
Book review

Edited by Harry T. Lawless and Hildegarde Heymann
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The field of sensory science has grown exponentially since the publication of the previous version of this work. Although methods continue to evolve, appreciation of the core principles of the field is the key to effective application of sensory test methods.

This book, one of the Food Science Text Series, has been expanded to reflect the advances in methodologies, theory and analysis that have occurred in the last 15 years. The book attempts to be comprehensive, yet understandable to all students at university level. All the major sensory test methods are illustrated and discussed, including discrimination, descriptive and affective tests. Some chapters are devoted to special topics such as thresholds, time-intensity methods, similarity testing, colour, texture, sensory quality control, qualitative research methods, consumer test methods and questionnaires, shelf life testing, an introduction to multivariate statistical techniques and strategic sensory research. The statistical appendix provides basic instruction in the common statistical analyses for sensory evaluation, with worked examples.

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