code (usually 3 digit)
 - Random serving of samples to panelists





Sensory Evaluation - Good Practices...

- Facility Design
 - White or off-white color
 - Controlled lightening
 - Good ventilation
- Sample Preparation
 - Temperature should be controlled, serving at the same temperature
 - Serving volume equal for all samples
 - Serving at equivalent shelf life and time since cooking /preparation
- Experimental Design
 - Random labeling of samples with a code (usually 3 digit)
 - Random serving of samples to panelists





































