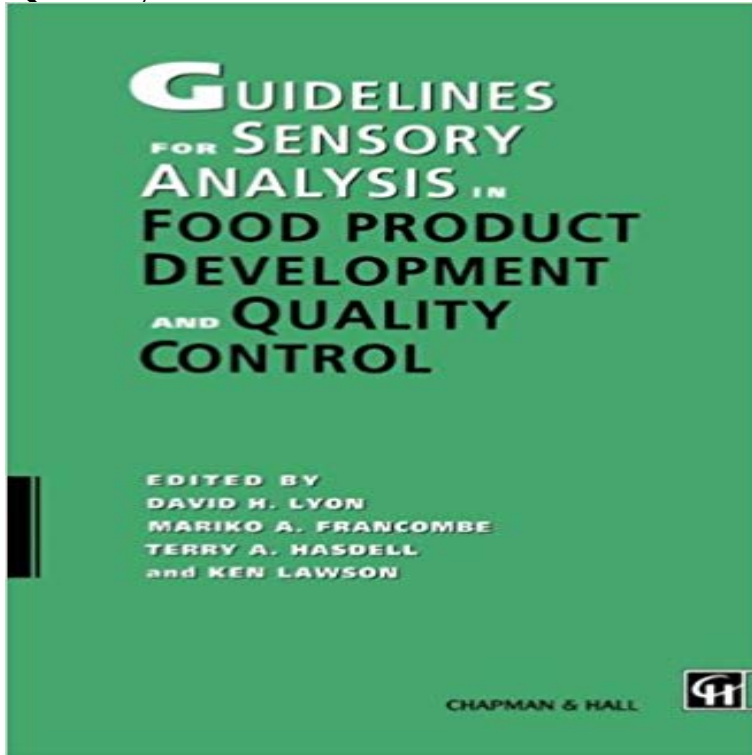


Guidelines for Sensory Analysis in Food Product Development and Quality Control



Sensory analysis is not new to the food industry, but its application as a basic tool in food product development and quality control has not been given the recognition and acceptance it deserves. This, we believe, is largely due to the lack of understanding about what sensory analysis can offer in product research, development and marketing, and a fear that the discipline is too scientific to be practical. To some extent, sensory scientists have perpetuated this fear with a failure to recognize the constraints of industry in implementing sensory testing procedures. These guidelines are an attempt to redress the balance. Of course, product tasting is carried out in every food company: it may be the morning tasting session by the managing director, competitor comparisons by the marketeers, tasting by a product expert giving a quality opinion, comparison of new recipes from the product development kitchen, or on-line checking during production. Most relevant, though, is that the people responsible for the tasting session should know why the work is being done, and fully realize that if it is not done well, then the results and conclusions drawn, and their implications, are likely to be misleading. If, through the production of these guidelines, we have influenced some people sufficiently for them to re-evaluate what they are doing, and why, we believe our efforts have been worthwhile.

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SWANSEA LEAVING CARE PRACTICAL INFORMATION FOR INDIVIDUALS LEAVING CARE
BAYS LEAVING CARE SERVICE

Opening Hours: Mon, Tues, Thurs 10.00am – 4pm Wed: 1pm – 4pm, and Fri 10.00am – 3.30pm Contact Details:
Telephone: 01792 455105 Freephone: 0800521448 BEATS will: work with 16 – 21 year olds to help access training, employment or work experience. help young people access courses, or volunteering opportunities. give practical support with [...]

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BENEFITS BUS STOP

Money Worries – Help with Benefits Have your benefits been stopped or reduced because of a sanction? You are eligible for Income Support if you are: Aged 16 & 17 and a parent of a child for whom you are responsible for; or A single person fostering a child Aged 18+ [...]

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INDEPENDENT LIVING SKILLS

Lots of the topics covered in this website are part of independent living skills and you may be surprised by how much is involved in looking after yourself. You don't have to be completely on your own and if you are finding things difficult you should always have someone to turn to for help. This does not [...]

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USEFUL DOCUMENTS

There are a number of documents that you will need to have as you live more independently. BIRTH CERTIFICATE You need your birth certificate as proof of identity and you will need it to get other documents such as a passport. Social Services may have a copy of your birth certificate that they are [...]

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HEALTH

It is your social worker or young personal advisor's job to make sure you are registered with a doctor (also called GP) and a dentist. It is important not to leave registering with a GP until you need medical help. Keep the contact details for your doctor and out of hours contact number safe. DENTIST [...]

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HOUSING

This is perhaps one of the biggest things you have to sort out as you leave care and this is why there is lots of help and support available for you. The options available in your area may affect your choice of when you want to leave care. Unfortunately quite a large number of care [...]

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EDUCATION

SCHOOL You should already have a designated person in school who is there to help and support you. This could be a teacher or another person in the school. They are responsible for writing your Personal Educational Plan (PEP) and making sure everything happens. Your educational plan should help you to do the best [...]

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SOCIAL SERVICES AND PATHWAY PLAN

While you have been looked after you will have known some people whose job it is to help and support you. All young people in care have a social worker. It is a good idea to keep their details readily available just in case you need to contact them. You may also want to note the [...]

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RIGHTS, ENTITLEMENTS AND ADVOCACY

A right is a something that you can expect to receive. You don't have to earn it or win it. The rights and entitlements listed below are things that the government has committed to provide for you as a care leaver. This might be because there is an Act of Parliament or because they have [...]

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CATEGORIES

BAYS Leaving Care Service

Benefits Bus Stop

Education

Health

Housing

Independent Living Skills

Rights, Entitlements and Advocacy

Social Services and Pathway Plan

Useful Documents

LANGUAGES

en English

Swansea Leaving Care Practical information for individuals leaving care WordPress

[\[PDF\] SB 13-2012-Guide for Proper Use of Smoke Detectors in Duct Applications \(Life Safety Systems Guides and Manuals Fire Detection, Alerting and Signaling\)](#)

[\[PDF\] Automatismos y cuadros electricos/ Automatismos and Electrical Panels \(Ciclos Formativos Profesionales\) \(Spanish Edition\)](#)

[\[PDF\] Fluid mechanics](#)

[\[PDF\] ISO 10360-1:2000, Geometrical Product Specifications \(GPS\) -- Acceptance and reverification tests for coordinate measuring machines \(CMM\) -- Part 1: Vocabulary](#)

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