Analytical Techniques for Foods and Agricultural Products

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• Working with a continuous variable • Working, with a discontinuous variable

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• Position of the problem • Cooking • The choice of sample matrix • Cutting • Temperature • The nature of the sample • Can the judge prepare the sample himself

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• Case 1: I have two or several products. I want to know if they are different. • Case 2: I have two or several products. I know that they are different. I would like to find the characteristic in which they differ. • Case 3: I have a product. I know its sensory profile. I desire to know if it is pleasing;

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   • Position of the problem • Hedonic tests • Discriminative or intensity estimation tests

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   • Take guard against dangerous extrapolations • Reveal individual contributions • Use graphic representations, if possible • Understand the interest of the statistical procedure

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