

Brief Report on Training in Sensory Testing -TCP/MAR/3901- Setting up of sensory evaluation at Pilot Plant Unit.

In line with its strategic objective of expanding its scope of testing, the Food Technology Laboratory has sought assistance from the Food and Agriculture Organisation. Since 2023, it is benefitting from the FAO **TCP/MAR/3901** to consolidate several sections of the laboratory. Under the FAO TCP, Dr Fatoumata Hama Ba, a consultant assigned by FAO, came to Mauritius for a second capacity building exercise under the TCP for setting up the sensory evaluation laboratory. This in-person training course with emphasis on practical aspects, took place from Monday 27 October 2025 to Friday 31 October 2025 at the Food Technology Laboratory for a group of 11-13 persons.

Dr F. Hama Ba was apprised of the progress of work made, following recommendations made during her first visit in November 2024. She provided a brief theoretical overview of the subject to participants. The suitability of each type of test and methodology was also explained. The forms developed for sensory testing were reviewed and validated for the following: Triangle test, Duo-Trio test, hedonic test, intensity test, ranking for preference and descriptive tests. Practical training sessions on sensory testing of honey, tea, milk and vegetable soup were held using the different methodologies. The relevant statistical analysis tools for data analysis were discussed and a model report presented. Dr Ba further conducted a brief session for FTL staff who had expressed interest to be part of a Sensory panel with emphasis on the guidelines for tasters.

Participants found the sessions to be interesting and informative. The activity also provided essential guidance to Food Science and Technology Division staff for further progress in this field.

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