

Our Service

Discrimination Tests:

Support in matching and optimisation projects. Specialisation in triangle and tetrad tests; other tests are also possible.

Descriptive Tests:

Detailed description of products and presentation of special features and differences. Analysis of competitor products via mapping and sorting by our thoroughly trained panel.

Hedonic Tests:

Eliciting evidence of acceptability, preference and other characteristic attributes (just about right) through our hedonic panel to evaluate new products.

Individual Sensory Training:

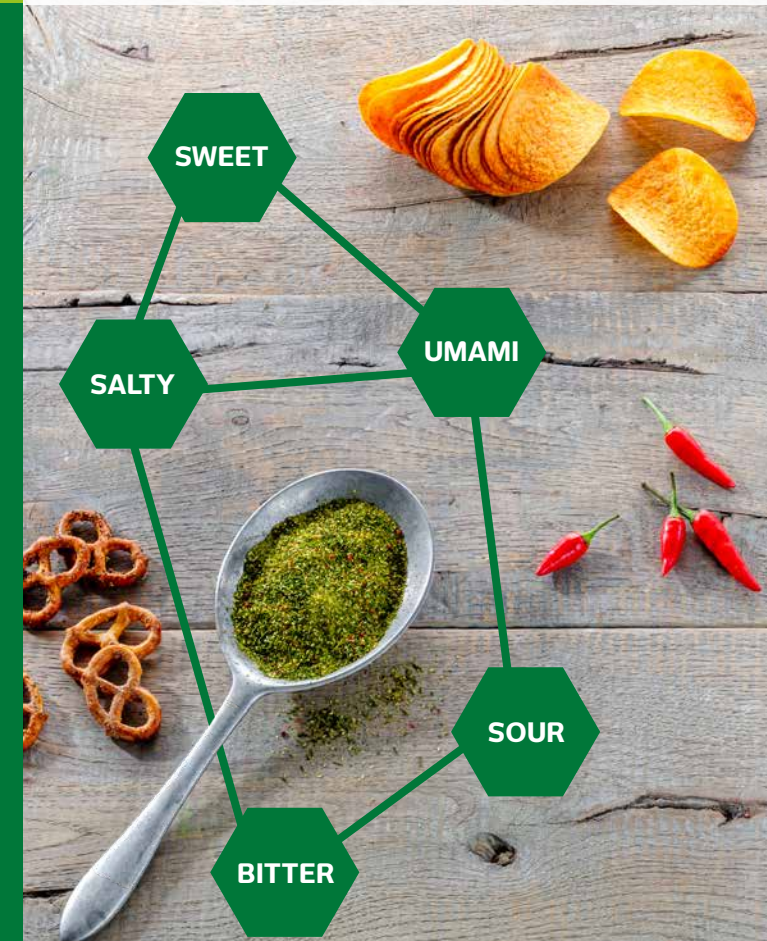
Conducting individual trainings on herbs and spices as well as on sensory topics.

Kontakt:

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Sensory

We bring the joy of food to life.





TASTE
FOOD
SENSORY
TASTE

TEXTURE
SMELL

SHAPE

COLOUR

MOUTHFEEL



We keep a close exchange between the departments for the best possible implementation of your project. Feel free to contact us.



Resources

- Sensory Manager with more than 13 years of industry experience
- 4 spice sommeliers on site
- Fully equipped sensory lab with 7 test cabins
- Panel selected and trained according to DIN standards
- Professional exchange between 19 worldwide Fuchs locations
- Compusense20 sensory computer system



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