



Global Lexicon Harmonization for Sensory Evaluation of Nutritional Beverages

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INTRODUCTION

For companies with global sensory programs, it is essential to standardize and align sensory methodologies across regions to ensure the reliability and comparability of results. This alignment requires consistent sensory language, including attribute definitions and references that sensory panels use to describe product characteristics. However, there are many challenges to doing this, including:

Category complexity	Panel-related	Geographic and logistical barriers
<ul style="list-style-type: none">A vast product range that includes sole source nutrition, functional nutrition and supplemental nutrition.A variety of protein sources including dairy and plant-based.A wide age range including baby, toddler, children, and adult.Multiple flavor profiles (plain, chocolate, vanilla).Variety of processing techniques used across regions that impact organoleptic properties.	<ul style="list-style-type: none">Panelists were unfamiliar with certain regional reference materials, for example the Thai panelists were unfamiliar with goat milk, cheese, and alternative plant milks, making some product types more challenging to evaluate.Difficult to find universal sensory references as many attributes require alternative local references, e.g., bitterness, grain, animalic.	<ul style="list-style-type: none">Time zone differences restrict real-time collaboration.Language barriers require translator support.Shipping restrictions make cross-border transport of large quantity of dairy-based products difficult, leading to unpredictable timelines.Inconsistent product preparation instructions: for example, Asian formulas instruct boiling water and cooling to 40C while US formula instructions provide no water temperature instructions and room-temperature is typically used.

METHODOLOGY

