



The importance of sensory control in food packaging

Webinar focused on the relevance and main characteristics of sensory analysis. In this sense, the standard that regulates these tests, UNE-ISO 13302 Sensory analysis, will be explained in depth. The methods for the evaluation of the modifications produced in the olfactory-gustatory sensations of food products due to the packaging will be explained. It should be noted that the scope of application of this standard can also be extended to articles intended to come into contact with foodstuffs.

Objectives

- Know the importance of sensory control in food packaging based on the Framework Regulation (EC) 1935/2004.
- Know the methods for the evaluation of the changes caused by the packaging in the characteristics sensors of food products or model systems according to UNE-ISO 13302 Analysis sensory.
- The field of application of this standard can be extended to objects that are expected to come into contact with food (eg kitchen utensils, cutlery, parts of electrical appliances, etc.).
- Know the different conditions and simulants to use in contact tests.
- Know the methodology of the different sensory tests.

Who is it aimed at?

- > Employees who are starting out in the field of food safety in packaging; companies from all over the packaging manufacturing and use chain, raw material manufacturers, processing companies plastic materials, packaging machines, etc. Empleados que se estén iniciando en el ámbito de seguridad alimentaria de envases; empresas de toda la cadena de fabricación y uso de envases, fabricantes de materia prima, empresas transformadoras de materiales plásticos, envasadoras, etc.
 - > Exclusive for registrations from industrial companies
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Programme

1. Legislation and regulations in force regarding sensory testing.

2. Types of sensory analysis

- > Odour test
- > Contact test

3. Methodology and type of sensory tests

- > Paired comparison test
- > Triangular test
- > Trio duo test
- > Ranking tests
- > Scoring tests

4. Conditions and simulants in contact events

5. Judges

- > Training
 - > No. of judges
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Methodology

- > A webinar is an online conference that is transmitted On-line, where attendees can watch from their computer everything that the teacher is showing on the screen and listen to his explanations. Webinars are given in real time, with a specific date and time, and their main characteristic is the interactivity between the teacher and the attendees

- > The assistant will need a computer with sound and internet connection to be able to interact with the teacher by chat
 - > The aim of the webinar is to establish an interactive way of communication where the teacher receives feedback from the attendees who are listening
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Comments

- > [Política de cancelación y anulaciones](#)
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Organized by:

