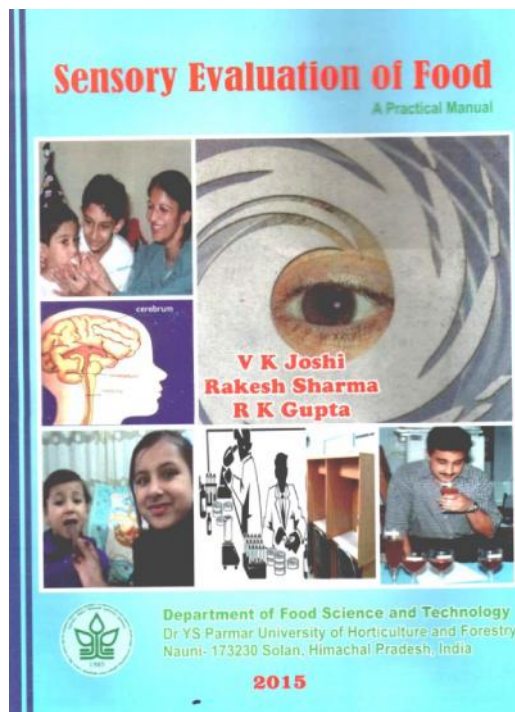


# Book Review–II

## SENSORY EVALUATION OF FOOD: A PRACTICAL MANUAL

BY VK JOSHI, RAKESH SHARMA AND RK GUPTA. Department of Food Science and Technology, Dr. Y.S. Parmar University of Horticulture and Forestry, Nauni Solan pp. 109 + illustrations.

Sensory evaluation is an ancient approach used to determine the quality characteristics of foods by means of sense organs. These sensory attributes can also be easily correlated with the physical characteristics of the food material. The authors focus on the practical aspects of the sensory quality evaluation of food in this book and organized whole of matter in the form of 7 chapters. The matter has been presented in lucid style and easy understanding manner accompanied by practical examples and illustrations. The chapter 1 focuses on the general introduction, significance and the importance of the sensory evaluation and their characteristics and applications in different areas. In chapter 2 and 3 the authors presented the various characteristics of the food, factors affecting sensory evaluation and the functioning of various sensory organs involved in the sensory evaluation. The chapter 4 of the book gives a comprehensive about the different methods or tests that are used by the researchers, food technologist, quality assurance people and even students for the research involving sensory evaluation of the food products. In chapter 5 the authors elaboratively discussed the various requirements sensory evaluation such as laboratory facility and panels or judges, their selection criteria for carrying out the sensory evaluation. The chapter 6 of the manual is basically dedicated to the sensory science in food science and technology, and the areas of food science where it can play a very important role. Further, the last chapter 7 of the manual is dedicated to statistical tools that can be employed to determine significance of the treatments, varieties, characteristics etc., the error of judgments by the panels or for the selection of panel members for carrying out sensory evaluation programme. The authors have also explained the statistical analysis for specific tests by citing specific examples. Besides, these chapters authors have also added a glossary of terms frequently used and suggested readings for the personnel working in the field of food technology. This manual handy and represents an attractive source of information for researchers, educators, food technologists, food biotechnologists, oenologists, quality assurance personnel and UG and PG students involved in the area of Sensory Sciences and Food Technology. The book covers the outline of syllabus of M.Sc Food science and technology and could prove to be useful for them both in theory and practice.



**Dr. Somesh Sharma**

Associate Professor (Food Technology)

Department of Biotechnology

School of Bioengineering and Food technology

Shoolini University

Bajhol, Distt Solan HP